

Summertime

...and the grilling is easy!

It's backyard barbecue time, USA. Stroll down streets all across the land and you are likely to detect the tantalizing aromas of food sizzling on an outdoor grill.

It might be just a family supper. Or neighbors gathered to share a relaxed meal and good old-fashioned fun. Or a larger party for a group of friends.

Barbecues are synonymous with summer cooking and are an economical, enjoyable way to entertain. It is estimated that over 1 billion individual cookouts will take place during this year's warm weather season—in about 79 percent of all family households!

Nothing tastes better cooked on the grill than chicken. A whole bird...halves or quarters...favorite parts...or chunks of tender chicken on skewers...chicken is the outdoor chef's choice for a variety of meals cooked in the open.

No backyard barbecue is complete without pitchers filled with deliciously refreshing iced tea. It's summer's leading thirst-quencher...low in calories and costing only pennies a serving. No trouble to prepare, either.

General Barbecuing Tips

Anyone can become an outdoor chef. Master a few basic techniques and you will soon be an expert when presiding over the grill.

- If cooking with a charcoal grill, be sure to wait until coals are covered with a light gray ash before cooking.
- Always preheat your gas grill before cooking.
- For safety's sake, be sure to use long wooden handled tongs and other utensils that won't conduct heat.
- When cooking for a crowd, use wire accessories like baskets, corn and tater racks, and rib racks to maximize grid area.
- Spray grill with non-stick cooking spray to prevent foods from sticking.
- Prevent flare-ups by using an indirect cooking method (with drip pan); using a covered grill; or spread outer lettuce leaves over hot coals.
- And finally, to ensure the most comfortable environment for eating, try one of the new electronic pest-control units.



Hints for Grilling Chicken

Grilling chicken should be a surefire prospect to be savored, never hurried. Here are a few tips to ensure success:

Place chicken on grill skin side up with smaller pieces down. Sprinkle with salt and pepper.

Actual cooking time varies with the recipe.

Turn chicken often during cooking to ensure even browning. Continue until the outer skin is golden brown and the meat is cooked through.

Apply sauce or marinade during the last 5 minutes of cooking. Brush with oil frequently and baste with sauce or marinade.

For succulent, moist chicken, baste with oil and butter frequently.

LIGHT LEMON-LIME BARBECUED CHICKEN

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| 8 broiler-fryer chicken breast halves | 2 tablespoons grated onion |
| 1/2 teaspoon freshly ground peppercorns | 1 teaspoon marjoram |
| 1/2 cup lemon juice | 1 teaspoon chopped parsley |
| 1/2 cup lime juice | 1/2 teaspoon thyme leaves |
| | 1/4 teaspoon dry mint flakes |

In large shallow glass baking dish, place chicken in single layer. Sprinkle with pepper. In small bowl, mix together lemon and lime juices, onion, marjoram, parsley, thyme and mint flakes; pour over chicken breasts. Cover and marinate in refrigerator for at least 2 hours, turning frequently. Because there is no oil in marinade, brush grill with vegetable oil. Place chicken on grill, skin side up, about 6 inches from medium-hot coals. Cook, turning and basting with marinade every 15 minutes, for about 1 hour 15 minutes or until fork can be inserted in chicken with ease. Makes 8 servings.

CRISPY CHICKEN VINAIGRETTE FOR A CROWD

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| 16 broiler-fryer chicken quarters | 1-1/2 teaspoons garlic salt |
| 2-1/2 cups elder vinegar | 3/4 teaspoon tarragon leaves |
| 1/2 cup red burgundy wine | 2 tablespoons olive oil |
| 3 teaspoons lemon and pepper seasoning | |

In saucepan, mix together vinegar, wine, lemon and pepper seasoning, garlic salt and tarragon. Bring to a boil and remove from heat. In large shallow glass baking dish, arrange chicken in single layer. Pour sauce over chicken; cover and marinate in refrigerator for at least 2 hours, turning frequently. Reserve marinade. Place chicken on grill, skin side up, about 6 inches from medium-hot coals. Cook, turning and basting with reserved marinade every 15 minutes, for about 1 hour 15 minutes. Add olive oil to reserved marinade, place in saucepan, bring to a boil and baste chicken during last 15 minutes of grilling. Chicken is done when fork can be inserted with ease. Makes 16 servings.

SUMMER'S FAVORITE COOLER

Whether you use loose tea, teabags, instant powdered tea or the new flavored teabags it's easy to make iced tea by the pitcherful or even by the gallon jug. Just remember when preparing tea to be served iced to make it extra strong—using 50 percent more tea than usual to allow for melting ice. Also remember to start with a good quality tea to ensure the most flavorful, most refreshing of drinks.

ICED TEA BY THE PITCHERFUL

Using boiling water and loose tea or teabags: Bring 1 quart of freshly drawn cold water to a full rolling boil in a saucepan. Remove from heat and immediately add 1/2 measuring cup of loose tea or 15 teabags. Stir gently and strain into a pitcher holding another quart of cold water. Let stand for 2 hours.

Using cold water and loose tea or teabags: Fill a pitcher or container with cold tap water. Add 10 teabags (remove tags). Cover. Let stand in the refrigerator for 8 hours or overnight. Remove teabags, squeezing against side of container. Pour into ice-filled glass. Makes 1 quart. Recipe may be doubled.

Using instant tea: Place 1/2 cup instant tea in jar or bowl. Add 1/2 cup cold water. Stir. Add 1/2 cup lemon-flavored iced tea mix. Use 2 small envelopes or 1/2 cup mix to each quart of cold water.

ICED TEA FOR A CROWD

Here's an easy way to make a gallon of iced tea: Bring 1 quart of cold water to a full boil. Pour over 2 1/2 cups of loose tea, pour and steep 5 minutes. Strain and add 1 1/2 quarts of cold water to a gallon jug. Stir and drink! Makes 1 gallon of iced tea.

An even easier method: Use 1/2 measuring cup instant tea mixed with 1/4 parts of cold water. Stir to dissolve. Makes 1 gallon of iced tea.