

# C'MON OVER--WE'LL BARBECUE

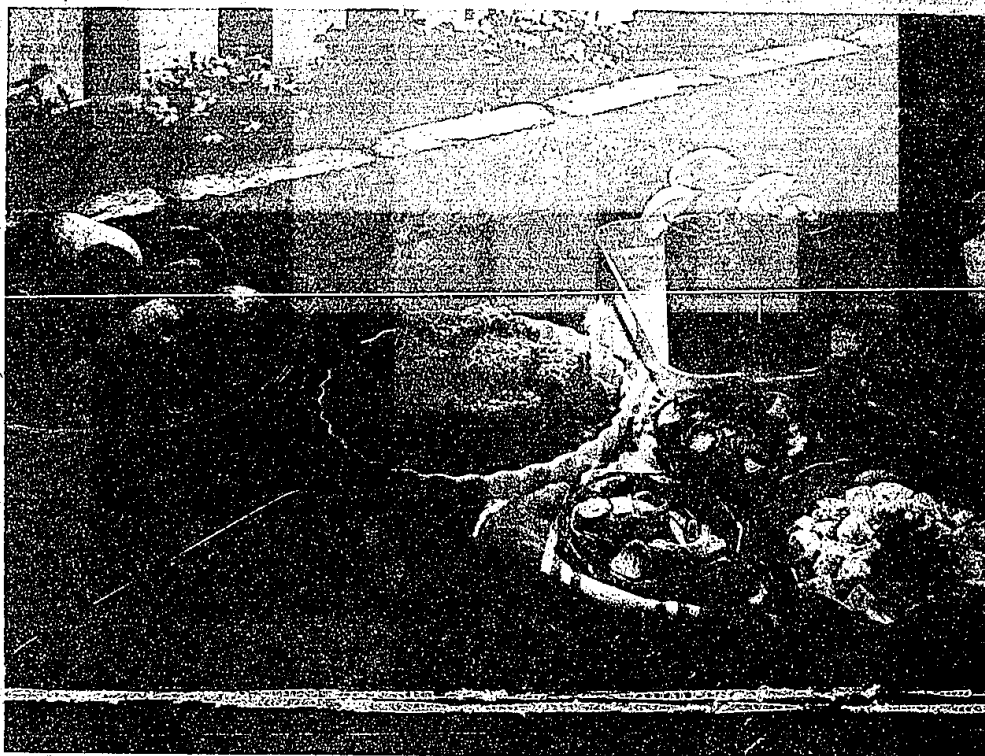


Just about everything tastes better when it's eaten outdoors—and it doesn't matter whether you have a spacious backyard, a pint-size patio or minuscule city balcony. For barbecue lovers everywhere, cooking is no chore when it's done on a grill or hibachi. And, they don't even object to making the do-ahead dishes to accompany the main barbecue. Dedicated diners-out tend to stick to the tried and true old faithfuls such as chicken, potato salad, fresh California Summer Fruits® and iced tea. But, they're not adverse to a change or two, here and there, in the familiar formula.

Take the menu pictured today, for instance. There's chicken on the grill, to be sure. But what doesn't show is the superbly seasoned marinade that has penetrated throughout the chicken. This mixture of pureed, tart-sweet, fresh plums, honey, garlic and ready-to-use teriyaki marinade and sauce, captures the taste of summer. Versatile and convenient, bottled teriyaki marinade and sauce is a blend of soy sauce, wine, sugar and a combination of herbs and spices. It works equally well by itself or as a recipe ingredient.

To the right of the grill is another picnic perennial, potato salad. Again, there's a difference. The mayonnaise-sour cream dressing boasts the addition of all-purpose, naturally brewed soy sauce. Not often thought of as an ingredient in salad dressing, soy sauce enhances the flavors of many different kinds of food. And for a special summer touch, slices of ripe, fresh peaches ring the salad instead of the usual wedges of tomato.

An innovation in good eating, "California Valley Toss" is a fruit-vegetable combination featuring fresh California nectarines and zucchini. And, the tangy vinaigrette dressing with its "perk" from brewed soy sauce



is a perfect counterpoint to the sweetly tart sparkle of fresh California nectarines.

French bread hot off the grill that has been lightly spread with mayonnaise, onion, basil and brewed soy sauce is a delightfully different "go-along."

For dessert, there's an array of juicy, ripe, fresh California Summer Fruits®—

peaches, plums, nectarines and Bartlett pears. All are at their flavorful best right now and ideal for picnic food eaten out of hand. Fresh Bartlett pears, with their sweet flavor, make a luscious filling for crumbly bar cookies, too.

The best barbecue beverage is always iced tea. Young and old alike will quaff it

down before, during and after the meal. There are several ways to make this old favorite, but surely the simplest is the overnight method, below. Just to be sure, start with a good quality tea so you'll come up with a drink that is refreshing and thirst-quenching and, best of all, that tastes as good as it looks.

## GRILLED PLUM-TERIYAKI CHICKEN

- 1/2 pound fresh California plums, coarsely chopped
- 3/4 cup Teriyaki Sauce
- 2 tablespoons honey
- 1/2 teaspoon garlic powder
- 3 pounds frying chicken pieces

Puree plums in electric blender container until smooth. Add teriyaki sauce, honey and garlic powder; cover and process until blended. Place chicken pieces in large plastic bag; pour in plum marinade. Press air out of bag; tie top securely. Refrigerate 8 hours or overnight, turning bag over occasionally. Remove chicken from marinade; reserve marinade. Place chicken on grill 5 inches from hot coals. Grill 40 minutes, or until chicken is cooked, turning pieces over frequently and basting occasionally with reserved marinade. Makes 6 servings.

## SUMMERTIME POTATO SALAD

- 2 pounds long white or round red potatoes
- 1/3 cup mayonnaise
- 1/3 cup dairy sour cream
- 2 tablespoons dried parsley flakes
- 2 tablespoons Soy Sauce
- 1 tablespoon prepared horseradish
- 1/2 teaspoon black pepper
- 4 hard-cooked eggs, peeled and cut into eighths
- 1/2 cup minced onions
- Fresh California peach slices

Peel and cut potatoes in 3/4-inch cubes. Cook in salted, boiling water about 6 minutes or until tender, being careful not to overcook. Drain thoroughly; transfer to large bowl and chill. Meanwhile, combine mayonnaise, sour cream, parsley, soy sauce, horseradish and pepper. Pour dressing over potatoes with eggs and onions; toss gently to mix well. Refrigerate about 8 hours for flavors to blend or until salad is chilled. To serve, turn salad out into serving bowl; arrange peach slices around edge of salad. Makes 8 to 9 servings.

## CALIFORNIA VALLEY TOSS

- 1 1/2 pounds fresh California nectarines and/or fresh California peaches, sliced
- 2 medium-size zucchini (about 3/4 pound), thinly sliced
- 1 small red onion, thinly sliced
- 1/4 cup vegetable oil
- 1/4 cup fresh lemon juice
- 3 tablespoons brown sugar, packed
- 1 tablespoon sesame seed, toasted
- 3 tablespoons Soy Sauce
- Lettuce cups

Combine nectarines, zucchini and onion in medium-size bowl; set aside. Measure oil, lemon juice, brown sugar, sesame seed and soy sauce into cruet or screw-top jar with lid. Stir or shake thoroughly until blended and sugar dissolves. Pour desired amount of dressing over fruit-vegetable mixture; toss to coat each piece well. Marinate 15 minutes, tossing occasionally. Serve on lettuce-lined plates with additional dressing as desired. Makes 6 to 8 servings.

## TOASTED FRENCH BREAD

- 1 loaf French bread
- 1/4 cup mayonnaise
- 1 teaspoon onion powder
- 3 teaspoons Lite Soy Sauce
- 1/2 teaspoon basil, crumbled

Cut bread in half lengthwise; place on baking sheet, cut side up. Thoroughly blend together mayonnaise, onion powder, soy sauce and basil. Spread mixture evenly on cut sides of bread. Broil about 6 inches from heat 8 to 10 minutes, or until golden brown. To serve, cut halves crosswise into serving-size pieces. Makes about 6 servings.

## BARTLETT BARS

- Pear Filling (below)**
- 1/2 cup butter or margarine, softened
- 1/4 cup shortening
- 1 cup brown sugar, firmly packed
- 1 3/4 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cups quick cooking oats
- 1/4 cups finely chopped walnuts

Prepare Pear Filling; cool. Cream butter with shortening and sugar in large mixing bowl until smooth. Mix in flour, salt, baking soda and oats. Measure 2 cups of crumb mixture and set aside for topping. Add walnuts to remaining crumb mixture and press evenly in bottom of greased 13 x 9 x 2-inch pan. Bake in 400°F. oven 10 to 15 minutes, or until golden brown. Remove from oven and cool 10 minutes; spread Pear Filling over evenly. Top with reserved crumb mixture, pressing lightly. Return to oven and bake 25 to 30 minutes longer, or until golden brown. While warm, cut into bars, about 2 x 1 1/2-inch bars. Makes about 20 bars.

**Pear Filling:** Mix 3 cups chopped fresh California Bartlett pears (2 or 3 pears), 2 tablespoons sugar and 1 cup water in a medium saucepan. Bring to boil over medium-high heat. Boil, stirring constantly, 10 minutes, or until mixture thickens. Remove from heat; cool.

## ICED TEA

### THE BARBECUE BEVERAGE

The Overnight Way (with still more tea) is a delicious, refreshing drink with freshly drawn cold water. Add 5 to 10 drops of lemon or lime juice. Cover and refrigerate at least 4 hours or overnight. The tea bags, measuring equivalent, are of commercial brands. Quality and flavor may be doubtful.

The Instant Way (with instant tea) is a delicious, refreshing drink with freshly drawn cold water. Add 5 to 10 drops of lemon or lime juice. Cover and refrigerate at least 4 hours or overnight. The tea bags, measuring equivalent, are of commercial brands. Quality and flavor may be doubtful.

The Traditional Way (with bulk tea) is a delicious, refreshing drink with freshly drawn cold water. Add 5 to 10 drops of lemon or lime juice. Cover and refrigerate at least 4 hours or overnight. The tea bags, measuring equivalent, are of commercial brands. Quality and flavor may be doubtful.