

ENTERTAINING AMERICAN-STYLE ... ELEGANT AND EASY!

American cooking draws on the rich culinary traditions of many cultures, adding a special accent all its own. What better way to celebrate this delicious diversity, and make the most of those golden late summer/early fall days, than gathering a congenial group to dine—*al fresco* or indoors—on a feast prepared essentially in the open air.

This tempting and rather unusual menu combines several examples of the best and freshest ingredients America offers. Even when it's too chilly to eat outdoors, fresh air cooking gives that special seasoning... food is pretty and sophisticated enough to do justice to your fine china, linens and crystal. Each dish is distinguished by great taste, good looks and the grand simplicity that characterizes our finest cuisine.

Inspired by fabled Cajun chefs, Louisiana Grilled Salmon is dressed with a zesty marinade that combines the delicate flavor of fragrant Italian olive oil and the unique, aromatic qualities of Southern Comfort. Clear, golden Bertolli Olive Oil is the favorite of savvy cooks world-over. Southern Comfort, a highly versatile native American spirit, was born in New Orleans and is, to this day, distilled according to a closely guarded family recipe. Steaks—salmon or any thick-cut fish—are cooked alongside savory Yankee Squash on a spacious Weber covered barbecue kettle, preferably over a wood-smoke fire (see below). Just a few minutes before the main course is ready to serve, add skewers of Mediterranean Herbed Bread—a variation on the famed Italian *bruschetta*.

Sprightly and colorful Chop Chop Salad has a West African heritage and provides a delightful counterpoint: pure olive oil—which, contrary to the myth, contains absolutely no cholesterol—complements the crisp vegetables and blends beautifully with the tart lemon juice.

To accompany the meal, a Pitcher of Cool Comfort marries the popular flavors of orange juice and Southern Comfort with the sparkle of club soda to create a refreshing spritzer. To cap it, Orange Cream Cake Deluxe pays homage to the scrumptious yet feathery light desserts of France and is crowned with two especially prized American fruits.

LOUISIANA GRILLED SALMON

6-8 salmon steaks, cut about 1-inch thick
1/2 cup cut-up onion
1/4 cup Worcestershire sauce
1 large clove garlic, cut into thirds
1 tablespoon cracked black pepper
2 teaspoons salt
1 teaspoon dry mustard
1 teaspoon paprika
1 teaspoon Tabasco
1/2 cup Bertolli Olive Oil
3/4 cup Southern Comfort

Place fish in a single layer in a glass, pottery or stainless steel container. Place onion, garlic, Worcestershire sauce and seasonings in blender or food processor; blend or process until onion is pulverized. Add olive oil and blend or process a few seconds. Remove from container and add Southern Comfort. Pour over fish, turning steaks to coat. Cover with plastic wrap and refrigerate 3 or 4 hours, turning fish steaks once. Remove from marinade, brushing off excess. Grill over gray-ashed coals, using cover for 6-8 minutes. Carefully turn, baste with sauce. Cook another 6-10 minutes, or until fish flakes. Carefully remove from grill. Heat sauce and serve with fish. Serves 6-8. The amount of these ingredients may be reduced by half, for a less spicy flavor.

SAUCY RICE

1-1/2 cups converted rice
3 cups water
1/2 teaspoon salt
1/2 - 2/3 cup fish marinade
1/3 cup currants

Combine rice, water and salt in a 3-quart saucepan. Bring to a boil, stir. Cover and simmer 20 minutes. Blend in marinade and currants. Serve with fish. Serves 6-8.

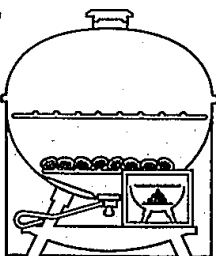
MEDITERRANEAN HERBED BREAD

1 lb. loaf crusty Italian-style bread
1/2 cup Bertolli Olive Oil
1-2 teaspoons anchovy paste
1 teaspoon chopped fresh or 1/2 teaspoon crushed dry oregano
1 teaspoon chopped fresh or 1/2 teaspoon crushed dry basil
1/8 teaspoon minced fresh garlic or dash of garlic powder

Cut bread into thick slices or large cubes. Beat together olive oil, anchovy paste, herbs and garlic. Brush cut bread surfaces with herbed oil mixture. Thread on long skewers. Toast over gray-ashed coals until crisp and brown. Serves 6-8.

TO PREPARE COVERED KETTLE GRILL

- Open all vents and leave open during cooking.
- Spread charcoal one layer deep on grill.
- Hoop charcoal in center of grill.
- Saturate briquets with lighter fluid and wait a minute or two.
- Light briquets in several places to start (leave cover off kettle while charcoal is starting).
- When briquets have a light coating of gray ash (about 30 minutes) spread them in a single layer again.
- Put cooking grill in place.



NOTE: For a special flavor to the salmon, add mesquite barbecue chunks to the charcoal several minutes before salmon is placed on grill. Soak chunks three to four hours before adding to hot coals. Four to six pre-soaked mesquite chunks will be enough to add a distinctive, smoky taste.



YANKEE SQUASH

3 medium acorn or 2 butternut squash
1/3 cup Bertolli Olive Oil
1 tart apple, pared, cored and cut-up
4 green onions (scallions) or 1/4 of a small onion
1/3 cup parsley sprigs
1/3 cup Southern Comfort
1 tablespoon packed brown sugar
1/4 teaspoon salt
1/4 teaspoon grated nutmeg

Cut acorn squash in half and remove seeds or cut each butternut squash in half lengthwise. Brush cut surfaces of squash with olive oil. Wrap pieces of squash in aluminum foil. Cook over gray-ashed coals for 30 minutes. Put apple, onion and parsley in blender or food processor. Blend until finely chopped. Cook and stir over medium heat the apple mixture in remaining olive oil until tender, about 5 minutes. Add remaining ingredients, cooking until flavors blend and mixture thickens, about 3 minutes. (This mixture may be made ahead of time and reheated on the grill.) Open squash packets to check doneness. If squash is not yet tender, continue cooking. Spoon apple mixture into squash cavities. Cook for additional 10 minutes. Serves 6-8.

CHOP CHOP SALAD

2 tart apples, chopped
2 firm ripe tomatoes, seeded and chopped
1 large green pepper, chopped
2 small cucumbers, chopped
1/2 cup chopped onion
1/2 cup Bertolli Olive Oil
2 tablespoons fresh lemon juice
1/2 teaspoon salt
1 tablespoon chopped fresh mint

Combine apples, tomatoes, green pepper, cucumber and onion in a large bowl, lined with fresh greens. Combine olive oil, lemon juice, salt and mint. Pour dressing over vegetables, refrigerate. Toss before serving—garnish with carrot curls, if desired. Serves 6-8.

PITCHER OF COOL COMFORT

Ice Cubes
1 6-ounce can frozen orange juice concentrate
1 cup Southern Comfort
1 28-ounce bottle club soda

Fill a pitcher half full of ice cubes. Add frozen orange juice concentrate and Southern Comfort, stir to blend. Fill pitcher with club soda. Serves 6-8.

KISS O'MINT—Crush 6-8 sprigs of mint with 1 teaspoon sugar—add to drink.

ORANGE CREAM CAKE DELUXE

6 eggs, separated
1/4 teaspoon cream of tartar
1 cup sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup orange juice
1 tablespoon shredded orange peel
1 recipe Comfort Syrup
1 recipe Cream Topping
2 oranges, cut in segments
1 pint raspberries (or strawberries)

With electric mixer, beat egg whites and cream of tartar until fluffy. Add 1/2 cup sugar, 2 tablespoons at a time, beating until stiff peaks form. Beat egg yolks until thick and lemon colored; add 1/2 cup sugar, 2 tablespoons at a time, beating until pale yellow. Reduce speed. Combine flour, baking powder and salt; alternately add flour and orange juice to egg yolks, beating to mix. Remove from mixer and fold in egg whites and orange peel. Pour into an ungreased 9- or 10-inch tube pan. Bake in a 325° oven for 35-40 minutes. Cool. Remove from pan. Cut cake in half crosswise to make 2 layers. Spoon and brush Comfort Syrup over all cake surfaces. Place one layer on serving plate with cut surface up. Spread Cream Topping over surface; arrange half the orange segments and berries over cream. Place remaining cake layer, cut side down, over berries and cream. Spread remaining cream on top of cake, arranging remaining orange segments and berries attractively. Refrigerate until serving time. Serves 8-10.

COMFORT SYRUP

2 tablespoons sugar
1/4 cup orange juice
1/2 cup Southern Comfort

Combine sugar and orange juice in a small saucepan. Bring to a boil and cook until sugar dissolves and mixture thickens slightly. Add Southern Comfort.

CREAM TOPPING

1-1/2 cups whipping cream
2 tablespoons powdered sugar
2 teaspoons Southern Comfort
1 tablespoon shredded orange peel

Beat cream and sugar until soft peaks form. Beat in Southern Comfort, stir in orange peel.