

pilot light Grea Melikov

Sauce is just 'a little something'

are held in back yards, not necessarily mine.

During the summer, Anita and I
traveled to Carmel, N.Y., just west
of Danbury, Coan, to enjoy a Fourth
of July plenie in her son's back yard.
Tony took charge of the harbecue
and had two grills going faster than
it takes me to get one but. I prepared the barbecue sauce and was
pressed to get it ready before 10
pounds of pork ribs were cocked.
The barbecue sauce was a little
something I threw together, sort of
a composite of several recipes. We
basted the pork just slightly and the
ribs turned out julcier than usual.

There was enough sauce to go around for about 25 people.

Did we eat. There was chicken, plus hot dogs and hamburgers. My daughter-in-law, Mikle, made macaroul and potato salads, a nelgabor prepared another and I came up with the fourth. The nelgabor also brought over two pans of baked large shells filled with three Italian cheeses. There was baked bedns, too.

cheeses, litere was beaution.

We forgot about the corn, but
made up for it. The neighbor's husband showed off his electric toe
cream maker and we had vanilla.
The topper: chilled, sweet watermeion.

That wasn't all. We piled into two That wasn't all. We piled into two cars for a short trip to Lake Carmel and watched the traditional town fireworks display. When we returned, we flad coffee and homemade yellow walnut bundt cake, compliments of the neighbor.

I love away-from-home back yard outlings, partly because when you're a guest you're not expected to help clean up after the picnic is over. I didn't disappoint.

BARBECUE SAUCE FOR 25

l cup chill sauce % cup Worcestershire sauce % cup beer % cup deli mustard

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3 thep, brown sugar 14 tep, each garlic salt 15 crushed red name % crushed red pepper black pepper and paprika

In medium saucepan, saute onion in hot oil until limp. Off heat, add rest of ingredients, stirring. Cook sauce on medium heat 5 minutes; reduce to medium low and cook 10 minutes, occasionally stirring. Keep warm on low heat.

Try a taste of Sweden at the Westin

This salmon dish will be one of several selections

butter.

This salmon dish will be one of several selections from Sweden's linest cultuary creations headlings for meno during the third Swedish Foot Settival, in conjunction with Swedish Hertiage Week, Fridney, in conjunction with Swedish Hertiage Week, Fridney, and the selection of the selection flowin in from Sweden wis ASA significants flowin in from Sweden wis ASA significants flowin from Sweden wis ASA significants flowing the selection flowing the selection of the selecti

Pretty up good food with paprika

From a sprinkling to a spoonful, paprika is the spice that makes food look pretty. When a dish tastes great but looks a bit blab, give it a few shakes from the paprika container and it's bathed in a roxy glow. The two dishes below will look all dressed for a party, yet are very simple to prepare.

Hungarian seasonings flavor the Chicken and Vegetable Pasta Salad, a satisfying, hearty dish. It possible, make it the day before so the seasonings in the dressing are fully absorbed by the chicken chunks and the rotelle (a pasta which looks festive and holds the dressing nicely). The starring dressing is rich with paprika, caraway seed, onton powder and ground black peper. Serve along with thick chunks of tomato and cucumber, and French bread with lots of crust.

Paprika Sour Cream Party Dip makes a fine wel-come. The mixture is deliciously savory, and if there's any left (yor'er lucky) add some time or hard-cooked eggs for a sandwich filling. It takes off from a sour cream and mayomatise base with a lift from instant minced colon, ground black pepper, lemon juice, dieed green pepper and good bit of bright red paprika.

CHICKEN AND VEGETABLE PASTA SALAD % cup dairy sour cream % cup mayonasise I then vegetable oil I tsp. salt

1 tip, sail*
1 tip, sail*
1 tip, paprika
% tip, caraway seed
% tip, colon powder
1/8 tip, prousab black pepper
1/8 tip, prousab black pepper
4 cyps cooked parta (much as rotelle, ellow, shelih)*
2 cups dieed tooked childed sweet rod or green peppers
2 cups dieed cooked childed sweet rod
% cup dieed elevations.

In a medium bowl combine sour cream, mayon-naise, oil, salt, paprika, caraway, onion powder and black pepper. Add pasts, red peppers, chicken, cel-ery and carrot. Mix well. Cover and refrigerate at

PAPRIKA SOUR CREAM PARTY DIP

PAPRIKA SOUR CAME

6 cep dairy sour cream

5 cep mayontales

6 cep dicod grees pepper

2 thep, instant mincod onion

5 tap, nati

5 tap, paprika

5 tap, lemon jaice

Pinch ground black pepper

In a medium bowl combine sour cream, mayounable, greed popper, outon, sait, paprlist, lemon faice and black popper. Cover and refrigerate at least 1 hour before serving. Spoon into a serving bowl. Sprinkle with paralley flates and additional paprlist, if durined Serve with vegetable sixtles. Can also be used an a dressing for tune or egg sub-

Richd: about 1% caps

LAX PUDDING

8 medium potatoes, boiled and sliced 1 pound siliced salmon, salted 1 pound siliced salmon, salted 5 freah eggs 1 plnt milk 1 oance dill weed, chopped (% tsp dried) % tsp salt and pepper 2 ounces butter

Line a buttered carthenware dish alternately with a layer of potato silices, onlons and salmon until dish is almost full, finishing with a potato lay-

Combine beaten eggs, milk, dill, salt and pepper and pour into layered dish until covered. Bake in medium hot oven for 40 minutes, mix-ture should be firm. Serve with melted butter. 6 servings.

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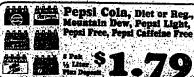


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