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GALA GRILLING: ADD **SIZZLE** TO SUMMER BARBECUES

One of the summer's best-loved traditions is the backyard barbecue. Whatever the occasion — family reunion, Fourth of July party, or just a lazy Sunday afternoon — a barbecue is a fun, festive way to entertain family and friends.

This summer, bring some new sizzle to your backyard barbecues by trying some deliciously different recipe ideas.

First up on the grill: instead of the usual hot dogs or hamburgers, why not try barbecuing turkey? It's delicious and economical, and frozen turkey breast is readily available. Turkey Kabobs calls for cubed, uncooked turkey, marinated in a flavorful mixture, then grilled on skewers and served with a sweet, spicy sauce. The key to this unusual barbecue treat? Coconut rum, an exotic blend of rum and natural coconut that provides a tasty counterpoint to the spices in the marinade and sauce.

Baked beans go hand-in-hand with barbecued foods. Try adding some chopped green chilies and chile powder for a sensation new version of this traditional dish.

After this hearty fare, you'll want to serve a dessert that's light and refreshing. Take advantage of summer's fresh fruits — strawberries, peaches, blueberries or other seasonal favorites — by whipping up a quick and colorful dessert recipe: Fruit Boats Arcibo. The delicious marinade includes fruit juices, spices and coconut rum for extra flavor impact. Served in a hollowed-out pineapple or watermelon, this dessert is as pretty as it is delicious.

And to top off your festive barbecue menu, try whipping up some frothy, cooling drinks. One particularly appealing new drink is the Cocorita, a refreshing takeoff on the Margarita. Coconut rum is substituted for triple sec to lend a new dimension to this summertime favorite.

TURKEY KABOBS

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| 1-1/4 cups coconut rum, divided | 1 can (20 ounces) chunk pineapple in pineapple juice, drained, reserve juice |
| 2 tablespoons brown sugar | 1/2 teaspoon ground coriander |
| 1 tablespoon lime juice | 1/2 teaspoon ground cumin |
| 1/2 teaspoon ground ginger | 1 tablespoon cornstarch |
| 1/4 teaspoon salt | 1/2 cup water |
| 1/4 teaspoon pepper | 1 large green pepper, cut in cubes |
| 1-1/2 pounds uncooked turkey breast, cut into 1-inch cubes | 1 large red pepper, cut in cubes |

Combine 3/4 cup coconut rum, brown sugar, lime juice, ginger, salt and pepper; mix well. Arrange turkey in a shallow dish or plastic bag; add coconut rum marinade. Cover. Refrigerate 4 hours or overnight; stir occasionally. Meanwhile, make dipping sauce. In a small saucepan combine reserved pineapple juice, coriander and cumin; bring to a boil. Combine cornstarch and water; stir into saucepan until mixture boils and thickens. Cool slightly. Stir in remaining 1/2 cup coconut rum. Thread turkey, pineapple chunks, green and red pepper on skewers. Brush generously with the coconut rum marinade. Place on grill about 4 inches from source of heat. Grill 5 minutes on one side; turn and brush again. Cook 5 minutes longer. Continue to turn and brush 10 minutes longer or until turkey is done. Serve with warm dipping sauce. Yield: 4 to 6 servings. *Note: One half of a 5 pound frozen turkey breast will yield about 1-1/2 pounds of meat.

COCORITA

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| 4 ounces frozen concentrated limeade, undiluted | 6 ounces coconut rum |
| 2 tablespoons lime juice | 6 ounces tequila |
| 2 cups ice cubes | |

Combine all ingredients in container of electric blender. Cover. Process about 1 minute, or until ice is crushed and drink is thick. Serve immediately. If desired, drink can be served in glass that has been rimmed with salt. Yield: 5 to 6 servings.

CHILI BAKED BEANS

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| 2 tablespoons butter or margarine | 1 large onion, chopped (1 cup) |
| 2 tablespoons canned chopped green chilies | 1-1/2 teaspoons chili powder |
| | 1 can (1 pound 2 ounces) baked beans |

In medium saucepan melt butter; cook onion, chilies and chili powder 4 minutes. Add beans; heat thoroughly. Yield: 4 servings.

FRUIT BOATS ARCIBO

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| 1-1/2 cups water | 1 large, fresh pineapple |
| 2 tablespoons sugar | 8 cups assorted fresh fruits (strawberries, plums, peaches, oranges) |
| 2 lemon slices with skin | |
| 2 3-inch cinnamon sticks | |
| 1-1/4 cups coconut rum | |

In medium saucepan combine water, lemon slices and cinnamon sticks. Boil about 5 minutes or until liquid is reduced to 2/3 cup. Remove from heat. Cool to room temperature. Stir in coconut rum. Meanwhile prepare pineapple. Cut pineapple in half lengthwise. Cut pineapple meat out of both halves to make two shells; remove core and cut remaining pineapple into cubes. Cut assorted fruits into bite size pieces. Combine all fruits in a large bowl. Remove lemon slices and cinnamon sticks from syrup and pour over fruit. Chill at least 4 hours; stir occasionally. When ready to serve, spoon fruit and syrup into prepared pineapple shells. Yield: About 8 servings.

