

FOOD FORUM

Dorothy Johnson

'Tis Spring'

In spring and early summer our thoughts turn to indoor, outdoor, Barbecues. Certain party themes are ready made this season of the year, what with graduations, weddings, and vacations. What better way of letting old friends know how much they mean to you, new friends that you'd like to know them better, than by entertaining? And what an opportunity to display your talents--cooking is one art that all understand, all appreciate.

BASTING OR BARBECUE SAUCE

- 3/4 cup catsup
- 1/2 cup oil
- 1/2 cup red wine vinegar
- 1 tbsp. tarragon vinegar
- 1/2 cup water
- 1 tbsp. worcestershire sauce
- 1 small onion chopped
- 2 tsp. brown sugar
- 1/4 tsp. mustard seed
- 1/4 tsp. celery seed
- 1/4 tsp. ground cloves
- 1 tsp. chili powder
- 1 tsp. dried oregano leaves
- 1 small bay leaf, crushed

Combine catsup, olive oil, vinegars, water and worcestershire sauce in heavy sauce pan. Place over moderate heat. Add onion. Blend remaining ingredients, and add to the liquid. Stir vigorously until well blended. Simmer for 25 minutes.

MARMALADE BASTING SAUCE

- 1 tbsp. butter or margarine
- 1 tbsp. flour
- 3/4 cup dry white wine
- 1 tbsp. vinegar
- 1 chicken bouillon cube
- 1/4 cup water
- 1/4 tsp. black pepper
- 1/2 cup orange marmalade
- 1 tbsp. soy sauce.

Heat butter in small sauce pan over moderate heat until frothy. Add flour and stir until lightly browned. Add wine, vinegar, bouillon cube, water and pepper. Blend thoroughly. Cover and simmer 8 to 10 minutes. Add marmalade and soy sauce.

JIFFY BASTING SAUCE

- 2-8 oz. cans tomato sauce
- 1 pkg. onion salad dressing mix
- 1 tsp. prepared mustard
- 1/4 cup vinegar
- 2 tbsp. vegetable oil
- 1/3 cup light molasses

Combine all ingredients in small saucepan. Simmer gently over slow heat for 4 minutes stirring occasionally.

BARBECUE SAUCE GLAZE

Blend 1/4 cup vegetable oil, 1-8 oz. can tomato sauce, 2 tbsp. wine vinegar, 1 tsp. worcestershire sauce, 3 tbsp. dark corn syrup and 2 tsp. prepared mustard together.

BARBECUED CHICKEN

- 2-3lb. broiler-fryer chickens, quartered
- 2 cups barbecue sauce
- 4 tbsp. water
- Juice of lemon
- 4 tbsp vegetable oil
- 2-16 oz. cans small onions drained

Rinse chicken with cold water and pat dry. Combine barbecue sauce, water, lemon juice, and oil. Brush chicken pieces on all sides with some of the sauce mixture. Place on grill over hot coals and broil about 30 minutes on each side, until fork tender, brushing frequently with more of the sauce. About 15 minutes before chicken is done, brush onions with some of the sauce. Wrap onions in heavy foil; place on grill with chicken and heat thoroughly. Serve onions

with chickens.

HIBACHI CHICKEN

- 2-2-1/2 lb. broiler-fryer chickens, quartered
- 1/4 cup vegetable oil
- 1/4 cup salt & pepper
- 1/4 cup paprika
- 1/4 cup orange marmalade sauce

Wash and pat chicken dry. Brush chicken quarters with vegetable oil. Sprinkle with salt pepper and paprika. Place chicken on hibachi grill skin side up. Set grill 3 to 6 inches from heat. Brush frequently with oil and turn. Allow 45 minutes to 1 hour cooking time. When done serve with orange marmalade Sauce.

ORANGE MARMALADE SAUCE

- 1 cup orange marmalade
- 1/4 cup light corn syrup
- 1/4 cup vinegar
- 1 tbsp. worcestershire sauce
- 1 tbsp. curry powder
- 1 tsp. salt
- 1/2 tsp. ground ginger
- Few grains cayenne pepper.

Combine all ingredients in small sauce pan. Cook over moderate heat, stirring occasionally, until marmalade is melted and mixture is heated through.

BARBECUED SPARERIBS

- 5 lbs. spareribs, cut into serving pieces
- 1/2 cup bar-b-que sauce
- 3 tbsp. light corn syrup
- 1-8-1/4 oz. can pineapple slices, drained
- 1-8oz. can apricot halves, drained

Divide spareribs between 2 large sauce pans or Dutch ovens. Add water and place over moderate heat. Simmer, covered, 1-1/2 hours, or until meat is fork tender. Drain spareribs and place on a rack in broiling pan. Combine barbecue sauce, and corn syrup; brush meat with some of the sauce. Place in preheated broiler about 5 inches from the heat. Broil about 10 minutes, or until browned. Remove oven, turn all spareribs to unbrowned side;

brush again with the sauce. Arrange pineapple slices around meat, place an apricot on each pineapple slice, and brush lightly with the sauce. Place under broiler for another 10 minutes.

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