



# Recipe Corner

by Dorothy Johnson

Memorial Day is a traditional time for barbecuing, and here are some ideas for holiday patio parties.

Steak is a barbecue classic. For something different, try skirt steak rolls barbecued with a sweet-sour marinade flavored with sherry.

Skirt steaks are formed from the short plate, which is located below the beef ribs. Each steak is trimmed, rolled and then cut in half to make two rolls, each of which is an individual serving.

Another way to do steak is with a chutney marinade. The chutney is pureed in the blender along with lemon juice and catsup to make the marinade.

Or switch from steak to another meat, such as port spareribs, butterflied pork or chicken. If the usual hamburgers, hot dogs have lost appeal, you'll welcome new barbecue recipes. Impress guests with glamorous steak kabobs. Cubes of sirloin flavored with a zingy red wine vinegar-maple-blended syrup marinade are alternated with small onions and pieces of green pepper on skewers.

Barbecued mushroom burgers are extraordinarily good hamburgers dotted with mushrooms and seasoned with worcestershire sauce. Quick old-fashioned oats in the beef mixture lock in meat juices, making the burgers especially juicy and flavorful. Don't let your cookouts become monotonous; surprise the family with one of these recipes. They're good news for barbecue fans.

## STEAK KABOBS Makes 6 servings

### Marinade:

- 1/3 cup red wine vinegar
- 1/3 cup maple-blended syrup
- 2 teaspoons curry powder
- 4 peppercorns, crushed
- 1/3 cup olive oil
- 1 teaspoon salt
- 1/2 cup dry red wine
- 3/4 cup finely chopped onion
- 1 small garlic clove, crushed

### KABOBS:

- 2 lb. sirloin (about 1-1/2 inches thick), trimmed and cut into 1-1/2 inch cubes
- 12 very small onions (if not very small, cut in half after par boiling)
- 1 large green pepper, cut into 1-inch pieces
- 12 cherry tomatoes
- 6 extra large mushrooms, cut in half lengthwise

For marinade, place vinegar, syrup, curry powder, peppercorns, olive oil and salt in saucepan; bring to a boil. Remove from heat. Cool and add red wine, chopped onion and garlic. Pour over meat in shallow dish. Cover and refrigerate several hours or overnight, turning occasionally.

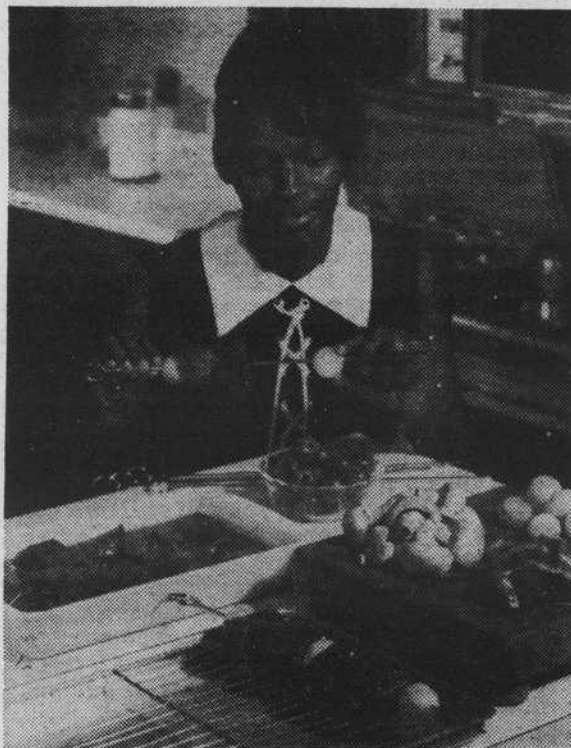
Par boil onions 5 minutes; cool. Remove meat from marinade and drain. Alternate meat, green pepper and onion on long skewers; brush with olive oil. Place over hot coals or in broiler about 5 inches from source of heat. Cook 4 minutes on one side; turn and cook 2 minutes for medium doneness.

In the meantime, place tomatoes and mushrooms on long skewers. Brush with olive oil. Place over coals during the last 2 minutes of the meat kabobs cooking time and turn once. Salt tomatoes and mushrooms before removing from skewers. Remove meat and vegetables from skewers and serve.

## BAR-B-QUED SPARERIBS

- 1/2 cup chopped onion
- 1 tbsp. butter or margarine
- 1 cup beer
- 2 tbsp. vinegar
- 1/2 tsp. prepared mustard
- 1/4 cup lemon juice
- 3 tbsp. brown sugar
- 1 can tomato soup
- 3 tbsp catsup
- 1/2 tsp. salt
- 4 lbs. spareribs

Saute onion in butter until tender. Add beer, vinegar, mustard lemon juice, brown sugar, tomato soup and salt and simmer for 15 minutes. Cut ribs into serving pieces. Place on grill and cook until lightly browned. Remove and dip in sauce. Return to grill and broil, turning frequently, until browned.



BARBECUED MUSHROOM BURGERS  
Makes 6 hamburgers

### Hamburgers:

- 1-1/2 lb. ground beef
- 3/4 cup quick or old fashioned oats, uncooked
- One 4-oz. can mushroom stems and pieces, drained
- 1 egg
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon pepper

### Sauce:

- 4 tablespoons mayonnaise
- 2 tablespoons catsup
- 6 hamburger buns
- 6 tomato slices
- 6 lettuce leaves
- 6 slices sharp cheese

For hamburgers, thoroughly combine hamburger ingredients. Shape to form 6 patties about 3-1/2 inches in diameter.

Place in broiler or over hot coals about 5 to 6 inches from source of heat. Cook 7 minutes. Turn and cook about 5 minutes longer for medium doneness.

For sauce, combine mayonnaise and catsup. Spread hamburger buns with sauce. Serve with tomato, lettuce and cheese.

## B-B-2 On Memorial Day

### MACARONI SALAD

- 2 cups cooked macaroni
  - 1 cup diced celery
  - 1/4 cup diced cucumber
  - 1/4 cup diced sweet pickles
  - 1/4 cup diced american cheese
  - 1/2 pimento
  - 5 minced whole green peppers with centers scooped out
  - Mayonnaise
- Chill and combine macaroni, celery, cucumber, pickle, cheese and pimento. Moisten with mayonnaise. Spoon into green pepper cups.

### PICNIC EGGS

- 4 hard cooked eggs
  - 1/4 tsp salt
  - 1/2 tsp dry mustard
  - 1/4 tsp. brandy
  - Dash cayenne
  - 1 tsp. vinegar
  - 1 tbsp. melted butter or margarine
- Cut eggs in halves. Remove yolks and mash. Season yolks with salt, mustard, brandy, cayenne, vinegar and butter. Refill white shells with mixture. Press halves together and wrap each egg in wax paper. Twist ends of paper to keep halves in place.

### VOGABOND CHICKEN AMANDINE

- 4 to 6 chicken breast, chicken quarters or thighs and legs not disjointed
  - Frozen small whole onions
  - Frozen small potatoes
  - Frozen cut green beans
  - Frozen or freshly cooked small whole carrots
  - Smoke-flavored seasoned salt or barbecue seasoning pepper
  - 1 (10 1/2 oz) can cream of mushroom soup
  - 1/2 to 2/3 cup sliced almonds, toasted
- Place each chicken breast on a piece of foil folded to make a large, double thick square. To each portion of chicken, add 3 or 4 onions, 2 or 3 potatoes, 1/4 cup or more green beans and 2 or 3 small whole carrots. Season with smoked salt and pepper. Spoon about 2 tbsp. undiluted soup over each portion and sprinkle with 2 tbsp. almonds. Twist foil up and around chicken and vegetables to make a 'pouch'. Place pouches on barbecue grill over hot grey coals and cook 1 hour. (If to close to coals or if fire flames up, chicken and vegetables may sorcch.) Serve in foil.

### SKIRT STEAK BROIL

- 6 beef skirt rolls, cut 3/4 inch thick
- 2 tbsp. brown sugar
- 1 tsp. dry mustard
- 1/2 cup vinegar
- 1/2 cup oil
- 3 tbsp. sherry
- 2 tbsp. minced onion
- Salt
- Pepper

### 6 preserved kumquats, optional

Place steaks in baking dish. Combine brown sugar, mustard, vinegar, oil sherry and onion and stir to dissolve sugar. Pour marinade over steaks, cover and refrigerate 4 hours or overnight, turning several times. Drain, reserving marinade. Place steaks on grill so surface of meat 3 to 4 inches from heat. Broil at moderate heat 5 to 6 minutes. Brush both sides of steak with marinade. Season brounch side with salt and pepper. Fasten 1 kumquat to each steak with a wood tooth pick. Broil second side 5 to 6 mintes or to desired doneness.