



PK - 725 - M

the original...

portable kitchen^(TM) COOKBOOK

A GUIDE TO AN EXCITING
ADVENTURE IN OUTDOOR COOKERY!
"AN ENTIRE MEAL OR A HAMBURGER"

PRICE
\$129



EPK - 662

EPK - 662

Electric outdoor cooking goes carefree with 120 Volts ... like it never has before ... with electricity! Now it's possible to have real old-time charcoal flavor with all the convenience of modern electric radiant heat. Portable Kitchen's flavor insurance ... the rotated reflected heat of cast aluminum ... plus the clean flameless cooking of permanent ceramic briquets. Natural smoke curling around the meat gives that special open-air goodness ... for an authentic hickory smoked flavor add a few hickory chips. Select precise cooking temperature with the thermostatically controlled heating element. The whole meal can cook with the meat ... potatoes, vegetables, rolls ... even hors d'oeuvres. With Portable Kitchen model EPK-662 there's all the fun of a cookout ... and the convenience of an all-electric kitchen.

PK - 315 - M

When today's young moderns shop for an outdoor cooker they look for smart, sophisticated styling ... like Portable Kitchen's PK-315-M that always looks great when the gang gathers out by the pool. Good eating is just naturally an important part of the good life. And good eating ... old-fashioned cooked-out-in-the-open flavor ... is assured with the reflected rotating heat of cast aluminum. This is the unit that brings the best of old-time eating goodness up-to-date for the young ... of all ages. Cooks good ... looks good! Beautiful color finishes - Festive Red, Harvest Gold, or Avocado Green - combine with gleaming polished aluminum in a design that matches the lively look of today's outdoor living areas. This is the cooker your customers will tell their friends about!

PK - 725 - M (Shown on Cover)

First choice of the best outdoor chefs in the country ... this deluxe model from Portable Kitchen. Plenty of extra room to work with the wide 10" x 20" utility tray. The chrome-plated 14" x 22½" hinged grid makes cooking for a crowd a cinch. Add the 11½" x 16½" Cook-More grid the cooking area is nearly doubled. Full 7" hood depth. Beautiful Hi-Heat Resistant colors to complement any outdoor decor - choice of Festive Red, Harvest Gold, or Avocado Green. There's always less shrinkage ... better food flavor with Portable Kitchen's Dutch oven principle of cooking ... evenly reflected heat ... no rotisserie necessary.



PK - 315 - M



P. K. Pedro says . . .

Bueno . . . Hermoso . . . Magnifico . . . !

Hi, folks, it's really just me . . . old P. K. Pete . . . in a Spanish mood . . . and all excited about PORTABLE KITCHEN'S all new COCINA — the fabulous outdoor cooker that solves your space problems.



Let us point out some of the features that make the Portable Kitchen the finest charcoal cooker in the world:

- a) Long lasting aluminum is weatherproof and light-weight.
- b) Cast aluminum oven reflects the heat so you use less fuel, need no rotisserie, and cook in less time.
- c) You have a choice of cooking by direct heat or indirect heat, with less shrinkage of foods and no need for constant watching, basting, or turning the food — the Portable Kitchen rotates the heat, not the meat.
- d) Air vents to control the temperature of the fire, and prevent flame-up, ending charred edges.

ALWAYS COOK WITH THE LID CLOSED



Model PK — 210

Orange — Avocado Green — Harvest Gold — and Burnt Poppy. Don't miss out on the fun of outdoor cooking . . . no matter where you live . . . get in the swing with the all new COCINA.

The COCINA is the **just right** outdoor cooker. **Small** enough for a camping trip . . . for the boat . . . for the patio . . . or for the fire place! **Big** enough to handle a full-scale cookout! And, that includes a 12 to 14 lb. turkey . . . 170 square inches of cooking surface. Streamlined for small storage space. Available in modern colors of: Sunset

HOW TO BUILD A CHARCOAL FIRE

If you use a liquid, foam or jelly type fire starter, remove the upper oven half while starting the fire, replace when the fire is ready to cook (briquets are at least two-thirds coated with gray ash).

For the 600 series Portable Kitchen use about 15-20 briquets to start fire (for food to be cooked by direct heat using three-fourths of the cooking area, i.e. chicken pieces, steaks, etc., increase number of briquets to 30-40).

In a cooker of 700, 800 or 1800 series model start the fire with 25-30 briquets (increase this to 50-60 for direct heat cooking of large amounts that will cover three-fourths or more of the cooking area).

To start a fire in the 1200 series Portable Kitchen, use 35-40 briquets (increase this to 60-70 for direct heat cooking of large amounts that will cover three-fourths or more of the cooking area).

- a) Open bottom vents.
- b) Remove hinged cooking grid.
- c) Place briquets on the steel rod grate over the vent on one end of the cooker.
- d) Light briquets with the method you find most convenient.

Start fire in plenty of time — allow at least 25-30 minutes for fire to get hot before you begin cooking. Fire is ready for cooking when briquets are coated with a white or gray ash.

When you are through cooking, close all vents and the fire will go out immediately. The charcoal may be reused for your next cookout.

DIRECT HEAT COOKING

When briquets are hot (two-thirds coated with gray ash) spread them out over an area slightly larger than the amount of food to be cooked - see "How to Build a Charcoal Fire" for number of briquets. Place steaks, chops, chicken, etc., on the cooking grid directly over the fire. Baste with oil or sauce if desired. Caution: Do not use a tomato base sauce for basting until near the end of the cooking time. Tomato base sauce turns black easily and detracts from the appearance and the taste of meat. (See page 49 for basting sauce).

If excessive drippings ignite while turning meat or checking doneness, close lid and vents until flames subside - about 45 seconds.

Cook with the lid closed. The top vent should be one-half or more open and the bottom vent completely open.

INDIRECT HEAT COOKING

Indirect heat cooking is cooking with the heat reflected from the inside of the cooker rather than directly over the heat source or fire. Place the mound of briquets and light over the completely open vent at one end of the cooker. Place a foil boat or a drip pan on the steel rod grate over the opposite closed vent. Replace the cooking grid and place the meat to be cooked over the drip pan. Open the top vent over the meat one-third so the heat (and smoke if chips are used) is drawn across the meat.

Unless the meat is to be basted, you do not need to attend the cooker for about two hours when you may need to check the fire or add flavor smoking wood.

If cooking a large cut of meat over six pounds or a turkey on the 600 series cooker, place the fire in the center of the cooker with both

bottom vents open. Place the meat in a foil boat or on a meat/poultry rack with drip pan (PK 92) on the cooking grid, close lid and open top vent one-third.

When you have built a fire for indirect cooking and have the top vent over the meat one-third open and one bottom vent under the fire completely open, the temperature inside the cooker will be approximately 325°F. for about 2 hours without adding charcoal. Moving the vent approximately one-eighth of an inch will make about 50°F. difference in the temperature. If more heat is required, open vent more; and conversely, if less heat is required, close vent about one-eighth inch for each 50°F. drop in temperature desired.

SMOKE COOKING & YOUR PORTABLE KITCHEN

The actual term "barbecue" may have evolved through "babracot" a Haitian term for a wooden frame for preserving meat by smoking over a fire, with a result similar to our "Country Smoked Pork," to the Spanish "barbacoa" which in Mexico referred to meat cooked in a hole under embers. It more likely came from a phrase coined in 17th century France by the Corsairs: "de barbe à cue", which literally means cooked from beard to tail.

No matter where the term was derived, barbecue has played a prominent role in the history of our country, beginning with the barbecue parties in the West where whole cows or hogs were roasted on a huge spit to feed hundreds of people. These "ox-roasts" as well as the political barbecue dinners of the 19th century were all-day parties with preparation begun several days in advance. There were games and/or speeches, and plenty of potent brew while the men rotated the spit and basted the meat with herb seasoned sauces to seal in the natural juices and enhance the flavor. Meat was the principal and often the only food other than bread.

The Chinese, however, were probably the first to smoke-cook foods. They still build the tremendously tall ovens of stone or brick with a fire at the base. Foods hang above the fire and are slow cooked in savory smoke. This is the traditional method of making Chinese Sweet and Pungent Spareribs. The easiest method however, is today's

covered barbecue where the amount of smoke flavor is controlled by the quantity of flavorful chips used and the cooking temperature. Smoking adds flavor and also preserves the natural juices of meats.

Other types of barbecuing that came to us from Europe and the East include "shish kabob" from Turkey, "shashlik" from Russia, and "en brochette" from France. All three terms refer to foods roasted in small pieces on a skewer. You can put just meat on the skewer, or combine meat with vegetables, fruits or both. The pieces of meat should be uniform in size, so they will cook in the same time. Fruits and vegetables which require shorter cooking periods should be added later. For rare meat place the pieces close together — or apart, for meat well done and other foods crisp.

"Teriyaki" is a term meaning that meat has been marinated or soaked in a spicy sauce, then broiled or roasted with shiny glaze. Marinating less tender cuts of meat helps to tenderize the meat for barbecuing. Meats should be refrigerated while marinating, but allowed to lose the chill before cooking.

The all-aluminum Portable Kitchen is designed for closed cooking. The Portable Kitchen is made of heavy cast aluminum, with a heavy duty grate to hold the charcoal, a chrome-plated grill fits over the fire to hold the food. A hinged cover closes over the food while it cooks, making it an oven and holding in all the pungent flavor of the smoke and cooking foods. Because the grill is closed, it saves on charcoal.

Damp hickory chips or small green twigs from cherry or sugar maple can be used for other flavors and can be added just before the food is done, or for deeper smoke flavor, may be added just before the food is put on the fire.

The easy-to-adjust vents under the fire and in the cover control the fire. Once the cover is lowered over the food and the vents adjusted to part-open position, the fire burns more slowly (see Indirect Heat Cooking for temperature guide). There are no flare-ups because the flames from dripping fat are stifled by the shortage of oxygen. The food cooks with controlled heat, bathed in smoke, with no chance of foods being overcharred.

For old fashioned pit barbecue type cooking, follow directions for indirect heat cooking reducing the number of briquets about 30%, to obtain a temperature of 200° to 225°F. (use an oven thermometer) and place a nice size piece of hickory or other smoke flavoring wood on the fire. The cooking time will double.

Roasts will brown to a delicious, crisp and golden color, since the heat of the fire underneath is reflected on all sides. The Portable Kitchen is large enough for vegetables which may be placed around the meat (potatoes wrapped in foil may be placed directly among the coals), allowing about the same time as is necessary for oven cooking. Biscuits, brown 'n serve rolls, French or any "special" bread, casseroles and chili may be cooked to provide bountiful food for a large crowd.

PLANNING THE PERFECT COOKOUT

Planning, the key to success in any field, is no less important for a successful backyard barbecue. Spending a few thoughtful minutes with pencil and paper — whether feeding the family pregame hamburgers, or the entire neighborhood roast suckling pig — pays off in dividends of good food in proper proportions, served attractively and economically; easier cleanup; and a calm, congenial hostess.

Non-perishable cookout supplies and equipment should be arranged and stored in an easy to carry container such as an ice chest. These supplies should include apron and pot lifters (laundered after use to prevent mold or mildew); long-handled meat fork, tongs, spatula, and carving knife; plastic or disposable eating utensils, hot and cold cups, and tablecloth; aluminum foil; toothpicks; paper plates, napkins and towels; wood chips and/or seasonings for smoking foods; salt and pepper shakers for outdoor use; and insect repellent and swatter. These supplies should be checked and replenished along with the regular household groceries so any meal can be a picnic.

Robust appetites are the rule rather than the exception when meals are served outdoors. Keep the menu simple, but prepare in quantities to allow for those second and even third servings. (Leftovers become "planned-overs" for another day by using the freezer.) For an outdoor meal or barbecue, plan a hearty meat dish and serve with fresh

fruits, tomato juice cocktail or a salad, bread and a beverage (dessert is optional). Plan as many foods as possible that can be prepared ahead to prevent a last minute panic when so many things have to be done.

Other points to consider when planning a cookout menu:

- a) Will the cooking grid hold all the dishes to be cooked at one time?
- b) If more than one dish is to be cooked on the grill, will all the dishes cook at the same temperature or is there time to cook one, then another?
- c) Are all the foods to be smoked or not?

The market order is as important as the menu itself. Prepare the order from the recipes to be used, checking to be sure that staples on hand are of sufficient quantity and also to prevent repeating something already in the cupboard. Save time in the market by organizing your list according to the store layout. Mark items from the list as you place them in the grocery cart.

Complete as many preparation tasks such as chopping, measuring, etc., in the kitchen, keeping the amount of equipment to be taken outside to a minimum. Seal pre-chopped and pre-measured ingredients in foil pouches or plastic bags.

Arrange the needed equipment and foods on easy to carry trays or a serving cart. Double check your supplies before the guests arrive to be certain everything is where it will be needed.

Include a large plastic bag or covered trash barrel for cleanup.

Plan the barbecue so that you have a few minutes to rest and freshen up before the guests arrive.

Once the party begins, include everyone. Cooking and serving should be informal with everyone taking part, whether mixing drinks or encouraging the chef.

CLEANING AND CARE OF YOUR "PORTABLE KITCHEN"

Although the Portable Kitchen is made of prime aluminum to withstand all types of weather with no danger of rust, to retain it's natural beauty, it should be cleaned regularly.

The cooking grid is removable for easy cleaning. Clean this grid after each use with detergent and warm water, to greatly increase the life of your grid. Using a scraper wire brush will wear away the chrome plating causing rust.

The grate in the bottom of the grill can be scraped and washed with detergent and water. The aluminum casting should be washed regularly with detergent and water and a couple of scouring pads.

If the cooker is neglected for a period of time, it may be steam cleaned by a local garage or service station.

The Portable Kitchen is designed for easy disassembly for proper cleaning. Do it often. We eat with our eyes as well as our mouth. Food coming from a clean cooker always seems to taste better.

The carriage is made from outdoor aluminum furniture tubing, and may be cleaned with any good aluminum cleaner on the market.

With reasonable care, your cooker will serve you well for many years and be a real source of pride.

A word from PK Pete about our new cookbook . . .

Hi . . . I'm PK Pete. I've probably got the best job in the whole world. Actually, I've got two jobs. First of all, I'm in charge of taste-testing at **PORTABLE KITCHEN**. This is where you find the people who know outdoor cooking best . . . the real experts. And around here they call me the Old Master Chef . . . because I've been tasting these delicious foods we cook on our Charcoal Portable Kitchens for a long, long time. My second job? Well, that's to tell all of you about my first job . . .



Something's always cooking at **PORTABLE KITCHEN**. But lately you wouldn't believe how busy we've been. We've been trying out new recipes . . . testing the results . . . cooking old favorites new ways . . . and writing down everything. All the fuss has been over this new cookbook which is crammed full of recipes developed especially for the people who use our charcoal cookers. Since we make the best outdoor cooks available anywhere, we wanted to be sure our cookbook is the very best, too!

Now if you still think a cookout is limited to steak and potatoes — or maybe a hamburger — well, you're in for a surprise! Just wait till you read all about the terrific gourmet meals you can cook out-of-doors! That's right . . . not just the meat — but the whole meal. And we didn't overlook the steak and potatoes and hamburger either. Everything you need to know about preparing all the old favorites is right here, too. But reading about these marvelous meals is only the beginning of the fun. The real pleasure is in the eating!

I guess the only hard part of my job is trying to describe exactly how good these dishes taste. After all, what more can you say except they are the best? You've got to try them all — like I did — to believe how good they really are. Take it from old PK Pete . . . try these recipes on your Charcoal Portable Kitchen and they will be calling you a Master Chef!

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BEEF FOR OUTDOOR COOKING

Shopping with a reliable butcher is important in obtaining quality cuts of meat. However, the USDA grades are the best guide to quality beef since few of us are experts in judging meat.

Select prime or choice grades of beef, thick-fleshed, compact and with a heavy outer layer of firm fat. The lean should have plenty of fat marbling distributed throughout the meat. Color may be pink to deep red, but should be the same color throughout.

Cuts of beef from the support muscles of the animal (rib and loin areas) are best suited for dry heat cooking such as roasting or broiling. This includes rib roast and steak, club, T-bone, porterhouse, tenderloin and sirloin steaks and fillets.

In the Portable Kitchen cooking is done with reflected heat as well as the radiant heat from the briquets. Heat from all sides seals the juices in the meats. When less expensive cuts of beef such as chuck roast are cooked in the Portable Kitchen, on medium heat, with the lid closed, they are as succulent and tender as higher priced cuts.

Steaks for grilling should be cut at least one inch thick or thicker, although thickness is not an indication of good meat.

For cuts of meat with bone allow $\frac{3}{4}$ to a pound per person. Never barbecue a rib roast smaller than two ribs or a rolled roast of less than four pounds: smaller pieces of meat dry out while cooking.

Steaks are more flavorful and tender when cooked rare to medium. There is also less shrinkage in a medium done steak than a well

done steak. With longer grilling the meat loses its red color and natural juices. Cooking time will vary from 4-7 minutes for each side of the steak depending on desired doneness.

Always turn meat with tongs or spatula. Piercing meat with a fork during cooking permits natural juices to escape, making the meat less tender and not as flavorful.

The recipes in this book give approximate cooking times, but the most accurate guide to meat doneness in larger cuts of meat is a meat thermometer. Insert thermometer, before cooking begins, tip near the center of the meat but not touching a bone, nor resting in fat. The thermometer readings are 140°F. for rare, 160°F. for medium and 170°F. for well done. Cook beef over low to medium heat 250-350°F. The higher the cooking temperature, the greater the shrinkage of the meat. The higher the internal temperature, the drier and less tasty the meat. Overdone meat does not hold together and is difficult to carve.

When cooking is complete, allow a roast to set about 20 minutes to rest or firm-up for carving.

Never salt beef before cooking. Other seasonings may be used before or during cooking, but salt draws out the natural juices and leaves the beef tough if used during cooking process.

TEXAS ROAST BEEF

5-7 lb. sirloin roast, top or bottom round	1	teaspoon paprika
4 cloves garlic, slivered	1	cup tomato sauce
1/2 cup salad oil	1	cup chili sauce
1 teaspoon cayenne pepper	1	teaspoon chili powder
	1	teaspoon oregano
	1	Tablespoon black pepper

Prepare fire for indirect heat cooking (see page iv).

Place roast on foil boat and with sharp knife cut tiny pockets in roast and insert slivers of garlic. Combine salad oil, cayenne and paprika and rub into roast. Mix tomato sauce, chili sauce, chili powder, oregano and pepper. Place meat on cooking away from fire and roast 3 1/3 hours, basting every 30 minutes with tomato sauce mixture — until thermometer reads 160°F. for medium. Cook with lid closed.

6-8 Servings

PEPPERED CHUCK

Prepare fire for indirect heat cooking (see page iv).

Sprinkle chuck roast generously with ground black pepper. Place on foil boat made of at least 4 thicknesses of heavy duty aluminum foil, deep enough to hold juices and about one inch larger than the roast. When briquets are coated with a gray ash, place roast on grill opposite the fire. Open the vent over the meat about one-third and the vent under the fire all the way. Use generous amount of hickory chips on briquets throughout cooking period. Roast with lid closed 20 minutes per pound for medium done roast. Approximately two servings per pound.

STEAKS MADEIRA

Steaks at least one inch thick	1	cup Madeira wine in a shallow pan
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Prepare fire for direct heat cooking (see page iv).

Dip one side of steaks in Madeira and place that side down on grill. Close lid for 2-3 minutes and repeat on same side. Dip and Broil each side of the steaks about four times until cooked to desired doneness.* Always cook with the lid closed. Use a generous handful of hickory on the fire for added flavor. Always open vents to allow steam and smoke to escape before opening lid of cooker.

*Allow about 6 minutes cooking time per side for rare steaks. Increase cooking time to 8 minutes per side for medium and 10 to 12 minutes per side for well done.

SWISS STEAK

Prepare fire for indirect heat cooking (see page iv).

This recipe can be prepared for two or twelve plus.

The basic proportions are:

1 1/2" Thick Round or Swiss steak	1	cup tomato catsup
1 large onion thinly sliced	1/4	cup flour
		Lemon juice
		Salt and Pepper

Use double piece of heavy duty aluminum foil large enough to bring up around steak and seal tightly. Spread half of paste made from catsup and flour on center of foil, in an area as large as the steak to be cooked. Cover with slices of onion, salt and pepper, squeeze lemon juice over and place steak on top of this. Cover steak with another layer of onions, salt and pepper, catsup mixture, and lemon juice. Close foil airtight as possible. Place package on cooking grid, on opposite end from fire. Open vent over meat about one-fourth. Cook at least 20

minutes per pound with lid closed, for medium rare. Lengthen cooking time for more done meat.

To increase recipe, sandwich two steaks following same order of ingredients.

Less expensive cuts of meat, such as chuck roasts, may be used.



STEAKS

Prepare fire for direct heat cooking (see page iv). When coals are covered with gray ash, place steaks on grill, close lid and cook 7-10 minutes per side depending on degree of doneness desired. Use tongs for turning – do not pierce with a fork. Use generous amount of hickory chips throughout cooking period for hickory flavor. Steak may be basted with your favorite barbecue sauce if desired.

Steaks for grilling should be at least one inch thick.

Steaks to be cooked well done should be allowed to lose the chill from refrigeration before cooking. When the steak is at room temperature it will cook evenly throughout. However, for rare or medium steaks (which are juicier and more tasty) take directly from refrigerator and place on hot grill.

HAMBURGERS

Allow 1/4 lb. ground beef per serving. Lean meat is preferable. Season with salt and pepper.

Prepare fire for direct heat cooking.

Shape seasoned meat into patties one inch thick and three inches in diameter. Place on grill. Close lid, cook 10-15 minutes; turn patties and cook 5-10 minutes more. For real "smoky-burgers" add hickory chips to the fire.

For more flavor sprinkle patties with dried onion soup before cooking, or baste with a barbecue sauce when cooked on one side.

SMOKE ROASTED STANDING RIBS OF BEEF

Prepare fire for indirect heat cooking (see page iv).

Select a roast with 2 or more ribs. Have the short rib end cut so roast is of convenient size. Season with freshly ground black pepper. Insert a meat thermometer in the thickest part of the meat, avoiding the fat and not touching the bone. Place on a rack with drip pan. Cook on the end of the grid away from the fire. Close the cover and adjust the vents partly open, so the heat will be medium intensity. Open the cover after 30 minutes to see that the meat is browning gradually. Readjust the vents if the meat is not browning or is browning too fast. Cook with the lid closed until the meat thermometer registers the desired doneness: Rare 140°F., Medium 160°F., or Well-done 170°F. About one hour before the meat is done throw on damp hickory chips or green twigs to add extra pungency to the smoke. Remove roast to a well-warmed carving board and allow to rest or firm-up about 20 minutes before carving.

Skim extra fat from the drippings in pan. Add a little boiling water and extra seasonings, if needed, and serve the "pan juices" with the meat.

ARKANSAS HICKORY SMOKED RIBS

Prepare fire for indirect heat cooking (see page iv)

Place sheet of aluminum foil on remaining portion of grate not over fire. Cut ribs in pieces 4 or 5 ribs to a piece. Place ribs on grid (inside of rib down). Use Cook-more grid for large quantity. Place large chunk of hickory wood at edge of fire. Smoke for 2 hours, and add hickory wood as needed. Coat ribs with your favorite sauce, cook another 15 minutes. Never turn ribs. Membrane on the inside of the ribs will hold the natural juices.

Allow 1/2 to 1 lb. per serving

BRISKET OF BEEF

Prepare fire for indirect heat cooking.

Trim fat from a whole brisket of beef. Place the brisket on a pizza pan or aluminum foil boat and drape a piece of foil over the brisket. Cook on end of grid away from fire for approximately 6 hours, removing fat when necessary. Keep top vents nearly closed for a very low heat. Baste frequently with your favorite barbecue sauce or try Panhandle barbecue sauce (see Sauces and Marinades). Add hickory chips if desired.

Carve the brisket diagonally across the grain when serving.

STAGGERING STEAK

2	lb. round steak	Pinch thyme, dry
1	pkg. dry onion soup	mustard and black
1	12-oz. can beer	pepper

Prepare fire for direct heat cooking.

Cut steak in 1" strips and brown in shallow pan or foil boat, with lid of grill closed (about 20 minutes). Mix dry soup, beer and seasonings. Heat in sauce pan on grill. Pour over beef in a baking dish and bake one hour, with lid of grill closed and vents barely open so temperature is around 325°F. Serve on rice. *4 Servings*

KRAUT & RIBS

See Pork Section for same recipe and substitute beef ribs.



PORK FOR OUTDOOR COOKING

Young, lean pork lends itself well to outdoor cooking. Meat from a young animal is nearly white in color — older animals are rose color. Select pork with little visible fat since it has fat throughout the lean. Port should be fine-grained and firm.

Pork chops, steaks, spareribs, ham, any part of a pork loin shoulder and Boston butt barbecue well.

Pork chops and steaks should be one inch thick and in quantity to allow 1-1 1/2 chops per person. Check doneness of pork chops by cutting a small slit next to the bone. Pork loses pink color when done.

Fresh, smoked or canned hams may be barbecued. Barbecue at least half of a ham with the bone or 4-5 pounds if the ham is deboned, to prevent drying. Allow 35-40 minutes cooking time per pound. If a thermometer is used 160°F. reading indicates doneness for a canned ham.

Barbecued spareribs are an all time favorite for a barbecue. Allow at least one pound per person.

Pork steaks or loins may be cubed and cooked on skewers with fruit and vegetable pieces for kabobs. These are often marinated before cooking. (See page 47 for marinating ideas.)

If a meat thermometer is used for cooking larger cuts of pork, 170°F. indicates doneness for rolled leg, and 185°F. for a roast. Insert the thermometer with the tip near center of the meat but not resting on a bone or in fat.

PORK CHOPS

Follow the same procedure as for steaks. Vary cooking time according to size and thickness of chops. All pork should be cooked well-done NEVER rare. Check doneness by slitting near bone – pork appears white when done.

For different flavor marinate pork chops in apple cider for one hour before cooking and baste with the marinade the last few minutes of cooking.

LUAU RIBS

4 1/2 oz. strained peaches (baby food)	1/4 cup brown sugar
3 Tablespoons catsup	1/2 clove garlic, minced
2 Tablespoons cider vinegar	1 teaspoon ginger
1 Tablespoon soy sauce	1/2 teaspoon salt
	dash pepper
	2 lbs. meaty spareribs

Prepare fire for direct heat cooking – low heat.

Mix all ingredients except ribs. Place ribs, bone side down, on grill, baste generously with sauce. Close lid and broil about 20 minutes. Turn ribs, baste and broil about 10 minutes more. Turn meat side up again, add a generous handful of hickory to the fire and broil without turning about 30 minutes, brushing frequently with sauce. *Yield: 2-3 Servings*

SMOKED HAM

Prepare fire for indirect heat cooking (see page iv).

Add hickory chips if desired. Insert meat thermometer in thickest part of ham but not touching a bone nor resting in fat. Place ham in foil boat about an inch deep in pan and place on the grill (fat side up) on end of grid away from fire. Close lid and bake 3-5 hours, depending on size of ham (approximately 25 minutes per pound) or until thermometer registers 170°F. Do not turn. Foil or pan will hold drippings. This is for a regular smoked ham. For pre-cooked ham follow the same procedure but cut the cooking time to 2 1/2 hours or until thermometer registers 160°F.

For additional flavor, one hour before total baking time is completed, remove rind and cut fat diagonally about an inch apart both ways making a diamond pattern. Insert whole cloves in center of each diamond and glaze with brown sugar; or one cup liquid honey; or canned spiced pickled peach juice. Add lots of hickory chips for last half hour.

CANNED HAM

(3-8 Pounds)

Prepare fire for indirect heat cooking (see page iv).

Leave ham on lid of can and form foil boat of at least four thicknesses of heavy duty aluminum foil around ham allowing about 1/2" between ham and sides of boat. Leave gelatin on ham. Using generous amount of hickory chips, place ham on opposite end of cooking grid from the fire. Open vent under the fire completely and the top vent over the ham about one-third. Cook for 1 1/2 hours. Pour your favorite barbecue sauce over the ham and cook another 30 minutes. The gelatin and barbecue sauce will mix making "pan juices" to serve with the ham. The can lid serves as a cutting board in the bottom of the boat.

3-4 Servings per pound

BLUE CHEESE STUFFED PORK CHOPS

6 PORK CHOPS (about 2 ribs thick) wjth pockets cut horizontally to bone	1 t. minced onion
3 T. butter	1/2 c. American Blue Cheese (about 3 oz.) crumbled
1/4 c. finely sliced mushrooms	3/4 c. fine dry bread crumbs
	Dash salt

Prepare fire for direct heat cooking (see page iv).

Melt butter, add onion and mushroom and cook 5 minutes. Remove from heat and stir in cheese, bread crumbs and salt. Stuff pockets in each chop with dressing. Secure with toothpicks. Bake in foil boat or aluminum pan for one hour or until meat is nicely browned and cooked through. Check doneness by slitting a small place near the bone – when done pork is nearly white. Place handful of hickory chips on briquets during last 30 minutes of cooking time. Cook with lid closed and top vents about 1/8th inch open. If chips flame up, close vents and lid until flames subside.

THICK-SLICED HAM

Prepare fire for direct heat cooking.

Have pre-cooked ham cut into 2 inch thick slices. Arrange slices flat on cooking grid and cook 15 minutes with lid of grill closed. Turn slices and baste (brown sugar and pineapple or orange juice) and cook 15 minutes longer, with lid closed. Serve in thin slices or party-size chunks on toothpicks with pineapple chunks.

BAKED PORK CUTLETS

See recipe for Baked Liver on page 38, and substitute pork cutlets for the slices of liver. Allow at least one cutlet per serving.

KRAUT & RIBS

Prepare fire for direct heat cooking.

10 - 12 good meaty short ribs (pork or beef)	2 teaspoons Caraway seed
1 quart Sauerkraut (preferably packed in brine)	2 10-oz. cans beer

Place ribs on cooking grid and close lid for about 30 minutes to cook off some of the grease. Drain kraut and spread in bottom of Fish Fryer or large casserole. Sprinkle Caraway seed over the kraut, top with the ribs. Pour beer over entire casserole and cover with foil. Adjust vents for low heat and bake covered 2 hours. Uncover dish and bake another 30 minutes with vents open. Cook with lid of grill closed throughout baking time.

4-6 Servings

BARBECUED PORK SPARE RIBS WITH SWEET AND SOUR SAUCE

Prepare fire for direct heat cooking, adjust vents for low temperature (about 300°F.). Place rack of ribs on shallow foil boat and sprinkle generously with soy sauce. Cook approximately 2 1/2 to 3 hours, turning every 15 minutes. Sprinkle with soy sauce each time ribs are turned. During the last half hour of cooking time, add generous amount of hickory chips. Ribs should be done but not dry. For a more smoky flavor use hickory the full cooking time.

SERVING SAUCE:

2 cups water	Juice from one can of pineapple chunks (chunks to be used later)
1/2 cup vinegar	
1/2 cup sugar	
4 heaping Tablespoons cornstarch	

Boil and stir the above ingredients constantly until the sauce becomes clear in color (2-3 minutes). Remove from heat and add immediately:

1/4 cup extra sweet pickles (cut small)	1 cup Maderia wine Pineapple chunks
2 Tablespoons candied ginger (cut small)	3 Tablespoons soy sauce

Slice the spare ribs between each rib into single servings and submerge in this mixture. Let stand for 10 minutes. Take ribs from sauce with tongs. Serve generous amount of sauce and pineapple chunks with each serving.

LAMB

Lamb, a nutritious and tasty meat the year round, is the young sheep under two years. The best determination of quality is the USDA grade. Select either choice or prime grade lamb which is tender and may be cooked with dry heat.

Good quality or high grade lamb has a fine texture, is firm to the touch, with a velvety feel. Should be a light pink in color, with firm white or creamy white fat and porous dark red, comparatively soft bones.

Lamb cuts are similar to beef or pork except smaller in size.

Loin chops correspond to a beef porterhouse steak, while lamb chops in the beef would be T-bone or club steak. Rib chops, which cost less per pound, correspond with pork rib chops. One large sirloin chop, similar to beef sirloin, will serve two people.

Shoulder blade chops are economical and tasty cuts of lamb, which in beef would be chuck steaks. Allow four servings per pound. All lamb chops should be cut at least an inch thick.

A leg of lamb is roast deluxe and affords about three servings per pound. Lamb shoulder or chuck, at a reasonable price will also net about three servings per pound.

After selecting good quality lamb, follow these rules for cooking:

- 1) Let the type of cut determine the method of cooking – the cuts mentioned above will broil or roast well.
- 2) Use a low temperature.
- 3) Do not overcook – lamb is best served medium rare.
- 4) Always serve lamb hot.

SMOKED LAMB WITH MINT SAUCE

6-9	lb. leg of lamb	1	teaspoon prepared "herbs for salad" or 3 teaspoons combined minced fresh herbs (thyme, tarragon, rosemary, marjoram)
1	clove garlic, minced		
1	onion, minced		
2	Tablespoons olive oil		
	Grated rind of 2 lemons	3	Tablespoons brown sugar (reduced to 2 Tablespoons if mint jelly is used)
1/2	cup lemon juice		
3	in. sprig of fresh mint or 2 Tablespoons mint jelly	2	teaspoons salt
		1	teaspoon freshly ground black pepper

Prepare fire for indirect heat cooking.

Form a pan about an inch deep of double-thick heavy duty foil to fit lamb, mitering corners (see page 58) for firmness.

Saute garlic and onion in olive oil for 2 minutes. Add remaining ingredients and simmer for 3 minutes. Brush lamb on all sides with this sauce and let stand at room temperature for at least an hour, brushing with sauce every 20 minutes. Insert meat thermometer in thickest part of roast not touching a bone. Place lamb with pan on end of cooking grid away from the fire, close lid of grill and adjust vent under fire and over lamb about half open. Cook for 2 1/2 to 3 hours or until thermometer registers 175°F. Baste at about 30 minute intervals. Add hickory chips or other damp wood chips to the fire about an hour before roasting is finished. When roast is done, transfer to a warm carving board. Heat leftover barbecue sauce with pan drippings for serving sauce.

ORANGE-STUFFED LEG OF LAMB

2	Oranges	1	cup water
1	lemon	1/4	cup (1/2 stick) butter or margarine
6-7	lb. leg of lamb, boned	1	teaspoon whole thyme
2	cloves garlic, crushed	8	oz. pkg. or 3 1/2 cups herb-seasoned stuffing
	Salt		
	Cracked or coarsely ground pepper		

Prepare fire for indirect heat cooking (see page iv).

Cut peel in paper-thin strips from the lemon and 1 orange (use vegetable parer). Section both oranges. Rub inside surface of meat with crushed garlic and sprinkle with salt and pepper; scatter peels over this. Bring water, butter and thyme to a boil and drizzle over stuffing, tossing to mix. Spoon about 2 cups of stuffing* on half the meat (the short way) and press a double row of orange sections down the center of the stuffing; fold other half of meat over stuffing to make a square roast. Skewer the three open sides and lace shut with string. Tie roast tightly with string at 1 1/2 inch intervals. Place roast in foil-lined pan on cooking grid away from fire. Roast for 2 - 2 1/2 hours with lid closed. Do not over cook - lamb is at its best when roasted medium rare to medium. Serve piping hot. *10-12 Servings*

*About 45 minutes before roast is done, wrap remainder of stuffing in foil and heat on the grill, turning package occasionally.



FISH FOR OUTDOOR COOKING

Fish is gaining in popularity not only because it can be prepared in a variety of ways, but also because it is low in polyunsaturated fats and contains no carbohydrates. Even the fat or oily fish such as salmon, shad, herring, lake trout, bluefish, Spanish mackerel, butterfish and eel contain only about 5% fat.

Lean or white fish are only 2-3% fat. This group includes smelt, flounder, yellow perch, pike, pickerel, sea bass, cod and haddock. These fish are excellent with a rich stuffing (see page iv).

Fresh fish has firm and elastic flesh, a distinctive "fresh fish" odor, and sinks in fresh water.

If fish are to be stored in the refrigerator, cover tightly.

Frozen fish should be cooked without thawing, which will take slightly longer than fresh fish.

Fish is excellent stuffed and baked. Bake about ten minutes per pound up to four pounds, and add five minutes for each additional pound. Ingredients for stuffing fish abound. Try one fish stuffed with another or stuffed with oysters, crab or fillets of fish. The secret is in the seasoning. Delicately flavored fish need no more stuffing than salt, pepper, a slice of lemon, a sprig of parsley and some butter. Seasonings that combine with any kind of fish include tarragon, chervil, chives, and fennel.

For moistness, baste the baking fish with dry white wine or a mixture of fish broth and lemon juice or wine vinegar.

One-third pound of solid flesh fish makes a nice serving and one-half pound per person if the fish is in round (with bones, head and tail). For hearty, outdoor appetites, you may need larger servings.

TROUT

- | | | |
|---|--|----------------------------|
| 2 | Red snappers or trout
(about 4-5 lbs.) | Grated onion |
| | Butter | Parsley |
| | | Salt and pepper |
| | | Your favorite sauce |

Prepare fire for indirect heat cooking.

Place fish on sheet of heavy duty aluminum foil, allowing enough to seal around the fish. Salt and pepper and season with butter, onion and parsley. Pour sauce over fish and seal foil, making sure that there is no leakage. Place on grill and close oven. Cook on end of grid away from fire. Regulate vents for medium heat. Turn fish every 20 minutes, being careful not to tear foil. Cook with lid closed for 1 1/2 hours. Open foil and cook for 10 minutes; turn and leave another 10 minutes, basting with sauce.

4 Servings

BROILED SHRIMP

- | | | |
|---|----------------------|----------------------------|
| | Soy sauce | Butter or margarine |
| 2 | lbs. raw, | Salt and pepper |
| | peeled shrimp | |

Prepare fire for direct heat cooking.

Thread shrimp on skewers with prongs facing in same direction to form a trough. Marinate skewers of shrimp in soy sauce and place on cooking grid with the inner curved side down. Broil slowly (with lid closed) about 12 minutes on each side. When they are turned, fill inside trough with hunks of butter or margarine, salt and freshly ground black pepper.

LOBSTER PERFECTO

- | | | | |
|---|-------------------------|---|----------------------------------|
| 4 | Lobster tails | 1 | pound butter or margarine |
| | 12-14 oz. frozen | | Juice from 2 lemons |
| | | | Dash garlic salt |

Prepare fire for indirect heat cooking, (see page iv).

Cream butter, lemon juice and salt — set aside.

Thaw lobster completely. Split soft side of shell lengthwise and wash in cold water. Place lobster, hard side of shell down, on a double thickness of aluminum foil, allowing enough foil to completely wrap the lobster. Brush with lemon butter mixture. Wrap lobster, sealing foil completely, and place on cooking grid opposite the fire (hard side of shell down) for 12 to 15 minutes with lid closed and vents one-fourth open. Remove from foil, brush again with butter mixture. Scatter briquets as for direct heat cooking (see page iv), and place lobster soft side down on cooking grid for 7-8 minutes with lid closed. Serve immediately with remainder of lemon butter.

To remove lobster from shell, insert knife between hard side of shell and meat. Press down to pop meat out.

4 Servings



POULTRY FOR OUTDOOR COOKING

Young, meaty, tender, ready-to-cook birds are your best buy whether broilers, turkeys, ducks, or game hens. If birds are frozen, they may be thawed in cool water without damaging the quality of the meat.

Allow at least half a broiler per person when barbecuing chicken halves. For whole chicken or turkey allow 3/4 pound per person.

Allow one Cornish game hen per person unless they are large birds, when half or quarter may be sufficient for a serving.

Allow half a duckling per person, or about one pound per serving.

These quantities are relative to time of day, type of guests and menu. Smaller servings will be ample for meals earlier in the day, a party consisting largely of females, and/or if you have a heavy menu.

Whole birds require about 20 minutes per pound cooking time over medium heat (350°F.). Game hens and chicken pieces require at least an hour. When cooking time is up, check tenderness with a fork in a meaty portion.

Game birds may be cooked in the same manner as domestic fowl. However, since game birds are usually very lean they need to be basted often or larded with bacon or pork fat before cooking.

ARKANSAS HICKORY SMOKED CHICKEN

Chicken halves
(1 per person)

Cooking Oil
Pepper
Garlic Salt

Prepare fire for direct heat cooking (see page iv).

Make a basting mixture of oil, salt and pepper. When briquets are coated with a gray ash, grease chicken well with basting mixture and place, inside down, on the cooking grid. Use hickory chips generously throughout cooking period. Baste and turn chicken halves every 20 minutes. Cook with lid closed about 1 1/2 hours. If chips or drippings from basting ignite, close lid and vents until flames subside. Chicken may be basted with your favorite barbecue sauce during the last 10-15 minutes of cooking time.

SMOKED CHICKEN

Prepare fire for direct heat cooking.

Place chicken halves (inside down) on cooking grid.

Baste with the following mixture:

1/2 cup cooking oil	1/4 cup lemon juice
1/4 cup Worcestershire sauce	1 T. salt
1 T. Accent	1/4 T. Tobasco (if desired)

Turn chicken halves every 10 or 15 minutes, basting with sauce each time. Add hickory chips, if desired. Takes about 1 1/2 hours.

PANHANDLE BARBECUED CHICKEN

1	Broiling chicken	1	teaspoon paprika
1	Tablespoon salt	2	cups Panhandle
1	teaspoon black pepper		Barbecue Sauce
			(page 48)

Prepare fire for indirect heat cooking.

Rub chicken with salt, pepper and paprika. Place on cooking grid away from fire and cook with lid closed 60-80 minutes, basting often with sauce. *2 Servings*

BARBECUED QUAIL

4	QUAIL OR DOVES	Stuffing
	Salt and pepper	Basting Sauce

Prepare fire for indirect heat cooking.

Wipe quail and sprinkle with salt and pepper, inside and out. Set aside.

Prepare basting sauce:

1	cup Madeira Wine	1/4	teaspoon ground cloves
1/2	cup raisins		Juice of one orange

Boil first three ingredients 5 minutes. Separate Madeira and mix with orange juice. Hold raisins for stuffing.

Stuffing:

1	cup boiled rice	1/2	teaspoon ground
	Raisins from basting sauce		ginger
1/2	cup chopped pecans	1	Tablespoon cooking
	Grated peel from one orange		oil

Mix ingredients and stuff birds. Brush birds with cooking oil and arrange in round aluminum foil pan, with breasts up and facing out. Any excess stuffing may be placed around the quail in the center of pan.

Place on cooking grid away from fire. Cook with lid closed for 1 1/2 hours, basting frequently. Use hickory chips on fire during the last several minutes of cooking time. Garnish with spiced crab apples and parsley for serving. *4 Servings*

BREADED CHICKEN

1	broiler chicken, cut	1/4	cup chopped blanched
	in serving pieces		almonds
1/2	cup melted oleo	1/4	cup grated Parmesan
2	teaspoons diced onions		cheese
1	Tablespoon minced parsley	1	cup bread crumbs
		1	teaspoon salt

Prepare fire for indirect heat cooking (see page iv).

Combine parsley, almonds, cheese, bread crumbs and salt. Combine melted oleo and onion. Dip chicken in onion-oleo mixture, then the crumb mixture. Place in shallow aluminum foil pan on end of cooking grid away from fire and bake for 1 hour, basting occasionally with pan drippings. Bake with lid closed. *2-4 Servings*

LONG ISLAND DUCK

(One duck serves four people.)

Well cleaned duck	1	medium can fruit cocktail
		Salt

Prepare fire for indirect heat cooking.

Salt inside of duck and fill cavity with fruit cocktail (including juice). Completely wrap with several layers of heavy-duty aluminum foil. Place on cooking grid away from fire and cook with lid closed for 1 1/2 hours. Slit top of foil and peel down so most of duck is showing but not far enough that the juices will be lost. Add hickory chips to fire and smoke with lid closed for 1/2 hour.

TURKEY WITH HERB BARBECUE SAUCE

10 - 12 lb. turkey		Good-sized sprigs of
Packaged bread stuffing		fresh rosemary, thyme,
or your favorite		marjoram and parsley
stuffing (optional)		chopped, or
1/4 lb. butter or margarine	2	teaspoons dried minced
1 clove garlic, minced		"Herbs for Salad"
3/4 cup tarragon vinegar	1	teaspoon salt
	3	Tablespoons brown sugar
		Fresh ground black pepper

Prepare fire for indirect heat cooking.

Prepare turkey and stuff if desired and truss. Place on foil pan made from several thicknesses of heavy duty aluminum foil with sides at least one inch deep.

Combine remaining ingredients and simmer 3-4 minutes. Brush turkey with this sauce and cover loosely with a single sheet of foil — just draping it over the bird. Roast on end of grid away from fire 3 1/2 to 4 1/2 hours with lid closed. One hour before roasting is finished, remove the foil cover and baste with the herb sauce. Add damp hickory chips (if flavor is desired) and continue cooking, basting once or twice more. When turkey is done, remove it from the pan. Add any remaining barbecue sauce to the drippings. Stir and heat to melt browned juices in the foil and serve with the turkey.

10-12 Servings

CORNISH GAME HENS WITH WILD RICE

6	Cornish game hens	Cooking oil
2	boxes Uncle Ben's Long	Spiced crab apples
	Grain and Wild Rice	Parsley
	with seasoning	

Prepare fire for indirect heat cooking (see page iv).

Clean birds thoroughly and dry with paper toweling. Rub with oil and arrange in baking dish or foil boat. Sprinkle a generous handful of

hickory chips on the fire, place dish of hens on cooking grid away from the fire and close lid. Prepare rice following directions on package. After hens have baked about 45 minutes, open lid and using a basting syringe, remove the juices from the pan and mix with the rice. Arrange rice in and around the birds, add another handful of hickory, close lid and cook for 45 minutes more. Garnish with apples and parsley for serving.

SMOKED TURKEY

10-15 pound bird

Prepare fire for indirect heat cooking.

Baste bird with cooking oil, soft margarine or butter; then sprinkle with garlic salt and pepper and place a few sprigs of celery tops and parsley in cavity. Place on grill in pan lined with foil, breast up. Cook for about 4 hours with lid of cooker closed. Add hickory chips as desired for flavor. Baste with butter or oil often. May be basted with your favorite barbecue sauce during last 45 minutes of cooking. Check fire after 2 hours and add briquets if needed.

NEW YORK BARBECUED CHICKEN

For each serving:

1/2	broiling chicken	1/4	teaspoon salt
	(cut in pieces)		Pinch black pepper
1/2	clove, garlic, crushed	1/2	teaspoon onion or
1	teaspoon olive oil		chives, finely chopped
1/2	teaspoon poultry	1/4	teaspoon parsley, finely
	seasoning		chopped
			Pinch dry mustard

Prepare fire for direct heat cooking.

Rub chicken with garlic and then olive oil. Combine remaining ingredients and rub into chicken with fingertips. Place on cooking grid and cook 15 to 20 minutes per side with lid closed.

CHICKEN WITH CRAN-APPLE GLAZE

Prepare fire for direct heat cooking.

Use small broiling size chickens or game hens. Each medium size chicken will make 2 servings. Rub inside of chicken with 1 tablespoon cooking oil and sprinkle cavity with salt. Brush outside of chicken with oil. Place on cooking grid or cook in a foil pan with lid of grill closed for 1 hour. Baste with Cran-Apple Glaze and continue cooking another 30 minutes or to desired doneness. Add hickory chips anytime during cooking: the earlier the chips are added, the deeper the hickory flavor.

CRAN-APPLE GLAZE

Combine 2 cups Cran-Apple juice, 1/3 cup brown sugar, 1/4 teaspoon ginger and 1/4 teaspoon cinnamon in saucepan. Heat and stir to dissolve sugar. Makes enough glaze for 2 to 3 chickens.

CHICKEN & RICE

1 cup chicken	1 can onion soup
1/2 t. basil	1 medium onion,
1 t. salt	chopped
1 1/2 cup water	1/2 cup diced celery
2 chicken boullion	1 can mushrooms
cubes	and liquid
3/4 cup uncooked rice,	1 cup cashew nuts
use part wild or	3 T. butter or
brown rice	margarine

Prepare fire for indirect heat cooking.

If using raw chicken (about 3 meaty pieces) bring to a boil in the 1 1/2 cups water with basil, salt and boullion cubes. Simmer 15 minutes, remove bones and combine with remaining ingredients in a 3-quart casserole or a 9" x 13" baking dish. Cover with foil and bake for one hour. If the casserole still has an excess of moisture, remove foil, close lid and bake another 20 minutes. If using left-over chicken which is precooked, dissolve boullion cubes in part of the water over medium heat before combining with remaining ingredients. *10-12 Servings*

TURKEY WITH RICE DRESSING

10 lb. Turkey

2 packages Uncle Ben's	3 Tablespoons butter
Long Grain & Wild	8 oz. button mushrooms,
Rice with Seasonings	drained
2 Chicken boullion cubes	4 oz. can oysters,
1 1/2 cups diced celery	drained (optional)
1/2 cup chopped onion	Turkey liver, diced

Prepare fire for indirect heat cooking – check fire at hour intervals and add charcoal as needed to keep even heat.

Clean turkey and rub inside with salt. Form a foil boat of heavy duty aluminum foil to hold turkey – use enough thicknesses to be sturdy and at least 1 1/2" deep to catch drippings.

Prepare rice following package directions, adding boullion cubes to water before heating.

Saute celery, onion and liver in butter until slightly brown. Add browned mixture, mushrooms and oysters to the rice. Stuff the breast cavity first and secure skin over the back with wooden toothpicks. Stuff cavity and secure legs. Rub outer surface with oil and place on foil boat with wings behind back. Bake 20 minutes per pound with lid of grill closed. After the first hour, baste every 30 minutes with the pan drippings. Add a generous handful of hickory chips to briquets during the last hour, or throughout the cooking for a deeper hickory flavor.

For a crusty outer surface, just before the last hour, remove the grease from the drippings with a basting syringe. Mix the drippings with the juice of 1 dozen lemons and about 1 cup honey. Baste every fifteen minutes for the last 45 minutes of cooking.

If there is dressing left over, spoon around the turkey during the last 30 minutes of cooking so it will be tasty and hot.

CHICKEN VINO

1	can Cream of Mushroom soup	2	frying chickens, quartered
1	can Cream of Celery soup	1/2	cup flour
1	cup grated sharp Cheddar cheese	1	teaspoon salt
1	cup white dinner wine	1/2	teaspoon pepper
		1/2	cup sliced almonds

Prepare fire for indirect heat cooking.

Combine soups, cheese and wine in large shallow baking dish. Dredge chicken in flour seasoned with salt and pepper, add to soup mixture, bone side down. Cover dish with aluminum foil and bake 1 1/2 hours. Remove foil, add almonds and bake another 30 minutes, adding hickory chips to briquets if smoke taste is desired. Bake on end of cooking grid away from fire. Regulate vents so temperature is about 325°F.

8 Servings

CHICKEN JALAPENOS

6	Tomatoes, quartered	6 -	12 Jalapeno peppers
3	Onions, quartered		(to taste)
1	head garlic, chopped		Salt and Pepper to taste
10	pieces chicken	1	can tiny green peas
2	Tablespoons Powdered Chicken boullion	10	oz. jar Spanish Olives (Stuffed)

Prepare fire for indirect heat cooking — adjust vents for hot fire about 450°F.

Layer half of chicken in Fish Fryer or large casserole and top with half of other ingredients (except peas and olives). Repeat with rest of ingredients. Bake one hour with grill closed (place on end of grid away from fire). Add peas and olives. Turn chicken so peas and olives go down into casserole. Close lid and bake another 10-15 minutes to heat through.

10 Servings

VEGETABLES & CASSEROLES

Vary the menus for outdoor cooking by including vegetables and casseroles. Many of these dishes can be prepared in aluminum foil pouches or disposable foil pans to eliminate messy cleanup jobs.

Since the Portable Kitchen is a closed oven, many casserole dishes that can be prepared in the oven can be successfully cooked outside. See page v for temperature control.

Fresh vegetables should be of high quality, fresh from the garden. Quality can be maintained during cooking but not improved.

When preparing frozen vegetables, cook directly from the freezer without thawing unless using in a casserole and the directions specify otherwise. Many frozen vegetables as well as fresh can be prepared on the Portable Kitchen by sealing the vegetables in foil with butter and seasonings and cooking on the grid with the meat for the specified time period.

POTATO CASSEROLE

1/2	cup potatoes per serving, cut in strips as for French fries	Minced Thyme
2	Tablespoons grated sharp Cheddar Cheese per serving	Dill
	Salt	Half & half milk
		Pepper
		Minced Chives
		Parsley
		Butter or margarine

Prepare fire for indirect heat cooking.

In a buttered casserole, alternate layers of potatoes with seasonings and grated cheese. Pour milk over top to fill casserole two-thirds full. Bake for an hour covered with foil, uncover and cook another 30 minutes.

SPACE FOR ADDITIONAL RECIPES

PARMESAN-TOPPED ZUCCHINI TOMATO CASSEROLE

- | | | | |
|---|--|-------|----------------------------|
| 2 | lbs. tender young zucchini | 1 | small clove garlic |
| 2 | lbs. fresh tomatoes, or 1 No. 2 1/2 can tomatoes | 4 | Tbls. butter or margarine |
| | | 1 1/4 | tsp. salt |
| | | | Freshly ground pepper |
| | | 1 | cup grated parmesan cheese |

Prepare fire for indirect heat cooking.

Slice zucchini and tomatoes, if fresh. Place butter and garlic in center of large square of heavy-duty foil. Add zucchini, tomatoes and seasonings. Close foil to make a package and place at one side of the grill-away from fire. Cook with lid of grill closed about 50 minutes. Open foil and turn back. Sprinkle with parmesan cheese and cook a few minutes longer or until cheese melts, with lid of grill closed.

VEGETABLE SANDWICH

Prepare fire for indirect heat cooking or cook with meat.

Tear a foil square for each serving. Slice vegetables about 3/8" thick. Sandwich together any of the following combinations or have several vegetables prepared and let guests make their own combinations:

Potato between slices of onion and vice versa, Tomato between slices of potato, Cheese (1/4" thick) between onion and potato, Cheese between tomato and zucchini squash, Carrot between potato and onion, Pineapple with brown sugar between sweet potato, Apple with brown sugar between sweet potato.

Dot with margarine, season with salt and pepper and a dash of Worcestershire sauce. Seal foil pouch securely using butcher fold to the side of vegetables. Place on cooking grid for 20 minutes with lid closed, turn pouch and cook another 20 minutes before checking for doneness. Pouches may be slit on top with a knife and folded back so vegetables are allowed to cook open about 10 minutes to brown or cook out the juice. Cook with lid of grill closed. When done, vegetables may be served in their individual pouches.

BANANAS DELUXE

1	green tipped banana for each serving	Salt
	Melted butter or margarine	Paprika
		Onion salt
		Celery salt

Prepare fire for direct heat cooking.

Peel bananas, remove strings and cut each banana in half lengthwise. Arrange in a shallow baking dish or place each banana on a square of heavy duty foil. Brush with butter and sprinkle with other ingredients. Cover with foil or seal individual pouches securely. Bake 20 minutes. Serve as a vegetable with meat dishes.

BAKED BEANS

2	cans (1 lb.) pork and beans	1	medium onion, finely minced
1/2	cup brown sugar		Dash Worcestershire sauce
2	teaspoons prepared mustard		Dash Tabasco
1	cup chili sauce		Bacon slices

Prepare fire for indirect heat cooking.

Combine all ingredients and place in a casserole. Lay strips of bacon over top and bake on end of grid away from fire, with lid of grill closed. Bake about one hour or until the beans have thickened and the bacon browned. Vents may be opened slightly to allow steam to escape.

6-8 Servings

FRESH OR FROZEN VEGETABLES

Form an aluminum foil boat (see page 58) of three or more layers of heavy duty foil. Place your favorite fresh or frozen vegetable or combination of vegetables such as peas, carrot pennies, and whole kernel corn in the boat. Season with margarine, salt and pepper, MSG optional. Seal by covering with a single sheet of foil, 2" larger than the

boat on all sides, and tucking edges into rolled edges of boat. Place on cooker with meat for 1 - 1 1/2 hours. Addition of a small amount of water is optional.

BAKED CARROTS

1	pkg. carrots, pared and quartered lengthwise (about 6 carrots)	1 1/2	teaspoons dry mustard
		1/2	teaspoon Tabasco
		1/2	teaspoon salt
1	stick margarine	1/4	teaspoon black pepper
3	Tablespoons light brown sugar	2	teaspoons parsley flakes

Prepare fire for direct heat cooking.

Place all ingredients in shallow baking dish or foil pouch. Bake about 45 minutes turning or stirring occasionally.

6 Servings

EGGPLANT & CLAMS

Steam until tender about 10 minutes	1	large eggplant in chunks
Drain	1/4	cup chopped onions
and	1/4	cup chopped celery
Add: -	1	cup clams with juice
	1	clove minced garlic
	1 1/4	cup bread crumbs
Have Ready	6	boiled eggs-sliced
	1	green pepper in thin slices

Prepare fire for indirect heat cooking. Adjust vents for moderate temperature, about 325°F.

In a greased casserole alternate layers of the eggplant mixture with eggs and pepper, beginning and ending with the eggplant. Top with either bread crumbs and butter, parmesan cheese, or grated Cheddar cheese and bake 45 minutes with lid of grill closed. Open vents and allow steam to escape before opening hood of grill.

6-8 Servings

GREEN BEANS AND MUSHROOMS

TUNA LOAF

1	Loaf French Bread	1	t. celery flakes
1	can Campbell's Cream of Chicken Soup	1	t. parsley flakes
1	can Chunk Tuna	1	small can green peas
1	cup Milk	1/4	cup chopped pimientoes
1	T. French's Dehydrated Green Pepper		salt
1	T. Dehydrated Onions		pepper
		1/2	cup Margarine or butter
		1/2	lb. American cheese slices (about 8)

Prepare grill for direct heat cooking (see page iv).

Slice off top of bread loaf, and reserve. Hollow out loaf to make boat. Using about half of margarine, grease inside of boat and toast with lid closed until crisp and beginning to brown — 5-10 minutes. To the bread that was hollowed out, add remaining ingredients except cheese and heat in grill about 15 minutes, stirring occasionally. Place boat on double sheet of foil or cookie sheet, fill with soup mixture, replace top of loaf and arrange cheese slices over top. Place about one teaspoon minced garlic and three or four good-sized hickory chips on the fire. Put loaf on cooking grid and close hood until cheese melts — about 8-10 minutes. Slice one inch thick crosswise and serve garnished with parsley.

8-10 Servings.

WHITE ONIONS

Small white onions (fresh)	Butter or margarine Salt and pepper
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Prepare fire for indirect heat cooking (see page iv).

Clean onions, place in shallow pan with enough margarine to cover. Salt and pepper. Bake with hickory about one hour or until tender and centers begin to bulge following grill instructions in above recipe.

About 4 Servings per pound

1	can green beans drained	1	clove garlic minced
2	T. butter or margarine	1	t. Oregano
1	small onion chopped	1	small can mushroom pieces drained
1/4	c. diced celery	1	can Cream of Mushroom soup
1	pimiento pepper chopped	1	can French Fried Onion Rings

Prepare fire for indirect heat cooking (see page iv).

Cook onion, celery, garlic and oregano in butter in 2-qt. casserole on grill. Place dish on opposite end of cooking grid from fire. Open vent under fire completely and top vent over casserole about one-third. Cook until tender but not brown, about 10 minutes. Add other ingredients except onion rings. Mix well and top with onion rings. Bake for one hour. Serve hot.

4-6 Servings

BAKED POTATOES

Scrub white or sweet potatoes and pat dry. Wrap potatoes in foil and place on the grill or in the coals. Bake very large potatoes about 1 1/4 hours, medium potatoes 50 minutes and small potatoes about 40 minutes.

ROASTED CORN

Remove husks from fresh, young corn. Place each ear on a piece of foil, allowing enough foil to wrap the ear completely. Brush with softened butter, salt and pepper. Wrap, twisting ends of foil securely. Place on grill with meat for 25 minutes, with lid closed. Serve hot from foil.

SWEET POTATO & APPLE CASSEROLE

Raw sweet potatoes peeled	Brown sugar
Raw apples (twice the number of sweet potatoes)	Butter or margarine
	Salt and pepper

Prepare fire for indirect heat cooking (see page iv).

Slice potatoes 1/8" thick. Peel, core and slice apples crosswise, making attractive circles. In a well buttered casserole, alternate layers of potatoes and apples, sprinkling each layer with brown sugar and butter. Salt and pepper to taste. Place on cooking grid on end opposite the fire. Open the vent under the fire completely and the top vent over the casserole about one-third. Bake uncovered for 1 1/2 hours with lid of cooker closed.

Servings: approximately 2 per sweet potato and two apples

BEANS 'N BEER

1 1/2 cups dry white beans	1 teaspoon salt
1 bunch green onions – chopped	1/2 teaspoon black pepper
1/2 cup unsulphured molasses	4 slices bacon chopped in one-inch lengths
1 teaspoon ginger	3 cans beer

Prepare fire for indirect heat cooking.

Soak beans overnight in water. About four hours before serving time, drain the beans and put into a 2-quart casserole with all ingredients and enough beer to cover the beans. Cover the casserole with aluminum foil and place on the cooking grid on the end opposite the fire. Open the vent under the fire all the way and the top vent over the beans about one-third. Bake for 3-4 hours or until beans are tender. Add more beer as it cooks down – about a beer an hour. Check the fire after two hours and add briquets if needed. Cook with the lid closed. Uncover the casserole the last hour and place a generous handful of hickory chips on the fire. Close lid for remainder of cooking period. *6-8 Servings*

EGG PLANT

1 medium egg plant for each four servings	Salt and pepper
Italian Tomato paste	Italian herbs
Provolone cheese	Paprika

Prepare fire for indirect heat cooking (see page iv).

Slice egg plant 5/8" thick. Spread each slice with generous amount of tomato paste, and partially cover with pieces of sliced cheese. Salt and pepper to taste. Sprinkle lightly with herbs and a dash of paprika. Bake on a shallow foil boat on opposite end of cooking grid from fire, with lid closed. Open vent directly under fire completely and vent over the egg plant about 1/8". Bake about one hour or until tender.

FROZEN VEGETABLES

Seal frozen vegetables in foil with butter, salt and pepper. Put on cooking grid with meat last 20 minutes. Place away from fire.

KIDNEY BEANS

1 No. 1 can Red kidney beans	1 T. brown sugar
3 green onions chopped	1/2 t. ginger
	Salt and pepper

Prepare fire for indirect heat cooking (see page iv).

Mix all ingredients in casserole. Place on cooking grid opposite fire and bake uncovered with a generous amount of hickory chips on the briquets at least 45 minutes. Open vent directly under the fire and the top vent over the beans about one-third. Stir about halfway through cooking time. The longer they bake, the better. *2-3 Servings*

CAULIFLOWER & GREEN PEA CASSEROLE

*2	pkgs. frozen Cauliflower	1	pound American Cream Cheese (grated or slices)
1	pkg. frozen tiny Green peas	2-3	T. butter or margarine
1	pint Dairy Sour Cream		Salt and Pepper

Prepare fire for indirect heat cooking (see page iv).

Prepare cauliflower and green peas, following package directions. Drain, mix and divide into half. Layer half of vegetables in bottom of 2-quart casserole, salt and pepper to taste and dot with about a tablespoon of margarine or butter. Spread with half of sour cream, then half the cheese. (If slices are used break or cut into strips about half inch wide.) Repeat with other half of ingredients. Place on cooking grid opposite fire. Open vent under the fire completely and the top vent over the casserole about one-third. Close lid and bake about 10-15 minutes or until cheese melts and is bubbly. *8-10 Servings*

* May use fresh cauliflower, broken into flowerettes and steamed about 10 minutes or until tender. Canned or fresh peas may also be used. Mushrooms may be added for extra flavor.



SPECIALTY MEATS & GAME

Hunting and fishing, once man's chief means of providing food for his family, today furnish entertainment as well as special culinary treats. The recreation and entertainment aspects are generally reserved for the male of the species while preparing the "catch" or "kill" often falls to the enthusiasm and imagination of the female. No matter who does the cooking, perhaps the following recipes will pique your imagination and palate.

In general game meats can be prepared by the same methods as corresponding cuts of beef or poultry, but may need marinating to lessen the flavor or tenderize the meat.

To have a better flavor and be more tender, all game should be hung under refrigeration with fur or feathers on for a few days.

The choice portions of venison are the hindquarter and saddle which may be broiled or roasted. Venison should be served rare for best flavor. Cook 10-12 minutes per pound and serve with a tart jelly. Venison may be marinated overnight in a weak vinegar or salt solution or a vinegar marinade (refrigerate while marinating). Burgundy or Rosé wine with seasonings may be used.

Most game birds need to be basted during cooking with oil or larded with small strips of fat before cooking (slit meaty portions of bird with sharp knife and insert small strips of suet or fat meat) to prevent drying since game birds are very lean.

Goose on the other hand should be pricked during cooking to allow the fat to escape. Ducks and geese should weigh 3 1/2 - 4 pounds, dressed and be tender to the touch. A tart or fruity dressing compliments these birds best - apple, orange, apricot or cranberry.

BAKED LIVER

- | | | | |
|-----|--|-----|-------------------------|
| 1 | large onion, sliced
or 1 can dehydrated
onions | 1 | teaspoon thyme |
| | | 1 | teaspoon salt |
| 1/2 | cup butter or
margarine | 1/8 | teaspoon pepper |
| 1/4 | cup chopped parsley | 1/2 | cup water |
| 1 | bay leaf, crumbled | 1/2 | cup dry red wine |
| | | 4-6 | slices calf's
liver* |
| | | 1/2 | cup flour |

Prepare fire for indirect heat cooking.

Grease 10" x 6" baking pan. Arrange onions in pan; dot with butter or margarine, add wine, parsley, bay leaf, thyme, salt, pepper and water. Cover pan with aluminum foil and bake for 30 minutes.

Coat liver with flour and arrange on onion mixture. Cover and bake for 30 minutes. Remove foil and bake another 10 minutes. Lid of grill should be closed throughout cooking time. *4-6 Servings*

*May substitute pork cutlets for liver.

BARBECUED DUCK

Prepare fire for direct heat cooking.

Broil ducks on cooking grid or on a foil boat about 15 minutes or until they brown, with lid of grill closed. Use hickory chips if desired.

Prepare sauce by heating the following slowly in double boiler:

For each duck use,

- | | | | |
|-----|---|---|-----------------------------------|
| 1/4 | cup water | 2 | teaspoons Worcestershire
sauce |
| 1 | heaping Tablespoon
prepared mustard, | 2 | Tablespoons butter |
| 2 | teaspoons tomato catsup | | |

When ducks are brown, baste lavishly with sauce and continue broiling about 20 more minutes basting often. Serve duck on pre-warmed platter with drippings from the pan if broiled on a foil boat. Meat will be medium to rare and juicy. *Allow 1 bird per serving*

CHARLIE'S DEER

Rump roast of venison, deboned

Soak roast about 2 hours in the following mixture to remove wild taste:

- | | | |
|---|------------------------------------|---------------|
| 2 | Tablespoons salt | Warm water to |
| 3 | Tablespoons Apple
cider vinegar | cover roast |

Prepare fire for indirect heat cooking. Rub soaked roast with garlic salt and black pepper. Place on foil boat. Use hickory chips throughout cooking time. Bake with lid closed for 4 hours. Check fire and add briquets as needed to keep even temperature.

BRUNCH ENTERTAINING AND BREAKFAST IDEAS



Make breakfast as exciting as a picnic by starting the day in the sunshine.

Coffee on the terrace with friends or family can become a party brunch when you serve from the grill. Coffee cake and hors d'oeuvre take on a festive air when prepared and served outside. With a little planning early day entertaining or breakfast for the family is as relaxed and enjoyable as Friday night hamburgers.

BREAKFAST KEBABS

1" cubes precooked
ham

Pineapple chunks,
drained

Prepare fire for direct heat cooking. Alternate pineapple and ham on skewers or put one of each on wooden toothpicks. Put generous handful of hickory chips on grill. Place kebabs on grid and close lid for 10 minutes. Serve with French toast.

HAPPY GRAPEFRUIT

For each serving:

1/2 grapefruit

1 t. sherry

1 t. light brown sugar

Prepare fire for direct heat cooking.

Place grapefruit, cut side down, on grill and close lid for 5 minutes or until fruit is lightly browned. Turn over and cut pulp into segments. Sprinkle with sugar and wine. Return to grill, cut side up, until sugar melts, about 5 minutes (with lid closed).



hors d'oeuvre & SNACKS

Before dinner hors d'oeuvre should be just enough to tide the guests over until the main course: tasty enough to arouse the appetite but not in quantity enough to satisfy it.

Often a variety of snack foods and hors d'oeuvre are the only foods served with cocktails or punch and lively conversation.

Either way the Portable Kitchen is the most convenient way to prepare or keep hors d'oeuvre hot until serving time. It also allows guests to take part in the party by preparing their own.

If hors d'oeuvre are served before dinner allow 2-3 small portions per guest. For a cocktail and hors d'oeuvre party allow 2-3 portions per guest for each hour you expect the party to last. For example a group of 20 people from 8:00 P.M. until midnight prepare about 200 portions of hors d'oeuvre size servings. And if the food is over half gone by 10:00 P.M. don't worry, guests eat less as the party continues unless they came directly from dinner in which case little of the food will be eaten before 10:00 P.M.

Marinate meats and messy tidbits can be conveniently served with round wooden toothpicks placed near or on the serving dish. Provide a small dish for disposing of the used toothpicks.

SPACE FOR ADDITIONAL RECIPES

HOT DOGS

Prepare fire for direct heat cooking (see page iv).

Place hot dogs on cooking grid, close oven for 10 minutes. Turn hot dogs and cook another 10 minutes with the lid closed. Add hickory chips for a unique flavor.

SHRIMP

2	lbs. raw, peeled shrimp	1	bottle Heinz Hot Catsup
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Prepare fire for direct heat cooking.

Marinate shrimp in catsup at least 15 minutes. Using tongs, place shrimp directly on cooking grid crossways. Cook until catsup dries and starts to change color (darkens slightly). Cook with lid closed.

BEEF hors d'oeuvre

2	lbs. lean ground beef	1	bunch minced green onions
		1/2	teaspoon salt
2	eggs	1/4	cup bread crumbs or cracker meal
1	pkg. French's Hamburger Seasoning	1/4	cup milk

Prepare fire for direct heat cooking.

Mix all ingredients well. Mold into one-inch balls. Place in pizza pan or aluminum boat and cook for 20 minutes, with lid closed. Serve on toothpicks. Yield: about 20 meatballs per pound of beef.

For a smoked flavor put a handful of hickory chips or minced garlic on the briquets before placing meatballs on grid.

TENDERLOIN TIPS

Prepare fire for direct heat cooking.

Cut prime or choice grade broiling beef (sirloin or rib steak are excellent) into one-inch cubes, marinate in Madeira wine for

approximately one hour. With a handful of hickory chips on the briquets, broil the beef cubes directly on the cooking grid as steak 5-10 minutes, depending on the degree of doneness desired. Cook with lid closed; turn meat once during cooking time, using tongs or spatula. Serve with toothpicks.

TANTALIZINGLY TASTY OYSTERS

Prepare fire for direct heat cooking.

Place unopened oysters on foil. Place on grill and close lid. Cook until oysters pop open (about 10 minutes); serve with a thin slice of lemon and a cube of butter or margarine on each oyster. Salt and pepper to taste.

CORNED BEEF ALA ORANGE

Prepare fire for direct heat cooking (see page iv).

Slice a chilled 12 oz. can of corned beef about 3/8" thick. Spread each slice with orange marmalade and bake on a foil sheet, using a generous amount of hickory or other flavorful wood chips on the briquets. Smoke about 15 minutes. Serve immediately with French toast or eggs and English muffins or pancakes for a breakfast treat. For variety try other flavors of marmalade.

STUFFED MUSHROOMS

1	tray medium to large fresh mushrooms (10-15)	2	Tablespoons margarine or butter
1	green onion (chop onion and top fine)	1/2 - 1/4	cup bread crumbs
		1	Tablespoon crumbled blue cheese

Prepare fire for direct heat cooking (see page iv).

Break stems from mushrooms and chop with smaller mushrooms (there should be twice as much chopped mushroom as onion). Saute mushroom pieces and onion in margarine until begin to brown. Add bread crumbs to make a heavy paste. Remove from heat and add cheese

(may add more cheese to suit taste). Stir until cheese is mixed. Holding the mushroom can between thumb and finger, fill level full with cheese mixture. Insert 2 toothpicks parallel to each other and about halfway up the side of mushroom. Push toothpicks until they puncture opposite side of mushroom – these serve as a handle for serving as well as preventing the mushrooms from turning over when cooking. Place stuffed mushrooms directly on the cooking grid or cook on a cookie sheet with lid of grill closed for 10 minutes.

For added flavor use a generous handful of hickory chips on the briquets.

DOGS 'N BOOTS

Prepare fire for direct heat cooking (see page iv).

Quarter frankfurters crosswise. Cut canned biscuits each into four pie-shaped wedges. Wrap each piece of meat with a piece of biscuit. Place directly on cooking grid or thread onto skewers. Close lid and bake 5-6 minutes or until brown. Serve with mustard or relish dip for appetizer.

DONUT HOLES

Prepare fire for direct heat cooking (see page iv).

Cut canned biscuits into pie-shaped triangles (use regular biscuits not flaky type). Fold corner of each triangle over and press lightly to hold in place. Place on cooking grid or may bake on foil sheet. Bake with lid closed until brown on each side (turn after 2-3 minutes). Dip in melted butter and roll in cinnamon-sugar. Serve on small wooden skewers, i.e. round toothpicks. Donut holes are excellent with coffee, for brunch with sausage, appetizers or for teenagers' party treats.

'MALLOW PUFFS

Prepare fire for direct heat cooking (see page iv).

Cut Crescent Dinner rolls (from the dairy case) into pieces large enough to wrap around miniature marshmallows. Seal edges firmly. Bake on sheet of aluminum foil with lid closed 4-5 minutes or until brown. Dip in melted butter then roll in cinnamon-sugar. Serve with coffee or for brunch.

CINNAMON CASHEWS

Prepare fire for direct heat cooking (see page iv).

Wrap dry roasted cashews in pieces of Crescent dinner rolls (from the dairy case). Bake on sheet of aluminum foil with lid of grill closed 5-6 minutes or until brown. Dip in melted butter then turn in cinnamon-sugar. Serve with coffee or with meat for brunch. May be used as a "Do It Yourself Dessert."

BOLOGNA CHUNKS

3/4" cubes of Bologna

Heinz hot catsup

Prepare fire for direct heat cooking.

Marinate meat cubes in catsup at least an hour — covered in refrigerator.

Sprinkle a generous handful of hickory chips over hot briquets. Place chunks of bologna on cooking grid or grill on a sheet of foil. Close lid for five minutes, turn chunks and grill another five minutes. Serve on individual skewers or toothpicks.

Bologna chunks may be combined with pineapple chunks, green peppers, and olives for shish kabobs. Prepare same way except alternate all foods on skewers before grilling.

CANTONESE SHRIMP

1 1/2 to 2 pounds shrimp, cleaned

1 cup Chinese Duck

2 cups Cantonese Barbecue
Sauce

Sauce

Prepare fire for direct heat cooking.

Prepare sauces according to instructions. Marinate shrimp in Cantonese Barbecue Sauce at least four hours in refrigerator. Drain and reserve liquid. Skewer shrimp and broil 6 minutes per side basting frequently with remaining marinade. Serve Chinese Duck Sauce as dip.

6-8 Servings.

APPETIZER SHRIMP

1 pound small shrimp, cleaned

1 clove garlic,

1 cup French Salad Dressing

crushed

Prepare fire for direct heat cooking.

Add garlic to French Dressing. Add shrimp and marinate at least 6 hours in refrigerator. Drain and reserve liquid. Have guests skewer and broil their own shrimp for about 10 minutes. Use dressing as a dip.

4-6 Servings

LOU'S CHICKEN LIVERS OR OYSTERS SUPREME

1 pound chicken livers or
1 pint medium oysters
(Water chestnuts or ripe
olives may be used instead)

1 pound bacon
Round wooden
toothpicks

Prepare low fire for direct heat cooking.

Allow bacon to sit at room temperature for 1 hour. Cut bacon strips in half and wrap each chicken liver or oyster with 1/2 strip of bacon. Push toothpicks completely through so ends protrude equally on both sides. Place bacon wrapped hors d'oeuvres on aluminum foil pan with corrugated bottom which will allow the fat to drain off during cooking. Cook with lid closed about 15 to 20 minutes or until bacon is done and crisp. Use hickory the last few minutes.

Chicken livers may be marinated in Teriyaki marinating sauce one hour in refrigerator before preparing.



SAUCES & MARINADES

A marinade is a thinner, more highly seasoned mixture than a basting sauce, and is used for soaking meat from an hour to a couple of days, depending on the depth of flavor desired. Marinades help tenderize meat as well as add flavor. Meats should be covered and refrigerated while marinating, but allowed to lose the chill before cooking. The marinade may be used for basting during the cooking process if desired.

Basting sauces are used to prevent dryness during the cooking of meats and usually have a high oil content. The sauce should enhance the flavor rather than disguise or overpower the flavor of the meat. A sauce can be used to spice up meat and make even a hamburger an exciting gastric experience. If the sauce is used near the end of the cooking period the sauce and the meat are tasted separately. If the meat is basted throughout the cooking process the sauce flavor tends to replace the meat flavor. Tomato base sauces should be used only toward the end of the cooking time since they char quickly, which detracts from the appearance of the meat.

A sauce for beef is rich in oils while one for pork is lighter on fat but probably leans heavily on chili or catsup. To enhance the flavor of lamb a sauce will have a high oil and garlic content. Veal and thin steaks that cook so quickly need a sauce rich in soy sauce to aid in browning. The light flavor of fish and chicken requires delicately seasoned sauces: mostly oil and herbs.

Turn any meat into a chef's delight with a flavorful sauce. Use a basic sauce recipe and your imagination on spices and herbs or try some of our favorites on the following pages.

TERIYAKI MARINADES

1/2 cup Ginger Marmalade	1	Bottle Teriyaki
1/2 cup Mint Jelly		(we have best results with Kikkoman brand)

Combine all ingredients and use to marinate beef or lamb. Marinate meat at least one hour, covered in refrigerator before cooking. Best to marinate over night.

For Chicken: use 1/2 cup orange marmalade instead of ginger marmalade. Marinate in refrigerator but for not more than two hours as chicken is more sensitive to marinating.

PANHANDLE BARBECUE SAUCE

1/2 cup butter	14	ounce bottle catsup
1/2 cup light brown sugar	2	Tablespoons chili sauce
1/4 teaspoon cayenne pepper	2	cloves garlic, crushed
1 cup salad oil	1	onion, finely chopped
1 teaspoon dry mustard	1/4	cup lemon juice
1/2 cup Worcestershire sauce	3	drops Tabasco sauce

Melt butter in sauce pan and add remaining ingredients, stirring constantly. Simmer 15 minutes, stirring frequently. Sauce may be stored in tightly closed jar in refrigerator one week or in freezer indefinitely. Use as a marinade, or basting or serving sauce for poultry, veal, lamb or beef.

Makes 6 cups

BARBECUE SAUCE FOR BASTING

1 pint Cooking oil	6	Lemons
1 pint Vinegar	1/2	small box Paprika
1/2 pound Margarine		Red Pepper to taste
		Black Pepper to taste

Melt margarine in saucepan and add remaining ingredients, stirring constantly. Heat sauce almost to boiling point, stirring frequently. Let stand 15 minutes before using. Use for basting poultry, pork or beef. Sauce may be stored in tightly closed jar in refrigerator one week or in freezer indefinitely.

This sauce can be put on meat at beginning of cooking because it does not have tomato base, so will not burn — soaks into meat.

CANTONESE BARBECUE SAUCE

1 1/2 cups peanut oil	3	Tablespoons salt
3/4 cup Japanese soy sauce	1	Tablespoon black pepper
1/2 cup mirin (Japanese sweet rice wine) or dry sherry	1/2	cup wine vinegar
2 Tablespoons dark molasses	2	teaspoons parsley flakes
1/4 cup Worcestershire sauce	3	cloves garlic, crushed
2 Tablespoons dry mustard	1/4	cup lemon juice
	2	Tablespoons grated orange peel

Mix all ingredients thoroughly. Marinade may be stored in tightly covered jar in refrigerator as long as five days or indefinitely in freezer. If kept in freezer, separate into one cup measures for convenience. To make sauce less sweet, eliminate molasses. Use as marinade, basting or serving sauce for lamb, pork, poultry or fish.

Yield: 5 cups

ARMENIAN MARINADE

1/2 cup salad oil	1 large clove garlic,
1/2 cup lemon juice	crushed
4 cups onion, chopped	1/2 cup dry sherry
1 1/2 Tablespoon coarse salt	1/2 teaspoon sage
1 Tablespoon black pepper	1/2 teaspoon oregano

Place all ingredients in large, tightly closed jar. Shake. Let stand about 5 hours and shake again. Refrigerate until needed. May be stored in refrigerator 5 days or frozen indefinitely. Use as marinade for lamb, poultry or fish. *Yield: 6 cups*

ITALIAN BARBECUE SAUCE

2 cups olive oil	1 Tablespoon oregano
1/2 onion, finely chopped	2 cloves garlic, crushed
Juice of 2 lemons	1 Tablespoon parsley, chopped
1 Tablespoon salt	16 ounce can tomato sauce
1 teaspoon black pepper	

Heat oil in skillet, add onion and saute until brown. Add remaining ingredients and simmer 30 minutes. May be used as a marinade, basting or serving sauce for any meat, poultry or fish, but especially good with pork. Can be stored one week in refrigerator or indefinitely in freezer.

Yield: 5 cups

VERMOUTH BARBECUE MARINADE

1 cup sweet vermouth	2 cloves garlic, crushed
1 cup salad oil	1 Tablespoon salt
	1 teaspoon black pepper

Place all ingredients in tightly covered jar and shake vigorously. Use as a marinade or basting sauce for steak, chicken, veal or lamb. Can be stored one week in refrigerator or indefinitely in freezer. *Yield: 2 cups*

WESTERN BARBECUE SAUCE

4 Tablespoons lemon juice	2 Tablespoons Dijon mustard
2 teaspoons salt	1 cup honey

Combine all ingredients thoroughly and refrigerate or freeze until needed. This sauce can be used as a marinade, basting or serving sauce for fowl, veal, lamb, pork or beef. *Yield: 1 1/2 cups*

TERIYAKI MARINATING SAUCE

1/2 cup Japanese soy sauce	1/2 cup mirin (Japanese sweet rice wine) or sweet sherry
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Mix ingredients thoroughly. Refrigerate until used. May be used for marinating or basting fish, seafood or fowl. Store in refrigerator one week or indefinitely in freezer. *Yield: 1 cup*

CHINESE DUCK SAUCE

1 cup plum jelly or preserves	1 Tablespoon white vinegar
1/2 cup chutney, finely chopped	1 Tablespoon sugar
	Dash ground ginger

Mix all ingredients until they are smooth. Use as a dip with beef or pork or combine with Chinese Hot Mustard (ratio 1:3) and use as a dip for any meat, poultry or fish. Can be stored one week in refrigerator or indefinitely in freezer. *4 Servings*

BARBECUE SAUCE No. 1 FOR BEEF AND BRISKET

1	bottle Heinz hot catsup	1	cup water
1/2	cup Crisco oil	1/2	cup white cider vinegar
3	Tablespoons Worcestershire		Dash red pepper
1/3	cup soy sauce	1	teaspoon ground black pepper

Mix and simmer over low heat 15 minutes. Refrigerate until needed.

SWEET AND SOUR BARBECUE SAUCE FOR PORK RIBS AND BEEF BRISKET

1/3	cup chili sauce		Pinch red pepper
2/3	cup hot catsup	1	Tablespoon sharp prepared mustard
1/3	cup white vinegar		Juice of 1 lemon
2	Tablespoons Worcestershire sauce	1/2	teaspoon salt
2	Tablespoons candied ginger (cut up)	1/2	stick margarine
1	teaspoon garlic powder or flakes	1	cup maple syrup

Simmer over low heat 15 minutes. Refrigerate until needed.



BREADS

Whether prepared loaves, package mixes, brown 'n serves, refrigerated dough, or homemade, yeast or quick, bread remains the "staff of life." Memories are formed from things like the aroma of baking bread.

Hot bread dresses up a would be ordinary meal. To heat a prepared bread or bake a loaf of homemade bread, prepare fire for indirect heat cooking (see page iv). Open vent under fire completely and top vent on opposite end of grill about one-third. Always cook breads on opposite end of cooking grid from fire, to prevent overbrowning the bottom. Bake with lid closed until cooking time is at least 2/3 done for an evenly browned finished product.

BISCUITS – ROLLS

Place biscuits or rolls in a greased pan or aluminum foil and bake the same as you would in the oven of your range. Butter if desired.

BROWN 'N SERVE BREAD

Slice brown 'n serve bread or French bread on the diagonal in 3/4" slices almost through to the bottom crust. Place loaf on foil and spread softened butter on the slices and over top. Close the foil up around bread loosely to a height of one inch. Place on the grill and bake about 30 minutes.

HOT GARLIC BREAD

Crush a clove of garlic with a very little salt in a small bowl, using the back of a spoon. Add softened butter and chopped parsley. Spread between slices of French or any "specialty" bread. Wrap in foil, leaving a small opening at top. Heat about 20 minutes on the grill.

HOT BUTTERED ROLLS

Choose your favorite crisp-crustured rolls. Split and butter ahead of time. Sprinkle on sesame seeds, poppy seeds or minced chives. Place on foil and wrap, leaving foil partly open at the top. Heat for 15 to 25 minutes.

CORNBREAD

Prepare fire for indirect heat cooking.

3/4 cup yellow corn meal	2	Tablespoons sugar
1/4 cup flour	1/2	cup milk
2 teaspoons baking powder	1	egg
1/2 teaspoon salt	2	Tablespoons oil

Mix ingredients and bake in cornstick mold on cooking grid away from fire about 17 minutes with lid of grill closed for entire cooking period.

9 cornsticks

BRAN MUFFINS

1 cup Bran	1/4 cup sugar
3/4 cup milk	1/2 teaspoon salt
1/4 cup cooking oil	1 cup flour
1 egg	1 Tablespoon baking powder

Prepare fire for indirect heat cooking. Use oven thermometer to check temperature if in doubt that it is at least 400°F. Soak bran in milk until milk is absorbed. Add cooking oil and egg, beat well. Stir in dry

ingredients. Bake in greased muffin pan 30 minutes on cooking grid away from fire. Keep lid of grill closed until end of cooking time.

For variation, add 1/2 cup applesauce and 1/2 cup chopped dates. Makes larger muffins. *Yield: 12 Muffins*

BAKING SUGGESTIONS

For best baking results use an oven thermometer and build fire for indirect heat cooking. Increase or decrease number of briquets as needed to adjust temperature. Always bake with the lid closed. Open vents to allow steam to escape before opening the lid of the grill. Place the pan on a sheet of aluminum foil if you find that the bottom of baked goods browns quicker than desired.

FRUITCAKE

1 egg	1/2 cup raisins
1 cup water*	1 lb. chopped candied fruit
1 package Pillsbury Date Bread Mix	1 cup chopped pecans

Prepare fire for indirect heat cooking.

Combine egg and water, add remaining ingredients and mix well. Bake in poundcake mold or muffin pans for 65-80 minutes with lid closed, or until toothpick inserted in center comes out clean. Let cool about 10 minutes before removing from pan.

*For a real holiday treat substitute dark rum for 1/2 or all the liquid.

CAUTION

IN ADDING WOOD (HICKORY, ETC.) FOR FLAVOR, MAKE SURE YOU USE ONLY THE CHIPS OR TWIGS AND NOT LARGE PIECES OF LIMBS, ETC.

WARNING

Do not exceed recommended number of briquettes. Do not pile coals against the grill wall — this may cause a burn-out or damage the grill wall. When using charcoal starter fluid do not use an excessive amount as fluid will accumulate on bottom of grill and the intense heat may damage your grill.

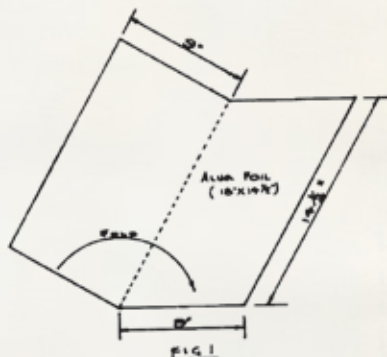
***Always cook with
the lid closed.***

Aluminum foil pans save dishwashing and shorten cleanup time after a cookout. They also save on the amount of equipment to be transported outside.

To make:

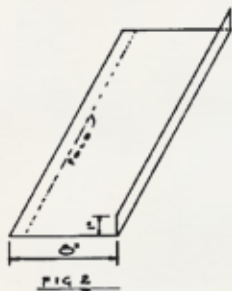
STEP 1 -

Tear sheets of heavy duty foil about 3" longer than desired length of pan (i.e. for pan 8" long, tear sheets 11"). Stack these sheets shiny side down on a flat surface with all sides as nearly even as possible. Fold in half lengthwise so that shiny sides are out.



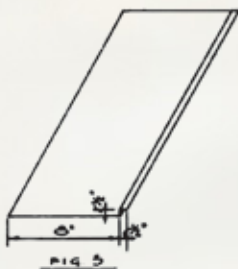
STEP 2 -

Fold up about a 1" fold along one side.



STEP 3 -

Fold again 1/2" or half of the first fold.

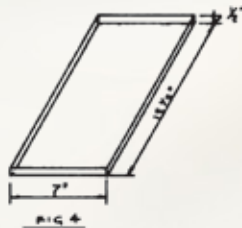


STEP 4 -

Repeat this on all four sides.

STEP 5 -

Raise sides at 90° angle to bottom of pan mitering corners.



A. Cornbread Mold

It's new . . . it's different . . . it's cornbread in delicious golden crusted wedges. A really new way to cook and serve America's oldest food. Packed (12) twelve to a carton — Weight: 30 lbs.

CB-4, With Teflon Finish

CB-6, Teflon & Baked on Avocado Green Enamel

CB-8, Teflon & Baked on Harvest Gold Enamel

CB-10, Teflon & Baked on Burnt Poppy Enamel



B. Cornstick Mold

A new design in the old family favorite for piping hot corn sticks. Made from heavy cast aluminum. Holds (9) nine sticks at a time. Available with famous no-stick Teflon finish. Packed (12) twelve to a carton — Weight: 23 lbs.

CS-2, Plain Aluminum

CS-4, With Teflon Finish



C. Bacon'n Egger

Now have that sunny side up egg at the same time your bacon is frying. Or, if you prefer basted eggs, add one tablespoon water and put lid on pan for 1 minute. For poached eggs, put 1/2 cup water in fry pan. Place Bacon'n Egger in pan and eggs on top. Has space for up to (4) four eggs (6 (six) on the square unit) at the same time. Made from heavy cast aluminum and available with no-stick Teflon finish. Fits 10" fry pan. Packed (12) twelve to a carton — Weight: 21 lbs.

BWR4-Round, with Teflon Finish

BWS4-Square, with Teflon Finish



D. Muffin Mold

Muffins like Mother used to bake in this heavy cast aluminum muffin mold. Holds (12) twelve bun size muffins. Available in Teflon finish. Packed an even dozen to a carton — Weight: 30 lbs.

MP-2, Plain Aluminum

MP-4, With Teflon



E. Fish Fryer

Hush Puppies and golden brown fish in the new deep fish fryer. Unique design. The larger area to accommodate over-flow when food is added. Holds (3) three quarts shortening. Makes all fried foods better. Made of heavy cast aluminum. Available in Avocado Green enamel with Teflon. Also available with Teflon only. Packed individually, then 12 to a master carton — Weight: 44 lbs.

FF-2, Plain Aluminum

FF-4, With Teflon

FF-12, Teflon & Baked on Avocado Green Enamel



F. Poundcake Mold

World famous design for the perfect poundcake or any decorative cake. Also excellent for fruit salad and jello mold, 10 (ten) cup size. Available with lifetime enamel finishes plus Teflon. Colors available: Avocado Green, Harvest Gold and Burnt Poppy. PC-2 Molds: Packed (12) twelve to a carton — Weight: 29 lbs. PC-4 through PC-12 Molds: Individually boxed, then packed (12) twelve to a master carton — Weight: 34 lbs.

PC-2, Plain Aluminum

PC-4, With Teflon

PC-12, Teflon & Baked on Avocado Green Enamel

PC-14, Teflon & Baked on Harvest Gold Enamel

PC-16, Teflon & Baked on Burnt Poppy Enamel

Hi ... I'm PK Pete ... Portable Kitchen's taste tester ... here to tell you about our exciting new KITCHEN COLLECTION. We've made a really terrific line of cookware with the same cast aluminum that insures even distribution of heat in all our Portable Kitchen ovens. We sort of specialize in cookware that makes all the old-time family favorite foods taste even better ... cornsticks ... bacon and eggs ... poundcakes ... old-fashioned muffins ... and fried fish. Take it from the old Master Chef ... they're the greatest!



SEE INSIDE BACK COVER

PK Pete

GET REAL HICKORY SMOKE FLAVOR...

When the chips are down ...



Be sure it's the real thing ... real hickory for that unbeatable old-fashioned smoke flavor. The best cooks ... the experts ... always insist on honest-to-goodness hickory ... because there's nothing else like it. Hickory Chips are guaranteed all hickory ... no chaff or sawdust. These are solid chips cut from green hickory and packaged by the foremost experts in outdoor cooking ... Portable Kitchen. For genuine old-time hickory flavor everytime ... accept no imitation bottled flavors ... no substitutes ... for real hickory flavor ... use real Hickory Chips from Portable Kitchen.

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