

**aluminum  
charcoal  
portable  
kitchen®**

**PK®**

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Welcome to the enthusiastic ranks of Portable Kitchen Master Chefs!

We call you a “Master Chef” because we know that you will be one, cooking the Portable Kitchen way.

To assure your immediate success as a Master Chef, read this little book over carefully, particularly the instructions on how to use your Portable Kitchen®.

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## History

In the early 1950's, the man known as the "Barbeque King" of Texas acted on his dream of making the perfect barbeque pit. Mr. Hilton Meigs, a Beaumont businessman, contractor and inventor, designed and manufactured the first Portable Kitchen® cast aluminum grill in 1952.

The immediate popularity of the grill inspired the Meigs family to move to larger operations in Tyler, Texas a year later. Using Tyler as their base of operations, Mr. Meigs and his son, Douglas, loaded as many grills as possible in their 1954 Chevrolet Bel Air (removing the back seat to accommodate more grills) and traveled all across the Lone Star State to pitch their cooker. Sales soon spread to retailers across the country and to several countries overseas.

By 1958, demand for the cookers was so great that Mr. Meigs decided he could no longer manufacture, market and distribute the grill by himself and negotiated his rights to a group of investors led by Lester Watson and Jasper L. Corley. The grill continued to be manufactured in Tyler until Lewis Hamlin moved the operations to Little Rock and Jacksonville, Arkansas. The cooker was then sold worldwide to barbeque aficionados.

Unfortunately, the advent of cheaper stamped metal charcoal grills and trendy gas grills in the 80's led to the early retirement of Mr Meigs' heavy-duty cast aluminum cooker. Tired of rusted out, cheap charcoal grills and convinced that a propane flame could never produce the flavor of charcoal-fed hickory smoke, Paul and Sarah James retrieved one of Mr. Meigs' Portable Kitchen® cookers at a garage sale.

The rest is history. Wholeheartedly believing that the Portable Kitchen® cast aluminum cooker is still the perfect charcoal cooker, the James family has set out to reintroduce it to the market.

Let us know how you like it.

The James Family  
Owners

## Warnings for Safe Use



### **FAILURE TO FOLLOW ANY OF THESE RULES COULD RESULT IN INJURY TO YOURSELF, OTHERS, OR PROPERTY YOU OR OTHERS MAY OWN**

1. When using charcoal starter fluid, do not use an excessive amount of fluid, as fluid will accumulate on the bottom of the grill and the intense heat may damage your grill.
2. Do not pile charcoal or wood chunks against the walls or bottom of the cooker. This could cause damage to the cooker which may result in fire. This can be avoided by piling the charcoal on the charcoal grate away from the walls of the cooker and using only charcoal or wood that will not slip through the charcoal grate prior to being reduced to ash. Small pieces of lump charcoal or charcoal briquettes and small wood chips should not be used when igniting a fire in the cooker.
3. Do not grill on a wooden deck without taking the precaution of placing a nonflammable tray under the grill to collect ash or coals that may drop from the open dampers.
4. Do not touch the surface of the cooker or cooking grid while charcoal is burning in the cooker unless you are using heat-proof gloves.
5. Be extremely careful around the grill once it is lit. Do not allow small children around this or any other grill which has burning charcoal in it. It is your obligation to supervise children who are in the vicinity of a grill which is lit. Failure to do so may result in tragedy.
6. Burning charcoal inside can kill you. It releases carbon monoxide which has no odor and can cause serious injury or death. NEVER burn charcoal inside homes, vehicles, or tents.

## Instructions for operation

1. Open bottom dampers.
2. Remove hinged cooking grid.
3. Place 25 to 30 briquettes on the charcoal grate over the damper at the oven's hinged end.
4. Light briquettes.

20 to 30 briquettes are sufficient for cooking by the indirect method or when cooking directly over flame, utilizing only half of the space on the cooking grid. When cooking a large amount that will cover three-fourths or more of the space on the cooking grid, use 50 to 60 briquettes.

## Questions and Answers

Q. How many briquettes should be used?

A. The amount depends on what you are cooking and the method of cooking. (See specific instructions for methods of cooking.)

Q. How do you keep the fire burning?

A. The fire needs fresh air to burn; therefore at least one bottom damper and one top damper should be one-third open to keep the fire burning.

Q. When is the charcoal briquette fire ready to use?

A. When all briquettes turn gray.

Q. Will meat or poultry burn without provisions to raise or lower the cooking grid?

A. No. This cooker is designed to control the fire with dampers. As long as the cooker is closed and the dampers are open, not enough oxygen can get into the cooker to support a flame. When cooking directly over the fire, you will have approximately 400 degrees of heat that is recommended for braze type cooking.

Q. Why do you not use a rotisserie with a Portable Kitchen®?

A. Large cuts of meat or poultry that are usually cooked on a rotisserie can be cooked by indirect reflected heat. The Portable Kitchen® is made of heavy cast aluminum. Aluminum reflects 97% of the heat rays. Therefore, the meat or poultry is surrounded by the proper cooking temperature. This method reduces cooking time — you do not pierce the heart of the meat with a rod and lose the juice — and you can cook with less expensive cuts of meat with bone in them, because they do not have to be balanced on a rotisserie.

Q. What size and type cut meat or poultry should be used when cooking by the indirect method?

A. You may cook any type cut of meat that is recommended by your butcher for dry heat oven type cooking. As for size, you are restricted to the dimensions of your cooker with the lid closed. A general rule is a 15-pound ham and a 12-pound turkey.

## Indirect Cooking

1. Start the fire as explained on page 5.
2. Place a 12" x 9" x 2" pan on opposite end of the charcoal grate from the fire.
3. Replace the hinged cooking grid in your cooker.
4. Place the meat directly over the pan. Close the lid and open the top damper directly over the meat. The bottom damper directly under the fire should be 1/3 open. The other top vent and bottom damper should be closed.
5. If you are cooking meat that should be basted, you may do so as needed. Otherwise, you do not need to watch the cooker for about two hours, or until you need to check the fire or add flavor smoking wood.

## Direct Cooking

In the previous paragraphs, we have recommended the number of charcoal briquettes to use. Place your steaks, chops, chicken, etc., on the cooking grid directly over the fire. Baste if you wish, but do not use a tomato based sauce (see comments to improve your cooking) until near the end of cooking time. Use butter or cooking oil.

ALL cooking is done with the lid closed. Open both dampers on the bottom and on the top.

Your grill is designed to cook with the lid closed and dampers open. You will be cooking with a subdued fire at the most desirable temperature of 400 degrees for braze type cooking.

Steak, chops, chickens, etc. may be broiled over the fire without fear of the fire flaming up and burning the meat as always happens in outdoor cookers. The reason that it cannot happen is there is not enough fresh oxygen in the cooker to support a flame.

## To improve your cooking

When cooking large cuts of meat, place the meat on the cooking grid fat side up. If this is not possible, trim a little fat off the sides and place on top of your meat for self-basting.

When basting meat or poultry, NEVER use a tomato base sauce until near the end of the cooking time. Tomato base sauce turns black easily and detracts from the appearance and taste of your meat or poultry.

The number of briquettes recommended for use in the preceding paragraphs is based on cooking meats and poultry at 325° F to 350° F, using regular cookbook recommendations for timing the type of meats cooked and doneness desired.

When you are familiar with the cooker, you may use any good recipe for outdoor cookery with success. The secret of cooking meat and poultry is the proper temperature of heat to retain the natural meat juices. This can be accomplished with your Portable Kitchen, and you may add charcoal and wood smoke flavors to the meat that no oven in your kitchen can do regardless of the cost.

When you have built a fire for indirect cooking and one top damper and one bottom damper are 1/3 open, the temperature inside your cooker will be approximately 325° F for about two hours without adding charcoal. If more heat is required, open the top damper a little bit, and if less heat is required, close it about 1/8 of an inch. It has been found that moving the damper approximately 1/8 of an inch will make an approximately 50 degree difference in the temperature. For direct cooking all dampers should be 1/2 or more open. When you are finished with your cooker, close all dampers and your fire will go out immediately. The charcoal may be used with your next cookout.

The higher the cooking temperature the greater the shrinkage of meat, and the higher the internal temperature the drier the meat becomes. There is less shrinkage in a medium-done steak than a well-done steak. COOK WITH THE MINIMUM AMOUNT OF HEAT.

## Smoke Cooking

The principle of smoke cooking is just cooking with a cover over the food. This is one of the easiest and best ways of cooking all outdoor favorites such as hamburgers, steaks, and hot dogs. But even better, the most delicious meat roasts and barbecued turkey, suitable for feeding very large crowds, can be deliciously cooked by the “smoke barbecue” method.

The all-aluminum Portable Kitchen® is the best grill on the market designed for this type of cooking. Made of heavy cast aluminum, the lower grate holds the charcoal. A grid fits over the fire and holds 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.

Damp hickory chips or small green twigs from wild cherry, hickory or sugar maple — whatever flavorful wood is available from trees on your property — can be used for that wonderful pungent flavor and are added just before the food is put on the fire.

The aluminum Portable Kitchen® has easy-to-adjust vents or dampers under the fire and in the cover. The way these vents control the fire is amazing! Once the cover is lowered over the food and the vents adjusted to part-open position, the fire burns more slowly. There are no flare-ups because the flames from dripping fat are stifled. The food cooks with controlled heat, bathed in smoke, and there is no chance of foods being overcharred.

For that old fashioned pit barbecue type cooking, following indirect cooking method, reduce the number of briquettes about 30% to obtain a temperature of 200° F to 225° F (use oven thermometer) and place a nice size piece of hickory or other smoke flavoring wood on your fire. Please note, the cooking time will double.

## MENU NO. 1

*Smoked Barbecued Leg of Spring Lamb with Mint Barbecue Sauce*

*Foil-Roasted Corn*

*Casserole of Potatoes Cooked with Cream*

*Hot Garlic Bread*

### **Smoked Barbecue Leg of Lamb with Mint Barbecue Sauce**

6- to 9-pound leg of lamb

1 clove garlic, minced

1 onion minced

2 tablespoons olive oil

1/2 cup lemon juice

Grated rind of 2 lemons

3 tablespoons brown sugar (reduce to

2 tablespoons if mint jelly is used)

3-in. sprig of fresh mint or 2 tablespoons  
mint jelly

2 teaspoons salt

1 teaspoon freshly ground black pepper

1 teaspoon prepared "herbs for salad" or

3 teaspoons combined minced fresh

herbs (thyme, tarragon, rosemary,

marjoram)

Prepare lamb for roasting as usual. Form a pan of double-thick, heavy duty foil to fit lamb, turning up edges of foil 1 inch all around and mitering corners so it is firm. Prepare a barbecue sauce from the remaining ingredients as follows: Saute the garlic and onion 2 minutes in the olive oil. Add remaining ingredients and simmer for 3 minutes. Brush the lamb on all sides with sauce and let stand at room temperature for an hour or longer, brushing twice more. Have fire ready in cooker (it takes about 25 minutes to kindle charcoal briquettes). Transfer lamb with pan to rack over the fire, close the cover, and adjust vents half open and cook for 2 1/2 to 3 hours. A meat thermometer inserted in the thickest part of the roast, not touching the bone, should register 175° F when the meat is done. Baste several times during the roasting. Throw damp hickory chips or green twigs of wild cherry, apple or other savory wood on the fire about 1 hour before roasting is finished. When done, transfer meat to a warm carving board. Add any leftover barbecue sauce to drippings in the pan with boiling water, if necessary. Stir and cook to dissolve browned drippings and serve with the lamb.

## Casserole of Potatoes Cooked with Cream

Cut potatoes in strips as for French fries. Arrange them in a buttered casserole in layers, sprinkling each layer with grated natural sharp cheese, salt, pepper, minced thyme, minced chives, a pinch of dill, and parsley. (Prepared "herbs for salad" may be substituted.) Pour half-milk and half-cream over potatoes to fill the casserole about two-thirds full. Top with a final layer of grated cheese. Cover casserole with foil and place on the grill 1 hour before the lamb is finished. Remove the foil cover during the last 30 minutes of the cooking.

## Foil-Roasted Corn

Remove husks from corn and soak in water for 20 minutes. Place each ear on a piece of foil. Brush with softened butter, salt, and pepper. Wrap completely, twisting ends of foil. Place on grill 20 minutes before lamb is finished. Turn back foil; eat right from the foil.

## Hot Garlic Bread

Crush a clove of garlic with a pinch of 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 with oven closed.

## MENU NO. 2

### Turkey with Herb Barbecue Sauce

*Turkey with Herb Barbecue Sauce  
Baked White and Sweet Potatoes*

*Hot Brown 'n Serve French Bread  
Parmesan-Topped Zucchini Tomato Casserole*

10 to 12-pound turkey (ready-to-cook weight)  
Packaged bread stuffing (optional)  
3/4 cup tarragon vinegar  
1/4 pound (1 stick) butter or margarine  
3 tablespoons brown sugar  
1 onion or chives, minced

1 clove garlic, minced  
2 teaspoons dried minced herbs for salad  
1 teaspoon salt  
Fresh ground black pepper  
Good-sized sprigs of fresh rosemary, thyme,  
marjoram, and parsley, chopped

Prepare the turkey for cooking with stuffing, if desired, and truss as usual. Fold a sheet of heavy-duty foil, double thick and turn up the edges all around about 1-inch. Miter the corners and fold the foil firmly.

Combine remaining ingredients in saucepan; simmer for 3 to 4 minutes. Brush turkey with sauce. Place turkey on grill. Cover loosely with a single sheet of foil. Close oven, adjust vents about half open, and roast 3-1/2 to 4-1/2 hours. One hour before roasting is finished, remove the foil cover and baste with the herb sauce or add damp hickory and continue cooking, basting once or twice more.

When the turkey is done, remove it from the pan or grill. Add any remaining barbecue sauce to the drippings. Stir and heat to melt browned juices in the foil and serve as a sauce with the turkey. Serves 10 to 12 people.

## Baked White and Sweet Potatoes

Scrub white and sweet potatoes and pat dry. Wrap in a single thickness of foil. Place on grill 1 hour before turkey will be finished. (Potatoes may be placed among the coals.)

## Hot Brown 'n Serve French Bread

Slice brown 'n serve French bread on the diagonal in 3/4-inch slices almost through to the bottom, as you would for garlic bread. Place loaves on foil and spread softened butter on slices and over top. Close the foil up around bread loosely to a height of 1 inch. Place on the grill and bake about 30 minutes.

## Parmesan-Topped Zucchini Tomato Casserole

2 pounds tender young zucchini  
2 pounds fresh tomatoes or  
1 (12 1/2 ounces) can tomatoes  
4 tablespoons butter or margarine

1 small clove garlic, minced  
1 1/4 teaspoons salt  
1 cup grated Parmesan cheese  
Freshly ground pepper

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

## MENU NO. 3

### Smoke-Roasted Standing Ribs of Beef

*Smoke-Roasted Ribs of Beef*

*Foil-Roasted Corn*

*Foil-Baked California Long White Potatoes*

*French Style Green Beans*

*Hot Buttered Rolls with Spanish Onion Sauce*

Select a roast with 2 or more ribs. Have the short rib end cut so roast is of convenient length. Place on grill, season with salt and freshly ground black pepper. Insert a meat thermometer into the thickest part of meat, avoiding the fat and not touching the bone. Have the fire ready in the cooker and place the meat on grid away from the fire. Close the cover immediately and adjust the vents partly open for medium heat. Open the cover after 30 minutes to see that the meat is browning gradually. A 3-rib roast of choice grade beef will take approximately 2-1/2 hours when cooked at medium heat. The meat thermometer should register as follows: Rare, 140° F; medium, 160° F; well-done, 170° F. About 1 hour before 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. Skim extra fat from drippings pan. Add a little boiling water and extra seasonings, if needed, and serve pan juice with the meat.

### Foil-Roasted Corn

Remove husks from corn and soak in water for 20 minutes. Place each ear on a piece of foil. Brush with softened butter, salt, and pepper. Wrap completely, twisting ends of foil. Place on grill for 20 minutes. Turn back foil; eat right from the foil.

## Foil-Baked California Potatoes

These waxy-skinned potatoes are delicious foil-roasted. Wrap them in foil and place on the grill or on the coals. Bake very large potatoes 1-1/4 hours, medium potatoes 50 minutes, and small potatoes about 40 minutes.

## French Style Green Beans with Spanish Sauce

Either fresh or frozen green beans cut in French style or “slivered” may be used. Place sufficient for the number of people to be served in a large square of heavy-duty foil. Add butter, salt, pepper, and 2 to 3 tablespoons of water. Seal the package tight, turning up the ends of foil so it will not leak. Cook for approximately 30 minutes on the grill. Meanwhile, prepare sauce as follows: Saute one clove garlic, minced, one small onion, chopped, and one small green pepper, diced, in a small amount of butter, olive oil, or margarine. Add one small can (6 ounces) of tomato puree and season with salt, pepper, and a dash of chili powder. Simmer for 2 to 3 minutes. Open and turn back foil package to make a serving dish. Pour on the Spanish sauce, and garnish as desired.

## 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 15 to 25 minutes on the grill.

## Sauces and Marinades

### Cantonese Barbecue Sauce

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

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, or basting or serving sauce for lamb, pork, poultry or fish.

Makes 5 cups.

## Panhandle Barbecue Sauce

1/2 cup butter  
1 onion, finely chopped  
1 cup salad oil  
14 ounce bottle catsup  
1/2 cup light brown sugar  
1/2 cup Worcestershire sauce

1/4 cup lemon juice  
2 cloves garlic, crushed  
2 tablespoons chili sauce  
3 drops Tabasco sauce  
1 teaspoon dry mustard  
1/4 teaspoon cayenne pepper

Melt butter in saucepan 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 marinade, or basting or serving sauce for poultry, veal, lamb, or beef.  
Makes 6 cups

## Italian Barbecue Sauce

2 cups olive oil  
1/2 onion, finely chopped  
2 cloves garlic, crushed  
16 ounce can tomato sauce  
Juice of 2 lemons

1 tablespoon oregano  
1 tablespoon parsley, chopped  
1 tablespoon salt  
1 teaspoon black pepper

Heat oil in skillet, add onion and saute until brown. Stir in garlic and remaining ingredients; simmer 30 minutes. Use as a marinade, or basting or serving sauce for any meat, poultry, or fish. Can be stored one week in refrigerator or indefinitely in freezer.  
Makes 5 cups.

## Western Barbecue Sauce

1 cup honey

4 tablespoons lemon juice

2 tablespoons Dijon mustard

2 teaspoons salt

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. Can be stored one week in refrigerator or indefinitely in freezer.

Makes 1 1/2 cups.

## Teriyaki Marinating Sauce

1/2 cup Japanese soy sauce

1/2 cup mirin (Japanese sweet rice wine) or sweet sherry

Mix ingredients thoroughly. Refrigerate until used. This sauce may be used for marinating or basting fish, seafood, and fowl. Can be stored in refrigerator one week or indefinitely in freezer. Makes 1 cup.

## Chinese Duck Sauce

1 cup plum jelly or preserves

1/2 cup chutney, finely chopped

1 tablespoon white vinegar

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 (one-half teaspoon mustard to one tablespoon Duck Sauce mixed thoroughly). Or use as a dip for any meat, poultry, or fish. Can be stored one week in refrigerator or indefinitely in freezer.

Makes 1 1/2 cups.

## Vermouth Barbecue Marinade

1 cup salad oil  
1 cup sweet vermouth  
2 cloves garlic, crushed

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.

Makes 2 cups.

## Armenian Marinade

4 cups onion, chopped  
1/2 cup salad oil  
1/2 cup lemon juice  
1/2 cup dry sherry  
1 1/2 tablespoons coarse salt

1 large clove garlic, crushed  
1 tablespoon black pepper  
1/2 teaspoon sage  
1/2 teaspoon oregano

Place all ingredients in large, tight closing jar. Shake. Let stand about five hours. Shake again and refrigerate until used. This marinade will keep in refrigerator about five days or frozen indefinitely. Use as marinade for lamb, poultry, or fish.

Makes 6 cups.

## Appetizers

### Lou's Chicken Livers Or Oyster's Supreme

1 pound chicken livers or 1 pint medium oysters

1 pound bacon  
Round Toothpicks

Allow bacon to sit at room temperature for 1 hour. Cut bacon strips in half. Wrap chicken livers or oysters with 1/2 strip of bacon. Push toothpicks completely though so ends protrude equally on both sides. Place over low fire. Cook until liver or oysters are cooked through and bacon is crisp.

Variation: Marinate chicken livers with Teriyaki marinating sauce one hour in refrigerator before preparing.

### Appetizer Shrimp

1 pound small shrimp, cleaned  
1 clove garlic, crushed

1 cup French salad dressing

Add garlic clove to dressing. Add shrimp and marinate at least six hours in refrigerator. Drain. Put shrimp in bowl and remaining dressing in separate bowl. Have guests skewer and broil their own shrimp for about 10 minutes.

Makes 6 servings.

### Cantonese Shrimp

1 1/2 to 2 pounds shrimp, cleaned  
2 cups Cantonese Barbecue Sauce

1 cup Chinese Duck Sauce

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 six minutes per side basting frequently with remaining marinade.

Makes 6 to 8 servings.

## Main Dishes Meats and Fowl

**Steaks:** Start fire and let coals become gray. Add a small amount of damp hickory if desired. Place steaks 1 inch to 1-1/2 inch thickness on grill and sear on one side; then turn and sear on the other side. Do not pierce with a fork (use tongs) because the good juices will be lost in the fire. Close oven; close top damper for a few seconds to allow flame to go out. Open damper and cook to desired doneness. Approximate cooking time is 7-1/2 to 10 minutes on each side. Remove steak. Pour a preheated mixture of butter, minced garlic, onion, salt, and pepper over steak and serve.

**Smoked Ham:** Start fire and allow coals to become gray. Add hickory chips if desired. Place ham in foil in a pan. Place pan on grill away from fire. Close oven and leave dampers open about halfway. Use meat thermometer and bake 3 to 5 hours, depending on the size of the ham. Do not turn. Foil or pan will hold drippings. For pre-cooked ham follow the same procedure but cut the cooking time to about 2-1/2 hours.

**Pork Chops:** Follow the same procedure as for the steaks. Vary cooking time according to size and thickness of chops. All pork should be cooked well done — never RARE!

**Canned Ham:** (3 to 8 lbs.): Place fire and foil the same as for roast. Omit braising. Use plenty of hickory. Cook for 1-1/2 hours. Add your favorite barbecue sauce and cook for another 30 minutes. Leave all gelatin on ham. It will melt into the foil pan and mix with the barbecue sauce. Save the pan juices and serve with ham.

**Thick Sliced Ham:** Have pre-cooked ham cut into 2-inch-thick slices. Arrange slices flat on grid and cook for 15 minutes. Turn slices over, baste and cook 15 minutes longer. Serve thin slices or party-size chunks.

**Chicken:** For best results, use 2- to 2-1/2 pound, grade "A" broiler split in half. (Cut into individual frying pieces for fast cooking.) Brush with butter or margarine. Place on grill, skin side up; close oven and open dampers. Cook 20 to 30 minutes before turning. Repeat until done, about 60 to 90 minutes needed. Baste last 10 minutes with your favorite sauce. You will never taste chicken so good!

**Hamburgers:** Place fairly thick patties on grill after coals have become gray. Close oven and cook 10 minutes; open, turn patties. Close and cook another 10 minutes. Add sauce or seasoning to taste. For Smokey-Burgers, add hickory chips to fire.

**Hot Dogs:** Place on grill, away from the fire. Close oven and cook 10 minutes. Turn hot dogs; close oven, and cook another 10 minutes. Add hickory chips if desired. You will love the unique flavor!

**Smoked Turkey:** (10 to 15 lbs.): Baste bird well with cooking oil or margarine; sprinkle with garlic salt and pepper, and place a few sprigs of celery tops and parsley in cavity if bird is not to be stuffed. Place on grill or in pan lined with foil with breast up. Cook for about 4 hours. Add hickory chips as desired for flavor. Baste with butter or oil often. Use thermometer for best results. Leave dampers open, after the oven is closed.

**Beef Brisket, Pork Shoulder, or Boston Butt:** (5 to 8 lbs.): Cook for approximately 9 to 10 hours (depending on the size and cut of meat) with all dampers opened one-third. Place the meat in heavy-duty piece of aluminum foil. After the first two hours of cooking, reload approximately 10 briquettes every 90 minutes. Use a favorite thin vinegar based marinade and/or barbecue style dry rub for final two hours of cooking.

## Fancy Franks

1/4 cup green onion, finely chopped  
1/4 cup celery, finely chopped  
2 tablespoons salad oil  
2 1/2 tablespoons flour  
1 cup bouillon  
1/2 cup white wine  
1 tablespoon prepared mustard

2 teaspoons horseradish  
1 teaspoon Worcestershire sauce  
1/2 teaspoon seasoned salt  
10 frankfurters  
Canned pineapple chunks or firm tomato  
Melted bacon fat or butter wedges

Saute onion and celery in oil in skillet until soft but not browned. Blend flour; add bouillon and cook, stirring, until sauce thickens. Add wine, mustard, horseradish, Worcestershire, and salt. Keep hot. Cut frankfurters into thirds or quarters. Alternate frankfurter pieces and pineapple chunks or tomato wedges on skewers. Brush with bacon fat or butter and grill about 12 minutes. Remove to platter, pour sauce over top, and serve.

Makes 10 servings.

## Texas Roast Beef

5- to 7-pound sirloin roast, top or  
bottom round  
4 cloves garlic, slivered  
1/2 cup salad oil  
1 teaspoon cayenne pepper  
1 teaspoon paprika

1 cup tomato sauce  
1 cup chili sauce  
1 teaspoon chili powder  
1 teaspoon oregano  
1 tablespoon black pepper

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. Baste every 30 minutes with tomato sauce mixture. Roast 3-1/3 hours — until thermometer reads 160 degrees for medium. Cook with lid down.

Makes 6 to 8 servings.

## Ginger Chuck Steak

1 cup Japanese soy sauce  
1/3 cup sweet sherry  
2 tablespoons sugar

1 tablespoon grated or ground ginger  
2 cloves garlic, crushed  
1 chuck steak, 3 1/3 inches thick

Mix all ingredients except steak in saucepan and heat, but do not boil. Marinate steak in sauce at least one hour. Drain and reserve sauce. Broil, basting frequently with remaining sauce, to doneness desired, about nine minutes per side for medium.

Makes 4 servings.

## Steak with Bleu Cheese

1 steak large enough for all guests or  
individual steaks  
For each pound of steak:  
1/4 pound bleu cheese

1 tablespoon olive oil  
1/2 clove garlic, crushed  
1/4 teaspoon black pepper

Mix bleu cheese, oil, garlic, and pepper into a paste. Broil steak about six minutes on each side. Turn and spread paste on cooked side. Broil four minutes more and serve.

## Pickled, Marinated Short Ribs

1/2 cup sweet mixed pickles, chopped  
1/2 cup sweet pickle liquid  
1/4 cup prepared mustard  
1/4 cup dark molasses

1 tablespoon Japanese soy sauce  
2 pounds beef short ribs, cut in  
serving-size pieces

Mix pickles, pickle liquid, mustard, molasses and soy sauce thoroughly. Pour over short ribs. Marinate in refrigerator two hours. Remove ribs and broil for 10 to 15 minutes, turning and brushing frequently with remaining marinade.

Makes 4 servings.

## New York Barbecued Chicken

1/2 broiling chicken (cut in pieces)  
1/2 clove garlic, crushed  
1 teaspoon olive oil  
1/2 teaspoon poultry seasoning

1/2 teaspoon onion or chives, finely chopped  
1/4 teaspoon parsley, finely chopped  
1/4 teaspoon salt  
Pinch dry mustard

Rub chicken with garlic and then olive oil. Combine remaining ingredients and rub into chicken with fingertips. Broil about 15 minutes per side.

## Panhandle Barbecue Chicken

2 cups Panhandle Barbecue sauce  
1 broiling chicken  
1 tablespoon salt

1 teaspoon black pepper  
1 teaspoon paprika

Prepare barbecue sauce according to instructions. Rub chicken with salt, pepper, and paprika. Place on grill for indirect cooking. Cook 60 to 80 minutes, basting frequently. Makes 2 servings.

## Arkansas Hickory Smoked Ribs

Prepare fire for indirect cooking.

Place sheet of aluminum foil on remaining portion of grate. Cut ribs in pieces about 4 or 5 ribs per piece. Place ribs on grid for large quantity. Place ribs on grid (inside of rib down.) Place large chunk of hickory wood at edge of fire bed. Smoke for 2 hours, and add hickory wood as needed. Coat ribs with your favorite sauce, cook 15 minutes longer. Never turn ribs. Membrane on the inside of the ribs will hold natural juices in the meat.

## Arkansas Hickory Smoked Chicken

Prepare fire for indirect cooking.

Place aluminum foil on remaining portion of grate. Make a mixture of cooking oil (or margarine), salt (or garlic salt), and pepper to baste chicken.

Place chicken halves (inside down) on cooking grid. Baste with oil mixture. Place large chunks of hickory wood at edge of the fire bed.

Baste and turn chicken halves every 20 minutes. Add hickory wood as needed. When chicken is about done, baste with your favorite barbecue sauce. Turn and cook for another 10 minutes.

## Orange-stuffed Leg of Lamb

2 oranges	1/4 cup (1/2 stick) butter or margarine
1 lemon	1 teaspoon whole thyme
2 cloves garlic, crushed	1 8-ounce package (3 1/3 cups) herb-seasoning stuffing
Salt	
Cracked or coarsely ground pepper	1 6 or 7 pound leg of lamb, boned
1 cup water	

Use vegetable parer to cut peel in paper-thin strips from lemon and orange. Section both oranges. Rub inside surface of meat with crushed garlic and sprinkle with salt and pepper; scatter peels over. Bring water, butter, and thyme to a boil; drizzle over stuffing, tossing to mix. Spoon about 2 cups stuffing\* on short half of meat, and press a double row of orange sections down center. Fold other half of meat over stuffing to make a somewhat square roast. Skewer the three open sides and lace shut with string. Tie roast tightly at 1 1/2 inch intervals. Place roast in cooker for indirect cooking. Roast for 2 to 2 1/2 hours. Don't over cook. Lamb is at its best when roasted medium rare to medium. Serve piping hot.

Makes 10 to 12 servings.

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

## Seafoods

**Trout:** Salt and pepper 2 red snappers or trout (about 4 to 5 pounds). Place on sheet of heavy foil. After seasoning with butter, grated onion, and parsley, pour your favorite sauce over fish. Seal foil, making sure that there is no leakage. Place on grill and close oven. Cook for 1 1/2 hours. Turn every 20 minutes, being careful not to tear foil. Open foil and cook for 10 minutes, turn and leave another 10 minutes, basting with any reserved sauce.

**Shrimp-in-the-Shell:** Cut through shell of de-headed shrimp and remove the black vein. Wash shrimp thoroughly and drain. Place in bowl and cover with your favorite sauce. Keep refrigerated until ready for use. Drain shrimp and spread on foil, then place on cooking grill. Cook slowly until shrimp are pink and opaque. Use plenty of hickory.

**Lobster:** Have lobster split lengthwise and cleaned. Brush flesh with barbecue sauce, butter, or margarine. Place shell-side down on foil and place on grill. Cook for about 15 minutes. Turn lobsters and let cook until shell is red.

**Shrimp:** Peel and clean shrimp; thread on a skewer facing in same direction forming a trough. Marinate the skewer of shrimp in soy sauce and place on grill; start cooking with the inner curved side down. Broil slowly for about 12 minutes on the side; turn and fill inside of trough with chunks of butter or margarine, salt, and freshly ground pepper.

**Oysters:** To bake, place unopened oysters directly on foil. Place on grill and close oven. Cook until the oysters pop open; then serve. To hickory barbecue, place oysters on foil and place half shell on the grill. Place a thin slice of lemon and cube of butter or margarine on each oyster, salt, and pepper. Smoke for 50 minutes. Serve.

### Seafood Barbecue Sauce

1/4 cup cooking oil  
1/4 cup celery, finely chopped  
2 tablespoons onion, minced  
2 tablespoons lemon juice

2 tablespoons prepared mustard  
1/2 teaspoon sugar  
1/2 teaspoon good spice  
Juice of 1 garlic clove

## Loyal Portable Kitchen® Owners

### PJ's Beef Brisket \*

Paul James - Little Rock, Arkansas

1 beef brisket

1 gallon Wickers® Original Flavor Barbeque Marinade Baste

1 4.5 oz. packet of Charlie Vergo's Rendezvous® Famous Seasoning

Cover beef brisket with barbecue marinade. Cover and refrigerate overnight. Remove brisket from the refrigerator approximately one hour prior to cooking. Place approximately 30 briquettes, on the hinged end, and a chunk of your favorite smoking wood (hickory, mesquite or cherry) on the other side of the grill. Light briquettes and allow to heat 20 to 30 minutes prior to placing the brisket on the cooking grid.

Open the hinged end, lower damper one third, with the hinged end upper damper completely closed. Open the opposite-end, upper and lower dampers, approximately one-third.

Place the brisket near the end opposite from the charcoal in heavy-duty aluminum foil. Cook brisket for approximately 9 to 10 hours. Reload approximately 10 briquettes and your favorite wood chunk every 90 minutes. Use generous portions of seasonings in the final two hours. In order to prevent drippings and ash to occur on the Portable Kitchen® lower tray, place aluminum foil pan under each damper.

Remove the brisket from the Portable Kitchen®, allow to rest for approximately 20 minutes.

The brisket should be thinly sliced across the grain and served on a bun with your favorite barbeque sauce and cole slaw, or without a bun with your favorite barbeque sauce and cole slaw.

\* This recipe works equally well for pork shoulder or Boston butt. However the pork shoulder or Boston butt may be cooked approximately 1 to 2 hours longer with the final 45 minutes cooked directly over the coals. The pork shoulder should be removed from the bone and chopped with a heavy-duty meat cleaver. Place the chopped pork in a pan and lightly sprinkle with barbecue seasonings. Thoroughly mix the seasoning in the chopped pork; cover with aluminum foil and keep warm until it is served. Serve on a bun with your favorite cole slaw.

## Grilled Wild Game Burgers

Louis W. Harmon, Jr. - Greenwood, MS.

1 pkg. onion soup mix  
1 lb. ground venison

1 lb. ground hamburger meat  
2 large eggs

### Marinade Mix for Basting

2 sticks margarine or butter  
1/4 cup lemon juice  
1/3 cup vinegar  
2/3 cup barbecue sauce

Pepper  
Garlic to taste  
Plus 1/4 cup Worcestershire sauce

Finely crush package of onion soup mix with a rolling pin and mix all ingredients into burger size patties. Chill on baking sheet before basting. Combine marinade ingredients in medium saucepan. Cook and stir until hot. Remove from heat. Dip chilled burgers into marinade. Remove. Cook on indirect grill heat for 15 minutes. Dip burgers again, turn over, and cook for another 15 minutes. Tip: Use wet Hickory or Mesquite chips on coals for flavor.

## A Plain, Great Juicy Hamburger

George Camillo - Rochester, NY

1 1/2 lbs. ground beef  
1 1/2 teaspoons salt

1/4 teaspoons freshly ground pepper  
4 teaspoons ice water (very cold)

Break up ground beef in a large bowl with fingers or edge of fork. Mix salt and pepper into water. Drizzle water mixture over ground beef and mix in lightly with fingers or fork. Repeat. Mix lightly and do not mash. Form four balls and pat burgers to about 1/2 inch to 3/4 inch thick. Place formed burgers between waxed paper and refrigerate for one to two hours. Grill burgers for 5 minutes per side and serve on toasted buns. Hickory chips add a nice flavor.

## Cajun Grilled Shrimp

Bob Hulick - Greenville, AL

- |  |  |
|--|--|
| 1 stick butter, melted                   | 1 tablespoon Seafood Magic and Blackened |
| 1 tablespoon Paul Prudhomme's Meat Magic | Steak Magic                              |
|  | 1 lb. large shrimp                       |

Blend butter and spices. Dredge peeled raw shrimp in mixture. Place on skewer, and grill directly above coals for 2 to 3 minutes per side. Remove from skewer and enjoy.

Note: This recipe is from my son-in-law in Greenville, AL. My specialty is hamburgers. Isn't everybody's? I also enjoy marinating chicken in various salad dressings. Italian is good, and ginger-based dressing is great. Marinate at least four hours and cook with indirect heat. Use hickory, mesquite, or whatever you like. My favorite is apple wood.

## Grilled Pork Chops With Table Dip Basting Sauce

Edmond Garrison - Houston, TX

- |                        |  |
|------------------------|--|
| 4 pork chops           | 1/2 tablespoons each:                      |
| Lemon pepper seasoning | garlic powder, onion powder, liquid smoke, |
| 8-oz. can tomato sauce | Worcestershire sauce, soy sauce, Tabasco   |

Sprinkle both sides of the chops with lemon pepper. Mix remaining ingredients. Save half for individual table dip servings. Place chops on grill above 25 hot coals. Close lid with vents open. Cook 10 minutes. Baste both sides with sauce while turning over. Always cook with lid closed. Cook another 10 minutes, baste both sides and turn. Continue basting and turning as necessary until chops have cooked a total of 30-40 minutes. Serve with saved table dip sauce.

## Barbequed Ribs

(Takes 2 days)

Mena Chesshir - Sherwood, AR

Country-style meaty ribs  
Kraft Original Barbecue Sauce  
salt, pepper, garlic powder

Allow 2 ribs per person. Sprinkle salt, pepper, and garlic powder on each side. Grill until about half done. Put in ovenproof dish and brush each side with sauce. Place in refrigerator overnight. The next day, bake, covered, at 300 degrees for 2 or 3 hours. It's worth the wait!

## Al's and Don's Make It As You Go Sauces

R. Alan Callicott - Tacoma, MD

All of the condiments in your refrigerator door. Including your favorite spices.

Start with a good portion of ketchup and then start adding numerous condiments to your liking. Also add your favorite spices to please your personal tastes. Other condiments that are good for mixing include: horseradish, deli relish, lemon juice, Worcestershire sauce, mustard, hot sauce (bottled or individual servings). Be creative in mixing your sauce. Take some notes if need be. Who knows, your mix could be marketable? Good Luck.

## Charcoal Ham

John F. Lisella - Upper Malboro, MD

1 pre-cooked ham	2 tablespoons brown sugar
1 cup whole cloves	1 tablespoon chutney
1 can pineapple with juice	1 teaspoon ground cloves
1/2 cup dark rum	1 teaspoon mustard powder
1/4 cup soy sauce	1 teaspoon Kitchen Bouquet
2 tablespoons honey	

Score ham and insert cloves. Mix basting ingredients and spread thinly over ham; let sit for one hour. Start barbecue fire. Place ham on grill for approximately two hours and baste every 20 minutes. Be sure that the ham is not directly over the charcoal. Both bottom vents should be opened, and top vent 1/2 open. Use a drip pan under the ham and gather drippings. Use remaining basting sauce and drippings to make ham gravy. Raisins and other dried fruits can be added.

Makes 8 servings.

## Uncle Tag's Mesquite Smoked Pork Shoulder

Tag Weldon - Memphis, TN

1 fresh pork shoulder (12 to 14 pounds, well trimmed)

Immerse in large pot of boiling (simmering) water for 20 minutes. (If it can't be covered completely, 20 minutes per side). Place 25-30 briquettes (half charcoal briquettes and half mesquite) on open end of the grill. Light and cook down briquettes to a grey covered ash. Then place shoulder, skin side down, on back end of the grill. Hock end towards charcoal. Open both bottom vents all the way. The top vents should be opened a quarter inch. The back vent may have to be adjusted to keep the fire going and confine smoke as much as possible. Tend the fire every 30 minutes adding 3 to 5 briquettes as needed. To test the fire (heat), place bare hand over back vent. If you can hold it there for more than 10 seconds, the fire is too cold. Using a bent wire, poke dead ash from under the fire out of the way of the vent, to keep air circulating. Allow 12 to 18 hours to cook, or until flat bone can be twisted and removed without difficulty. Also, the leg bone should move in joint without difficulty. Baste last couple of hours with sauce of your own choosing. The sauce should be thin (laced with lots of white vinegar to achieve a thin consistency).

Please feel free to contact us at any time with any questions,  
comments, or suggestions you may have:



Portable Kitchens, Inc. - P.O. Box 2240, Little Rock, AR 72203  
(501) 374-7575 - fax (501) 374-6542  
[www.pkgrills.com](http://www.pkgrills.com)