

Cookouts

BY SUSAN LOWE



Cookouts have become increasingly popular the past few years, not only as a means of entertainment, but for the family itself, for each home has its own grill or outdoor fireplace. Moreover, everyone from Dad on down through the youngest member of the family is anxious to have a hand in this outdoor cooking, so it becomes a family project. And if friends drop in (or even if they're invited) they want some of the fun too, so about all Mom has to do is plan what she wants to serve and see that the "fixings" are on hand.

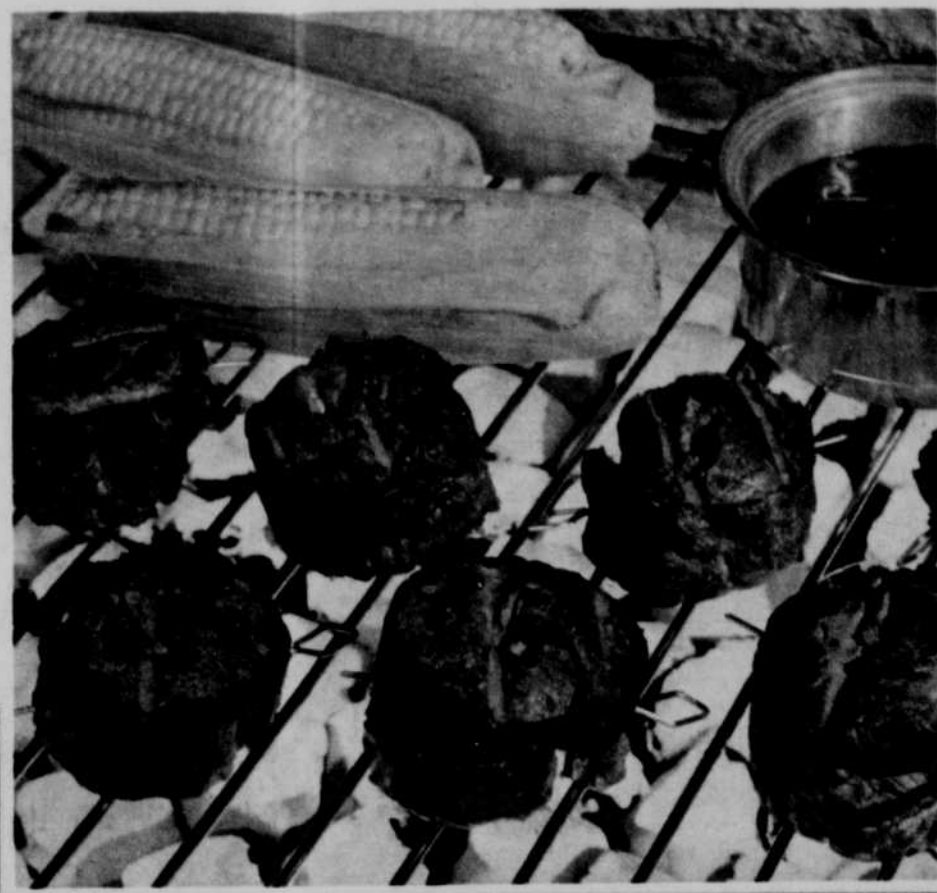
For most of us it started out with wieners, bratwurst and an occasional steak, but these Cookouts are acquiring new and interesting twists as time flies along, and now Mom finds herself with a delightful array of meals she can offer. Of course, steaks will always rate first with the menfolk, but nowadays we grill chicken and turkey outside, and for fun there are all sorts of burgers and kabobs.

Flank Steak Pinwheels barbecued with a zippy sauce are budget-wise, but oh, so good. Roast corn on the cob (with husks on) on the back of the grill while the Pinwheels are cooking, and serve with a big bowl of salad greens with blue cheese dressing. Possibly a strawberry shortcake might be added to round out the meal if it's a special occasion.

If you want something sensational, try **Dog-in-a-Biscuit** or **Doughboys**. You'll need to make up a batch of biscuit dough, but from there on each can grill his own!

For something slightly different try **Grilled Dillburgers**—with the beef mixture shaped around a dill pickle half, then wrap each with a slice of bacon and fasten with wooden picks to grill . . . Or you can fashion long **Bacon Kabobs** by weaving the bacon back and forth on a long metal skewer, interspersing with chunks of pepper and wedges of pineapple between the twists of bacon.

Meals like these fit into the pattern of casual summer living, yet are fun for the whole family and their friends.



FLANK STEAK PINWHEELS

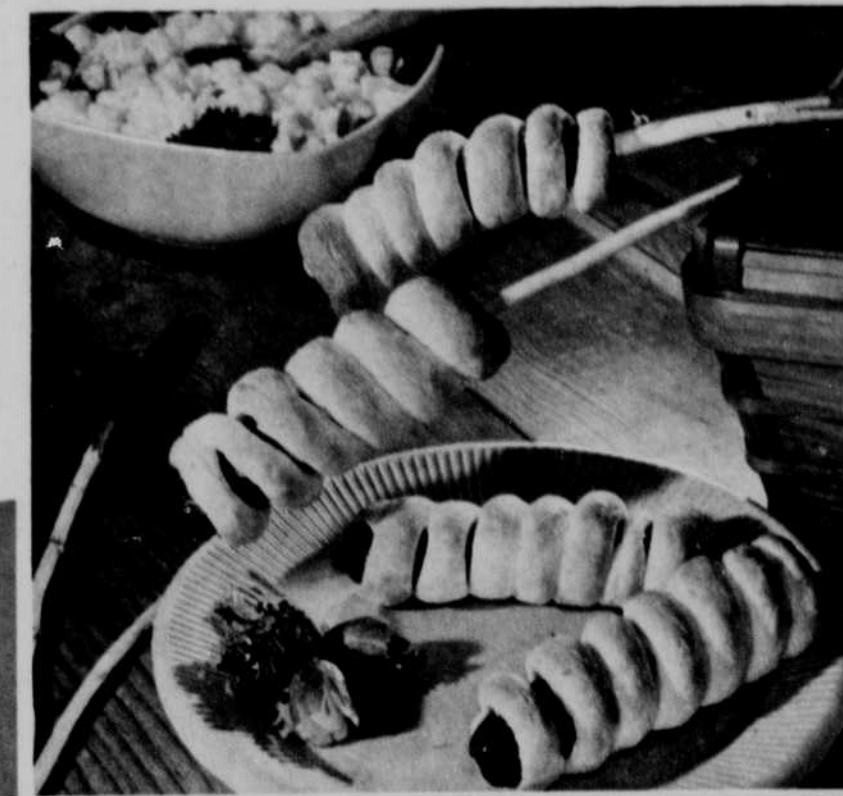
Diagonally score two 1½-pound flank steaks on both sides, forming diamond-shaped pattern in meat. Brush barbecue sauce on top of steaks. Starting at side, roll steak jelly-roll fashion, fastening at 1-inch intervals with metal skewers. Slice between skewers and grill "pinwheels" 4 to 5 inches from glowing coals. Broil on one side about 10 minutes, turn and season. Brush barbecue sauce on top of pinwheels. Broil second side 5 to 6 minutes for rare, about 10 minutes for medium and about 15 minutes for well done.*

To make Barbecue Sauce: Combine ¼ cup catsup, 2 tablespoons chopped onion and 1 tablespoon Worcestershire sauce. Add 1 tablespoon brown sugar, 1 teaspoon dry mustard and 4 drops Tabasco sauce.

*Cooking times are approximate and will vary with heat of charcoal and distance of meat from heat.

DOG-IN-A-BISCUIT (or DOUGHBOYS)

Secure frankfurters on end of clean peeled stick. Make biscuit dough using your own recipe or prepared biscuit mix. Form balls of dough and roll between palms into a 4 or 5" strip. Wind strip of dough around frankfurter; cover completely. Pinch tightly at each end to hold on. Toast over coals turning slowly to bake through and brown evenly, about 5 minutes.



GRILLED DILLBURGERS

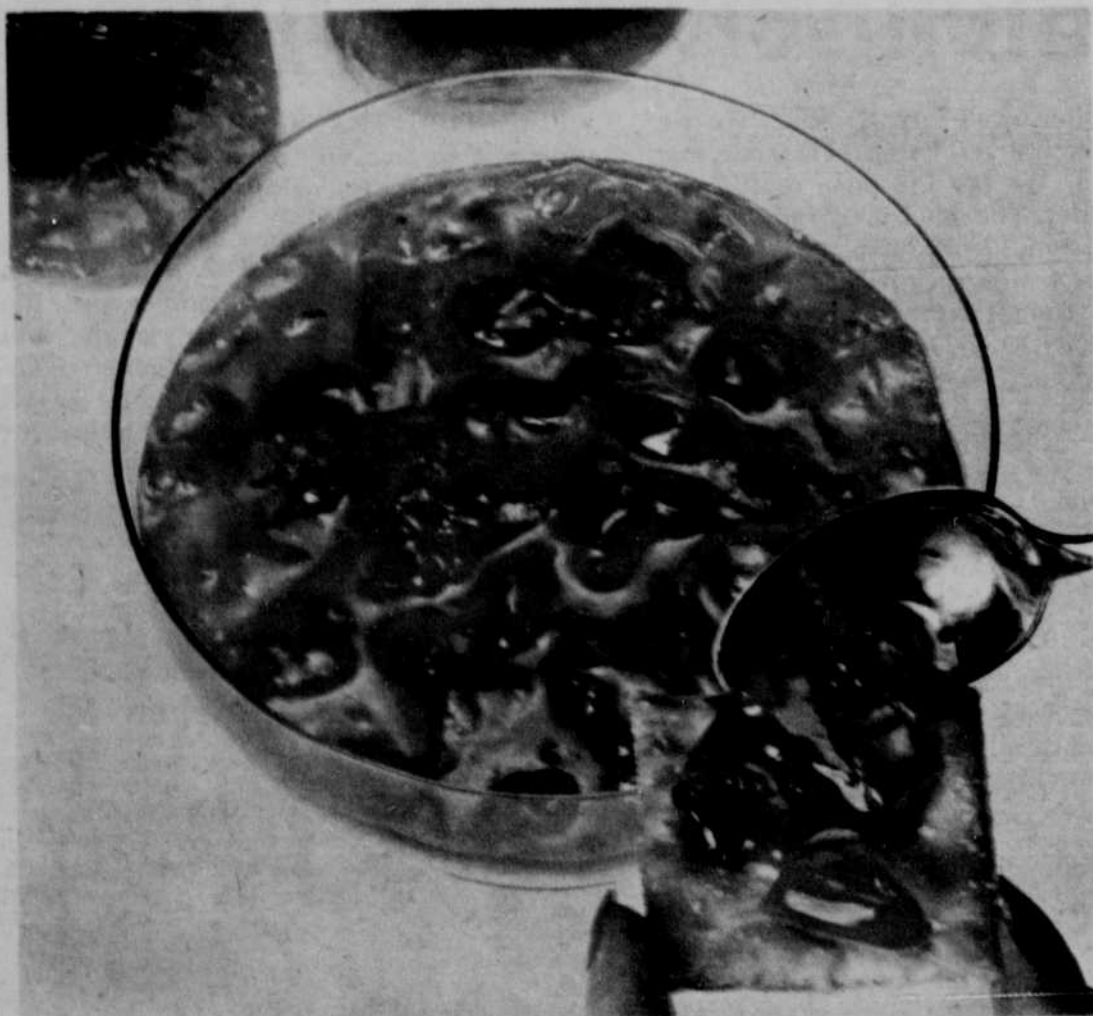
1½ pounds ground beef
1½ teaspoons salt
¼ teaspoon pepper
3 tablespoons chopped onion
3 dill pickles
6 bacon slices

Combine ground beef, salt, pepper, and onion. Cut dill pickles in half lengthwise. Shape seasoned beef around each dill pickle half. Wrap each with a slice of bacon and fasten with wooden picks. Grill on one side until brown, then turn and cook on the second side. Total cooking time will be from 10 to 12 minutes.



No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin . . . the fruit substance that causes jelling. The amount of pectin in fruits varies—so **Sure-Jell** or **Certo** takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Stir in 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, stirring constantly. This short boil time means less juice boils away—so you get up to 50% higher yield, and the flavor comes through fresher—with **Sure-Jell** or **Certo**!



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very large saucepan with 1 box powdered Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Remove from heat; alternately stir and skim off foam for 5 min. Ladle quickly into 9 medium glasses. Cover with paraffin. Sure-Jell and Certo are recommended by General Foods Kitchens.



Model A91



See your dealer, or write
SPEED QUEEN
A Division of McGraw-Edison Co.
Ripon, Wisconsin

AMERICA'S TIME-HONORED FAITHFUL
where dependable home laundry service at
lowest cost is preferred in a wringer washer—

SPEED QUEEN

Model A91 with Bowl-Shaped
**STAINLESS STEEL
TUB**

Speed Queen Automatic Washer and Dryer
protects your clothes in rust-proof, chip-proof
STAINLESS STEEL



- Launders all fabrics *exactly right*
- Famous for dependability and low-cost upkeep
- Dryer available in Electric and Gas