

A natural gas grill is ready to use anytime of the day, any day of the year- just light the gas burner, wait a few minutes and then enjoy the fun and delightful flavors of outdoor gas cooking. A gas grill adds much to the comfort, convenience, and controllability of cooking outdoors. There's no other way that you can attain such perfection in barbecue. Your gas-grill has ceramic or lava-rock briquettes, heated by a gas burner, to provide years of convenient and dependable outdoor cooking pleasure. And The control of the heat makes it easy for you to barbecue some of the most creative foods. A gas grill is more than a "steak, hot dog or hamburger" cooker. Use it to add a "smoked" flavor to meat, roast or steam vegetables, bake a cake, fry fish, sizzle bacon or brew coffee! The easy-to-follow instructions, tasty recipes and handy cooking charts in this booklet will help bring enjoyment and excitement to gas grill cooking. Be adventurous! Remember, the adjustable gas flame and controlled hat are the secret to the versatility of natural gas grill cooking.

COOKING ON THE GAS GRILL Here are some tips to help make you gas grilling experiences safe, fun and enjoyable.

Install or locate a gas grill on a solid, level surface, away from traffic areas, and several feet away from the house. Have the area free of combustible materials. Distribute briquettes evenly for uniform heat. Follow your grill manufacturer's instructions for specific detailed information.

Remove excess fat from meat. Fat on steaks and chops should be slashed at one-inch intervals to prevent meat from curling while grilling.

If excessive flaring occurs, move food to another location on the grill and if necessary, lower the temperature setting.

You can minimize excessive flaring by placing a foil pan directly on the briquettes under the food to catch drippings.

A small amount of water may be sprinkled or misted on flaring briquettes.

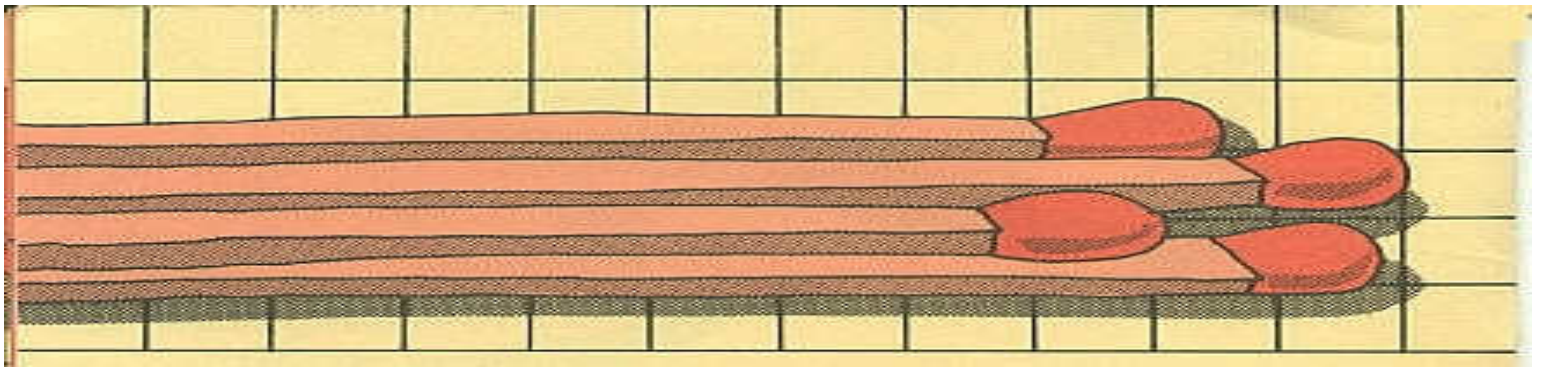
Brush a small amount of oil on hot grid to prevent foods from sticking.

Use tomato-based and excessively sweet sauces only during the final 10-15 minuets of cooking. They burn easily.

Turn steaks, chops, and ham slices only once; chicken and ribs every 15 minutes.

Use long-handled barbecue tools. Turn foods with a spatula or tongs to avoid piercing meat which would cause loss of juices.

Remove the control knob when the grill is not in use to prevent grill from being turned on accidentally.



Cooking Variables

Several factors can affect grill temperatures and length of cooking times. For more perfect results when roasting and baking on the gas grill, use an oven thermometer to monitor interior grill temperatures, a meat thermometer in large cuts of meats or casseroles to record desired degree of doneness and a timer to signal the end of cooking time. Before lighting the burner, consider the following conditions and adjust the temperature and time accordingly:

Location of grill

Cover open or closed

Outside air temperature

Wind velocity and direction

Temperature of food at start of cooking.

Size and shape of food.

Preference for doneness

Distance between briquettes and food being cooked.

Lighting The Burner

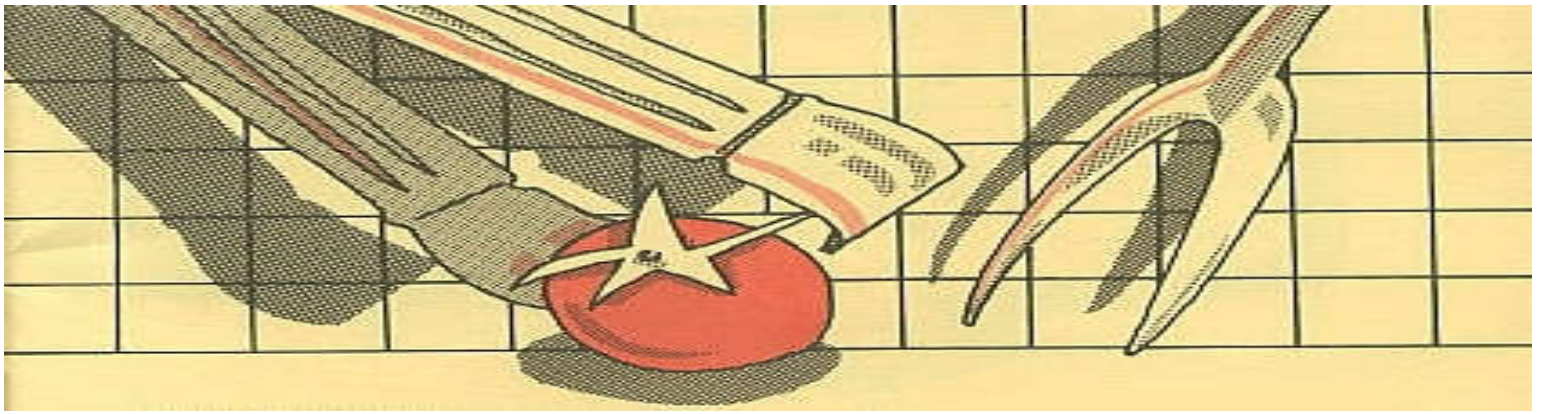
Before lighting the gas burner, raise the grill cover and be certain the briquettes are arranged in a single, even layer. If your natural gas grill is equipped with automatic ignition, follow the manufacturers directions for lighting the burner. If the gas burner is to be ignited manually, follow the simple procedures below:

With cover up, insert a lighted match (preferably long wooden type) a lighted paper soda straw or an igniter device into the "lighting hole"

Push in and turn gas control knob to HIGH setting. The burner should ignite within a few seconds.

If burner should go out, open cover and wait a few minutes before relighting.

Note: Operating procedures for natural gas kettle grills are slightly different; follow the lighting directions given in the owner's manual.



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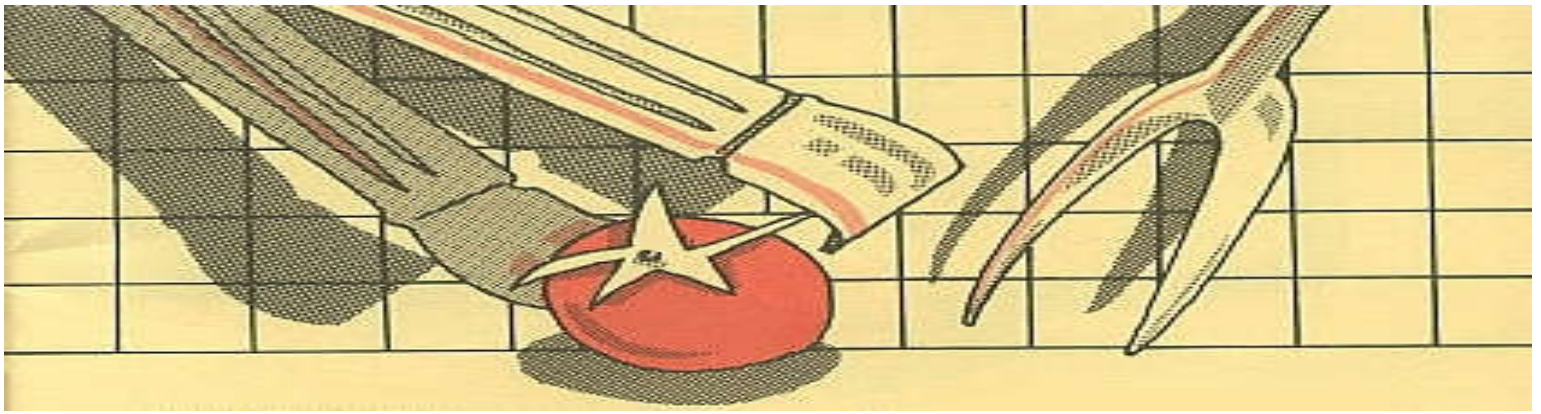
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Preheating The Briquettes

For most gas grill cooking, preheating the briquettes is necessary because they must be hot to radiate the heat. Usually preheating for 5-10 minutes on **LOW** or **MEDIUM** setting with the cover down is adequate. Some manufacturers recommend preheating on **HIGH** setting. If **HIGH** setting is used, the grill cover should be up or partially raised and time limited to 10-15 minutes. Experience with using the grill and cooking different types of food under various conditions will determine the most satisfactory time and setting for preheating.

Note: Common causes of excessive flaring are " preheating too long or preheating at too high a setting for food being cooked.

Cooking Utensils

Skillets, griddles, saucepans and coffee pots can be used on the gas grill. Place them on the grid and adjust the burner control to give the desired heat setting. Only heat-proof cookware with heat resistant handles should be used. Remember heavy smoking and grease on the grill may make some cookware difficult to clean to its original brightness. Long handled basting brushes, tongs and cutlery are recommended.

Foil Cooking

Aluminum foil is a cookout companion. The heavy-duty type is recommended for outdoor cooking. Use it to:

Line pans for easier cleaning

Seal in heat and moisture in certain foods such as steamed vegetables, braised or roasted meats, warm breads, etc.

Cook on the grid; especially to prevent food with little or no fat from sticking., to keep delicate foods from breaking when moved or turned or to prevent small pieces of food from falling though.

Catch fat drippings and prevent excessive flaring.

Shield foods of uneven shapes or smaller parts against the heat during some of the cooking time.

Baking

Baking a cake or a loaf of bread on the gas grill is perhaps the most satisfying adventure for the outdoor cook. To convert the gas grill into a baking oven:

Place a small cookie sheet on grid to serve as the bottom of the oven. Allow space around sheet for hot air circulation.

Place a cooking or cooling rack on top of cookie sheet to serve as the baking rack.

Preheat grill to desired temperature, with cover down. Temperatures with cover down are approximately:

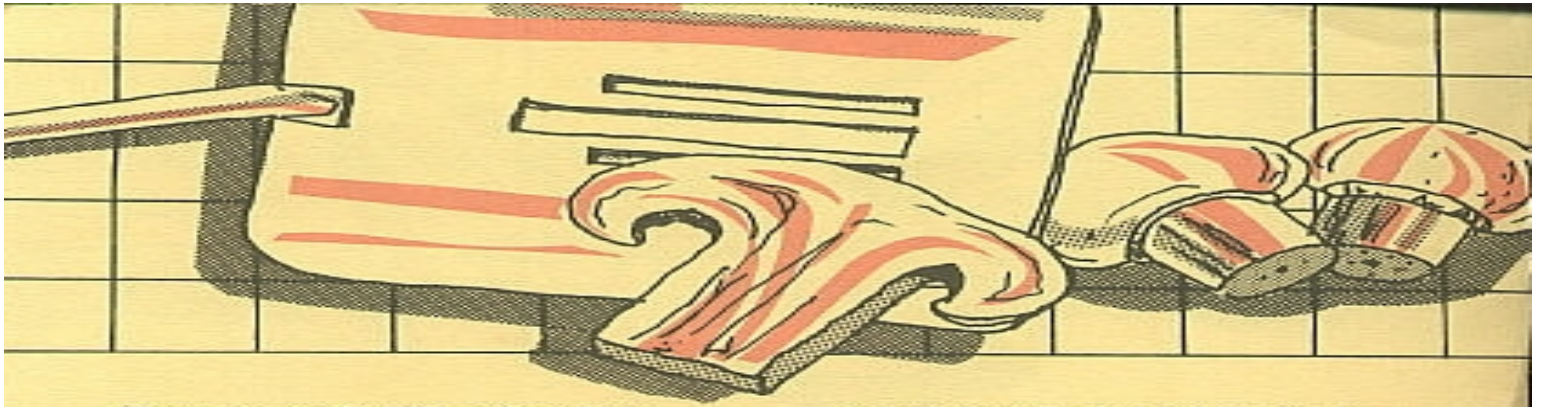
HIGH: 500-600 F

MEDIUM: 400-500 F

LOW 300-400 F

Place baking dish or pan on rack, bake with cover down to desired doneness.

Watch closely.



Rotissing

A special electric or battery operated rotisserie motor and spit rod is required when rotissing during the cooking process, juices self-baste the food as it rotates. A weiner wheel, shish kabob attachment, round tumble basket and flat basket are special accessories available to be used on the rotisserie spit rod. When rotissing, it is important to:

Secure the food or special attachment securely onto the rotisserie spit rod. First, anchor one set of prongs onto the spit rod; then, insert the spit rod length through the center of the food or accessory, making sure the food is compact, tied and trussed if needed and finally, anchor with the other set of prongs.

Check the balance of the food on the spit rod by gently rolling the rod ends in the palms of your hands. Anchored food should rotate evenly; if not, reposition it. Excess weight from large portions of food may cause motor strain. Check your owner's manual for specific information.

Attach rotisserie motor and remove grid, if necessary, before igniting and preheating.

Minimize excessive flaring by placing a foil pan directly on the briquettes under the food to catch drippings.

Smoking

Creating a smoked flavor in meats can be accomplished in one of two ways on the gas grill.

The easiest and fastest way is to scatter hickory chips, liquid smoke or green, nonresinous twigs directly on the hot briquettes when grilling or rotissing to give a subtle, "hint-of smoke" flavor. Soak hickory and other fast-burning woods in water several hours before using.

The traditional "deep smoking" method requires lower temperatures and longer cooking times.

Wood chunks, rather than chips, are recommended for this slow cooking process. To give meats that old-fashioned, deep-down smoked flavor:

Thoroughly soak wood chunks in water overnight, place soaked chunks between layers of heavy-duty foil about the size of a small cookie sheet and crimp outer edges of foil together and upward to form a shallow pan, punch about two dozen holes in top sheet of foil with a pencil or screwdriver.

Place foil package directly on briquettes. Package should deflect heat, yet allow space between it and grill sides for hot air circulation.

If desired, place a small pan (or tin can) filled with water directly on briquettes to add moisture; refill as needed.

Place lean meats directly on grid or onto rotisserie spit rod and fatty meats in a shallow pan, removing excess fat as it accumulates.

Cook on LOW setting with cover DOWN. Smoking should begin 20-40 minutes after burner is ignited. Should cooking become too fast, deflect heat with additional foil or if grill has multilevel grid positions, move food farther from heat. An oven thermometer may be used to monitor the interior grill temperature. On grills with two burners within the same grill compartment, ignite only one of the burners; place foil package of wood chunks and pan of water on briquettes over lighted burner and the food over the unlighted burner.



Cleaning the Gas Grill

For easy cleaning, wipe the interior of the grill while it's warm. Since gas grills are made from various materials, the manufacturers\'s directions should be followed. Listed below are general cleaning suggestions.

General cleaning suggestions include:

Grid- After each use, lower the cover, leave the burner on Medium or High setting for 15-20 minutes to let food particles cook off. Brush grid with a stiff bristle brush. Occasionally, soak the grid in hot, sudsy water; scour if necessary. Follow your grill manufacturer's instructions for specific detailed grid information.

Briquettes- During the grid cleaning period, food particles and grease will also cook off the briquettes. Occasionally turn the briquettes (preferably before preheating) to uniformly clean all surfaces. Leftover grease on briquettes causes excessive flare-up.

Burner- Occasionally, remove burner and clean with a stiff bristle brush. Open clogged ports with a wire or pipe cleaner. Reassemble properly.

Grill Interior/ Exterior- Occasionally remove grid, briquettes, briquette grate and burner. Wash inside and outside of grill with hot sudsy water; scour if necessary. Return all parts to proper location

Grease container- Empty or change as required.

Note: Follow your owner's manual for specific cleaning instructions

Money and Energy Savings

A natural gas grill offers not only convenience but also money and energy savings. It uses about the same amount of energy as a gas range and it takes the heat out of the house during the summer months which saves on cooling bills. Also, the permanent briquettes eliminate the expense and mess of charcoal. to increase the efficiency of your gas grill;

Limit preheating time

Use only one burner on dual burner grills unless both burners are needed

Thaw and bring frozen food to room temperature before cooking unless otherwise directed.

Use a meat thermometer, oven thermometer and time to eliminate over-cooking and guesswork.

Use recommended flame setting or lowest setting possible.

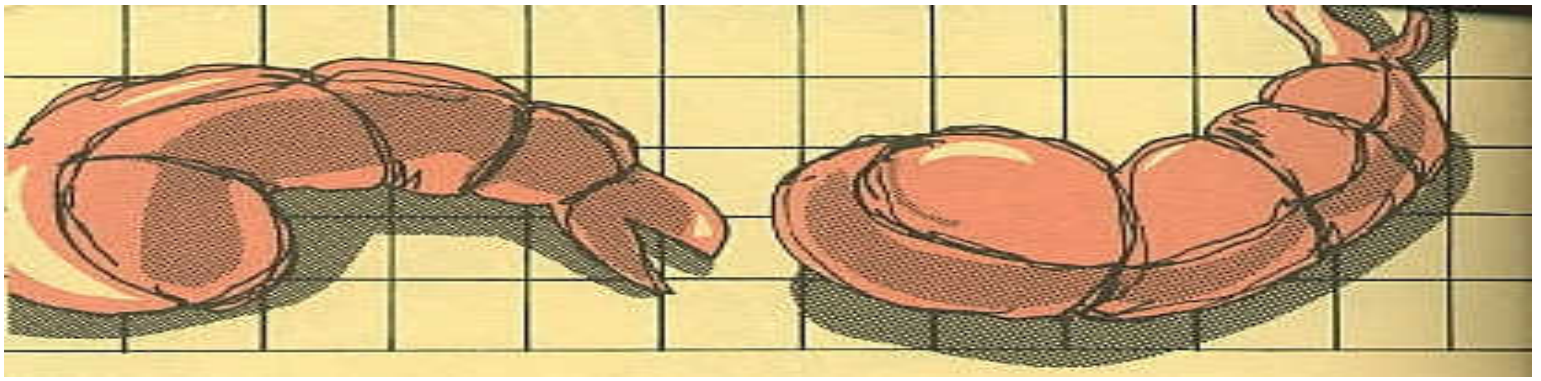
Cook with cover down and limit peeking time whenever possible.

Prepare entire meal on the grill.

Practice large quantity cooking; freeze unused portions for later use.

Limit "burn-off" cleaning time.

Keep grill clean and properly maintained.



Grilled Whole Fish

1 fish (4.5 to 5 pounds) coho salmon or lake trout, cleaned and dressed

1/4 cup lemon juice

Seasoned salt

1 lemon, sliced thin

1-2 onions, sliced thin

4 bay leaves

1/4 cup butter, melted

Lemon wedges

Parsley

Wash fish and pat dry. Brush inside of fish with lemon juice; sprinkle with seasoned salt. Stuff loosely with lemon slices, onion slices and whole bay leaves. Skewer opening. Combine remaining lemon juice with butter and brush skin of fish. Sprinkle with seasoned salt. Brush grid with vegetable oil. Place fish on grid. Grill on preheated gas grill, using medium setting for about 20 minutes. Turn fish and continue grilling for about 15-20 minutes longer, or until fish flakes easily when tested with a fork. Baste fish occasionally with lemon butter mixture. When done, remove lemon, onion and bay leaves. Garnish with lemon wedges and parsley. Yield: 6-8 servings.

Grilled Shrimp

Shrimp, peeled and deveined

Melted butter

Thread shrimp on metal skewers. Cook on preheated gas grill, using high setting, about 5 minutes on each side. Baste with melted butter.

Eggplant Mozzarella

2 eggplants (bout 1/2 pound each, cut into 8 slices)

1 1/2 TSP salt

1 TSP oregano

1 TSP pepper

8 onion slices (about 1/4 inch thick)

8 slices Mozzarella cheese

4 tomatoes halved

1 TSP basil

1 TSP salt

Divide eggplant slices among 8 (12-inch) sheets heavy duty foil. Season with salt, oregano and pepper. Top with onion slice, cheese slices and tomato half; sprinkle with basil and salt. Fold foil over vegetables; seal securely. Grill on preheated gas grill using medium setting 30-35 minutes, turning once. Yield: 6-8 servings.

Onion Cheese Rolls

6 crusty oblong rolls, about 5 inches long

1/2 cup softened butter

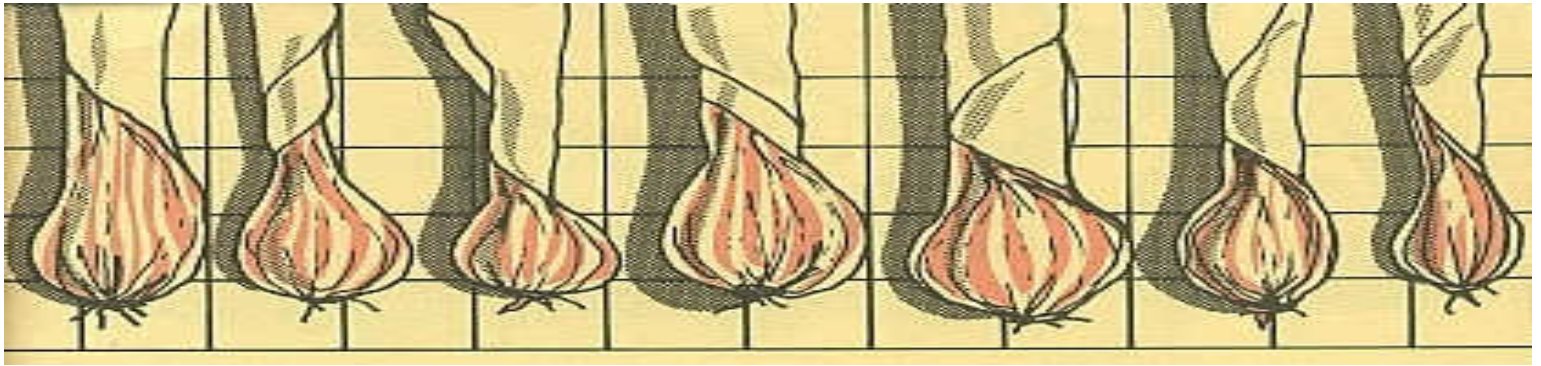
2 cloves garlic crushed

1/2 cup Parmesan cheese

1/3 cup finely chopped parsley

1 cup thinly sliced white onions

Cut each roll in half lengthwise, not all the way through. Combine butter, garlic, Parmesan cheese and parsley in bowl. Spread cut side of rolls with butter-cheese mixture; cover with onion slices. Reassemble rolls. Wrap each roll in heavy duty foil; seal edges. Grill on preheated gas grill, using medium setting 15 minutes, turning once or twice. Yield: 6 rolls.



Stuffed Chicken Breasts

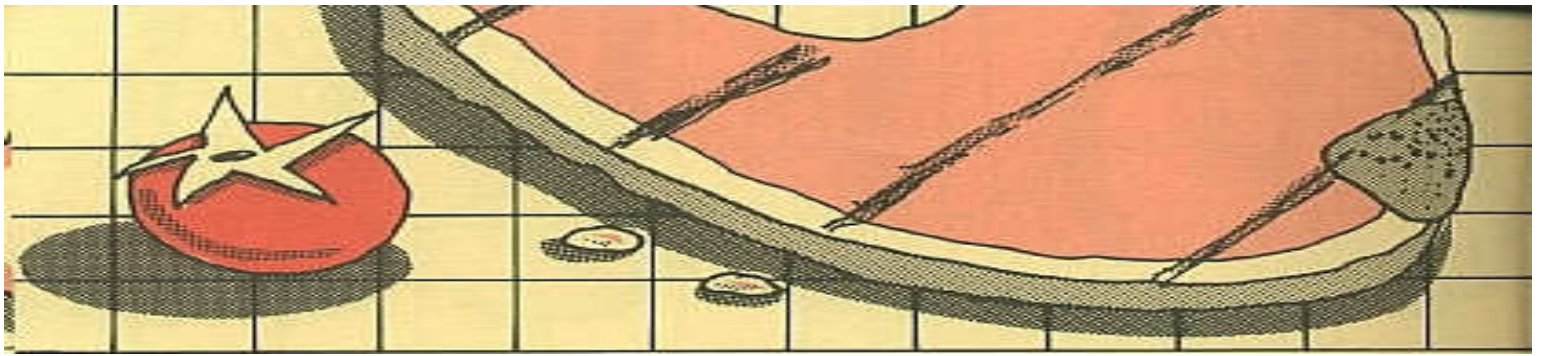
6 boneless chicken breast halves
1 cup finely chopped mushrooms
2 TB finely chopped celery
2 TB finely chopped onion
1/4 cup margarine
1/2 cup blanched slivered almonds
4 TSP lemon juice
1/2 TSP salt
1/4 TSP pepper
6 slices bacon
Paprika
Toasted slivered almonds
Make a lengthwise slit down thickest part of chicken breasts. On gas range, cook mushrooms, celery and onion in margarine until tender, but not brown. Remove from flame and blend in almonds, lemon juice, salt and pepper; use to fill slit in each chicken breast. Wrap bacon around each breast and secure with skewer. Cook on preheated gas grill using medium-low setting about 1 hour, or until fork tender. Sprinkle with paprika and toasted almonds to garnish. Yield: 6 servings

French Style Green Beans

1 package (20 ounces) frozen French style green beans
1 TSP salt
2 TSP minced onion
2 TB butter
1/4 slivered almonds
1 can (8 ounces) mushroom stems and pieces, drained (optional)
Place beans on a sheet of heavy duty foil. Add remaining ingredients. Close foil and seal. Place on preheated gas grill using a medium setting. Grill about 25 minutes, turning package occasionally. Yield: 6 servings

Pineapple Upside Down Cake

Sponge shortcake
Crushed pineapple, drained
Brown sugar
Butter
Place each shortcake on a square of heavy duty foil. Spoon pineapple in center of each cake. Sprinkle with brown sugar and top with a pat of butter. Wrap and seal foil. Place on grid of preheated gas grill using a low setting. Grill until heated through.



Grilled Marinated Chuck Roast:

1 round bone chuck roast (about 3 lbs.)

Wine Vinegar Marinade

1/3 c. oil

3 TB soy sauce

1 TB Worcestershire sauce

2 TB wine vinegar

1.5 TB lemon juice

1.5 TSP dry mustard

3/4 TSP ground pepper

1/2 TSP salt

1/2 TSP parsley flakes

Combine ingredients. Marinate meat in marinade in a flat glass dish overnight in the refrigerator. Turn several times. On a preheated gas grill, cook roast on grid using medium to high setting. Cook about 20 minutes on each side, or to desired degree of doneness. To serve, cut in thin slices diagonally across the grain. Yield: 6 servings

Note: Flank steak may be substituted if desired.

Zucchini-Tomatoes Au Gratin

2 pounds zucchini, sliced 1/4 inch thick (about 6 cups)

1 1/2 cups thinly sliced celery

4 tomato, cut into wedges

1-2 medium onions, thinly sliced

1/4 cup butter

1 1/2 TSP salt

1/4 TSP pepper

1/4 TSP basil

1 1/2 cups shredded processed American cheese

Combine all ingredients (except cheese) on a large sheet of heavy duty foil. Top with cheeses. Close foil and seal securely. Place on a preheated gas grill, using medium setting; grill 40-50, or until tender, turning occasionally. Yield: 6 servings.

Celery Seed Bread

1 loaf Vienna or French bread

1/2 cup butter softened

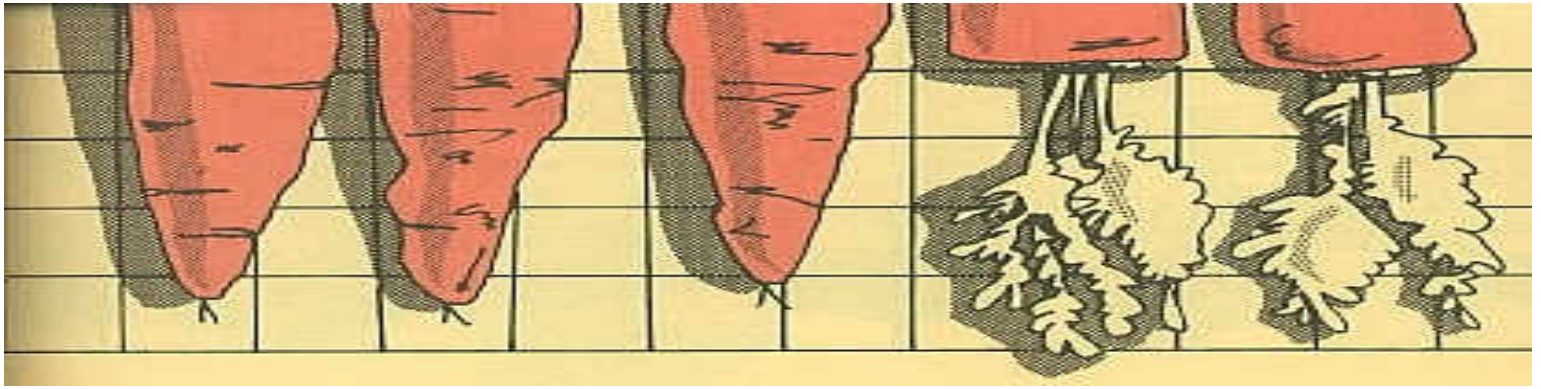
1/4 teaspoon salt

1/4 teaspoon paprika

1/2 teaspoon celery seed

Dash cayenne pepper

Blend butter with remaining ingredients. Spread mixture on one side of each slice of bread. Wrap in heavy duty foil. Place on a preheated gas grill using a medium setting and heat thoroughly, turning several times. Yield: 1 loaf.



Stuffed Wagon Wheel Burger:

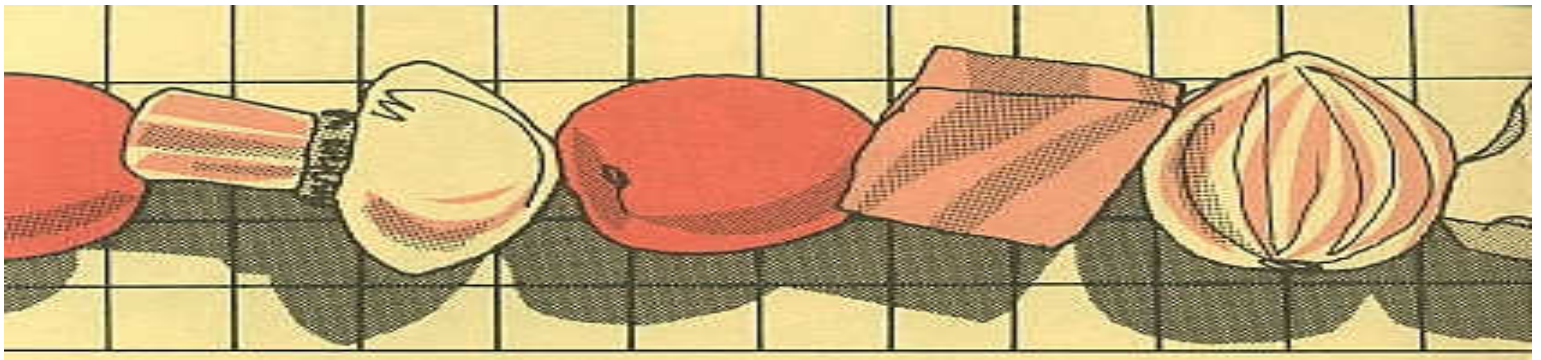
2 lbs. ground chuck
1 TSP salt
1/4 tsp pepper
1 egg, beaten
1 cup slightly crushed herb seasoned stuffing mix
1 can (4 oz.) mushroom stems
1/3 cup beef broth
1/4 cup sliced green onions
1/4 cup chopped parsley
2 TB butter, melted
Combine meat, salt and pepper. Divide mixture in 2 equal parts and flatten each portion into an 8" round on wax paper. Combine the remaining ingredients and mix lightly. Spoon mixture over one round to within 1" of edge. Top with remaining round and seal edges by pressing together. Place meat in wire grill basket and grill on preheated gas grill about 10 minutes. Turn and continue to grill about 10 minutes longer or until the desired degree of doneness.
Yield: 8 servings

Glazed Carrots

3 pound carrots, pared and sliced
1/4 cup water
1/4 cup soy sauce
1/3 cup softened butter
1/2 cup firmly packed light brown sugar
1/2 TSP garlic salt
1/4 TSP pepper
Chopped parsley
Combine carrots, water and soy sauce on 18 x 12-inch piece of heavy duty foil; seal securely. Place packet on a preheated gas grill, using medium setting 20-25 minutes. Unwrap packet; add butter, sugar, garlic salt and pepper. Grill about 10 minutes; stir gently. Sprinkle with parsley before serving. Yield: 8 servings.

Cheesy Potato Bake

Potatoes
Onion salt
Celery Salt
Pepper
Grated Parmesan Cheese
Butter
Pare potatoes and cut into 1/4 inch sticks. Place on heavy duty foil. Sprinkle with desired amount of seasonings and generous amount of Parmesan Cheese. Dot with butter. Seal foil securely, allowing space for expansion of steam. Grill over medium heat on preheated gas grill about 45-50 minutes or until done, turning several times.
Note: This recipe can be prepared in individual packets. Shorten cooking time to approximately 30 minutes



Grilled Mustard Steak:

- 1 sirloin steak (1" thick)
- 2 TB prepared mustard
- 2 TB butter, softened

Remove excess fat from edge of steak. Slash remaining fat at 1" intervals. Combine mustard and butter and brush on steak. Grill on preheated gas grill to desired degree of doneness. Yield: 4 servings

Foil Roasted Potatoes

Scrub required number of potatoes and brush with salad oil. Wrap each in double thickness heavy duty foil overlapping ends. Preheat gas grill using a medium setting. Cook potatoes on hot grill until tender (about 1 hour). Turn potatoes frequently.

Skewered Stuffed Mushrooms

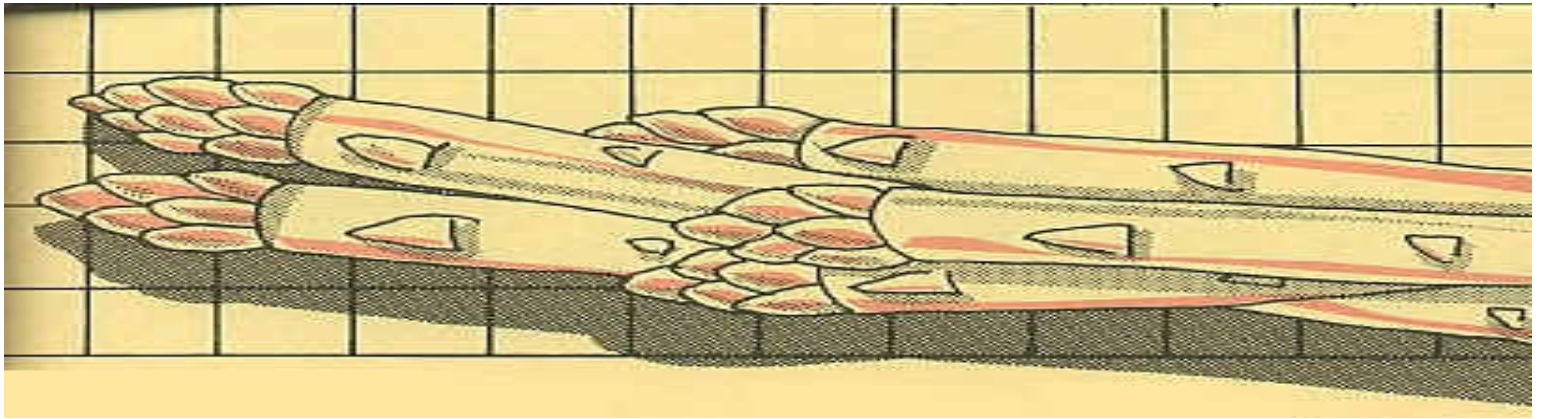
- 20 large fresh mushrooms (about 10 ounces)
- 1 chicken bouillon cube
- 1/3 cup dry white wine
- 3 TB finely chopped onion
- 2 TB margarine
- 1/2 cup herb-seasoned stuffing mix, crushed.

Remove stems from mushrooms; set aside. On gas range, heat bouillon cube in wine until dissolved. Add mushroom caps; cover and simmer 2 minutes. Drain, reserving 1/4 cup liquid; place in mushrooms on paper towel. Finely chop mushroom stems; cook with onion in margarine until tender. Stir in stuffing mix and reserved wine liquid. Fit 2 mushroom caps together with about 1 TB filling between. Thread on skewers and cook on a preheated gas grill using a medium setting 3-5 minutes, turning and brushing occasionally with melted margarine. Yield: 4-6 servings.

Mixed Vegetable Grill

- Carrots
- Celery
- Green pepper
- Yellow or zucchini squash
- Fresh tomato, quartered
- Salt and pepper to taste
- Italian seasoning
- Butter

Cut carrots and celery in 1/4 inch diagonal slices; green pepper and squash in 1/4 inch slices. Place all vegetables in foil pan, sprinkle with salt, pepper and Italian seasoning to taste. Dot with butter. Cover pan snugly with heavy duty foil. Preheat gas grill. Cook vegetables, using a medium setting 30 minutes or until just tender.



London Broil Teriyaki

6 London Broil steaks about 1-inch thick (about 2 lbs. total weight)

Marinade

1 TSP ginger

1 clove garlic, minced

1/3 cup grated onion

2 TB sugar

1/2 cup soy sauce

1/4 cup water

Combine all ingredients and mix. Marinate meat in flat glass dish in refrigerator overnight. Turn several times. Remove meat from Marinade and pat dry on paper towels. Grill steaks on preheated gas grill, using medium to high setting about 10 minutes. Turn and grill on second side about 8 minutes, or until brown and done as desired. Baste with Marinade during grilling. Yield: 6 servings

Polynesian Rice In Foil

4 cups hot cooked rice

2 TB butter

1 cup thin strips green pepper about 1 inch long

1 can (13 oz.) pineapple chunks, drained.

1/2 cup bottled barbecue sauce

Combine rice and butter; toss lightly. Add remaining ingredients.

Divide rice mixture evenly onto six 12 x 8-inch pieces of heavy duty foil. Double fold seam on top and fold edges securely. Place foil packets directly on preheated gas grill and heat over low to medium setting. Turn once. Allow 10-15 minutes per side. Yield: 6 servings.

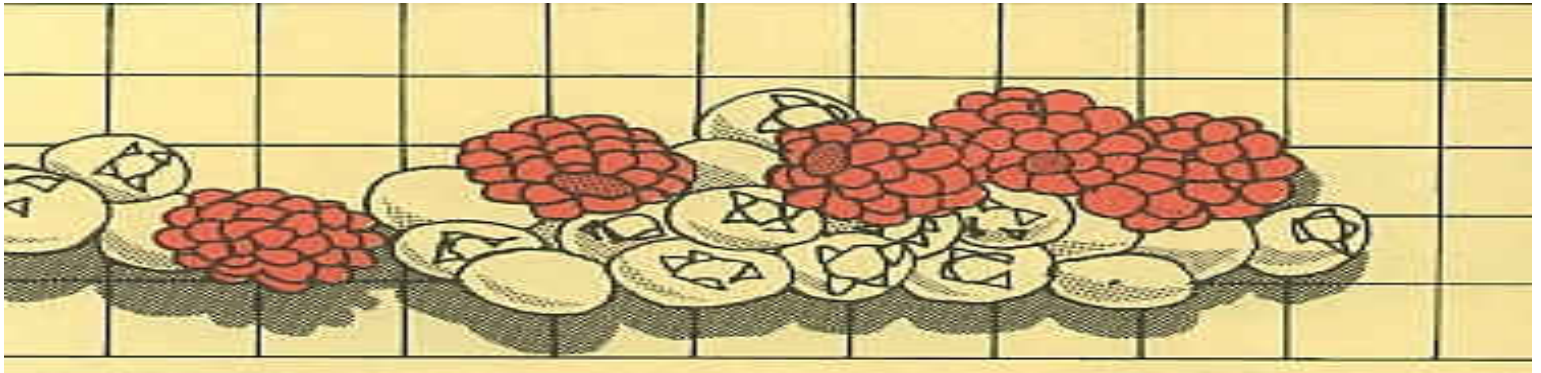
Bacon Wrapped Onions

Onions

Bacon slices, partially cooked

Butter

Remove peel and center from onions. Wrap bacon slice around each onion and secure with wooden picks. Dot center of onions with butter. Wrap and seal in heavy duty foil and grill on preheated gas grill, using medium to high setting, until tender (about 45-60 minutes)



Herbed Leg of Lamb

1 teaspoon rosemary
1 (4-5 pound) boned leg of lamb, flattened to 1 1/2 inch thickness,

Marinade

1/2 cup olive oil
1/2 cup vegetable oil
1 cup dry red wine
1 TSP dried mint leaves
1 TSP monosodium glutamate
1/2 TSP salt
1/4 TSP pepper

Combine all ingredients; mix well.

Rub rosemary well into surface of meat on both sides. Place lamb in shallow glass dish. Pour Marinade over lamb; chill 2 hours. Place lamb flat on preheated gas grill, fat side up. Grill, using medium setting 17-20 minutes on each side, brushing occasionally with Marinade. Yield: 8-10 servings.

Minted Peas And Mushrooms

1 package (20 ounces) frozen peas
1 can (8 ounces) mushroom stems and pieces, drained
1 sprig fresh mint or 1 TSP dried mint
1/4 cup butter

Salt

Pepper

Place all ingredients on a large square of heavy duty foil. Fold foil into secure package. Place packet on a preheated gas grill using a medium setting. Grill 20 minutes, turning occasionally. Yield: 8 servings.

Peach-Berry Cobbler

2 cups fresh or frozen blueberries or blackberries

2 cups fresh or frozen sliced peaches

1 TB lemon juice

1/2 cup granulated sugar

1/4 cup flour

1/2 teaspoon cinnamon

1/4 teaspoon cloves

3/4 cup flour

1/3 cup oats, uncooked

1/2 cup brown sugar

1/3 cup butter

Combine first 7 ingredients in a pan (8" x 8" x 2"). In a mixing bowl, combine 3/4 cup flour, oats, and sugar. Cut in butter until mixture resembles coarse meal. Sprinkle over fruit mixture in pan. Cover pan with heavy duty foil, pressing tight to rim. Place pan on preheated gas grill using medium setting. Grill 30 minutes, turning pan occasionally. If desired, serve with ice cream or whipped cream. Yield : 8 servings.

Cardamom Brunch Loaf

1 loaf (1 pound) unsliced white bread

Cardamom Butter

1/2 cup softened butter

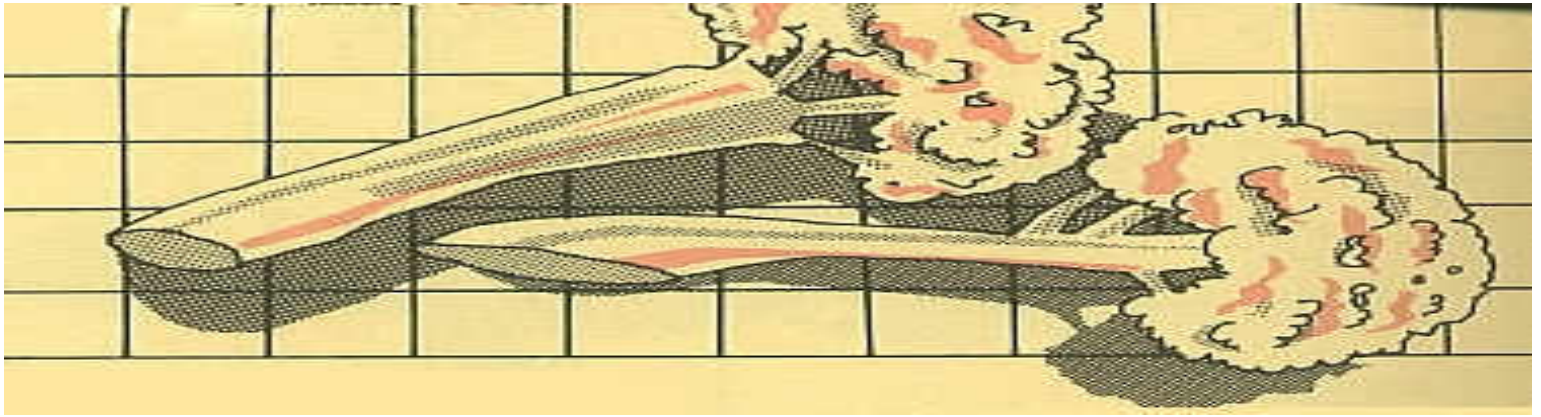
1/4 cup firmly packed lightbrown sugar

1 TSP ground cardamom

1/4 cup chopped walnuts, optional

Cream butter, sugar and cardamom until well blended.

Cut loaf in half lengthwise. Slice crosswise at 1-inch intervals, being careful not to cut all the way through. Spread Cardamom Butter between slices and over top of bread. Sprinkle with walnuts if desired. Wrap in heavy foil, seal securely. Place on a preheated gas grill, using medium setting 12 -15 minutes, turning several times. To serve, cut apart with scissors or knife. Yield: 1 loaf.



Barbecue Pork Chops

1/2 cup chopped onion
1 clove garlic minced
2 TB vegetable oil
1/2 cup chili sauce
1/4 TSP finely shredded orange peel
1/4 cup orange juice
1 TB firmly packed brown sugar
1/2 TSP salt
2-3 drops hot pepper sauce
6 pork loin butterfly chops
Salt
Pepper

Cook onion and garlic in oil until tender. Stir in chili sauce, orange peel, orange juice, brown sugar, salt and hot pepper sauce. Sprinkle pork chops with salt and pepper. Grill chops on preheated gas grill using medium setting 15 minutes. Turn; brush with sauce. Grill 15-20 minutes; brush with sauce. Yield: 6 servings.

Grilled Vegetables

2 packages (10 ounces each) frozen asparagus, broccoli or mixed vegetable
1 TSP salt
1/4 TSP pepper
2 TB softened butter

Place frozen blocks of vegetables in center of squares heavy duty foil. Sprinkle with salt and pepper and top with butter. Seal foil with double fold. Grill at medium setting 25-30 minutes or until tender; turn carefully several times. Yield: 6 servings.

Roast Acorn Squash

3 medium acorn squash
Butter or margarine
Brown sugar
Cinnamon
Nutmeg

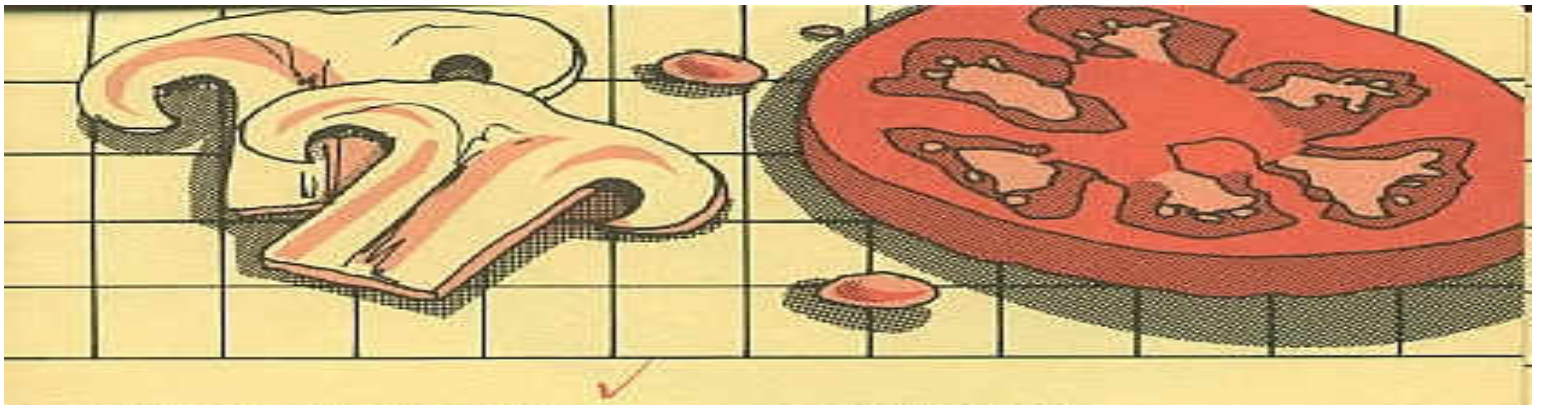
Place whole acorn squash on preheated gas grill. Cook on low to medium setting 1 hour, or until soft, turning occasionally. Cut squash in half and remove seeds. Dot each half with butter; sprinkle with brown sugar, cinnamon, and nutmeg. Yield: 6 servings.

Toasted Cake Slices With Easy Lemon Cream

1 Angel food or pound cake (10 ounces)
3/4 cup lemon pie filling
1/4 cup dairy sour cream

Slice cake into 3/4 inch slices and toast over preheated gas grill using medium setting. Combine pie filling and sour cream. Spread on cake. Yield: 10 servings

Note: A slightly different dessert can be made by spreading the filling between 2 slices of cake, sandwich fashion, then grilling the cake sandwich.



Cheesy Bacon Wrapped Franks

Frankfurters

Cheese, cut into strips

Bacon slices

Split frankfurters lengthwise, cutting almost to the ends and only 3/4 of the way through. Place strip of cheese in center of each frankfurter. Starting at one end, wrap one slice of bacon around each frankfurter; secure ends of bacon with wooden picks. Grill on preheated gas grill, using medium setting, about 10-15 minutes, turning often until bacon is crisp.

Ranch Beans

6 slices bacon

1 large onion, thinly sliced

1 clove garlic, minced

1/2 cup thinly sliced green pepper

1 can (1 pound) pork and beans

1/2 cup barbecue sauce

1-2 TB dark molasses

In a skillet, fry bacon until crisp. Remove bacon; drain and crumble.

Pour excess fat from skillet, reserving 3 TB. Add onion, garlic and green pepper and sauté until tender. Combine vegetables with remaining ingredients. Pour in a 1-quart saucepan. Grill on preheated gas grill using a medium setting 30-40 minutes or until flavors are blended and sauce is of desired consistency. Yield: 4-6 servings

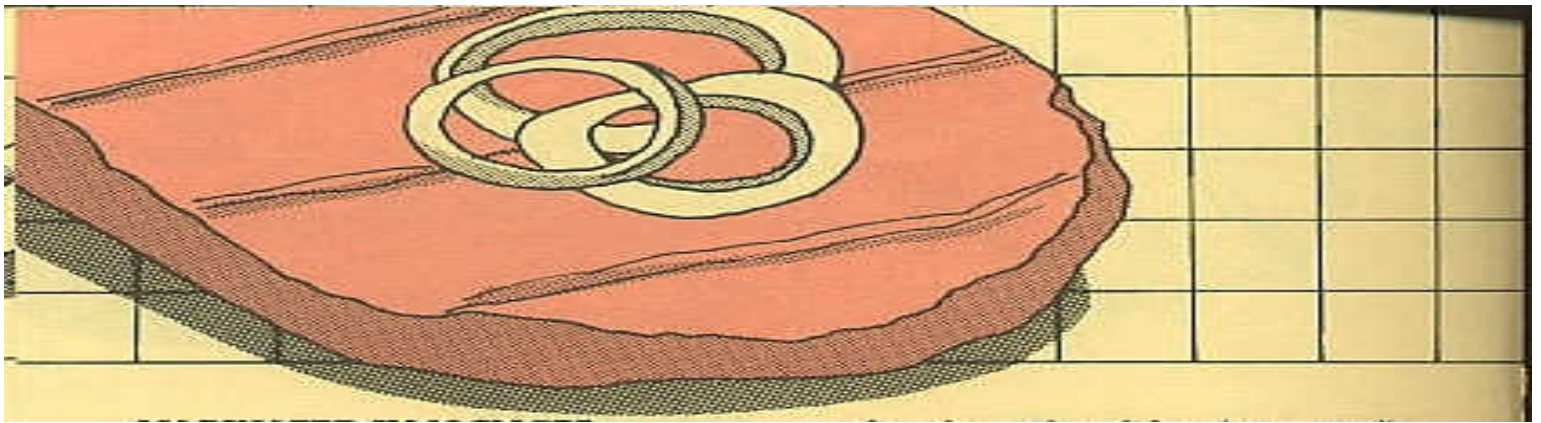
Banana Boats

Ripe banana

Chocolate chips

Miniature marshmallows

Pull one strip of banana peel back (but not off.) Make a lengthwise slit in banana and fill slit with chocolate chips and marshmallows. Replace strips of banana peel. Wrap in heavy duty foil, seal and place on preheated gas grill, using low setting; heat thoroughly.



Marinated Ham Slices

1 Canned ham (3 pounds)
1 can (6 oz.) frozen orange juice concentrate, thawed
1/4 cup brown sugar
1/2 TSP allspice
1 TSP Worcestershire sauce
1 cup gingerale or white soda

Cut ham in slices 1/2" thick; place in shallow dish. Combine remaining ingredients and pour over ham slices. Allow to marinate in refrigerator several hours or overnight. Remove ham slices from marinade and place on preheated gas grill at medium setting. Brush once or twice with marinade during cooking. Turn once. Cook until heated thoroughly and lightly browned. Yield: 6-8 servings

Ham Steak

Trim excess fat from ham slice and score edges at 1" intervals. Grill on preheated gas grill at medium setting until heated thoroughly and as brown as desired. Turn once.

Swiss Style Scrambled Eggs

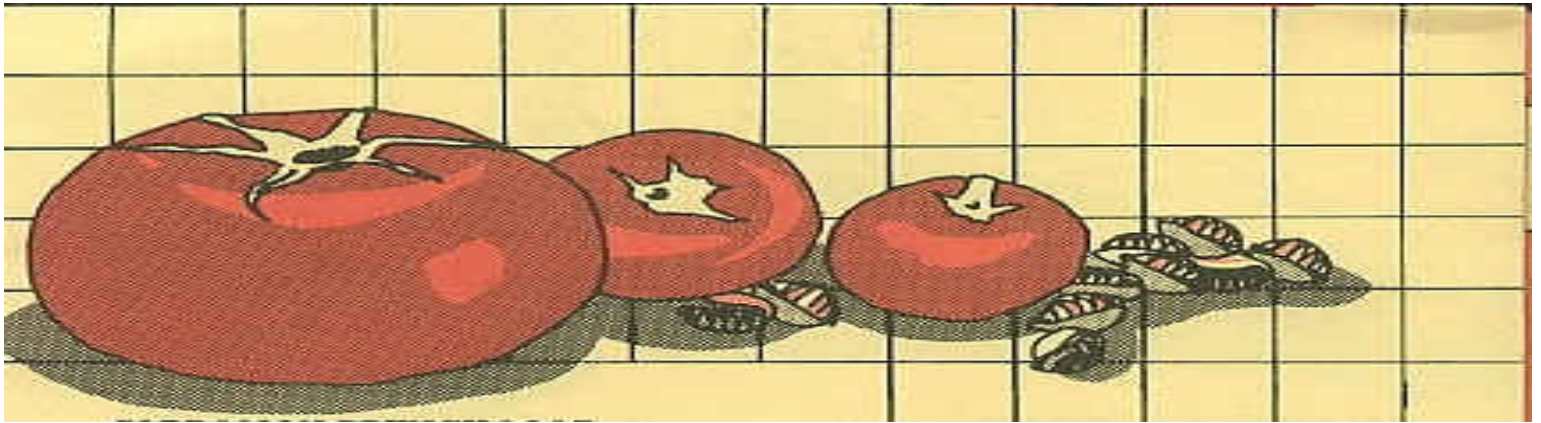
12 eggs
1 TSP oil
1/8 TSP pepper
3 drops hot pepper sauce
3/4 cup milk
1/4 pound Swiss cheese, cut in 1/2 inch cubes
3 TB butter

In a large bowl, beat eggs, salt, pepper, hot pepper seasoning and milk until well combined. Add Swiss cheeses cubes. In a large skillet, heat butter until bubbly on preheated gas grill; pour in egg mixture. Cook over medium flame. When bottom of eggs begin to set, stir with spatula to form creamy curds all the way through. Eggs should be slightly soft and cheese melted. Yield: 6 servings

Cinnamon Apple Slices

6 apples, cored, sliced 1/2-inch thick
3/4 cup melted butter
3 TB sugar
1 1/2 TSP cinnamon

Dip apple slices in melted butter. Place in hinged grill basket. Grill on preheated gas grill, using medium setting, 10 minutes: turn. Brush with melted butter. Combine sugar and cinnamon and sprinkle on apples. Grill about 5 minutes longer or until easily pierced with a fork. Yield: 6 servings.



Fruit: Fruits can be prepared in a variety of ways:

Combine canned and fresh fruits on a kabob stick. Brush the fruit during the grilling with butter or a sauce, such as one made with pineapple juice, honey and celery seed.

Baking apples can be cored and filled with brown sugar, raisins or your favorite fruit filling. Wrap in foil and bake on the grill.

Prepare a banana boat for dessert by peeling back one strip of peel, making a lengthwise slit and filling with bits of chocolate and mini marshmallows. Replace peeling, wrap in foil and bake on grill.

Kababs

Many interesting kababs can be made on the grill. You will be limited only by your imagination and appetite. Combine foods according to the time needed for grilling. Select a combination of five or six pieces of the foods listed below:

- Beef
- Lamb
- Pork
- Sausage
- Luncheon Meat
- Scallops
- Shrimp
- Lobster
- Potatoes
- Onions
- Mushrooms
- Cherry Tomatoes
- Eggplant
- Small chunks of corn on the cob
- Zucchini
- Pattypan Squash
- Green Pepper

Fish: A variety of fish can be grilled. A good choice might be halibut or salmon steaks (5/8 to 1" thick). Whole fish can be stuffed and cooked on the grill in aluminum foil. A grilling basket will make the preparation of fish fillets and steaks easier. Baste fish fillets and steaks frequently to prevent drying out. Cook until fish flakes easily when tested with fork.

Vegetables: Vegetables, fresh, frozen or canned, can be prepared easily on your gas grill. Use a covered flameproof saucepan, or wrap vegetables in aluminum foil with a small amount of water. Add butter, your favorite seasoning.

Bread Recipes: An interesting variety of breads for grilling would include: Pumpernickel Rye Italian French Vienna. Make diagonal slices about 3/4" thick and spread with softened butter combined with one of the following: Garlic, Onion, Chopped Chives, Celery Seed, Poppy Seed, Blue Cheese, Mustard, Grated Cheese.

Marinades:

Less tender cuts of beef such as a chuck steak or chuck roast can be marinated before grilling. The marinade will tenderize the meat and also add new flavor.

A tangy lemon-herb or teriyaki marinade might be your choice.

An easy method of marinating would be to place the meat in a plastic bag, pour in the marinade and close the bag with a baggie twist seal. Lay the bag in a shallow pan and turn occasionally.

Seasonings: Enhance food flavors by adding an interesting herb or spice.

- Instant minced onion
- Snipped parsley and chives

- Paprika
- Garlic and onion salts
- Ginger
- Thyme
- Mustard
- Oregano
- Limon-pepper
- Sweet basil
- Rosemary
- Marjoram

Use the ones that appeal to your taste.
Generally figure on no more than 1/4
teaspoon of dried herbs for 4 servings.