

To Print:

Print Page 2 and 3 back-to-back

The Print Page 4 and 5 back-to-back

You now have two 2-sided pages.

To Copy:

When you take them to be copied . . . Hand them to them with the cover page (the one with the Hot off the Grill and Picture on it) on top and the next page with the Quick Quiz and Did You Know side facing up and tell them you want however many copies - collated.

Assembly:

Then, all you'll have to do is grab 2 pages at a time and fold in half OR hand them to them at the door unfolded and tell them to fold them in half.

# Barbecue Tips!



- ✦ To keep food from sticking to the grill and make it easy to turn, rub the grill with vegetable oil before cooking.
- ✦ Always use tongs or a spatula when handling meat. Piercing meat with a fork allows delicious juices to escape and makes meat less moist.
- ✦ When making kabobs, if you use wooded or bamboo skewers, be sure to soak them in cold water 20 minutes before using.
- ✦ The secret to evenly cooked vegetable and meat kabobs is to parboil solid or starchy vegetables before they are threaded onto skewers for grilling.
- ✦ Foods wrapped in foil and cooked on the grill should be turned often to prevent burning and assure even cooking.
- ✦ When barbecuing food for more than 45 minutes, add 10 to 12 briquettes around the outer edge of the fire as cooking starts. When these briquettes are ready, add them to the center of the fire as needed to maintain constant temperature.
- ✦ It is difficult to broil hamburgers well, as they are likely to dry out, though a chip of ice in the center of each patty helps.

## HOW HOT IS THE GRILL?

If you don't have a grill thermometer, hold your hand, palm-side-down, just above the grid. Count "one thousand one, one thousand two," etc., until the heat is uncomfortable. If you can keep your hand in place before pulling away:

2 seconds—it's a hot fire, about 375° or more.

3 seconds—it's a medium-hot fire, about 350° to 375°

4 seconds—it's a medium fire, about 300° to 350°

5 seconds—it's a low fire, about 200° to 300°

## "HOT OFF THE GRILL"



**A Collection of information and recipes  
to use at your summer parties!**



# Fun Facts!



## That's one way to look at it!

The definition of Barbeque:

"Primitive summertime rite at which spirits are present, hunks of meat are sacrificed by being burnt on braziers by sauce-smearing men wearing old hats and aprons with cannibalistic slogans, and human flesh is offered to insects."

~Henry Beard

- ✂ The most popular foods for grilling are, in order; burgers, steak, chicken and hot dogs.
- ✂ Corn is the most commonly prepared side dish on the barbecue grill, followed by other veggies and potatoes.
- ✂ When it comes to sauce, the most popular variety is hickory flavored, followed by, mesquite and honey.
- ✂ Aluminum foil is the most common "utensil" used in the preparation of side dishes for the grill.
- ✂ Contrary to popular notion, searing meat doesn't seal in juices. Meat cooked slowly at lower temperatures is more moist than seared meat.
- ✂ The original barbecue sauce, dating back hundreds (yes, hundreds) of years is Vinegar and Pepper. The second (in order of historic evolution) is the one that is distinct to South Carolina and the one that people most often think of as South Carolina style - Mustard Sauce.
- ✂ Three out of four U.S. households own a barbecue grill; 57 percent of grills are used year-round.
- ✂ The most popular side dishes prepared on the grill are roasted potatoes, steamed vegetables and marinated vegetables.
- ✂ The most traditional side dishes served with barbecue are potato salad and baked beans.
- ✂ Aluminum wrap is the most common utensil used in the preparation of side dishes, followed by skewers.
- ✂ The culture of barbecue has become so prominent in the United States that non-barbecued foods are often given artificial barbecue flavoring.

# Marvelous Marinades

Marinades add flavor and help tenderize less tender cuts of meat. Basic marinades include an acidic ingredient responsible for tenderizing, generally wine, vinegar, soy sauce or lemon juice, combined with herbs, seasonings and oil. Fish and vegetables don't usually need tenderizing and should be marinated for only short periods of time (no more than a few hours.) Beef, pork, lamb and chicken all benefit from being marinated for a few hours to overnight. Use leftover marinades as a baste while cooking.

**Use Tupperware's Quick Shake to blend ingredients & the Season-Serve to marinate!**

## Marinated Chicken

1 cup vinegar	1 tsp. Worcestershire
2 cups water	3 Tbsp. salt
1 Tbsp. poultry seasoning	1 Tbsp. pepper
1 medium onion, minced	1/2 cup cooking oil

Combine all ingredients. Heat to boiling. Cool. Place in Season-Serve Container with cut up chicken.

Marinate for several hours. Use marinade for basting while grilling poultry.

## Marinade Italiano

1/2 cup Italian salad dressing	1/4 cup lemon
1 tsp. oregano	1/4 tsp. salt
1/8 tsp. pepper	

Use for marinating and basting chicken and pork.

## Marinade For Beef Roast

3 lb. roast	2 Tbsp. oil
1/3 cup wine vinegar	1 tsp. salt
2 tsp. Worcestershire Sauce	1 tsp. Accent (optional)
1/4 tsp. garlic powder	2 Tbsp. soy sauce
1/4 cup catsup	1/4 tsp. pepper
1 tsp. prepared mustard	

Marinate in Season-Serve for 3 hours in refrigerator; then place on grill 6 inches from coals.

Baste with marinade.

## Bar B Q for Ribs

1/2 cup broth	1/4 cup apple cider vinegar
1/4 cup sugar	2 oz Worcestershire
1/2 cup ketchup	1/2 teasp mustard

Add flour and water to thicken.

## Soy Sauce Marinade

1/4 cup soy sauce	1/4 cup lemon juice
1/2 tsp. salt	1/4 cup vegetable oil
1/3 cup minced parsley	dash pepper

Combine in Quick Shake and use for basting meat or poultry.

## Sweet N Sour Marinade

2 Tablespoons Sugar	1/2 cup oil
1/4 cup apple cider vinegar	

Double or triple as needed for quantity

## Hawaiian Marinade

Lg Can of pineapple with juice	1/4 cup ketchup
1/4 cup brown sugar	1/8 cup hot sauce
Med Onion, sliced	3 tblsp Garlic powder
2 tblsp Onion powder or salt	3 tblsp Worcestershire

Exceptional with Chicken breasts or wings

## Teriyaki Marinade

6 oz soy sauce	3 oz peanut oil
4 plus teasp garlic powder	5 tblsp brown sugar
2 tblsp ground ginger root	

Mix together and marinate meat over night.

## Western Sauce

3/4 cup catsup	2 Tbsp. prepared mustard
1/2 cup cider vinegar	2 Tbsp. A-1 Sauce
1 clove minced garlic	1/3 cup chili sauce
1/2 cup brown sugar	1 Tbsp. vegetable oil
dash Tabasco sauce	

Combine ingredients in Quick Shake. Marinate and baste meat.

# Quick Quiz!



✂ At Which World's Fair did the "hamburger" create a new sensation?

**Answer:** Both the hamburger and ice cream cone "debuted" at the 1904 World's Fair in St. Louis.

✂ What was the world's first hamburger "chain" - founded in 1921, in Wichita, Kansas?

**Answer:** White Castle.

✂ Who was the insatiable hamburger addict in the Popeye comic strip?

**Answer:** Wimpy

✂ What percentage of Americans order a hamburger/cheeseburger each year?

**Answer:** 86%

✂ In 1888, An English doctor prescribed three hamburger meals a day as a cure for various ailments. His name is remembered today as a seasoned ground beef patty served with a gravy. What was that doctor's name?

**Answer:** Salisbury (as in Salisbury steak)

✂ What was the price of a "Big Mac" when it was introduced in 1968?

**Answer:** 49 cents

✂ When and where did the first McDonald's Restaurant open?

**Answer:** The first true McDonalds opened in 1955 in Des Plaines, Illinois, by founder Ray Kroc who had discovered a small quick-serve hamburger restaurant in California owned by Dick and Mac McDonald. The Des Plaines McDonalds is now a museum.

✂ What restaurant chain's ad used the phrase "Where's the Beef?"

**Answer:** Wendy's

# Did You Know?



Henry Ford gets credit for more than the Model T. His ingenuity is responsible for launching America's passion for outdoor cooking. You might say he's the original baron of barbecue, all because he couldn't tolerate waste.

In the early 1900s, Ford operated a northern Michigan sawmill that made wooden framing for his Model Ts. He looked on in frustration at the growing piles of wood scraps and wondered how they could be put to productive use. He came up with the idea to chip the wood into small pieces, convert it to charcoal, grind it to powder, then compress it into the now-familiar pillowshaped briquettes. These convenient briquettes were originally sold through Ford automobile agencies.

Ford put his brother-in-law, E.G. Kingsford, in charge of the charcoal operation. Together, they helped make barbecuing an American tradition. Ford Charcoal, later named Kingsford® charcoal briquettes, is the original and still the #1 brand sold in the nation today.

## How do you spell it?

The American BBQ Society tells us it's barbecue with a "c" and that barbeque with a "q" is what you grill on or a food party in your backyard.

~The American BBQ Society

## In other words,

The act of cooking food in this manner is the verb barbe**C**ue and the food itself is the noun barbe**C**ue, Both spelled with a "C".

The element used to do the barbecuing is a barbe**Q**ue and the party you have to enjoy it is a barbe**Q**ue. Both spelled with a "Q".