

# Patio Cooking



*Hot Toasted Appetizers*  
*Tomato Juice Cocktail*  
*Glorified Baked Beans or Tuna Rice*  
*Deviled Eggs Deluxe*  
*Tossed Green Salad*  
*Marshmallow Roll - Coffee*

## HOT TOASTED APPETIZERS

6 thin slices bread  
Melted butter or margarine

Cooked shrimp  
Cocktail sauce

1. Preheat party grill at medium setting, until light goes out.
2. Butter bread on one side. Place 1 shrimp with a very small amount of cocktail sauce in each of four corners of 3 slices bread about  $\frac{1}{2}$ " from edge.
3. Top with remaining slices buttered side down sandwich style.
4. Brush grids of party grill with melted butter.
5. Place sandwiches evenly on a large square grid. Close lid, fasten clamp.
6. Toast until light goes out or until golden brown, about 3 minutes.
7. Loosen and lift out with spatula. Trim sandwiches and cut or break apart.
8. Wipe off grids with paper toweling after each baking.

NOTE: Use 1 t of meat or fish filling or  $\frac{1}{2}$ " cube of cheese in place of shrimp and cocktail sauce.

## GLORIFIED BAKED BEANS

$\frac{1}{2}$  c sliced onion  
 $4\frac{1}{2}$  oz. can deviled ham  
1 lb. 6 oz. can baked  
beans  
2 T brown sugar

Temp: 350°F Time: 30 min.

2 T catsup  
 $\frac{1}{4}$  t dry mustard  
1 #211 can crushed pineapple,  
drained

1. Saute onion and deviled ham.
2. Add baked beans, brown sugar, catsup and mustard.
3. Pour into 1 qt. greased casserole.
4. Spoon pineapple around edge.
5. Bake in preheated oven.

NOTE: Beans can be heated in electric fry pan or sauce pan at 220°F for 20-30 min.

## TUNA RICE

Temp: 350°F Time: 30 min.

1 can condensed cream of celery soup	2 medium onions, sliced
3 c water	2 c cooked green beans
$\frac{3}{4}$ t salt	3 - 7 oz. cans tuna fish
$\frac{3}{4}$ t garlic salt	2 c minute rice
	Pimiento strips

1. Heat soup, water, salt and garlic salt.
2. Add onion, green beans, tuna fish and minute rice.
3. Pour into a 2 qt. greased casserole.
4. Cover and bake in preheated oven.
5. Garnish with pimiento. Serves 8.

NOTE: *If desired cook in electric frypan or cooker at 220°F for 30 min.*

## DEVILED EGGS DELUXE

6 hard cooked eggs	$1\frac{1}{2}$ t Worcestershire sauce
3 T mayonnaise	$\frac{1}{4}$ t salt
2 t prepared mustard	$1/8$ t pepper
2 t lemon juice	Paprika

1. Cut eggs in half lengthwise. Remove yolks and mash.
2. Add mayonnaise, mustard, lemon juice, Worcestershire sauce, salt, and pepper, blending well.
3. Refill egg whites. Sprinkle with paprika.

### Try One of These Variations

1. Add  $\frac{1}{2}$  c flaked tuna and  $1/8$  t curry powder. Substitute  $\frac{1}{2}$  c sour cream for mayonnaise in yolk mixture.
2. Add 8 slices of crumbled, cooked bacon to yolk mixture.
3. Add  $2\frac{1}{2}$  oz. can of deviled ham to yolk mixture.
4. Add  $2/3$  c grated sharp cheese and 2 T more mayonnaise to yolk mixture.

## MARSHMALLOW ROLL

32 marshmallows ( $\frac{1}{2}$ lb.)	$\frac{1}{2}$ c chopped nutmeats
$\frac{1}{4}$ c water	$\frac{1}{2}$ c finely chopped dates
$\frac{1}{2}$ c condensed milk	$2\frac{1}{2}$ c graham cracker crumbs (30)

1. Cut marshmallows in quarters. Combine with water and milk.
2. Add nutmeats and dates. Blend well.
3. Add graham cracker crumbs and mix well.
4. Form into a roll 6" long and 3" in diameter on wax paper. Chill.
5. Serve in slices. Garnish with whipped cream if desired.

*Orange Pork Curry*  
*Souffle Potatoes*  
*Tomato Cheese Salad - Relishes*  
*French Bread*  
*Peach Ice - Coffee*

**ORANGE PORK CURRY**

- 4-5 lb. loin pork roast                      1 large orange
1. Have roast cut to within 1" of backbone in 1-1 $\frac{1}{4}$ " chops. Have back bone loosened from ribs, but leave attached.
  2. Cut orange in  $\frac{1}{4}$ " slices, then in half.
  3. Insert half- orange slices, peel side out, between every two chops.
  4. Tie roast end to end with cord and in 3 places in between.
  5. Insert spit and secure with holding fork.
  6. Roast on rotisserie 1 $\frac{1}{2}$ -1 $\frac{3}{4}$  hrs. or until done.
  7. Last 15 min. baste with Curry Sauce.
  8. Remove meat from spit. Cut cord.
  9. Skim fat from meat juices. Combine juices with remaining curry sauce plus water to make 1 c.
  10. Mix  $\frac{1}{4}$  c water with 1 T cornstarch. Stir into sauce and cook until thick. Serve over meat.

**Curry Sauce**

- |   |                                |
|---|--------------------------------|
| $\frac{1}{2}$ c syrup from canned<br>peach or other fruit | 1 T salad oil<br>1 T soy sauce |
| $\frac{1}{4}$ c brown sugar<br>2 T vinegar                | $\frac{1}{2}$ t curry powder   |

1. Combine all ingredients and cook 5 min.

**TOMATO CHEESE SALAD**

- |   |  |
|---|--|
| 1 T unflavored gelatine<br>$\frac{1}{4}$ c cold water<br>1 can condensed tomato<br>soup<br>$\frac{1}{4}$ c water<br>$\frac{1}{2}$ c cream cheese or<br>cottage cheese | 1 T butter or margarine<br>$\frac{1}{4}$ t salt<br>1 T finely minced onion<br>$\frac{1}{2}$ c mayonnaise<br>$\frac{1}{2}$ c sour cream or heavy cream,<br>whipped<br>$\frac{1}{2}$ c sliced stuffed olives |
|---|--|

1. Soften gelatine in cold water.
2. Heat soup and water. Add cheese, butter, salt and onion. Heat until cheese has softened.
3. Add softened gelatine. Stir until dissolved. Chill.
4. Add mayonnaise, sour cream and stuffed olives. Pour into lightly oiled mold. Chill.
5. Unmold and garnish with sliced olives.

## PEACH ICE

12 oz. box frozen peaches             $\frac{1}{2}$  t almond extract  
2 t lemon juice                        Fresh mint

1. Partially thaw peaches and break apart.
2. Put in blender jar. Add lemon juice and almond extract.
3. Turn on motor and blend a few seconds to a soft mush.
4. Serve immediately garnished with a sprig of mint.

NOTE: *If desired use frozen pineapple, 2 T lemon juice and omit almond extract.*

## *For The Grill*

### HAM AND YAM KABOBS

2" squares of cooked ham            Pineapple Glaze  
Cooked yams or sweet pota-         $\frac{1}{2}$  c brown sugar  
toes                                         $\frac{1}{2}$  c pineapple juice  
Pineapple chunks                       $\frac{1}{4}$  c vinegar  
    1 T prepared mustard

1. Thread ham, yams and pineapple chunks on skewers.
2. Broil 4-5 min. on a side turning frequently and brush with pineapple glaze.
3. To make glaze - combine brown sugar, pineapple juice, vinegar and prepared mustard. Simmer uncovered 10 min.

## *For the Rotisserie*

### BARBEQUED HAM SAUSAGE

3 lb. ham sausage                       $\frac{1}{2}$  c prepared barbeque sauce

1. Remove outer casing from sausage. Score sausage by making diagonal slashes in opposite directions about 1" apart to form evenly shaped diamonds.
2. Brush entire surface of ham sausage generously with sauce. Baste frequently.
3. Center ham sausage on spit and fasten securely. Grill over moderate heat until slightly browned and heated through.