

Recipes

Picnic in the park is perfect with homemade marinade and sauce

Summertime is party time. And the more the merrier. Pass the word to friends and family and get together in the great outdoors. Assign a dish or ingredient to everyone who comes -- you get a more interesting meal, and everyone shares in the fun. To make it easy, a barbecue is the way to go.

Barbecuing makes good things taste even better, especially when you start with a good marinade or basting sauce. Condensed soup makes an easy and delicious base because of its concentrated flavor. And the rich consistency of the undiluted soup produces a marinade or sauce that coats food well during barbecuing to develop that wonderful saucy charcoal cooked flavor.

To make the menu quick and easy to prepare, focus on two main dishes with light side dishes. Shish Kabob is an exciting change, especially with shrimp. Ask two or three people who don't cook to bring a shrimp contribution early so you have two full hours to marinate for maximum good taste.

Mix the marinade in a saucepan with a lid or an empty coffee can and it's easy to carry to the picnic site. Start with canned condensed consomme as a marinade base and you'll be starting with the rich good flavor that grills so well. Add olive oil, wine vinegar, garlic powder and freshly ground pepper for extra zip.

Marinate the shrimp and zucchini slices for two hours or as long as it takes to play softball or take a nice long walk. Then skewer the shrimp, zucchini and the cherry tomatoes. Grill the kabobs for five minutes, turn and baste once with the marinade slightly thickened with cornstarch. In five more minutes, they're ready to be served.

Don't forget spare ribs! Before going to the park, boil spare ribs for an hour. Meanwhile prepare a homemade sauce that's spicy and wonderful. Canned condensed tomato soup, vinegar, brown sugar and hot pepper sauce cooked at home with onion, green pepper, garlic and chili powder, make a sauce that is a sizzling sensation. While the shrimp kabobs are disappearing, have the spareribs grilling for the second shift.

With salads and corn bread and beverages, you've set the picnic table for a good time that will be remembered long after the coals have been snuffed out and the sun has set on a great American get-together.



A marinade prepared with Campbell's Condensed Consomme, oil, vinegar and garlic powder keeps shrimp, cherry tomatoes and zucchini moist and flavorful for these Spicy Sea Kabobs.

SPICY SEA KABOBS

- 1 can (10 1/2 ounces) condensed consomme
- 1 tablespoon olive oil
- 2 teaspoons red wine vinegar
- Generous dash garlic powder
- Generous dash pepper
- 1 pound shrimp, shelled and deveined
- 1 medium zucchini, cut into 1/4-inch slices
- 8 cherry tomatoes
- 4 teaspoons cornstarch
- 4 teaspoons water

1. About 2 hours before serving, to make marinade: In covered jar, combine consomme, oil, vinegar, garlic powder and pepper. Shake until thoroughly mixed.
2. In 12 by 8-inch shallow dish, arrange shrimp and zucchini. Pour marinade over shrimp. Cover and refrigerate at least 2 hours.
3. About 45 minutes before serving, prepare grill for outdoor barbecuing.
4. Meanwhile, thread shrimp, zucchini and tomatoes on four 12-inch metal skewers. Cover and refrigerate until ready to grill.
5. In 1-quart saucepan over medium heat, heat marinade to boiling. In cup, blend cornstarch smoothly with water. Gradually stir cornstarch mixture into hot marinade. Cook, stirring constantly until thickened.
6. Place kabobs on grill over hot coals. Grill 10 minutes or until shrimp turn pink; basting with marinade and turning once. Serve with remaining marinade. Makes 4 servings.

BUBBLING BROWN SPARERIBS

- 4 pounds pork spareribs
- Water
- 3 tablespoons salad oil
- 1/2 cup finely chopped green pepper
- 1/2 cup finely chopped onion
- 2 tablespoons chili powder
- 2 medium cloves garlic, minced
- 1 can (10 3/4 ounces) condensed tomato soup
- 2 tablespoons vinegar
- 1 tablespoon brown sugar
- 1/4 teaspoon hot pepper sauce

1. About 2 hours before serving or early in day, use a sharp knife to cut spareribs into 2 or 3-rib portions. Place ribs in 8-quart Dutch oven; add water to cover.
2. Over high heat, heat to boiling. Reduce heat to low. Cover; simmer 1 hour or until almost tender. Drain; cover and refrigerate until ready to grill.
3. About 50 minutes before serving, prepare grill for outdoor barbecuing.
4. Meanwhile, to prepare sauce: In 2-quart saucepan over medium heat, in hot oil, cook green pepper and onion with chili powder and garlic until tender. Add remaining ingredients. Heat to boiling. Reduce heat to low; simmer 10 minutes, stirring occasionally.
5. Place ribs on grill over medium coals. Grill 15 minutes, covered with grill lid or tent of aluminum foil, brushing often with sauce and turning occasionally. Uncover; grill 5 minutes longer or until fork-tender. Serve with remaining sauce. Makes 4 servings.



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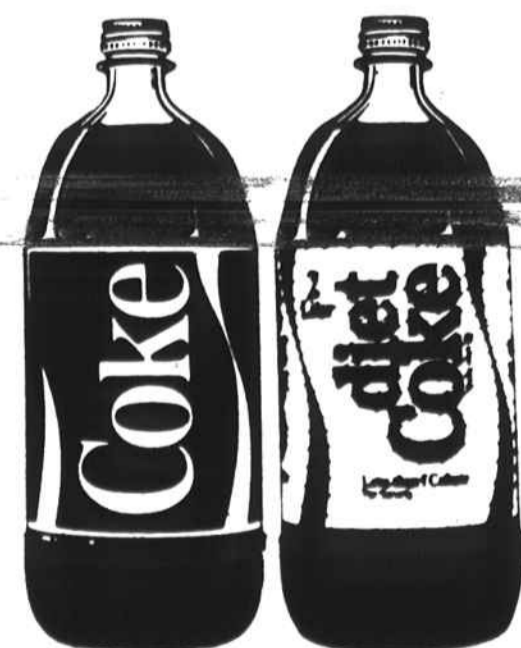
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