

# "Wars" Are Fought In The Name Of Barbecue

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For Kraft, Inc.  
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The Southern region of the United States is recognized for its many styles and tastes of barbecue. Regional wars often rage on the best type of meat to barbecue and whether a tomato or vinegar-based sauce should be used.

In Memphis, TN, "The Barbecue Capital of the World" the pork barbecue debate centers around "wet" or "dry" preparation. The wet style is prepared by continuously basting the meat during cooking and then basting again with sauce before serving. "Dry" is cooked dry, then served with sauce on the side.

To sample this Memphis specialty, the Kraft team traveled to Northside High School on Valentine Avenue where George Blanchard works as a commercial food teacher. With the enthusiastic assistance of some of his students, Blanchard prepared and outstanding Memphis treat, barbecue pork ribs and shoulder.

Perhaps "prepare" is an understatement for the work performed. Blanchard nurtures the ribs and shoulder.

The day before he smoked the shoulder for eight hours, and the ribs one and a half hours before marinating them overnight. Next came the spicing, slicing, and then, of course, the really good part, eating!

"Patience is the secret with barbecuing," Blanchard says of his technique which he has perfected over the last 20 years. He uses red oak charcoal for the smokey flavor and a compact drum which maintains more flavor.

"But the sauce is the thing with barbecue," he

exclaims, "you can smoke all you want, but you've got to have a good sauce." He begins with sauted onions to which he adds Worcestershire sauce, ketchup, chili powder, lemon juice, celery, bay leaf, and soy sauce.

Blanchard appreciates the advantage of being able to experiment and test his recipes and to share his expertise with his young students. He primes his students the way he primes his meat, with great attention and care. "I told them not to take this food-service lightly," he told us. "The computer may be taking over everything else, but it will never take over this good food." The students have heeded his words. Many of his former students have gone on to become chefs, and for four years now, his students have won championships in the Vocational Industrial Clubs of America (VICA) Skills Olympics.

A native of Memphis, Blanchard is a versatile chef who also cooks French gourmet at the Memphis Country Club. He notes what he believes to distinguish Memphis cooking, "I think it's the pride that's put into the cooking here."

As for venturing into his own restaurant business, he received a yes vote from the Kraft team. But Blanchard thinks that Memphis already has too many barbecue places. He wonders for a moment if he shouldn't have stayed in Los Angeles and opened a restaurant there. Then he shakes his head, "But Memphis gets in your blood."

The Kraft Kitchens suggest you sample the flavor of Memphis barbecue by trying a Smoked Pork Shoulder. Prepared with rich Kraft hickory smoke flavored barbecue sauce, this recipe will make the meat taste as if it has been

simmering over the coals without the extra effort.

## SMOKED PORK SHOULDER

- 1 c. Kraft hickory smoke flavored barbecue sauce
- 1 (3½ to 4-lb.) pork shoulder boneless Boston roast

Pour barbecue sauce over meat. Cover; marinate in refrigerator overnight. Drain, reserving marinade. Place meat, fat side up, on rack in baking pan. Insert meat thermometer in thickest part of meat not touching bone. Bake at 325 degrees, 3 to 3½ hours or until meat thermometer registers 170 degrees. Brush meat frequently with barbecue sauce during last 30 minutes. Makes 8 servings. Variation: Substitute 3½ to 4-lb. pork loin boneless blade roast for pork shoulder boneless Boston roast.



Barbecue sauce flavors pork shoulder.



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### MUFFIN-PAN CHEESECAKES

- 17 vanilla wafers
- 18-oz. pkg. Philadelphia Brand cream cheese, softened
- ¾ c. sugar
- 1 Tbsp. lemon juice

- 1¼ tsp. grated lemon rind
- ¼ tsp. vanilla
- 3 eggs
- Cherry pie filling or Kraft strawberry preserves

Place wafer flat-side down in bottom of each of 17 foil baking cups in medium-size muffin pans. Combine cream cheese, sugar, juice, rind and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour into baking cups, filling almost full. Bake at 325 degrees, 25 minutes. Cool before removing from pan. Chill. Top each with pie filling. Arrange on serving platter in shape of Christmas tree. Makes 17 servings.

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