

Barbecued Porkies Make Appetizing Picnic Treat



For outdoor appetites, juicy ham slices in spicy tomato barbecue sauce are suggested.

By CECILY BROWNSTONE
Associated Press Food Editor

If you are the prepare-before-hand type of outdoor cook, we think you will be enthusiastic about our latest discovery — Barbecued Porkies.

In the quiet and convenience of your own kitchen, you simmer a thrifty boneless pork shoulder butt until tender, and make up a quick and spicy tomato barbecue sauce. Then you pack your picnic basket with ham, sauce, sliced cooked potatoes and fat for frying, rolls, skillet, coffee and coffee pot, long-handled fork and spoon, toasting rack, and the necessary eating utensils. You also take along something for outdoor nibbling: celery and radishes with cheese, for instance. For dessert you supply watermelon or some other refreshing fruit.

When the coals are glowing, ham and sauce are put together in one skillet and heated, potatoes fried golden-brown in the other skillet, rolls toasted, coffee made. It's a neat and orderly cookout — but mighty good eating! Chances are that if you like these Barbecued Porkies as much as we do, you will prepare them for indoor suppers, too.

Barbecued Porkies

Ingredients: 2 tablespoons butter or margarine, ½ cup finely diced onion, ¼ cup firmly packed light brown sugar, 1 teaspoon salt, ½ cup chili sauce, 1 cup tomato juice, 2 tablespoons Worcestershire sauce, 6 tablespoons cider or other salad vinegar, 2 to 2½ pounds boneless smoked pork shoulder butt (cooked), 10 sandwich buns.

Method: Melt butter in large skillet; add onion and cook over low heat until it begins to get tender. Add sugar, salt, chili sauce, tomato juice, Worcestershire and vinegar; simmer, stirring occasionally, until sauce has thickened somewhat — about ½ hour. Store in covered jar in refrigerator. At serving time, quickly heat ham (cut in about ¼-inch thick slices) in sauce. Serve ham and sauce over split toasted sandwich buns. Makes 10 servings.

Note: To cook the pork butt, cover it with boiling water in a kettle; add a slightly crushed garlic clove, 6 whole cloves, 6 peppercorns, a bay leaf; cover and simmer until tender — 1½ to 2 hours.

The Complete Book of Barbecue and Rotisserie Cooking" by Jim Beard (recently published by Bobbs-Merrill in hard cover, by Maco in soft cover), is a book we can recommend to anyone interested in the direct-heat method of preparing food. Whether you do your barbecue cooking outdoors over coals, or indoors on an electric spit, you will find here hundreds of suggestions for management and preparation by a man who knows a powerful lot about good food. And there's a chapter on "Cooking with Smoke," too. The discerning comment all through the book makes it extremely readable. Among the recipes, you will find many simple ones that are particularly delicious. Here, for example, is one:

Sautéed Potatoes

Sautéed potatoes are easily prepared for outdoor eating. Slice peeled raw potatoes fairly thin and soak them in cold water for an hour or so. If you are cooking steak or roast beef, cut away a

little of the beef fat or get a little extra from the butcher. Cut the fat very fine, put it in a skillet (a heavy iron or cast-aluminum skillet is best) and let it melt. You will need about 1 tablespoon of suet per potato. When it is melted and the bits of suet have turned crisp, add the potato slices, dried on paper towels, and let them saute gently. Turn them often with a large spatula. They should be nicely browned, crisp and thoroughly cooked through. Don't break them as you turn them. Add salt and plenty of freshly ground black pepper. Potatoes cooked this way with bits of crisp suet are unforgettably good and just the thing with hearty outdoor roasts or steaks.

For Easy Picnic



For picnics, and for simpler home living, gay paperware cups and matching plates brighten table settings and let you have fun with no after-party dishwashing.

Public Is Demanding Lean Porkers Says Farm Expert

Champaign, Ill. (AP) — The porker that will lift the mortgage in the future will have plenty of lean meat under his hide says H. L. Coppersmith, University of Illinois farm marketing specialist. The demand is strictly for red meat without fat, he said.

The school's College of Agriculture is taking the lead in promoting the hog most in demand. Working with the Departments of Agriculture and Animal Science, Coppersmith has organized marketing conferences at the stockyards for packer buyers, order buyers and commission salesmen. Country-wide meetings will be held for farmers to encourage production of meat-type hogs.

"It is a matter of selection within a breed," says Coppersmith.

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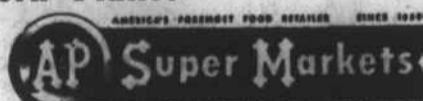


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