

# Cook-outs: one of the joys of summer

OK. So it's my fault. This article should have run last week, just in time for Memorial Day weekend, to give you some ideas for your holiday cook-out, but... Actually, I figured that you would already have made your plans and besides, we are still on the threshold of the "Great American Cook-Out Season" (better known as summer). To be quite honest, my personal cook-out season began with daylight savings time. You see, I really get excited when the days get longer and I have even been known to suggest throwing a party to honor the event.

I realize that with so many folks having gas grills, cooking outside can be done practically year round, but it is so much more fun during the summer, especially when it comes at the end of a hot, humid day.

While hamburgers and hotdogs are probably the most popular foods for a cook-out, practically any meat can be prepared on the grill. This week, let me share with you a few hamburger recipes that area a little out of the ordinary. Chicken, pork and fish lovers, don't worry, as the summer goes on, I'll have some recipes for those other great foods that you can prepare outside.

If you are entertaining friends at your cook-out, don't forget to have a few appetizers on hand to ease the hunger pains while waiting for the food to grill. Just in case any of you missed the nacho dip recipe when I ran it before, here it is again. It is a crowd pleaser recipe when those burgers seem to be taking too long.

It's hard to beat homemade ice cream for the finale of a great cook-out. If you don't have time to make it yourself, try the toppings and sauces on store bought ice cream. Or use some of those fresh strawberries on the double chocolate shortcakes.

Having a cook-out is truly one of the joys of summer but please use common sense and be safe. Just a few reminders:

Never use charcoal grills indoors.

Keep grill away from dry grass and other hazardous areas.

Never use gasoline or kerosene to start the charcoal.

Keep children away from the grilling area.

Keep a small squirt bottle of water close by for flare-ups.

Make sure all coals are extinguished before going inside for the night.

Got a recipe of idea? Don't forget to send it to me in care of the Herald, P.O. Box 769.

**Mushroom Burgers**  
1 pound medium-size mushrooms

1/4 cup catsup  
1-1/2 pounds lean ground chuck  
2 teaspoons chili powder  
1/2 teaspoon salt  
non-stick cooking spray  
8 (1/4 inch) onion slices

Remove stems from 8 mushrooms; fill caps with 1/2 teaspoon catsup, and set aside. Chop stems and remaining mushrooms. Add ground chuck, chili powder and salt, stir well. Shape into 8 patties. Coat grill rack with cooking spray, place on a grill over medium-hot coals. Place patties on rack, and cook 5 minutes. Turn and top each patty with one onion slice and reserved cap, cook 5 minutes or until done.

**Potato Burgers**  
1-3/4 cup shredded potatoes  
1 pound lean ground chuck  
1/2 cup chopped mushrooms  
1/2 cup chopped mushrooms  
1/4 cup diced onion  
1/4 teaspoon salt  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper  
1/4 teaspoon paprika  
non-stick cooking spray

Place the potatoes between paper towels, and squeeze until barely moist; combine with 7 ingredients. Shape into 8 patties. Coat grill rack with cooking spray; place on grill over medium-hot coals. Place patties on rack, and cook 8 minutes each side or until done.

**Vegetable Burgers**  
1 teaspoon dry mustard  
1 tablespoons warm water  
1 pound lean ground chuck  
1 cup diced tomato  
1 cup diced mushrooms  
2 teaspoons dried minced onion  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon garlic powder  
non-stick cooking spray

Combine mustard and water in a medium bowl; let it stand 10 minutes. Add ground chuck and next 6 ingredients; stir well. Shape into 6 patties. Coat grill rack with cooking spray; place on grill over medium-hot coals. Place patties on rack, and cook 8 minutes on each side or until done.

**Pizza Burgers**  
1 pound ground beef  
1/2 cup diced celery  
2 tablespoons diced onion  
1 tablespoon Worcestershire sauce  
1/2 teaspoon dried whole basil  
non-stick cooking spray  
1/3 cup tomato sauce  
6 slices sharp Cheddar cheese

Combine first 5 ingredients, mixing well. Shape into 6 patties. Coat grill rack with cooking spray; place on grill over medium-hot coals. Place patties on rack, and cook 5 minutes on each side or until done. Brush top of each cooked patty with tomato sauce, and top with a slice of cheese.



From My Kitchen To Yours by Shearra Miller

**Burgers with Sprouts**  
1 pound lean ground chuck  
1 cup bean sprouts  
1/3 cup minced green pepper  
1 tablespoon brown sugar  
1 teaspoon ground ginger  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon soy sauce

Combine first 11 ingredients; shape into 6 patties. Coat grill rack with cooking spray; place on grill over medium-hot coals. Place ground chuck patties on rack, and cook 8 minutes on each side or until done.

**Quick Nacho Dip**  
8 ounces cream cheese, softened  
8 ounces picante sauce  
4 ounces shredded mozzarella cheese or cheddar cheese  
Spread cream cheese on serving plate. Spread picante sauce on top of cream cheese. Sprinkle shredded cheese on top then microwave on high 2-1/2 to 3 minutes or until cheese is melted. Serve with nacho chips.

**Tex-Mex Nachos**  
32-40 tortilla chips  
2 cups (8 ounces) shredded Monterey Jack cheese  
2 tablespoons sliced jalapeno peppers  
1/8 teaspoon chili powder  
Bean dip

Arrange chips on a broiler-safe 15x9 inch platter, and sprinkle with cheese. Top cheese with jalapeno peppers; sprinkle with chili powder. Broil 4 inches from heat for 1 minute or until cheese melts. Serve with bean dip.

**Bean Dip**  
1 (15-1/2 ounce) can Mexican-style chili beans  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
1/4 teaspoon dried whole oregano

Drain beans, reserving 2 tablespoons liquid. Combine beans, the reserved liquid, and remaining ingredients in container of food processor; pulse several times until beans are partially chopped. Pour mixture into a small saucepan; cook over low heat, stirring constantly, until thoroughly heated. Serve immediately.

**Vanilla Ice Cream**  
(The Best)

2 cups sugar  
4 eggs  
1 pint heavy cream  
1 large can evaporated milk  
1 tablespoon vanilla  
pinch of salt  
whole milk

Beat sugar and eggs until foamy. Add cream, evaporated milk and vanilla and salt, mixing well. Pour into 4 quart ice cream freezer then add enough whole milk to fill container. Freeze according to manufacturer's directions. To make a fruit flavor, add 2 cups of your favorite fruit.

**Double Chocolate Fudge Topping**  
4 ounces milk chocolate chips (about 2/3 cup)  
1/2 cup heavy cream  
2 ounces white chocolate, chopped (about 1/4 cup)

In 1-quart saucepan over low heat, stir milk chocolate and heavy cream until chocolate is melted and

mixture is smooth. Remove from heat; add white chocolate and allow to melt, without stirring, about 1 minute. Gently stir mixture to blend. Makes about 1 cup.

**Toffee-Fudge Sauce**  
1 (14 ounce) bag caramels  
1/2 cup milk chocolate morsels  
1/4 cup strong coffee  
1/4 cup milk

Combine all ingredients in a saucepan; cook over medium heat, stirring occasionally, until chocolate morsels and caramels melt. Serve warm over ice cream. Makes about 2 cups.

**Praline Sauce**  
1 cup water  
2/3 cup chopped pecans  
1/2 cup firmly packed brown sugar  
1/2 cup dark corn syrup  
1 tablespoon butter or margarine

Bring water to a boil in a small saucepan; add chopped pecans, reduce heat, and cook mixture about 5 minutes. Drain and set aside.

Combine brown sugar, syrup, and butter in a heavy saucepan. Bring mixture to a boil; reduce heat, and simmer 5 minutes, stirring constantly. Stir in pecans. Serve warm over ice cream.

**Strawberry Chantilly**  
2 cups fresh strawberries, mashed  
2 tablespoons confectioners sugar  
1/2 cup heavy cream

Combine mashed strawberries and confectioners sugar; set aside. In medium-size bowl with electric mixer on high, beat cream until stiff peaks form. Gently fold cream into crushed berries. Makes about 2 cups.

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## Police News

**ARRESTS**  
Richard D. Patterson, 29, 409 Dilling St., criminal summons, abandonment. Trial date June 19.

Faye Annette Adams, 30, No. 14 Chesterfield Court, simple assault, \$200 bond, secured.

James Richard Baity, 49, 507 Broad St., disorderly conduct, contempt of court, 30 days, \$200 bond, secured.

Charles Eric Bagwell, 29, 118 Owens St., injury to property, criminal summons.

Robert Lee Dover, 49, 511 Broad St., one count making false ambulance requests through 911, \$200 bond secured.

Randy Eugene Smith, 18, 308 Gold St., reckless and careless driving on a motorcycle.

**INCIDENTS**

Michelle T. Turner, Route 3, Bessemer City, reported theft of a purse containing her driver's license, checkbook and \$98.00.

Jeff Wayne Bowen, 712 Linwood Road, reported theft of a 14 karat gold rope necklace valued at \$500.

City of Kings Mountain reported that a Cleveland Container truck pulled down a city-owned aluminum wire. Property damages were estimated at \$250.

Kings Mountain High School Band Room, Phifer Road, reported theft of speakers and monitors valued at \$1700.

Roy Blanton Jr., Green Oak Drive, Shelby, said a 13-year-old boy ran his bicycle into the side of his car doing \$100 damage to the right front fender and scratching the paint. The boy wasn't hurt.

Jackie Courison, 34 Chesterfield Court, reported theft of a gold ring valued at \$100.

Shirley Vaughn, 613 Landing St., reported the panel on the glass door of her residence was damaged by vandals.

Otha G. Campbell, 919 Grace St., reported that his parked 1974 VW was damaged \$200 when someone pried open the hood.

Phillips 66, King St., reported larceny of \$9.99 worth of gasoline.

Petroleum World, 1000 Shelby Road, reported larceny of \$5.00 worth of gasoline.

James Edward Parker, 102 Water Oak St., reported larceny from his boat of a Minn-Kota trolling motor and Hummingbird depth finder valued at \$400.

**WRECKS**  
MAY 22

Ptl. M. E. Jamerson said cars operat-

ed by Allison Davis, of 512 W. Gold Street and Jerome Thomas Prosser, of 115 N. Oakwood Drive, hit on Cleveland Avenue at Hardee's. Jamerson said Davis, operating a 1991 Nissan, pulled from the parking lot at Hardee's into the path of the 1989 Chevrolet truck. Damages were estimated at \$1500.

**MAY 23**

Sgt. K. M. Simpson said cars operated by Paul W. Owens, 200 Fulton Drive, and Eric F. King, of Route 3, collided at Phifer and Mountain Street doing a total of \$3,000. Owens and a passenger were treated for injuries. Witnesses said another vehicle possibly

observed vision of Owens as he pulled into the intersection.

**LOST AND FOUND**

A black half-Lab, half Chow puppy was found in the vicinity of Mountain Street and police say he needs a new home or the owner can pick up the puppy from Sarah Faunce, 116 East Mountain Street, or call LuJuan Dover at the Police Department. Mrs. Faunce is boarding the puppy temporarily to keep him out of the pound. Faunce said the puppy came to her yard with another dog wearing city dog tags. "Someone is probably looking for this cute puppy," she said.

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