

SERVE A BARBECUE TOMORROW

One of the surest ways to please a hungry family (or almost anyone else for that matter) is to serve them familiar foods well cooked and well seasoned.

Just as the family is happiest with foods they know, so is the cook who uses the familiar brands she knows she can rely upon for good quality and consistently good results.

The makers of margarine and corn oil offer the following recipes, all of which are appropriate for the holiday since they are American products.

Here are the familiar foods — chicken, corn on the cob, a tossed green salad and bread. Now for the recipes, each of which has an unusual and different twist. The chicken is seasoned with mixed herbs which are tucked under the skin rather than being sprinkled over the skin. It can be cooked in the oven or the

broiler, or outdoors on the grill. Recipes for the corn include a curry seasoning and directions for cooking it on the grill or as a casserole in the oven. There's also a recipe for French Onion bread that's new and different. For the green salad we offer an excellent recipe for a classic corn oil dressing which you mix right in the salad bowl.

Herb Barbecued Chicken

- 1 clove garlic, minced (optional)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 1/4 teaspoon marjoram
- 1 broiler-fryer chicken, cut up
- 2/3 cup Mazola corn oil
- 1/3 cup vinegar

Grilled Corn in Husks

- 6 ears fresh corn
- 1 teaspoon curry powder
- 1/4 cup margarine

Carefully uncover ears of corn, leaving husks attached at stem end. (Discard any dry, brown outer parts of husks.) Remove silk. Wash and dry ears thoroughly. Blend curry powder and margarine. Spread on corn. Slip husks back in place. Roast, turning often, about 10 minutes. Serve immediately. If desired, corn may be wrapped in aluminum foil for cooking.

Curry Baked Corn

- 6 fresh ears corn
- 6 medium tomatoes, peeled and cut into eighths
- 1/2 cup margarine, melted
- 2/3 cup diced green pepper
- 4 teaspoons sugar
- 1 teaspoon curry powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Arrange corn in greased large, shallow baking dish. Combine tomatoes, margarine, green pepper, sugar, curry powder, salt and pepper; pour over corn. Cover. Bake in 375 degrees F. (moderate) oven, turning once, 30 to 45 minutes or until corn is tender. Makes 6 servings.

French Onion Bread

- 1 (about 15-inch) loaf French or Italian bread
- 1/3 cup margarine
- 1/2 envelope golden onion soup mix

Cut bread into diagonal slices from top almost through to bottom crust. Blend margarine and onion soup mix. Spread on cut surfaces of bread. Wrap loaves tightly with aluminum foil. Heat in 375 degrees F. (moderate) oven until bread is hot and margarine mixture has melted, about 15 minutes. Or heat on grill over glowing coals, turning frequently. Makes about 8 servings.

Note: Bread may be spread with margarine mixture and frozen then heated from the frozen state, in which case increase heating time to about 25 minutes.

Tossed Salad with Corn Oil Dressing

- 1/2 clove garlic
- 1/4 teaspoon prepared mustard
- 1 teaspoon salt
- Few grains pepper
- 1/4 teaspoon Worcestershire sauce
- 1 1/2 tablespoons vinegar
- 4 tablespoons corn oil
- 1 quart assorted salad greens
- Tomato, green pepper, cucumber;
- cut as desired

Rub wooden bowl with cut clove of garlic; discard garlic. Add prepared mustard, salt and few grains pepper. Blend thoroughly with fork. Add Worcestershire sauce, vinegar and corn oil. Beat with fork until thoroughly mixed. Add pieces. Add tomato, green pepper, and cucumber. Toss crisp and well-drained salad greens, broken into bite-size lightly until all greens glisten. Serve at once. Makes 4 servings.

