

Spareribs Complete 'Meal on the Coals'

For the meat course of the barbecue meal, juicy spareribs on a spit, topped with an Oriental spice mixture, can headline the feast.

Meaty spareribs, allow about 1 lb. ribs per serving. Oriental Spice Mixture (see below). Barbecue or basting sauce, if desired.

Rub both ribs with spice mixture. Put ribs into a shallow container. Let stand several hours at room temperature. Drain ribs before putting on the spit rod. To put ribs on rod, run spit rod through center of rack starting narrow end and lacing rod between bones.

Lace second rack on rod starting at the wide end; continue until all spareribs are on spit rod. Insert spit forks and tighten. Then run several metal skewers through the ribs on outer edges to hold them securely.

Arrange hot briquets to give medium heat for spit barbecuing. Attach spit rod to unit. Put a drip pan under meat. Turn on motor. Barbecue about 45 minutes to 1 hour or until done. If desired, ribs may be brushed with a barbecue or basting sauce during last 10

Barbecue Tips

Outside cooking hints aid the novice out door cook. This week, as the first in a series of barbecuing procedures, the Press will tell "how to start a fire."

First, a fire must have ample ventilation to start as well as to continue to burn. Units having no air vents in the firebox must be located in order to take advantage of the breeze.

Some units have a damper to control flow of air around the fire.

To start a fire, open the damper and place the unit, if possible, so wind blows into opening. After the fire is lighted, close the damper as required in order to control the heat.

Braizer units should have a bed of one of the following: pea gravel, cinders, sand or vermiculite. These provide ventilation for fire, helps reflect heat, and makes the bowl wear longer.

Fuels to Use
Charcoal comes in lump and briquet form. Lump charcoal ignites more quickly than briquets, is cheaper, burns faster and has more charcoal aroma. Briquets, although slower to ignite, provide longer, steadier, and hotter heat.

Make a pile of 12 to 15 briquets when using chemical fire starters unless otherwise specified. When paraffin carton is used, make a bed of 5 to 10 additional briquets under filled carton.

Fire Starters
Chemical, homemade and electrical starters are available. Chemical starters come as waxes, pastes, sticks and liquids to sprinkle, squirt or spray.

Homemade starters are least expensive. An easy one to make is a paraffin milk carton with the tip cut off.

The fire builder cuts a 1-inch square hole in the bottom, fills with charcoal, lays it on its side and lights with a match.

or 15 minutes of barbecuing time.

Oriental Spice Mixture
Combine 3/4 tsp. turmeric, 2 tsp. paprika, few grains dry mustard, 2 tsp. salt and 1 1/2 cups sugar in large screw-top jar. Shake well to mix. Makes 1 1/2 cups.

Bar-B-Q Basting Sauce
1/2 cup cooking oil
3/4 cup wine vinegar
1/4 cup water
2 tsp. salt
3 tbsps. sugar
1 1/2 tsp. Tabasco sauce
1/4 tsp. Worcestershire sauce

1 small bay leaf
Combine all ingredients in a small saucepan. Bring mixture to a boil over medium heat. Keep sauce warm by the side of the fire. Makes about 1 1/2 cups sauce.

Amber Marmalade Made of Citrus

2 cups thinly sliced peeled grapefruit
1 1/4 cups thinly sliced oranges with peel
1/2 cup thinly sliced lemon with peel
5 cups water
2 cups honey
2 cups sugar

Wash fruit, wipe dry. Peel and section grapefruit. Do not use membrane. Slice oranges and lemon with peel and measure after slicing. Add water and allow to stand overnight in a large preserving kettle.

Next morning, cook until peel is tender (about 20 minutes). Again let the fruit stand about 10 hours or overnight. Then add sugar and honey, boil rapidly until the jelly test is reached or preferably until a thermometer reads 8 degree F. above the temperature of boiling water.

Time required for boiling is around 30 to 40 minutes. Amber marmalade is mild in flavor and very nice in texture. This makes 12 glasses.

Planning Party of Shish Kebab

Want to have a shish kebab party? At such a party everyone is the cook. All you have to do, is provide a challenging array of bite-sized foods and enough cooking area so each guest can charcoal-broil his own.

If you want to encourage real cooking creativity, provide each guest with a foil pan or dish for mixing individual marinades or bastes. Remember that foods packed tightly will cook more slowly and be juicier as well as prevent burning of even a bamboo skewer.

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