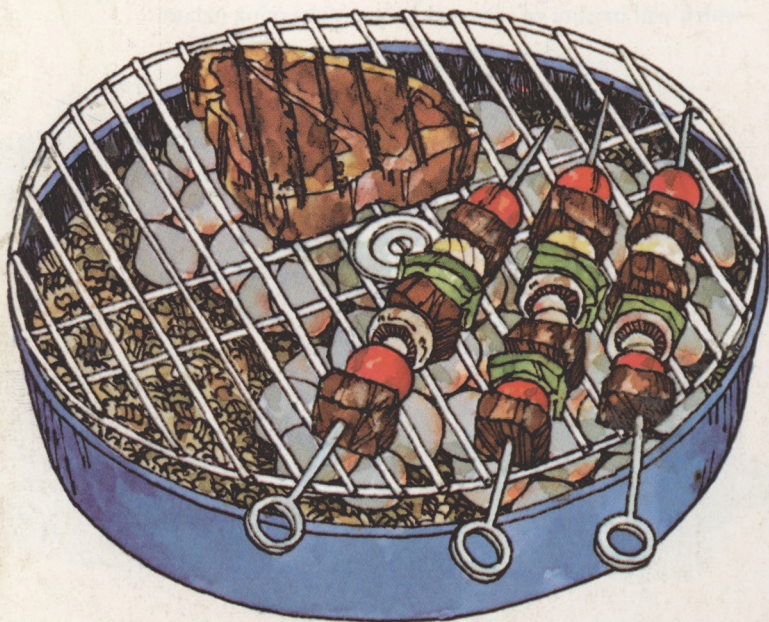


KINGSFORD®

Barbecues: From Good To Great



BARBECUES:

FROM GOOD TO GREAT!

Barbecuing is one of America's favorite ways to get together—whether it's a family affair or a neighborhood cook-out. By barbecuing, you can turn your backyard into a Hawaiian paradise with a luau, a rustic campground with barbecued steaks or just a family fun time with hot dogs and hamburgers.

Everyone knows how good a meal cooked over charcoal tastes, but many people don't realize that the type of charcoal used is extremely important. Choosing quality charcoal and using it properly is the first step to a successful barbecue. When you use Kingsford Charcoal Briquets, you're almost assured of turning that good barbecue into a **GREAT** barbecue. That's because the Kingsford name means consistent quality.

Now that you've selected Kingsford Charcoal Briquets, you should know how to use them for best results. The Kingsford Company has prepared this booklet to show you just how to transform that *good* barbecue into a *great* barbecue through proper charcoal usage and barbecuing techniques. It provides you with tips and basics for charcoal cookery and offers you some mouth watering recipes which will be sure to please the most discerning palate.

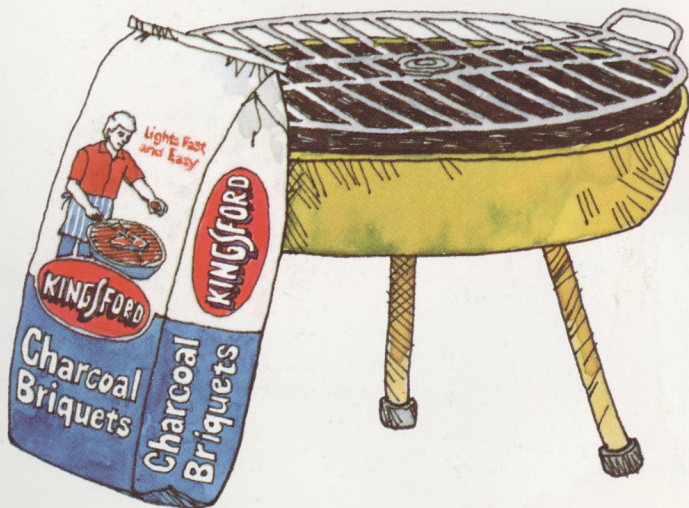


TABLE OF CONTENTS

Charcoal History	1
Types of Barbecue Grills	2
Care and Cleaning of the Barbecue Grill	4
Where to Put the Barbecue	4
Basic Utensils	5
 GRILL IT RIGHT	 6
The Grilling Fire	6
Great American Hamburger	9
The Classic Steak	11
Chicken With a Plus	17
Lamb on the Grill	20
Perfect Pork Chops	21
Kabob Cookery	22
Hooray For Hot Dogs	22
Fish on the Grill	23
 ROTISSERIE COOKING	 25
 GRILLING WITH FOIL	 29
 COOKING IN THE COALS	 32



CHARCOAL HISTORY

The use of charcoal briquets dates back to the 1920's and Henry Ford, of auto fame. Ford used the hardwood of the Wisconsin forests to make parts for his model "T" and he found the by-products of his parts process could be manufactured into charcoal—the ancestors of Kingsford Charcoal Briquets.

Ford saw briquets as a marketable product and attempted to sell them through his car dealerships. But his sales force was geared to selling cars, not briquets.

In 1951, Kingsford bought Ford's charcoal plant and began marketing the now famous Kingsford Charcoal Briquets.

THERE IS A DIFFERENCE IN CHARCOAL

Charcoal briquets have replaced wood and lump charcoal as a favorite fuel for barbecuing. Lump charcoal, made by charring wood in a kiln, comes in varying size chunks. It tends to sputter and smoke heavily, giving off "pop sparks" and producing uneven heat. Charcoal briquets burn longer and more evenly, and are less messy to handle.

However, there are also differences in charcoal briquets. Some briquets take significantly longer to reach cooking temperature. Some briquets burn with a dirty smoke which causes foods cooked over them to taste oily.

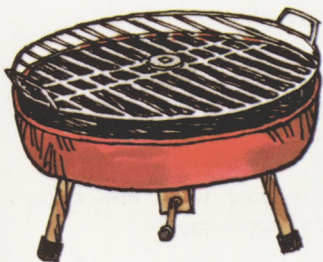
Kingsford Charcoal Briquets are made from top quality wood products including hardwoods with low resin content. This results in charcoal briquets which are virtually free from smoke and odor.

Because of care in manufacturing, high quality Kingsford Briquets light faster and burn long, hot and even. In fact, laboratory tests have shown that Kingsford Briquets light easier and reach cooking temperature faster than other major brands of charcoal briquets.

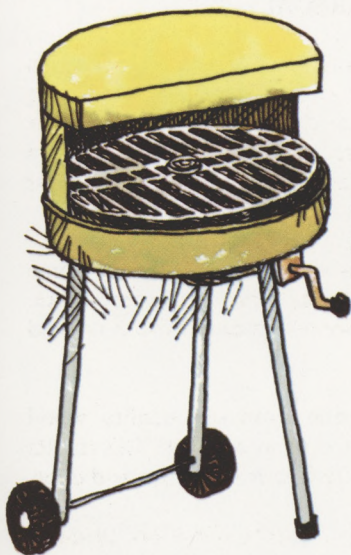


TYPES OF BARBECUE GRILLS

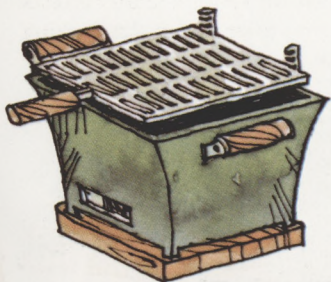
There's a different type and size of barbecue for every need. Determine which grill best suits your needs and you'll be on your way to a successful barbecue.



BRAZIERS are perhaps the least expensive and easiest units to use. They're usually round or square with short legs and are made of steel. The fire bowl sometimes has a draft door in the bottom to help control the heat. The grill is usually adjustable.

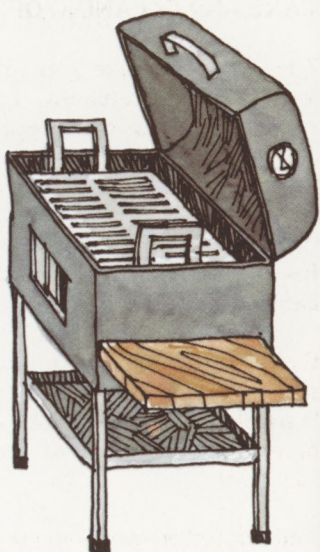


Larger braziers often have half-hoods, rotisseries and adjustable grills. Many have wheels for ease of mobility.

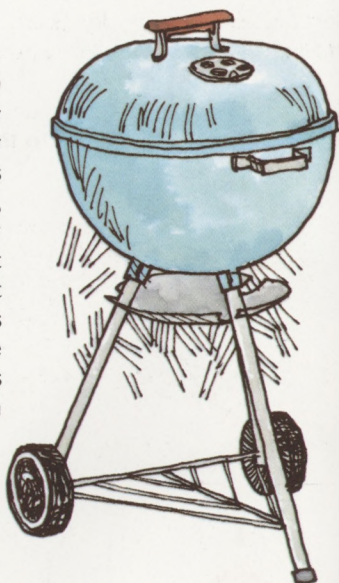


HIBACHIS are small cast iron stoves which range in size from table top units to large double grills. They're excellent for preparing appetizers and a meal for two. A damper door at the bottom of the unit permits air regulation to control the amount of heat.

A more elaborate brazier is the **COOKING WAGON**—the king of brazier cooking. Depending on the price you want to pay, these units may have work surfaces, warming ovens, rotisseries, hoods, equipment racks and storage shelves. Some are large enough to cook 14 steaks or 4 chickens at one time.



COOKING KETTLES or **KOMADO OVENS** are large earthenware or metal pots with heavy lids similar to a giant dutch oven on legs. This unit is ideal for smoking foods and, since the heat is controlled by opening and closing vents, the unit is also suitable for grilling. Most types have adjustable damper units in both the fire bowl and lid. The unit is available in a variety of sizes and colors and is perfect for use on damp or windy days.



CARE AND CLEANING OF THE BARBECUE GRILL

The way you take care of your barbecue will determine its longevity and usefulness. Treat it right and it will treat you to many happy years of barbecuing.

Oil the moveable parts of the barbecue frequently.

Before you barbecue, rub the grill or spit with cooking oil or fat from the meat. This provides a protective coating and makes cleaning of burned juices easier.

Clean the grill portion of the barbecue with a wire brush or grill scraper as soon as you've finished preparing the food. Grease and burned-on food are much easier to remove while warm. Use heat-proof oven mits, or wait until the grill is cool enough to handle.

And remember, when you're not using your barbecue, cover it and store it in a clean, dry place.

WHERE TO PUT THE BARBECUE

Where you set up your barbecue is very important. Make sure it's located away from dry grass, bushes or any other combustible material. Keep the barbecue away from buildings.

Check the wind direction before beginning to barbecue so the smoke doesn't head right into the crowd.



BASIC UTENSILS

Here's a checklist of the basic cooking utensils you may need for the perfect barbecue:

FOR THE FIRE:

Kingsford Bar-B-Base

Kingsford Charcoal Lighter Fluid

Fire Rake or Fire Tongs—to spread the coals once they're red hot and add charcoal if needed

Oven Mitts

Squirt Gun—to handle flare-ups



FOR THE FOOD:

Long Handled Basting Brush

Long Handled Fork

Long Handled Spatula

Long Handled Tongs

Aluminum Foil

There are dozens of barbecue accessories you'll want after you get the basics down. Buy them as you need them.

GRILL IT RIGHT

Grilling is the most widely used barbecue technique. But you need to know how to build a proper fire, how much charcoal to use and the proper cooking time to turn out great food. These are the basics for a good barbecue.

THE GRILLING FIRE

PREPARING THE BARBECUE

Before you put the charcoal briquets into the barbecue, spread Kingsford Bar-B-Base, sand or gravel, 3/4" to 1" thick, on the bottom of the barbecue bowl. This permits a draft, lets the fire breathe, helps eliminate flare-ups and smoke and catches any dripping fats. A base is usually good for three to five uses. To make clean up even easier, line the fire pot with aluminum foil before adding the base.



BUILD THE FIRE

Build a pyramid of briquets in the center of the fire bowl. The quantity of briquets required will depend on the equipment size, type and amount of food to be cooked and weather conditions. Recipes in this booklet will give guidelines for the number of briquets to be used. As a general rule, strong winds and heavy moist air require more charcoal.



STARTING THE FIRE

There are many ways to start the fire. A high-quality lighter fluid, like Kingsford Charcoal lighter fluid is one of the best. NEVER use gasoline, kerosene or alcohol. Pour a generous amount of lighter fluid over the top of the briquet pyramid. Wait one minute. Then light.



When lighter fluid is not available, use crushed paper as a starter. Remove top and bottom from a large coffee can. Punch holes along bottom. Place crushed paper in bottom. Pour briquets on top. Light paper. When briquets are ashed, lift can off with pliers.

Electric starters are also popular. Follow manufacturer's directions.

START YOUR FIRE IN ADVANCE

Kingsford Briquets light more quickly than most other charcoals, so 20 to 30 minutes is adequate for the average fire to reach cooking temperature. The fire is ready when they're approximately 80% covered with a gray ash.

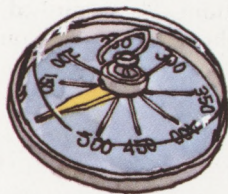
When the briquets are ready, use a fire rake or tongs to arrange the coals in a single layer directly under the area where the food will be cooked. Space briquets about 1/2" apart.



When barbecuing food for more than half an hour, add ten or twelve briquets around the outer edge of the fire immediately after it has been spread. When these coals become 80% ashed, add to the center of the fire, as needed, to maintain constant cooking temperature. If the fire is too hot, remove briquets with fire tongs and carefully place in a metal bucket or to the far side of your grill.

TIPS FOR GRILLING

- ALWAYS OIL GRILL SURFACE before beginning to cook.
- If food is very fatty, trim as much excess fat as possible to prevent flare-ups.
- Baste lean foods with oil or butter while cooking.
- DON'T let coals flame up. Flames burn food, dry it out and cause charred flavor. To prevent flare-ups, raise grill and space coals farther apart. LAST resort, squirt with water.
- For hickory-smoked flavor in any meat add Kingsford Heart-O-Hickory Chips to the coals just before placing the meat on the grill. Soak the chips in water for at least 30 minutes prior to placing them on the coals.



JUDGE TEMPERATURE CORRECTLY

Grill-surface thermometers are the most accurate way to measure fire temperature. To get a rough temperature estimate, hold your hand just about the grill palm down until heat becomes uncomfortable. The chart below shows how to judge fire temperature using both methods. If fire is too hot, remove coals, raise the grill or close vents. Reverse the procedure if fire is not hot enough.

Grill Surface Temperature	Thermometer Reading	Hand Reading
Hot Fire	375° and over	Hand over coals for 3 seconds or less
Medium Hot Fire	300° – 375°	Hand over coals for 4-5 seconds
Low Heat Fire	200° – 275°	Hand over coals for 5-6 seconds.

ALL RECIPES AND CHARCOAL AMOUNTS ARE BASED ON BARBECUES 18 TO 24 INCHES IN DIAMETER.

THE GREAT AMERICAN HAMBURGER

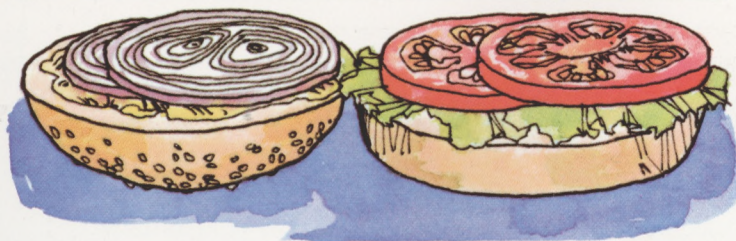
The mainstay of every barbecuer's repertoire is the hamburger. Whether it's the basic burger for a family dinner, or dressed-up burgers for company, there are a few basic facts to remember to assure consistent burger success at the grill.

BURGER BASICS

- Hamburger should be lean. There is less shrinkage and fewer fire flare-ups due to melting fat.
- Handle meat as little as possible. Excessive handling results in less tender burgers.
- Allow about 1/3 pound of hamburger per patty.
- Season hamburgers with salt and pepper before grilling.
- Make patties at least 1/2 inch thick.
- Form patties that fit your hamburger bun size.
- Extended ground beef cooks faster and flares up more.

HAMBURGER COOKING CHART

Patty Thickness	Total Cooking Time in Minutes				Grill Surface Temperature
	Rare	Medium	Well Done	Grill Height	
1/2"	8-10	10-15	15 & over	3"	Hot/375°
3/4"	8-10	10-15	15 & over	3"	Hot/375°
Double Burgers	10-12	15-20	15 & over	4"	Hot/375°



STUFF A BURGER (*Makes 6 servings*)

- 2 pounds ground beef
- 3/4 teaspoon salt
- Pepper to taste
- 6 slices American cheese, quartered
- 1/3 cup catsup
- 2 tablespoons horseradish mustard

1. Build a fire using 36 to 48 Kingsford Charcoal Briquets.
2. Combine beef, salt and pepper. Make 12 thin patties. Arrange 4 quarters of cheese on 6 patties. Spread with catsup and mustard. Top with remaining patties. Seal edges.
3. Spread and space coals. Follow chart on page 9 for grill height, grill surface temperature and cooking time for desired doneness.

You can also stuff burgers with any of the following:

- 2 tablespoons grated Monterey Jack cheese and slice of peeled green chili
- 1-1/2 tablespoons fresh sliced mushrooms
- 1 thin tomato slice and chopped green onion with top

BURGER VARIATIONS

Mix any of the following into ground beef along with salt* and pepper before shaping into patties.

- Slivered almonds and shredded carrots
- Chopped green pepper, onion or dill pickle
- Chopped green onion and soy sauce
- Crumbled cooked bacon or Blue cheese
- Chopped ham mixed with mustard
- Chopped ripe olives and shredded American cheese

*Use less salt when bacon, cheese or seasoned salts are added.

BURGER TOPPERS

- | | |
|-------------------|---------------|
| Canned chilis | Pickle relish |
| Pizza sauce | Chili sauce |
| Sauteed mushrooms | Cabbage slaw |

THE CLASSIC STEAK

Steak ranks supreme on the list of barbecue favorites. There's nothing more satisfying than a juicy beef loin Porterhouse, beef loin T-bone or beef loin sirloin grilled to a turn. For budget watchers, and who isn't these days, it's good to know that less expensive steak cuts can also be juicy and succulent when properly tenderized. No matter what kind of steak you are cooking, these tips will help you.

STEAK BASICS

- Allow 3/4 to 1 pound per person for bone-in steak; 1/2 pound per person for boneless steak.
- Bring steak to room temperature before grilling to make estimating cooking time easier.
- Trim steaks of most fat around the edges to reduce flare-up.
- Always score fat edges of steak to keep them from curling on grill.
- Turn steak when juices start bubbling on uncooked side.
- Broil second side of steak for less time than first.
- Salt and pepper each browned side of steak after turning.
- Test for doneness by making knife slit alongside bone.

STEAK COOKING CHART

Thickness	Total Cooking Time in Minutes				Grill Surface Temperature
	Rare	Medium	Well Done	Grill Height	
1"	15-20	20-25	25 & over	2" to 3"	Medium/350°
1-1/2"	20-25	30-35	35 & over	2" to 3"	Medium/350°
2"	30-35	35-40	40 & over	3" to 5"	Medium/350°

TENDER CUTS

1. Beef Rib Steak
2. Beef Loin Toploin Steak (Club Steak)
3. Beef Loin T-Bone Steak
4. Beef Loin Porterhouse Steak
5. Beef Loin Sirloin Steak
6. Tenderloin, Filet De Boeuf



STEAK AND PEPPERS (*Makes 6 servings*)

- 6 Club steaks (about 1-inch thick)
- 1 large onion, sliced thin
- 2 tablespoons cooking oil
- 1/2 green pepper, cut in thin strips
- 1 clove garlic, crushed
- 1-3/4 cups tomato juice
- 1 tablespoon each Worcestershire sauce and butter
- 2-1/2 tablespoons cornstarch
- Salt and pepper to taste
- 2 tablespoons red wine

1. Build fire using 50 to 60 Kingsford Charcoal Briquets (approx. 4 pounds).
2. Saute onion slices in oil until tender-crisp. Remove. Saute green pepper strips and garlic until tender-crisp. Combine onions, green pepper and garlic with 1-1/2 cups tomato juice, Worcestershire sauce and butter. Simmer.
3. Blend cornstarch and remaining 1/4 cup tomato juice. Stir into sauce. Cook and stir until mixture thickens. Season and add wine.
4. Spread and space coals. Follow chart on page 11 for grill height, grill surface temperature and cooking time for desired doneness.
5. Serve steaks and pass hot sauce.



SOUTHERN SIRLOIN (*Makes 4 servings*)

- 1 beef loin sirloin steak, round bone (2 inches thick—about 3 pounds)
- 12 peppercorns
- 1/2 cup each whiskey and orange juice
- 1/4 cup cooking oil
- 2 teaspoons grated orange rind
- 1 onion, sliced thin
- 1/8 teaspoon each cayenne and pepper
- 1 teaspoon salt
- 1 orange, sliced thin

1. Place steak in shallow pan. In saucepan combine all ingredients except orange slices. Cook; stirring over low heat 5 minutes. Pour over steak. Top with orange slices. Marinate 4 to 6 hours turning frequently.
2. Build fire using 60 to 70 Kingsford Charcoal Briquets (approx. 4-1/2 pounds). Spread and space coals. Follow chart on page 11 for grill height, grill surface temperature and cooking time for desired doneness.
3. Warm remaining marinade and serve with steak.

SAVE ON STEAK

Steak can still be a family affair even at today's prices. Less expensive cuts of steak will grill to tender perfection when properly tenderized and cooked.

TENDERIZING

There are many forms of commercial tenderizers on the market. Follow package directions for the type of meat you are using.

Marinades are a delicious way to tenderize. They add flavor, too. Meat should marinate in a shallow pan with marinade poured over the top. Refrigerate meat in marinade for several hours. Turn several times. The length of time necessary to flavor and tenderize depends on the thickness of the meat and the type of marinade.

LESS TENDER CUTS

1. Beef Round Steak
2. Beef Round Top Round Steak
3. Beef Chuck Blade Steak, Cap Off
4. Beef Flank Steak



SEASON THAT STEAK

Any steak can be made more special with a unique topping. Top grilled steak with any of the following.

- Whipped butter and chives or paprika
- Whipped butter and tarragon and lemon juice
- Sour cream and horseradish to taste
- Sour cream with walnuts and Worcestershire sauce
- Whipped butter and Blue cheese

SPANISH STEAK (*Makes 4 servings*)

- 1 beef chuck blade steak, cap off (2-1/2 to 3 pounds—2 inches thick)
- 1 cup chili sauce
- 1/2 cup red wine
- 1 teaspoon unseasoned meat tenderizer
- 1 tablespoon dry mustard
- 2 tablespoons salad oil
- 1 clove garlic, crushed
- 1/2 cup beef broth
- 1 teaspoon salt
- 1/4 teaspoon each cracked pepper and cayenne

1. Place steak in shallow pan. Pierce all surfaces with fork.
2. In saucepan, combine remaining ingredients. Cook; stir over low heat 5 minutes. Pour over steak. Marinate 4 to 6 hours turning frequently.
3. Build fire using 60 to 70 Kingsford Charcoal Briquets (approx. 4-1/2 pounds). Spread and space coals. Follow chart on page 11 for grill height, grill surface temperature and cooking time for desired doneness.
4. Warm remaining marinade and serve with steak.

HERBED CHUCK STEAK (*Makes 4 servings*)

- 1 beef chuck arm steak (2-1/2 to 3 pounds—2 inches thick)
- 1/2 cup red wine
- 1/4 cup each cooking oil and honey
- 2 tablespoons each lemon juice and snipped parsley
- 1/4 teaspoon each dried thyme and basil, crushed
- 1 teaspoon unseasoned meat tenderizer
- 1 teaspoon salt
- 1/2 teaspoon pepper

1. Pierce all surfaces of steak with fork. Place in shallow pan.
2. In saucepan combine remaining ingredients. Stir and cook over low heat 5 minutes. Pour over steak. Marinate 4 to 6 hours turning frequently.
3. Build fire using 60 to 70 Kingsford Charcoal Briquets (approx. 4-1/2 pounds). Spread and space coals. Follow chart on page 11 for grill height, grill surface temperature and cooking time for desired doneness.
4. Warm remaining marinade and serve with steak.

CHICKEN WITH A PLUS

A consistent fire is the secret to barbecuing poultry. Kingsford Charcoal Briquets produce an even burning, long-lasting fire that will assure you of success everytime.

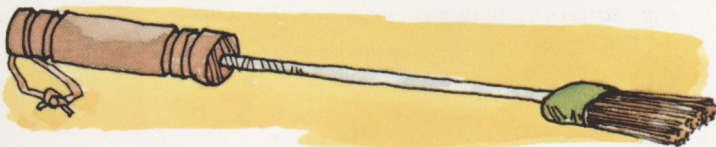
Chicken is one of the most versatile foods ever put on the grill. Unlimited flavor variety is possible when you vary the basting sauces. And with today's food prices, it's good to know chicken is still a good buy. But for superior barbecued chicken there are a few basics to remember.

BASIC CHICKEN

- Chicken can dry out during grilling. Always baste using melted fat, salad oil, and/or a sauce.
- When grilling halves or quarters, break the joints so chicken lays flat on grill. Use pieces that are similar in size.
- Chicken is done when joints move easily and juices run clear.
- Use moderate fire for chicken halves or quarters, approximately 350°.
- Use medium hot fire for chicken breasts, approximately 375°.
- Start chicken skin-side up.

CHICKEN COOKING CHART

Chicken Parts	Total Time In Minutes	Temperature	Grill Height
Halves	Approx. 1 hour	Medium/350°	6" to 10"
Quarters	Approx. 45 min.	Medium/350°	6" to 10"
Breasts	24-30 min.	Hot/400°	6" to 10"



PAGO PAGO CHICKEN *(Makes 4 servings)*

2 broiler/fryers, halved (2 to 2-1/2 pounds each)

1/2 cup soy sauce

1/4 cup each sherry and honey

1 clove garlic, crushed

1/4 teaspoon ground ginger

3 tablespoons butter or margarine

1. Build fire using 70 to 80 Kingsford Charcoal Briquets (approx. 5 pounds).
2. In saucepan combine all ingredients except chicken. Cook; stirring 5 minutes. Arrange chicken in shallow pan. Cover with sauce. Marinate 10 to 15 minutes before cooking.
3. Spread and space coals. Follow chart on page 17 for grill height, grill surface temperature and cooking time. Place chicken skin-side up on grill directly over coals. Turn and baste every 10 minutes.

WESTERN STYLE BARBECUED CHICKEN

(Makes 5 to 6 servings)

2 broiler/fryer chickens, cut up

1 cup each catsup and water

2 tablespoons brown sugar

1/4 cup salad oil

1 tablespoon each Worcestershire sauce and dry mustard

1/4 teaspoon Tabasco sauce

Salt and pepper to taste

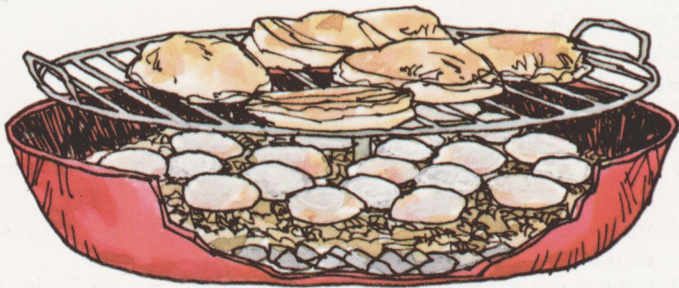
1 teaspoon chili powder

1. Build fire using 70 to 80 Kingsford Charcoal Briquets (approx. 5 pounds).
2. In saucepan combine all ingredients except chicken. Cook; stirring over low heat 5 minutes. Arrange chicken in shallow pan. Cover with sauce. Marinate 10 to 15 minutes before cooking.
3. Spread and space coals. Follow chart on page 17 for grill height, grill surface temperature and cooking time. Place chicken skin-side up directly over coals. Turn and baste every 10 minutes.

LEMON 'N HERBED CHICKEN (*Makes 6 servings*)

6 chicken breasts
1 cup butter or margarine
2 tablespoons minced parsley
1/2 teaspoon dried thyme leaves, crushed
1 teaspoon each dried whole rosemary and savory
1/4 cup lemon juice
2 tablespoons grated lemon rind
Salt and pepper to taste

1. Build fire using 70 to 80 Kingsford Charcoal Briquets (approx. 5 pounds)
2. In saucepan combine remaining ingredients, except chicken. Cook; stirring until butter melts. Arrange chicken in shallow pan. Brush with sauce 10 to 15 minutes before cooking.
3. Spread and space coals. Follow chart on page 17 for grill height, grill surface temperature and cooking time. Place chicken skin-side up. Turn and baste every 10 minutes.



ZESTY LEMON SAUCE

3/4 cup butter or margarine
1/4 cup lemon juice
1 clove garlic, crushed
3/4 teaspoon dried whole chervil
1 teaspoon each Worcestershire sauce, chopped parsley,
paprika and lemon rind
1 teaspoon salt
1/4 teaspoon pepper

In saucepan combine all ingredients. Cook; stirring over low heat for 5 minutes. Brush on chicken every 10 minutes during grilling. Makes about one cup.

LAMB ON THE GRILL

Lamb chops offer a delicious change of pace from traditional steaks and burgers. Here are some basics to help your barbecued lamb come out perfectly every time.

LAMB BASICS

- Center-cut loin and rib chops are most suitable for barbecuing. Have them cut 1 to 2 inches thick and allow 2 per person.
- Have lamb steaks cut 1 inch thick. Allow 1 per person.
- Trim outside fat and slash remaining fat to prevent curling.
- Test for doneness by making a knife slit close to bone.

LAMB CHOPS WITH MINT SAUCE (*Makes 4 servings*)

1/2 cup apple-mint jelly
1/4 cup white wine
2 tablespoons lemon juice
Salt and pepper to taste
8 center-cut loin lamb chops, 2 inches thick

1. Build fire using 50 to 60 Kingsford Charcoal Briquets (approx. 4 pounds).
2. Melt mint jelly in saucepan. Blend remaining ingredients except chops.
3. Spread and space coals. Follow steak chart on page 11 for grill height and grill surface temperature.
4. Grill 5-7 minutes per side for rare depending on thickness. Baste chops frequently with sauce.



PERFECT PORK CHOPS

For tender, juicy pork chops, follow these guidelines.

PORK BASICS

- Choose meaty chops 1 to 1-1/2 inches thick. Thin chops will dry out quickly.
- Trim off excess fat.
- Have chops at room temperature before grilling.
- GRILL 4 INCHES above medium coals, turning every 15 minutes.



GLAZED PORK LOIN CHOPS (*Makes 6 servings*)

- 1 can (8 ounces) crushed pineapple
- 1 cup brown sugar
- 1 tablespoon prepared mustard
- 1 teaspoon dry mustard
- 2 tablespoons lemon juice
- Salt and pepper to taste
- 6 pork loin chops, 1 to 1-1/2 inches thick

1. Puree pineapple in blender. In saucepan, combine all ingredients except chops. Cook; stirring over low heat 5 minutes.
2. Build a fire using 40 to 50 Kingsford Charcoal Briquets (approx. 3-1/2 pounds). Spread and space coals. Cook chops about an hour or until tender, turning every 15 minutes. After first half hour, baste chops regularly with sauce. Season with salt and pepper. Serve with remaining sauce, warmed.

KABOB COOKERY

There is almost no limit to the variety of Kabob combinations you can concoct. These basic hints should help you produce consistently good Kabob results.

KABOB BASICS

- Use skewers that are long enough to hold all your food and enough space at the handle to make turning easy.
- When combining meat and vegetables or fruits, use smaller pieces of meat.
- Parboil solid vegetables such as onions that take longer to cook.
- Use a hot fire.

KABOB COMBINATIONS:

- | | |
|-----------------------|-----------------------------------|
| 1. Bacon-wrapped beef | 2. Chicken cut in 1/2-inch pieces |
| Tomato wedges | Cherry tomatoes |
| Green peppers | Small canned onions |
| Mushrooms | Green pepper pieces |
| Red peppers | |

HOORAY FOR HOT DOGS

BASIC FRANKS

Grill frankfurters over medium-low fire, turning frequently until surface is browned and bubbly. It takes about 10 minutes.

SOUTH OF THE BORDER FRANKS

Barbecue franks as directed above. Toast frankfurter buns on edge of grill. Arrange buns open-face on plate; top with frank split lengthwise. Top frank with chili con carne and chopped onion.

CHEESY FRANKS

Split frankfurters lengthwise; insert thin strip of cheese; wrap frank with a strip of bacon. Secure with wooden toothpick. Barbecue until bacon is cooked to desired doneness. Serve on toasted roll.

FISH ON THE GRILL

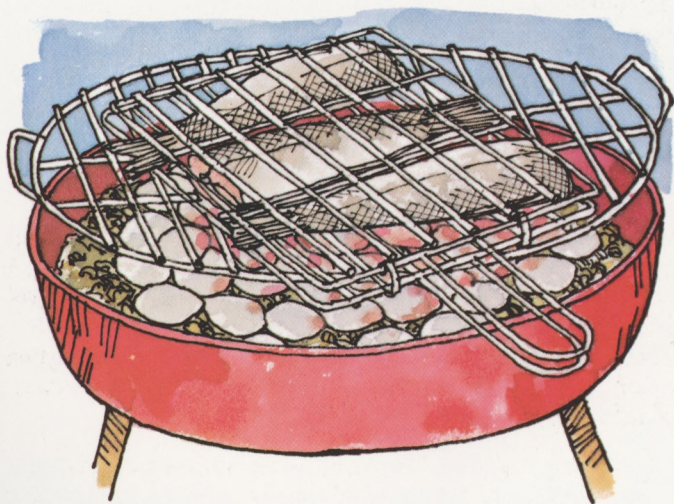
Grilling fish on the barbecue offers some unique problems. Fish tends to be fragile when fully cooked. Ease this problem by using a hinged grill for both filets and steaks. If this handy piece of equipment is not available, use foil or a well-oiled grill for fewer cooking problems.

FISH BASICS

- Allow frozen fish to thaw completely before grilling.
- Oil grill completely before beginning to cook. This prevents fish from sticking.
- Never overcook. Fish will flake easily and be opaque when done.

SMALL WHOLE FISH

To grill whole fish: clean fish and remove head if desired, wash thoroughly. Oil and heat hinged grill. Brush fish completely with oil or butter. Place fish in grill and broil over medium coals, 350°, basting regularly with butter and herbs. Fish will take 10 to 20 minutes depending on thickness.



GRILLED HALIBUT STEAK *(Makes 6 servings)*

6 halibut steaks, about 1-inch thick
1/4 cup cooking oil
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup melted butter or margarine
3 tablespoons chopped parsley
1/4 teaspoon paprika

1. Build fire using 40 to 50 Kingsford Charcoal Briquets (approx. 3-1/2 pounds).
2. Combine oil, salt and pepper. Brush all sides of each steak.
3. Spread and space coals. Oil grill and position 3 inches above heat. Adjust grill as needed to maintain grill surface temperature of 350° or medium heat hand reading.
4. Grill steaks 4 minutes per side. Mix remaining ingredients. Brush over fish and continue to grill, turning as necessary until fish is flaky and opaque.
5. Serve steaks with remaining butter sauce.

ORIENTAL SHRIMP

2 pounds large shrimp, fresh or frozen,
or 1 pound peeled shrimp
1/2 cup cooking oil
1/4 cup each soy sauce and lemon juice
2 cloves garlic, minced
1 medium onion, finely chopped
2 tablespoons chopped, crystallized ginger

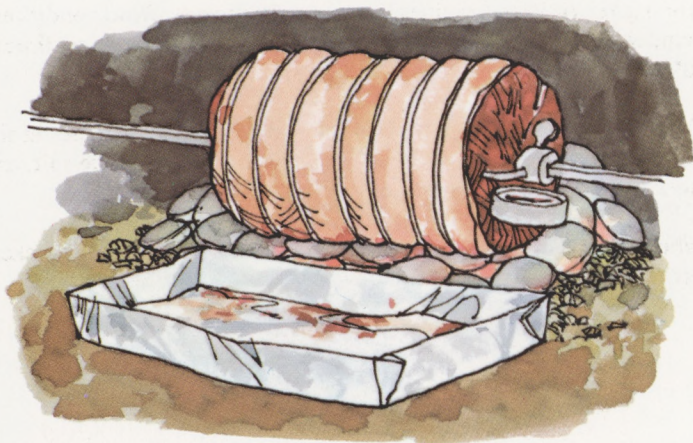
1. Thaw, shell and devein shrimp. In bowl combine all ingredients; toss. Cover; marinate in refrigerator for several hours.
2. Build fire using 40 to 50 Kingsford Charcoal Briquets (approx. 3-1/2 pounds). Spread and space coals. Oil grill well. Position 3 inches above coals. Adjust as necessary to maintain a 350° grill surface temperature or medium heat hand reading.
3. Thread shrimp on skewers. Cook 6-8 minutes per side basting constantly with marinade or until shrimp changes from translucent to opaque.

ROTISSERIE COOKING

The desirable way to barbecue large roasts and poultry is with a rotisserie attachment. One supreme advantage of spit roasting is that as the meat rotates it bastes itself. If you build the proper fire and balance the meat on the spit, almost all you'll have to do is start the rotisserie motor and keep tabs on the time. The meat will cook, basting itself to a juicy doneness.

BUILD THE ROTISSERIE FIRE

Make a pyramid of Kingsford Charcoal Briquets using the quantity specified in the recipe. Be sure to keep the briquets to the back of the barbecue. When coals are 80% ashed the fire is ready. Tap off ash and re-arrange coals at the back of the grill running the length of the meat to be cooked. Immediately add 12 to 15 briquets to outer edge of fire bed. Move these into the fire every half hour to forty-five minutes to maintain even cooking temperature. Add more briquets to outer edge of fire bed as needed.



Place a drip pan which can easily be constructed from aluminum foil in front of the coals and slightly ahead of the center of the meat. As the meat turns on the spit, the fat will roll off the front of the meat into the drip pan.

If your spit turns so the top of the meat rotates toward you, just reverse the fire placement—put the coals in the front and the drip pan in the back. Save the drippings to make gravy.

SPIT ROAST BALANCING

One of the most important procedures in spit roasting is balancing the meat. The spit must turn evenly or the meat will cook unevenly, possibly burning the heavier side, leaving the lighter side uncooked.

To assure even cooking, place a weight on the light side of the spit. You can adjust this weight as necessary while cooking the meat.

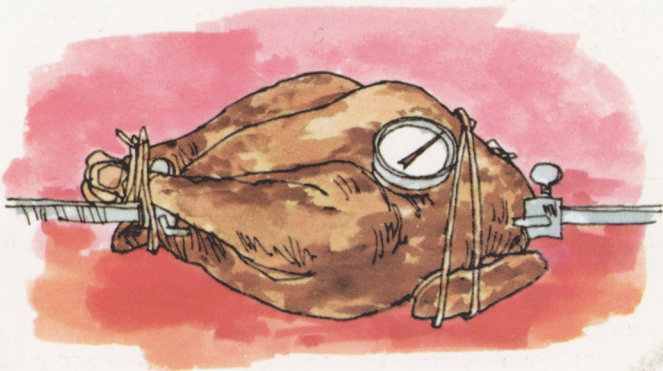
To test for balance, rotate the spit rod (with meat attached) on the palms of your hands. If there is a tendency to roll, balance the spit with a weight.

TEMPERATURE AND TIMING

After Kingsford Charcoal Briquets, a meat thermometer is your best friend when using the rotisserie method of barbecuing. Kingsford Charcoal Briquets assure even heat and a long lasting fire. A thermometer tells you accurately when your meat is done. Timing for rotisserie recipes is necessarily general. Wind conditions, temperature on a certain day can influence the amount of time it takes to barbecue a big piece of meat or large bird.

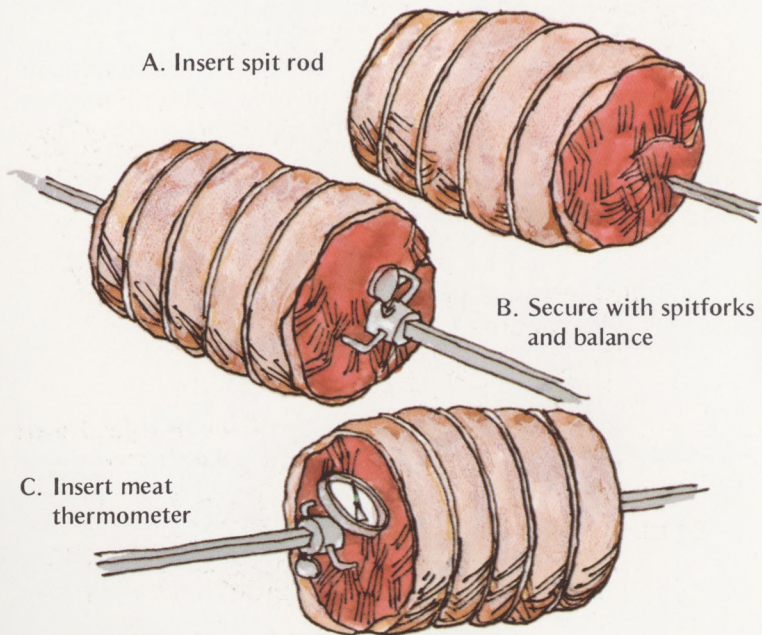
When barbecuing large cuts of meat, insert the thermometer in the thickest part of the meat. Be careful to avoid hitting the spit, any bone or fat or your temperature reading will be inaccurate.

When barbecuing poultry, insert the thermometer in the thickest part of the thigh, close to the body.



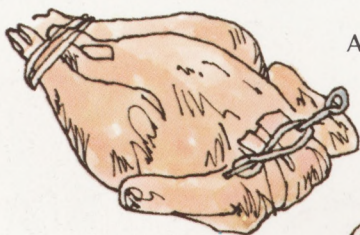
BEEF ROUND TIP ROAST

1. Allow $\frac{1}{3}$ to $\frac{1}{2}$ pound of meat per person. Have butcher roll roast in a covering of fat about $\frac{1}{4}$ inch thick and tie it with heavy twine. The roast should weigh at least 4 pounds. Smaller roasts will dry out too fast. Season as desired for surface flavor.
2. Build fire at back of grill using 70 to 85 Kingsford Charcoal Briquets (approx. 5 pounds). When the briquets are 80% ashed, knock off ash and rearrange in heap at the back of unit. Immediately circle the fire bed with unburned briquets.
3. Place a drip pan made of a double layer of 18-inch aluminum foil in front of coals.
4. Insert spit rod and secure with spit forks as shown below. Test for balance. Insert meat thermometer. Place roast on spit rack and start motor.
5. Juices should constantly bubble on to the meat surface. The fat covering around the roast will make basting unnecessary.
6. Maintain a medium hand reading temperature (350°). Every half hour move the coals at the outer edge toward the center and add a new ring of briquets. Knock off ash as necessary. If the fire is too hot, remove some of the coals or spread the fire bed.
7. Allow approximately 15 minutes per pound cooking time.



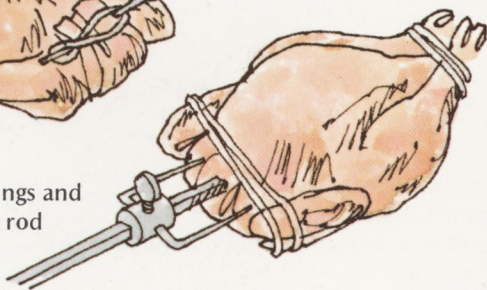
BARBECUED TURKEY

1. Select a large plump bird. Thaw completely. Wash bird inside and out and pat dry. Season cavities with salt and herbs.
2. Build fire using 70 to 85 Kingsford Charcoal Briquets (approx. 5 pounds). Construct drip pan out of heavy-duty foil running the length of the turkey.
3. Bring neck skin up over neck cavity and secure. Tie wings back and insert the spit rod and skewers as shown below. Test for balance. Insert thermometer in thickest part of thigh; rub turkey with cooking oil.
4. When coals are 80% ashed, tap off gray ash and arrange in layer at back of grill running the length of the bird. Place the drip pan just in front of the coals and slightly ahead of center of turkey. Attach the spit and start motor.
5. Turkey should be 6 to 8 inches from the coals cooking over medium heat. Juices should come to surface and bubble constantly. Allow about 12-15 minutes per pound or until thermometer registers 190° . Baste occasionally with drippings and melted butter. If you use a barbecue sauce, brush on the turkey during the last half hour of roasting.

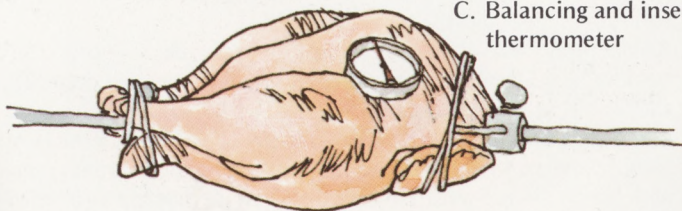


A. Making flap

B. Tying wings and inserting rod



C. Balancing and insert thermometer



GRILLING WITH FOIL

Aluminum foil is a versatile tool to use when barbecuing. Foil is easily made into cooking containers for grill or on the coal cookery. Foil allows you to cook the side dishes right along with the steak, or an entire main dish on the grill. Even, consistent fires made with Kingsford Charcoal Briquets assure good results with any foil-cooked recipe.

FOIL COOKERY BASICS

- Always use a double thickness of heavy-duty foil when cooking in the coals.
- Make sure foil pieces are large enough to cover food entirely.
- Foil will insulate food from the fire, but packages should be turned often to prevent burning and assure even cooking.
- Cook foil-packaged food directly on coals or on the grill. Time increases greatly when you cook on the grill.
- Always be sure foil is securely fastened with no breaks or tears.



POTATOES IN FOIL

6 medium potatoes

Butter or margarine

6 pieces of aluminum foil, double thickness

1. Scrub potatoes; pat dry. Rub skins with butter. Wrap each in foil square. Seal tightly.
2. Knock gray ash off briquets and lay potatoes on top. Cook, turning frequently for 50 - 60 minutes. Potatoes are done when they yield to soft pressure.
3. When potatoes are done, open foil, slit tops and squeeze gently to open. Serve with butter, salt and pepper or sour cream, chives and bacon bits. Sweet potatoes and yams may be cooked this way too.

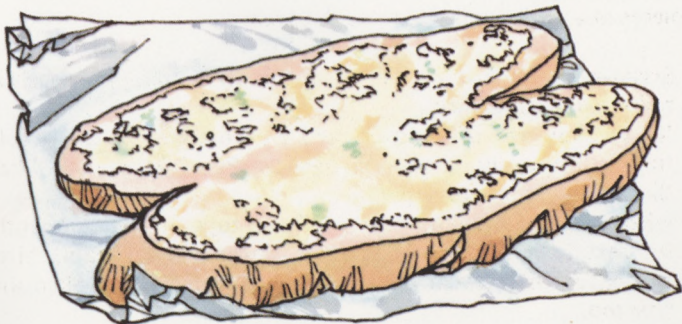
FISH IN FOIL (*Makes 4 servings*)

- 1 pound fish filets (turbot or trout)
- 3 tablespoons lemon juice
- 1 teaspoon each dried dill and salt
- 1/4 teaspoon pepper
- 1 medium onion, sliced thin
- 1 lemon, sliced thin
- 2 tablespoons butter or margarine
- 1 tablespoon chopped parsley

1. Build fire using 40 to 50 Kingsford Charcoal Briquets (approx. 3-1/2 pounds).
2. Butter 4 large pieces of heavy-duty aluminum foil. Place half the onion and lemon slices on the foil. Arrange fish on top of slices. Sprinkle with lemon juice, dill, salt, pepper, parsley and paprika. Dot with butter. Top with remaining onion and lemon. Wrap foil securely around filets leaving a little room for the fish to expand.
3. Spread and space coals. Position grill 3 inches above heat. Adjust as needed to maintain grill surface temperature of 350° or medium hand reading. Place foil packets on grill directly over the coals. Cook 7 minutes on each side or until fish is moist and flaky.

CHEESE 'N GARLIC FRENCH BREAD

Cream together 1/2 cup butter or margarine, 1 clove crushed garlic, 3 tablespoons chopped parsley, 1/2 teaspoon oregano (crushed) and 1/3 cup grated Parmesan cheese. Spread on halves of a long loaf of French bread. Re-assemble loaf and wrap in heavy-duty foil. Warm on grill over moderate heat 15 - 20 minutes. Turn at least once.



HERBED MUSHROOM PACKETS (*Makes 4 servings*)

- 1 pound mushrooms, sliced
- 1 tablespoon lemon juice
- 1/4 cup butter or margarine, melted
- 2 teaspoons parsley flakes
- 1/2 teaspoon each thyme and marjoram
- Salt and pepper to taste
- 5 green onions, chopped

1. In mixing bowl, with fork, toss mushrooms with lemon juice. Add remaining ingredients; toss until well combined. Divide mix in half on two large double sheets of aluminum foil. Carefully fold and seal foil around mushrooms to form packets.
2. Place on grill over medium heat. Cook 15 minutes or until mushrooms are tender.



ZUCCHINI CREOLE STYLE (*Makes 4 servings*)

- 4 small zucchini, sliced in 1/4 inch pieces
- 3/4 cup cherry tomato halves
- 1/2 cup sliced celery
- 1 garlic clove, crushed
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 teaspoon each basil, thyme and marjoram
- 1/2 teaspoon sugar
- 2 tablespoons butter or margarine

1. In bowl combine all ingredients except butter. Toss gently with fork. Divide in 4 portions on large pieces of heavy-duty aluminum foil. Dot each portion with butter. Fold foil around vegetables to form sealed packets.
2. Place on grill. Cook over medium heat for 25 - 30 minutes or until zucchini is tender-crisp. Turn occasionally.

COOKING IN THE COALS

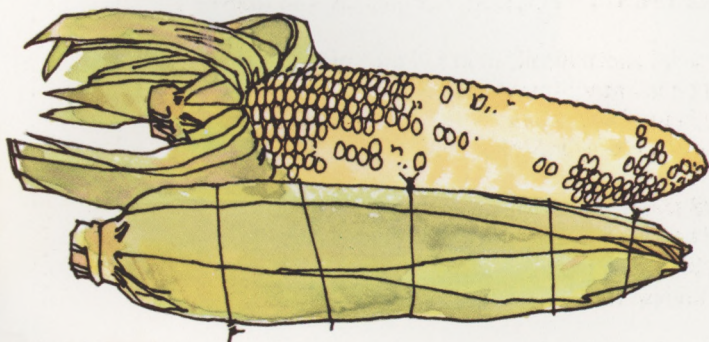
Cooking directly on the coals without benefit of foil protection calls for careful watching on your part and an even, steady Kingsford fire.

POTATOES IN THE COALS

(The potatoes will have a black charred skin and tender white flesh inside.) Choose large baking potatoes and wash them thoroughly. Pierce each potato several times with the tines of a fork to allow steam to escape. Place directly on the coals. Fire should be medium-hot. Watch them carefully and turn frequently. Roast potatoes for 50 to 60 minutes or until tender when pierced with a fork. When ready to serve, crack off burned outside skin and scoop out potato. Serve with butter and sour cream.

CORN ON THE COALS

Select tender ears fully covered by husks. Strip husks down to end of cob. Do not tear off! Remove silk and let corn stand in salted ice water for 20 to 40 minutes. Drain well. Brush corn with softened butter and sprinkle with salt and freshly ground pepper. Bring husks up around cob and tie securely in 3 places with thin wire. Be sure all corn kernels are covered with husk.



Knock ash off coals and place corn on top. Barbecue 10 to 12 minutes; turn a quarter turn 4 times during barbecuing. To serve, remove wire and husks. Kernels will be crisp and firm.



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