

## GRILLING IDEAS

Memorial Day has come and gone, so now grilling season is officially open. If you haven't already, it's time to dust off the Weber kettle or your fancy gas grill and start cooking. Long gone are the days when all we cooked on the charcoal were hot dogs and hamburgers and steaks. American cooks today are getting quite sophisticated about cooking on the grill.

By the way, although the terms are often used interchangeably, barbecue and grilling are two distinct methods of cooking. Grilling refers to cooking thinner cuts of meat, poultry or fish over a direct fire, while barbecue is usually a larger piece of meat cooked over indirect heat for a long time. Both are delicious, and with the advent of the Weber kettle or the gas grill, the same tool can be used for both techniques.

Everyone has their favorite grilling recipes, so I am just going to share with you a few of my own. This next recipe is one for grilled chicken with a Spanish influence. You'll need about 3 to 4 pounds of chicken parts. Marinate the chicken for an hour at room temperature in a mixture of 1/3 cup dry sherry, ¼ teaspoon paprika, 2 cloves of garlic, peeled and crushed, and 2 teaspoons each ground cumin, salt, sugar and white vinegar. Then grill the chicken, brushing frequently with the marinade, over direct heat until the skin is crisp and charred but the meat is still juicy.

Another one of my favorite things to cook on the grill is spareribs. I like them all, from baby back ribs to country style. Here's a version of country style ribs, also with a Spanish influence. You'll need about 4 pounds of country style spareribs. Marinate the ribs in a mixture of 2 cups of dry white wine, ½ cup white vinegar, 2 tablespoons of olive oil, 6 cloves of garlic, peeled and crushed, 1 tablespoon each of coriander and cumin seeds, crushed. If you have a mortar and pestle, crush the seeds in there before putting them in the marinade. Otherwise grind them very quickly in a spice grinder. You marinate the ribs up to four days in the refrigerator, turning a couple of times a day.

Then grill the ribs over a medium fire, basting often with the marinade, about 10 to 15 minutes a side, depending on how big your ribs are. The marinade doesn't have sugar in it, so it is less likely to burn than a sweet marinade.

With baby back ribs, the trick is indirect cooking. Here's a recipe for Chinese style spareribs that is one of my favorites. You'll need about 3 pounds of baby back ribs. Mix together ¼ cup of hoisin sauce and ¼ cup of sugar. Hoisin sauce is a sweetish bean sauce that you can now get in the oriental food section of your local supermarket. To that add 1 tablespoon of dry sherry, 1 tablespoon of oyster sauce, and ½ teaspoon of five-spice powder. Oyster sauce is a salty Chinese condiment containing—you guessed it—oysters, and five spice powder is a Chinese spice blend including ground star anise. They're both available nowadays in the oriental food section of the supermarket.

Keep the rib sections in reasonably long pieces and put them in a glass baking dish. Rub them with the marinade and cover with plastic wrap, and let them sit for at least four hours at room temperature. Build your fire so you can cook over indirect heat. I like to put a drip pan under the center of the grill and mound the charcoal to either side. Then cook, turning from time to time, for about 30 to 45 minutes. Watch to make sure that the ribs don't burn, as there is lots of sugar in the marinade.

And I love grilled teriyaki steak. You can make your own teriyaki marinade out of soy, sugar and dry sherry, with garlic and ginger in the Hawaiian style, but this is one time when the bottled marinade works just as well. Skirt or flank steak is the best for steak teriyaki. For a quick pseudo-Polynesian finish to grilled meat, ribs or chicken, mix 2 parts of bottled teriyaki marinade with 1 part of orange/pineapple juice concentrate and brush on as a glaze for the last 10 or 15 minutes of grilling.

So fire up the charcoal and get grilling. This is Steve Muni for the Hometown Kitchen.