

## ON THE GRILL

### Grilled Veggie Sandwich

1 pizza crust, parbaked  
2 medium zucchini  
2 green bell peppers  
Olive oil  
1/2 cup basil pesto  
8 ounces mozzarella cheese, sliced  
2 tomatoes, sliced  
8 basil leaves  
Grill zucchini and peppers after drizzling with oil and sprinkling with salt and pepper. Grill 4 minutes on each side; slice.

Grill pizza crust, cut in half. Spread both sides with pesto. On one side, layer two layers zucchini, one layer tomato, mozzarella and pepper. Sprinkle with salt and pepper. Replace top crust; cut into wedges and serve.

**Janelle Reese  
Reedsville**

### Garlic Chicken

1 large skinless boneless chicken breast  
1/2 teaspoon minced garlic  
1 small onion, sliced  
1 medium green bell pepper, sliced  
Pinch of oregano

Pinch of curry powder  
Build a campfire. Place chicken breast, minced garlic, sliced onions and sliced green pepper on a large piece of foil. Sprinkle with oregano and curry powder. Wrap foil up and over ingredients to seal the packet. Wrap packet again in foil. Place wrapped packet directly in the coals of the campfire and cook for about 20 minutes, turning after every 5 minutes. Using long tongs, remove packet from fire. Using hot pad, slowly unwrap packet.

**Tirzah Hosler  
Port Royal**

### Honey Mustard Chicken

4 skinless boneless chicken breasts  
4 potatoes, quartered lengthwise  
1 bell pepper, cut into strips  
8 to 12 tablespoons honey mustard barbecue sauce  
Build a campfire. Set out 4 large pieces of foil. Divide the chicken breasts, potatoes, and peppers onto foil pieces. Drizzle 2 to 3

tablespoons barbecue sauce over each packet. Wrap the foil up and over ingredients to seal the packets. Wrap packets again in foil. Place wrapped packets directly in the coals of the campfire and cook for 20 to 30 minutes, until chicken is cooked throughout. Using long tongs, remove packets from fire. Using a hot pad, slowly unwrap packets.

**Tirzah Hosler  
Port Royal**

### Big Ranch Burgers

1 cup sliced onions  
1/3 cup sliced green bell pepper sliced  
1/3 cup sliced red bell pepper  
1 tablespoon butter  
3 tablespoons A1 steak sauce  
2 teaspoons prepared horseradish  
1 pound ground beef  
4 hamburger buns, split  
Preheat grill. Place a skillet on the hot grate and cook sliced onions and peppers in butter heating until vegetables are tender but crisp. Stir in steak sauce and horseradish. Shape

ground beef into 4 burgers and place burgers on hot grate. Cook burgers over grill for 8 to 10 minutes, turning once, until thoroughly cooked to desired doneness. Remove burgers from grate and place on buns. Top each burger with 1/4 cup of the cooked onions and peppers.

**Tirzah Hosler  
Port Royal**

### Dad's Birthday Veggies on the Grill

8 cherry tomatoes, halved  
1 1/2 cup corn kernels  
1 sweet red pepper, sliced diagonally  
1/2 medium green pepper, sliced diagonally  
1 small onion, sliced  
1 tablespoon fresh chopped basil  
Salt and pepper, to taste  
1 tablespoon and 1 teaspoon butter, cut into pieces  
Preheat the grill to medium heat. In a large bowl, combine all ingredients except butter. Gently toss until well mixed. Cut two 12-inch pieces of aluminum foil. Divide vegetable mixture in half and

place each half in the center of the foil. Dot pieces of butter over vegetables and fold up sides of foil to make a pyramid. Twist corners together at the top to seal the packet. Place packets on grill and cook for 15 to 20 minutes, or until vegetables are tender. Season with additional salt and pepper before serving.

**Tammy S. Brackbill  
Port Royal**

### Tomato Salad on the Grill

1 tablespoon olive oil  
1 tablespoon fresh lemon juice  
2 cloves garlic, minced  
3 dashes Worcestershire sauce  
1/2 cup fresh chopped basil  
5 large ripened tomatoes, quartered  
Salt and pepper to taste  
1/2 loaf crusty bread, torn in pieces  
Preheat grill to medium high heat and cover grate with aluminum foil. In a small bowl, combine first four ingredients. Mix in chopped basil and set aside. In a medium bowl, combine

tomatoes, salt, and pepper. Drizzle additional olive oil over aluminum foil on grill. Turn tomatoes out onto foil and heat, turning frequently until brown. In a medium bowl, toss together grilled tomatoes and chopped basil mixture. Season with additional salt and pepper to taste. Serve tomato salad with pieces of crusty bread for dipping.

**Tammy S. Brackbill  
Port Royal**

### Grilled Bananas

4 ripe bananas  
4 tablespoons brown sugar  
2 tablespoons cinnamon  
Peel and slice the bananas lengthwise, or crosswise on a slant. Mix brown sugar and cinnamon together. Set aside. Place banana slices on the grill and grill for 3 minutes on each side. Remove from grill and place on a serving plate. Sprinkle with brown sugar and cinnamon mixture.

**Corinda Norris  
Milroy**

## SATISFYING SANDWICHES

### Waldorf Sandwich

2 cups shredded unpeeled apple  
2 celery ribs, finely chopped  
1 cup chopped walnuts  
1/4 cup mayonnaise  
14 to 16 slices cinnamon raisin bread  
In a bowl, toss 1 tablespoon lemon juice with celery, walnuts and mayonnaise. Mix well. Spread apple mixture on 7 to 8 bread slices. Top with remaining.  
**Olivia Ziviello  
Belleville**

### Bacon and Pickle Sandwich

10 slices buttered bread  
10 slices bacon  
1/3 cup chopped dill pickle  
1/4 cup mayonnaise  
Microwave bacon between paper towels until crisp; crumble. Combine with pickles and mayonnaise. Spread between slices of buttered bread. Makes 5 sandwiches.  
**Nancy Morgan  
Milroy**

### Ham Salad Sandwich

10 slices buttered bread  
1 cup ground cooked ham  
1 teaspoon prepared mustard  
1/4 cup finely chopped sweet pickles  
1/4 cup mayonnaise  
Combine ham, pickles, mustard and mayonnaise. Spread between slices of buttered bread. Makes 5 sandwiches.  
**Nancy Morgan  
Milroy**

### Deviled Egg Sandwiches

10 slices buttered bread  
5 hard cooked eggs  
2 tablespoons mayonnaise  
1 teaspoon prepared mustard  
Salt, to taste  
5 lettuce leaves  
Shell the eggs and put them through a sieve or grater. Mix thoroughly with mayonnaise, mustard and salt. Spread on 5 of the bread slices. Cover with lettuce and lay remaining slices of bread on top. Makes 5 sandwiches.  
**Nancy Morgan  
Milroy**



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