

ON THE GRILL

Cajun Grilled Potato Wedges

3 large russet potatoes with peel, washed and scrubbed
 1/4 cup olive oil
 2 cloves garlic, minced
 1 teaspoon salt
 1 teaspoon paprika
 1/2 teaspoon dried thyme
 1/2 teaspoon dried oregano
 1/4 teaspoon pepper
 1/8 to 1/4 teaspoon cayenne pepper

Preheat grill to medium high heat. Place potato wedges in a large bowl and add olive oil, tossing until coated. Add rest of ingredients. Mix together until potato wedges are completely covered. Divide potato wedges onto 2 or 3 large sheets of foil. Fold the foil to enclose potatoes in packets and place packets on grill. Grill for 40 minutes, checking that the potatoes have softened. Once potatoes have softened slightly, remove packets from grill. Carefully open packets and remove wedges from foil. Discard foil and place wedges on their sides on grill. Cover grill and cook wedges for 15 to 20 minutes until the potatoes are browned and tender.

Tammy S. Brackbill
Port Royal

Barbecued Burgers

2 pounds ground beef
 1 large onion, chopped
 1 clove garlic, minced
 1 teaspoon salt
 1 teaspoon black pepper
 1 teaspoon chili powder
 1 teaspoon Worcestershire sauce
 1/4 cup ketchup
 Mix together. Shape into patties. Grill until fully cooked.

Gail Spinda
McVeytown

Salmon Burgers

1 can pink salmon
 1 egg, beaten

1/2 cup breadcrumbs
 1 tablespoon yellow mustard
 1 tablespoon hot sauce
 Salt and pepper, to taste
 1/2 small onion, chopped
 fine

Mix all ingredients and make into 4 patties. Put on grill. Takes about 10 minutes. Turn over only once. Put on hamburger buns. Serves 4.

Gail Spinda
McVeytown

Stuffed Trout

4 cleaned and trimmed trout (leave head on)
 Salt and pepper
 1 can crabmeat
 1 egg
 Small onion, minced
 1 teaspoon parsley
 1 teaspoon garlic powder
 1/4 cup breadcrumbs
 4 large pieces aluminum foil for wrapping fish

Mix all ingredients together and stuff the trout. Spray the foil with non-stick spray. Wrap and place on grill over medium flame. Turn often, cooking for about 12 minutes on each side.

Gail Spinda
McVeytown

Kielbasa Apple Kabobs

1/4 cup sugar
 1 tablespoon cornstarch
 3/4 cup cranberry juice
 2 tablespoons cider vinegar
 2 teaspoons soy sauce
 1 pound fully cooked kielbasa or Polish sausage, cut into 1 1/2-inch pieces
 2 medium tart apples, cut into wedges
 1 medium sweet red pepper, cut into 1-inch pieces
 1 medium green pepper, cut into 1-inch pieces
 In a saucepan, combine sugar and cornstarch. Stir in cranberry juice, vinegar and soy sauce. Bring to a boil; cook and stir for 1 to 2 minutes or until thickened.

On metal or soaked wooden skewers, alternately thread sausage, apples and pepper. Grill, uncovered, for 8 minutes, or until heated through, turning and brushing with glaze occasionally.

Lisa Long
Lewistown

Grilled Shrimp and Scallop Kabobs

1/4 cup lemon juice
 1/4 cup vegetable oil
 1 tablespoon chopped fresh or 1 teaspoon dried thyme
 1/4 teaspoon salt
 1/4 teaspoon pepper
 3/4 pound sea scallops
 12 raw large shrimp, in shells
 8 medium whole mushrooms
 8 cherry tomatoes
 1 medium zucchini (about 1 inch in diameter), cut into 1-inch slices

Mix lemon juice, oil, thyme, salt and pepper. Cut scallops in half if over 1 inch in diameter. Arrange scallops, shrimp and vegetables alternately on four 10-inch metal skewers. Brush with lemon-thyme mixture. Grill 4 inches from medium coals for 10 to 15 minutes, brushing with mixture frequently, until scallops are opaque in center and shrimp are pink.

Lisa Long
Lewistown

Rosemary-Lemon Pork Chop

2 garlic cloves, minced
 1/2 cup lemon juice
 Grated peel of 1 lemon
 2 tablespoons olive oil
 1 tablespoon chopped fresh rosemary or 1 teaspoon dried rosemary
 1/8 teaspoon dried basil
 1/8 teaspoon lemon pepper
 4 center cut pork chops
 In a small bowl, whisk together first seven ingredients. Place pork chops in a heavy resealable plastic

bag. Pour marinade over chops. Seal and refrigerate at least 2 hours or overnight, turning occasionally. Drain and discard marinade. Grill chops over medium-hot coals for about 6 minutes on each side or until no longer pink.

Lisa Long
Lewistown

Baked Apples on the Grill

4 medium tart apples, cored
 1/3 cup raisins
 1/3 cup flaked coconut
 1/4 cup packed brown sugar
 1/2 teaspoon ground cinnamon

Place each apple on a 12 inch square piece of heavy-duty foil. Combine remaining ingredients; spoon into center of apples. Fold foil over the apples and seal tightly. Grill, covered, over medium heat for 20 to 25 minutes or until apples are tender. Yield: four servings.

Bonnie Ross
McVeytown

T-Bones with Onions

3 large onions, cut into 1/4 inch thick slices
 2 tablespoons honey
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/2 teaspoon ground mustard
 1/2 teaspoon paprika
 4 T-bone steaks

Place onions in the center of a piece of heavy-duty foil (about 20 inches by 18 inches). Drizzle with honey. Sprinkle with salt, pepper, mustard and paprika. Fold foil over onions and seal tightly. Grill, uncovered, over medium-hot heat for 20 to 25 minutes or until tender, turning once. Grill the steaks, uncovered, over medium-hot heat for 12 to 26 minutes, turning once, or until meat reaches desired doneness. (For rare, a meat thermometer should

read 140 degrees, medium, 160 degrees, well-done, 170 degrees.) Serve with onions. Yield: 4 servings.

Bonnie Ross
McVeytown

Quick BBQ Chicken

1 1/2 cups bottled barbecue sauce
 1/2 teaspoon freshly grated orange zest
 1/4 cup orange juice
 1 clove garlic, finely chopped
 2 dashes of hot sauce
 1 whole (3 1/2 pound) chicken, rinsed, patted dry and cut into 8 pieces

In a large bowl, combine the barbecue sauce, orange zest, orange juice, garlic and hot sauce. Remove 1/2 cup of the sauce and set aside to use as a baste. Add the chicken to

the sauce remaining in the bowl and toss to coat. Let the chicken sit in the marinade while you preheat the grill. Lightly grease the grill grate by brushing with oil. Preheat the grill to medium. Place the chicken skin side up on the grill, cover and cook for 10 minutes. Turn the chicken, baste with half of the reserved basting sauce, cover and cook for another 10 minutes. Turn the chicken skin side up, brush with the remaining sauce, cover and cook until an instant-read thermometer registers 170 degrees when inserted into the breasts and 180 degrees when inserted into the thighs, about 10 minutes more. Let rest for 5 minutes before serving.

Charlene Swineford
Lewistown

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