

ON THE GRILL

Grilled Rib Eye with Garlic Butter

4 large cloves garlic, finely chopped
Salt
6 tablespoons butter, at room temperature
2 teaspoons dried thyme
1/2 teaspoon black pepper
2 (1 pound) boneless rib eye steaks, 1 1/2 inches thick

Using a mortar and pestle or the flat side of a knife, mash the garlic with a large pinch of salt until it forms a paste. In a medium bowl, combine the garlic paste, butter, thyme, black pepper, and 1 teaspoon salt. Smear half the mixture on both sides of the steaks. Cover with plastic wrap and let stand for 30 minutes at room temperature to soak up all that flavor. Grease the grill grate by brushing with oil. Preheat the grill to medium-high. Place the steaks on the grill, cover and cook, turning occasionally, until the steaks reach the doneness you like, about 5 minutes per side for medium-rare. Place on a plate and drop the remaining garlic butter on the hot steaks. Let rest for 5 minutes before slicing and serving. The garlic butter will melt on the hot steak and give it a rich buttery sauce.

Charlene Swineford
Lewistown

Grilled Stuffed Squash

4 medium-sized winter squash
1/3 cup butter, melted
1 teaspoon salt
Freshly cracked black pepper
3 cups unpeeled apples, diced
1 1/2 cup light brown sugar, packed
1/4 cup peanuts, chopped
1/4 teaspoon nutmeg
Cut squash across the length. De-seed and remove

membranes. Generously brush 2 tablespoons butter on all sides of squash. Sprinkle with salt and pepper. Put cut-side facing down over a well oiled baking dish. Bake 40 minutes at 350 degrees until tender. Mix apples, sugar, nuts, nutmeg plus rest of butter. Fill cavities of squash loosely with apple mixture. Grill over hot coals, about 5 inches over for 20 minutes or until soft or apple blend gets heated thoroughly.

Carolyn Hayes
Energy, Ill.

Barbecue Sauce for Chicken

1 cup ketchup
1 dash hot sauce
1 tablespoon lemon juice
3 tablespoons honey
Mix ketchup, honey and juice. Brush over chicken the last 15 minutes of cooking. Season it with salt and pepper.

Carolyn Hayes
Energy, Ill.

Corn on the Cob and Herb Butter with Rosemary

1/4 cup butter, melted
1/4 teaspoon marjoram, dried and crushed
1/2 teaspoon rosemary, dried and crumbled
Ears of corn
Soak corn in water. Do not remove husks. Put corn on grill for 30 minutes. Shuck corn. Cream butter until fluffy and light. Blend in marjoram and rosemary. Serve with corn on the cob.

Carolyn Hayes
Energy, Ill.

Family Friendly Stuffed

Cheeseburgers

1 cup chopped sweet onion
1/2 cup (about 15 crackers) crushed saltines
1 egg

1 jalapeno pepper, seeded and minced
1 envelope ranch salad dressing mix
1 tablespoon Worcestershire sauce
1 garlic clove, minced
1 teaspoon pepper
2 pounds ground beef
1 1/2 cups shredded cheddar cheese
1 (4 1/2 oz.) jar sliced mushrooms, drained
3 tablespoons cream cheese, softened
6 kaiser rolls, split

In a large bowl, combine the first 8 ingredients. Crumble beef over mixture and mix will. Shape into 12 thin patties. Combine the cheddar, mushrooms and cream cheese. Spoon onto centers of 6 patties. Top with remaining patties. Press edges firmly to seal. Grill burgers, covered, over medium heat or broil 4 inches from heat for 5 to 7 minutes on each side, or until a meat thermometer reads 160 degrees and juices run clear. Serve on rolls.

Gerry Leach
Mifflintown

Cheeseburgers

1 pound lean ground beef
1/2 teaspoon onion salt
1/4 teaspoon freshly ground black pepper
4 thin slices Monterey Jack cheese
4 hamburger buns
Form ground beef into 8 thin patties. Sprinkle onion salt and black pepper over them. Place slice of cheese on 4 of the patties. Cover each with another patty. Pinch to seal cheese inside. Grill to desired doneness. Makes 4 servings.

Lori Hostetler
McClure

Bacon-Wrapped Corn

8 large ears sweet corn, husks removed
8 bacon strips

2 tablespoons chili powder
Wrap each ear of corn with a bacon strip. Place each on a piece of heavy-duty aluminum foil. Sprinkle with chili powder. Wrap securely, twisting ends to make handles for turning. Grill uncovered over medium-hot heat for 20 minutes or until corn is tender and bacon is cooked, turning once.

Corinda Norris
Milroy

Smokey Cheddar Potatoes

4 medium potatoes, cut into 1 inch chunks
1/2 teaspoon salt
2 tablespoons butter
1 cup shredded cheddar cheese
2 tablespoons bacon flavor bits
2 medium green onions
Heat coals or gas grill. Place potato chunks on 30 inch by 18 inch piece of heavy-duty aluminum foil. Sprinkle with salt. Dot with butter. Sprinkle with cheese and bacon bits. Wrap foil securely around potatoes. Pierce top of foil once or twice to vent steam. Cover and grill foil packet, seam side up, 4 to 6 inches from medium heat, 45 to 60 minutes or until potatoes are tender. Sprinkle with onions.

Corinda Norris
Milroy

Sweet Potatoes

2 large sweet potatoes, halved lengthwise
2 tablespoons butter or margarine, softened
Garlic salt and pepper to taste
2 teaspoons honey
Cut 2 pieces heavy-duty foil, about 18 inches by 12 inches. Place a potato half on each. Spread cut side with butter. Sprinkle with garlic salt and pepper. Top

each potato with the other half. Fold foil over potatoes and seal tightly. Grill, covered, over medium-hot heat for 30 minutes or until tender, turning once. To serve, fluff potatoes with fork and drizzle with honey.

Sandra K. Bowen
Port Royal

Foil-Pack Veggies

Zucchini cut into 1/2 inch pieces
Sweet onion cut into 1 inch pieces
Mushrooms, cut in half
Red, yellow or green sweet peppers cut into 1 inch pieces
Cherry tomatoes
1/3 cup Greek vinaigrette or Italian dressing
2 teaspoons fresh or 1/2 teaspoon dried oregano
Combine all ingredients in a large bowl. Mix together. Place mixture on double thickness foil and seal tightly. Grill, covered, over medium heat for 18 to 22 minutes, turning once.

Sandra K. Bowen
Port Royal

Fiesta Ribeye Steaks

8 (6-in.) flour tortillas
8 boneless beef ribeye steaks (3/4-in. thick)
1/4 cup lime juice
1 cup shredded colby-Monterey Jack cheese
2 cups salsa

Place tortillas on a sheet of heavy-duty aluminum foil (about 18x12 inches). Fold foil around tortillas and seal tightly; set aside.

Drizzle both sides of steaks with lime juice. Grill, covered, over medium-hot heat for 7 to 9 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees; medium, 160 degrees; well done, 170 degrees).

Place tortillas on outer edge of grill; heat for 5 to 6 minutes, turning once. Sprinkle cheese over the steaks; serve with salsa and warmed tortillas.

Makes 8 servings.

Bonnie Ross
McVeytown

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