ON THE GRILL

Mini Pear Crisps

1 cup quick cooking oats
1 cup brown sugar
1/3 cup flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup cold water
1/2 cup chopped pecans
1/2 cup raisins, optional
8 pears, peeled and sliced

In large bowl, combine first 5 ingredients. Cut in butter until crumbly. Stir in pecans and raisins. Divide pears among 8 greased 4 1/2 inch disposable foil tart pans. Sprinkle with oat mixture. Prepare grill for indirect heat. Grill crisps, covered, for 15 to 20 minutes or until pears are tender.

Sandra K. Bowen
Port Royal

Barbecued Chicken Pizza

1 (12 to 14 inch) prebaked pizza crust
1 1/2 cups cooked chopped chicken
1/2 to 1 cup barbecue sauce
1/4 cup chopped red onion
2 cups shredded Monterey Jack cheese

Cook one side of pizza crust on oiled grill over medium heat or away from direct heat and close lid. Cook until grill marks show or crust turns golden brown. Combine chicken and sauce and mix well. Spread mixture on grilled side of pizza crust. Add onion and cheese. Cook pizza on grill away from direct heat with lid closed for 10 to 15 minutes, until cheese melts and pizza is hot throughout. Makes one pizza.

Jody Hetrick
Reedsville

Grilled Garlic Shrimp

1/2 stick butter
1 heaping teaspoon minced garlic
1 teaspoon dried parsley
1/4 cup dry white wine
1 pound medium shrimp, peeled and veined

Combine butter, garlic, parsley and wine in saucepan with 1/2 teaspoon black pepper. Cook mixture until butter melts. Stir and set aside. Thread shrimp, once through top portion and once through bottom, onto metal skewer. Baste liberally with sauce and cook on oiled grill directly over medium-hot coals for about 3 to 5 minutes per side until pink. Brush shrimp frequently with sauce. Serves 4.

Jody Hetrick
Reedsville

Stuffed Steak Rolls

2 (1 pound) flank steaks
3/4 pound ground beef
1 tablespoon onion flakes
1 tablespoon dried parsley
1 cup soft breadcrumbs
1 package dry onion soup mix

Pound or roll flank stead out flat and thin and set aside. Brown ground beef in skillet just until most of pink is gone. Drain well. Add onion flakes, parsley and bread crumbs and mix. Pour equal amounts of mixture on each flank and roll up together tightly. Rub outside of rolls with dry soup mix. Place each roll on large piece of heavy-duty foil, fold and seal packets. It's all right if skewers stick out. Cook on grill away from direct, medium-hot fire for about 20 minutes. Turn and rotate and cook about 10 to 15 minutes more until steak is tender and internal temperature is at least 145 degrees. Serves 6 to 8.

Jody Hetrick
Reedsville

Grilled Onion Potatoes

5 medium potatoes
1 small onion, sliced
Salt and pepper, to taste
1 (8 oz.) bottle zesty Italian salad dressing

Cut potatoes into 5 slices. Place slices of onion between potatoes. Sprinkle with salt and pepper. Place on a double layer sheet of heavy foil. Pour 4 tablespoons of salad dressing over each potato. Wrap foil around potatoes and seal tightly. Grill, covered, over medium heat for 50 to 60 minutes.

Olivia Ziviello
Belleville

Barbecued Chicken

8 chicken breast or thigh pieces
1/2 cup ketchup
1/2 cup vinegar
2 tablespoons brown sugar
1/8 teaspoon pepper
1 tablespoon prepared mustard
2 tablespoons soy sauce
1 teaspoon garlic salt
1 tablespoon lemon juice

Blend ingredients except chicken and mix thoroughly. Set sauce aside. Grill chicken pieces about 8 inches from low heat for 30 minutes. Turn with tongs occasionally. When chicken has grilled 30 minutes, brush both sides with sauce and continue grilling 30 minutes, or until chicken is tender. Brush and turn frequently. Serves 8.

Nancy Morgan
Milroy

Teriyaki Shish Kabobs

1/2 cup soy sauce
1/2 teaspoon garlic powder
1/4 cup brown sugar
1 teaspoon ground ginger
1/4 cup ketchup
1 tablespoon vinegar
2 pounds boneless beef sirloin steak, cut into 1 1/2 inch cubes
1 1/2 cups fresh pineapple chunks
1/2 pound whole fresh mushrooms
1/2 pound pearl onions, peeled
1 large sweet pepper, cut into 1 inch pieces

Combine sauce ingredients. Toss with beef. Cover and refrigerate overnight. Drain beef, reserving marinade. Thread meat, pineapple and vegetables alternately on metal or soaked bamboo skewers. Grill over hot heat for 15 to 20 minutes, turning often, until meat is done and vegetables are tender. Simmer marinade over low heat for 15 minutes. Remove meat and vegetables from skewers. Serve with marinade. Yield: 6 to 8 servings.

Nancy Morgan
Milroy

Zesty Steak

4 (4 oz.) strip steaks, about 1 inch thick
2 tablespoons Worcestershire sauce
2 teaspoons grated lemon peel
1 teaspoon garlic powder
1/4 teaspoon coarsely ground black pepper
1/4 teaspoon dried oregano leaves

In small bowl, combine Worcestershire sauce, lemon peel, garlic powder, pepper and oregano. Brush sauce on both sides of steaks. Grill steaks over medium heat for 5 minutes on each side, or until done, brushing with sauce occasionally.

Nancy Morgan
Milroy

Western Style Pork and Beans

1 pound ground beef
1 large can pork 'n beans
Chopped celery

Cook ground beef in club aluminum skillet on grill. Drain. Add pork 'n beans and chopped celey. Simmer.

Linda Berger
Lewistown

Perfect Char-Grilled Filet Mignon

1 bottle (8-oz.) zesty Italian salad dressing
2 beef tenderloin fillets (10-oz. each, 1 1/2-2-in. thick)
2 slices bacon
2 tablespoons steak sauce

Pour salad dressing into shallow pan. Place the steaks in the pan and coat with marinade. Cover with plastic wrap and let marinate in refrigerator for 3 to 4 hours.

Grease grate by brushing with oil. Preheat the grill to medium-high. Wrap a strip of bacon around each steak, securing with a toothpick. Place the steaks on the grill, cover and cook, turning only once, until the steaks reach the doneness you like, about 8 minutes per side for medium-rare. Transfer the steaks to a platter. Combine the steak sauce with 2 tablespoons water and baste the steaks on each side. Let rest for a few minutes, then serve.

Charlene Swienford
Lewistown

Potatoes

Take potatoes and dice. Put in foil. Put salt, pepper, butter and cheese on them. Wrap and cook.

Put chicken breast chunks, potatoes, carrots, celery and onions in foil. Add salt and pepper and cheese and wrap up in foil. Put on grill and cook.

Penny Sheaffer
Richfield

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