

Cooking with the Club

by our own
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Ribs? Potato Salad? Lemonade? All the Signs Point to Summer

For many of us, this Fourth of July is a time to remember our American servicemen and -women who fought (and still fight today) for justice and peace for our country and the world. And although it can be a solemn day, I sure hope that there is still room in our stomachs for a little cheer, good thoughts and good food. And not just on the Fourth, but during the whole month.

July is not only a month of remembrance and appreciation for our freedom, but it is a perfect month for picnics and for our everlasting theme of barbeque. Let's face it: When it comes to barbeque, anytime is a good time to barbeque. Mr. Jones from the Bureau of Sanitation knows this to be true as he shares with us his **Sweet 'n' Sour Barbecued Ribs**. He tells me that not only is it an old family recipe, but that it is easy to make and you can make it for a whole neighborhood.

For a picnic, Mr. Jones's Sweet n Sour Barbecued Ribs are incredible; you might think that nothing can add to it. What about

potato salad? There are hundreds of recipes for potato salad, but I have two that I would like to share with you. **Bernie's Potato Salad** is an easy make, even though the result is great flavor. If you were wondering, Bernie is my cousin.

Then there is **Potato Salad Deluxe**, which has ingredients paralleling that of the traditional potato salad we all have come to know. The most common ingredient (actually, it is a condiment) used in potato salad is ... you guessed it ... it's mayonnaise.

Whether you make your mayonnaise or it's store bought, make sure that when you use it on food, you refrigerate the used and unused mayonnaise immediately. Mayonnaise is made with eggs, which are very susceptible to harboring the bacteria that develops into salmonella poisoning for us humans. As a consequence, mayonnaise, if not refrigerated properly, is an easy target for bacterial growth.

Ribs and potato salad combine to make one of my favorite picnic dishes for a summer

month like July. However, with nothing to drink, I am going to need a drink to wash down these tasty portions. So I came up with Mr. Reliable, lemonade and the **Fourth of July Holiday Punch**. There is nothing fancy about lemonade. Even the title **Lemonade** sounds plain, but take nothing from it, as simple as it is to make — this recipe tastes like lemonade should taste like. The Fourth of July Holiday Punch requires a little more preparation, but it is a thirst quencher

beyond belief. You might be thinking, what about the barbecue beans, the corn on the cob, or the bread? I didn't forget about these fantastic additions, but I leave the extras up to you to decide.

Keep sending in those recipes. And by the way, if you are looking for a picnic that has all the trimmings, register for ClubFest 2003. Reserve your tickets quick because space is limited. See you there! 🍷

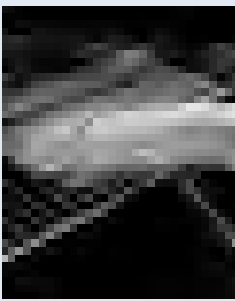
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Sweet 'n' Sour Barbecued Ribs

INGREDIENTS

- 1 1/4 cups ketchup
- 3/4 cups water
- 1/4 cups honey
- 2 tbs Worcestershire sauce
- 4 tbs lemon juice
- 1 small onion, chopped
- 1/2 tbs salt
- 1/2 tbs pepper
- 6 lbs baby-back ribs

DIRECTIONS
Mix together the ketchup, water, honey, Worcestershire sauce, lemon juice onion, salt and pepper. Cook for about 10 minutes, stirring occasionally. Prepare a charcoal grill and cook ribs over medium-hot coals, turning occasionally. Brush ribs with sauce after each turn. Cook ribs until desired doneness. Remove from barbeque and enjoy.




Bernie's Potato Salad

INGREDIENTS

- 4 cups potatoes
- 2 cups chicken broth**
- 1/2 tspn salt
- 1/4 cup olive oil
- 1/3 cup onion, chopped
- 1/2 tspn sugar
- 2 tbspn lemon juice
- Pepper as desired

**Chicken broth may be either home made or bouillon mix

DIRECTIONS
Potatoes should be peeled and sliced 1/4-inch thick. Boil potatoes in broth with 1/4 t salt for 5 to 8 minutes, until tender. Drain. Toss warm potatoes with vegetable oil and onions. Dissolve remaining 1/4 t salt and the sugar in lemon juice. Pour over potatoes. Marinate salad 1 to 2 hours before serving.



Potato Salad Deluxe

INGREDIENTS

- 3 green peppers
- 5 lb potatoes; cooked, peeled and cubed
- 1 cup celery, chopped
- 2 1/2 tbs salt
- 1 tbs pepper
- 3/4 cup mayonnaise
- 1 tbs mustard, Dijon
- 4 cans artichoke hearts, chilled and drained (8 oz. ea.)
- 2 tbs olive slices, pimiento stuffed; pickles; and whole sweet parsley springs, fresh.

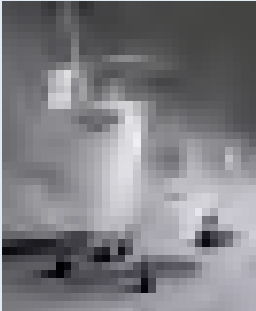
DIRECTIONS
You will need a large pot to boil 5lbs of potatoes. Boil in water until you can easily push in with a fork. Empty water and let potatoes cool. Then peel and cube the potatoes. Place in a large enough bowl to hold the potatoes. Add the celery, the salt (sea salt preferably), pepper (1 to 2tbs or to taste), the mayonnaise (I would be extra impressed if you made this from scratch), the Dijon mustard, artichokes, olives, and parsley. You may use dry parsley. I usually use about 1/2 cup. Refrigerate immediately.
Serves a crowd of up to 18.

4th of July Holiday Punch

INGREDIENTS

- 6 cups orange juice
- 20 oz Frozen strawberries in syrup
- 2 cups cranberry juice cocktail
- 3 cups ginger ale

DIRECTIONS
Blend together the orange juice, strawberries, and cranberry juice cocktail. Add ginger ale immediately before serving drinks.
Makes 18 servings.



Lemonade

INGREDIENTS

- 4 lemons
- 1 cup sugar
- 1 qt water

DIRECTIONS
Peel lemons and put rinds into a bowl. Cover with sugar and let stand a half hour. Boil water, pour over lemons and sugar. When cool, take out rinds. Squeeze lemons, strain and add to sugar mixture. Chill and serve ice cold.

