

# BUDGET STRETCHING FOOD IDEAS

## Family Budget Squeezed? Plug In To Eat Out

(NAPSA)—If the current economic situation has put a damper on the family's "eating out" budget, don't despair. It's now a cinch to turn out foods that may taste better than anything on a restaurant menu, and with very little effort.

The easy-to-use Masterbuilt Digital Electric Smokehouse, designed for outdoor use, features a push-button digital control panel that allows users to set the thermostat at a precise temperature, ranging from 100 to 275 degrees. A 24-hour digital timer has an automatic shutoff feature—and when the time has elapsed, the Smokehouse will keep food warm until it is removed, maintaining a temperature that ensures food safety.

Multiple racks make it easy to cook enough food for a few meals, which means it's a great time-saver for hectic weekdays. Cook an extra piece of salmon and use it as a tasty and healthy addition to a lunchtime salad; leftover flank steak can be thinly sliced and used for building a "mile-high" Dagwood-style sandwich. Smoked turkey or chicken make a mighty flavorful cold salad the second time around!

All these convenient features make it possible to start the evening meal before leaving the house in the morning. A marinade-injected pork butt, a spice-rubbed brisket or even luscious racks of ribs can be placed in the smoker. Adding a handful of wood chips to the side-loading wood chip tray adds a smoke flavor that can't be beat, and by dinnertime, a melt-in-your-mouth or falling-off-the-bone dinner can be served.

Originally available in 40-inch and 30-inch models with stainless steel and black finishes, there are



**A home smoker can help you create great meals with little effort.**

now two new options. For those cooking for a smaller crowd, there is a 24-inch Tabletop model that has two cooking racks. For the outdoorsman, there is a 30-inch model that sports a REALTREE® camouflage APG HD (All-Purpose Green High-Definition) door.

This recipe for smoked pork butt will rival any restaurant meal.

### Smoked Pork Butt

**7 lbs fresh pork butt**

**½ tsp salt**

**¼ cup brown sugar**

**2 Tbsp chili powder**

**Wood chips**

**Suggestion: apple or other fruit flavor**

**Mix ingredients and rub onto pork butt. Cook pork for 5 hours in smoker at 225 degrees F, using wood chips during the first 3 hours. After 5 hours, remove butt and wrap in heavy foil. Cook for an additional 3 hours. Internal temperature should be 160 degrees F. For Southern-style serving, pull pork apart and serve with your favorite barbecue sauce, fresh white bread and coleslaw.**