

GREAT GRILLING

Is Your Grill Half-Full Or Half-Empty?

More Than 66 Million Will Fire Up Their Grills This Year

(NAPSA)—With three out of four U.S. households owning a grill, it's no surprise that Americans identify grilling or barbecuing as their cooking method of choice.

So now that you've got your grill, all that's left to do is decide what's for dinner. Easy enough, right? But it's a scene that's repeated in households across the country every night; she wants white meat, he craves dark meat and neither wants to budge. So what's a couple to do, short of recreating Thanksgiving dinner?

Don't turn on the oven just yet. Thanks to the PERDUE® OVEN STUFFER® Fresh Half Roaster, that won't be necessary. Cut from the meatiest roaster possible, the Half Roaster features both white and dark meat, making it the perfect meal choice for the young couple or empty nesters with varying tastes.

You're not alone if you choose chicken for dinner tonight. According to a survey commissioned by the National Chicken Council, 88 percent of respondents said they eat chicken at least once a week—36 percent of respondents eat chicken three times a week or more. With the succulent Perdue® OVEN STUFFER® Fresh Half Roaster on the grill, everyone will be all smiles because the grill is "half-full" instead of "half-empty."

For fresh summertime fare, fire up your grill tonight with the: **Honey-Rosemary Half Roaster**



Chicken on the grill, like the Honey-Rosemary Half Roaster, is a delicious choice for dinner.

1/3 cup olive oil

1/4 cup honey

1 teaspoon balsamic vinegar

1/4 teaspoon salt

**1 PERDUE® OVEN STUFFER®
Fresh Half Roaster**

2 sprigs fresh rosemary

Preheat grill until hot. Whisk together first four ingredients. Grease grill rack and place half roaster, leg side up, on the grill rack. Cover grill and cook for 30 minutes. Baste bird every 15 minutes. Cook for about 1 1/4-1 3/4 hours total, until meat thermometer inserted into thickest part of thigh registers 180° F. Garnish with rosemary and serve.

For additional recipes featuring a wide variety of Perdue products, as well as a complete list of safe handling tips, call 1-800-4PERDUE® (1-800-473-7383) or visit www.perdue.com™.