

Great Grilling

Outdoor Cooking For Year-Round Flavor

(NAPSA)—There's more to great grilling than just firing up the coals and tossing on the meat. In addition to old favorites like hamburgers and steaks, the charcoal flavor adds a unique taste to everything from poultry to wild game.

“Backyard Grilling: 150 Recipes For Your Grill, Smoker, Turkey Fryer & More” (Creative Publishing international, \$21.95), by Jim and Ann Casada, Kate Fiduccia and Teresa Marrone, runs the gamut, offering expert advice in every aspect of outdoor cooking, including:

- Grill Types—hibachi, open-style, covered kettles, homemades.
- Fuel Types—propane, hardwood, composed briquettes and charcoal.
- Cooking Methods—wet or dry, indirect or direct.
- Hot or Cold Smoking—using brines, rubs, marinades.
- Roasting—spit and in-ground.
- Deep Frying—turkey, goose, duck, pheasant, whole fish.

Here's one exceptional example from the book of a grilled creation that can be served at just about any occasion:

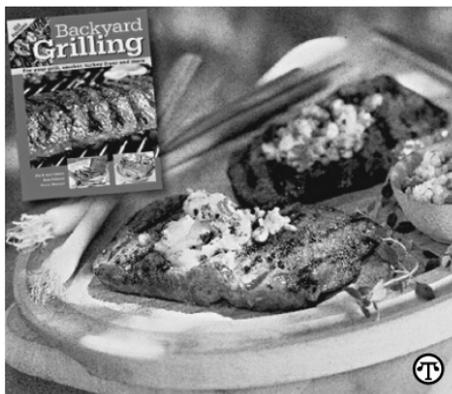
Blue Cheese Venison Steak

Makes 4 servings

Prep Time: Under 15 minutes

Grilling: Initial searing, followed by indirect medium heat, under 15 minutes

4 venison steaks, trimmed of all fat and connective tissue
Freshly ground black pepper



Throughout the year, an outdoor grill offers numerous opportunities for creative cooking.

5 oz. blue cheese, crumbled
½ cup minced green onions
(white and green parts)

Season steaks with pepper. In a small bowl, combine blue cheese and green onions. Mix with a fork and set aside.

Prepare grill for indirect medium heat; lightly oil grate. Place steaks on grate directly over heat and sear each side quickly. Move steaks to area away from heat; cook until almost desired doneness. Keep a close eye on the steaks; venison cooks quickly and must not be overcooked. When steaks are almost done, top each steak with some of the blue cheese mixture and cook until done to taste. Serve hot.

“Backyard Grilling” is available where books are sold, including online at www.creativepub.com.