

# Food For Thought

## Cookbook Offers Up Tasty Treats For Game Day While Supporting Breast Cancer Research

(NAPSA)—Throughout the year, many people find their social lives centering around the action on the playing field—no matter whether it's the gridiron, the diamond or the hardcourt—with menus that reflect the need for hearty, crowd-pleasing fare that goes beyond the usual hot dogs and hamburgers.

This year, the H.J. Heinz Company and A Glimmer of Hope—an organization dedicated to raising funds for breast cancer research—teamed up to produce a cookbook bursting with tasty recipes to please any palate.

The *Heinz Field Cookbook* features dishes that range from stick-to-your-ribs classics to regional specialties and ethnic cuisine. This collection of appetizers, soups, salads, entrees and desserts not only provides culinary inspiration, but its proceeds also directly support the efforts of physicians and researchers at breast cancer centers nationwide.

Recipes include favorites of current and former football players, coaches and their wives, as well as new recipes developed by Heinz's own corporate chefs.

One such recipe is Barbecued Ribs with 3 Heinz Sauces. A perennial tailgating favorite, these BBQ pork ribs get their flavor boost from a rich sauce that includes Heinz Ketchup, 57 Sauce and Worcestershire sauce.

To order the *Heinz Field Cookbook*, go to [www.breastcure.com](http://www.breastcure.com) or call 1-800-454-6746. For additional recipes, visit [www.heinz.com](http://www.heinz.com).

### **Barbecued Ribs with 3 Heinz Sauces** *Makes 4 servings*

**4 lbs. pork back ribs or side ribs**

**Chopped gingerroot to taste**

**1/4 cup Heinz Tomato Ketchup**



**These simple-to-prepare ribs have a complex layer of flavor, thanks to three sauces.**

**1/4 cup Heinz 57 Sauce**

**1/4 cup Heinz Worcestershire Sauce**

**1/4 cup dark soy sauce**

**1/4 cup white wine or vermouth**

**1/2 tsp. sesame oil**

**2 Tbsp. cornstarch**

**1 Tbsp. minced garlic**

**1 Tbsp. chopped gingerroot**

**1 Tbsp. sugar**

**2 Tbsp. chopped green onions**

**1 1/2 Tbsp. pepper**

**Cut ribs into single-rib portions. Combine with water to cover and a generous amount of gingerroot in a large saucepan. Bring to a boil and cook for 30 minutes or until ribs are tender; drain and cool the ribs. Combine Heinz Tomato Ketchup, Heinz 57 Sauce, Heinz Worcestershire Sauce, soy sauce, wine, sesame oil, cornstarch, garlic, 1 Tbsp. gingerroot, sugar, green onions and pepper in a bowl and mix well. Add ribs and marinate in refrigerator for 30 minutes or longer. Grill ribs to the desired degree of doneness.**