

Great Grilling

The Best Barbecue Starts The Night Before

(NAPSA)—Great barbecue chefs know that the perfect meal doesn't just appear on the grill. It takes preparation, usually beginning the previous evening. For the most flavorful and moist meats, soaking or rubbing up to 24 hours before hitting the coals can mean the difference between bone dry and savory.

Fortunately, there's one practically foolproof ingredient that barbecue fans are becoming more familiar with—one that can deliver a mouth-watering, tender piece of meat every time—kosher salt. Restaurant chefs have been raving about kosher salt for years. Its coarse, large flake is easy to use and its clean, crisp taste makes practically any meal more flavorful. When used in marinades or rubs, it locks in meat's moisture that can otherwise be easily stripped on a hot grill. Now, amateur barbecue chefs everywhere are recognizing its amazing qualities and are using it as a main ingredient in their preparations.

America's trusted authority on salt for more than 150 years, Morton Salt, confirms that kosher salt sales have seen tremendous growth as cooks catch on to its many home uses. It can be used as a substitute for table salt and also makes a beautiful garnish on meats, vegetables and the rim of a cocktail glass.

Marinating meat will help to lock in flavors and keep it moist. Soak meat for at least 30 minutes before grilling or up to 24 hours for maximum taste and juiciness. We suggest trying a recipe that combines the sweet flavors of orange and honey with grated horseradish for a bit of a kick. While marinating, the meat will soak up amazing tastes that will remain long after the coals cool.



HONEY/HORSERADISH MARINADE

- ½ cup orange juice**
- ¼ cup honey**
- 2 tablespoons white wine vinegar**
- 2 teaspoons Worcestershire sauce**
- 1 teaspoon Morton Kosher Salt**
- 1 teaspoon prepared grated horseradish**
- ¼ teaspoon ground thyme**
- ¼ teaspoon black pepper**

Cooking: Combine ingredients in small saucepan. Cook and stir until sauce simmers* and becomes shiny. Cool 15 minutes. Store in airtight container in refrigerator until needed.

Chicken—Brush chicken pieces generously with marinade. Allow to marinate in refrigerator at least 30 minutes. Discard marinade. Proceed to bake, broil or grill until chicken is cooked through and juices run clear. (Internal temperature—170° F. for poultry breast pieces; internal temperature—180° F. for poultry thighs and wings.)

* **Microwave Directions:** Combine ingredients in microwave safe bowl. Heat on HIGH in covered bowl for 2 minutes. Whisk to incorporate ingredients.

For more recipes, visit www.mortonsalt.com.