Now Is The Time

For Summer

Outdoor Barbecues

(Photo courtesy Brandy Advisory Board)
BRANDIED CHICKEN SATE comes to us from Indonesia via California. Delicious with tall glasses of Brandy Orange Cooler.

Summertime begins barbecue time . . . so here come the hamburgers, hot dogs and grilled steaks. They're fine, of course, but when you crave a change of pace, consider Brandied Chicken Sate, a marriage of Indonesian and California tastes. The chicken is marinated in a savory sauce, then grilled over coals on skewers. The finished dish retains exotic oriental overtones, yet it's a cinch to prepare.

You can use your favorite parts, or a whole chicken, cut up, for the Sate. The chicken pieces must be small enough to fit nicely on the skewers, so you (or the butcher) will have to do some further chopping with a cleaver or heavy knife.

The marinade is a piquant mixture of soy sauce, perky brandy and sweet-sour seasonings — with a generous measure of crushed, toasted sesame seeds for authentic Indonesian character. Let the chicken marinate an hour or longer, so that it can absorb the good flavors before it goes to the grill.

Tall, refreshing drinks are a must with any barbecue, and you needn't look beyond the California brandy that brightened the marinade. Pour glasses of Brandy Orange Cooler for your guests, as the heady aromas from the grill sharpen their appetites. The Coolers do double duty, serving as a sprightly accompaniment to the Sate, as well.

Brandied Chicken Sate

*8 pieces frying chicken**
2 tablespoons toasted sesame seeds
½ cup brandy
⅓ cup soy sauce
¼ cup oil
1 tablespoon brown sugar
1 tablespoon lime juice
1 teaspoon pressed garlic (2 cloves)
¼ teaspoon ginger

With cleaver or heavy knife, cut bone from end of chicken legs. Cut each drumstick into halves; breasts and thighs in 3 pieces. Remove wing tips. In blender or with mortar and pestle, finely crush sesame seeds. Combine with brandy and all remaining ingredients in a 9-inch square pan, mixing well. Place chicken pieces in the mixture, turning to coat all sides. Refrigerate 1 hour or overnight, turning chicken pieces several times. Thread chicken onto 4 bamboo or metal skewers. Grill over charcoal, or broil about 8 inches from heat, about 25 minutes, until well browned and cooked through, basting frequently with the marinade, and turning skewers once. Makes 4 servings.

* Use half-breasts, legs, thighs, wings from medium-size fryer, *or* whole chicken cut up, with back and neck bones removed.

Brandy Orange Cooler

6 ounces (¾ cup) brandy
8 ounces (1 cup) orange juice
2 ounces (¼ cup) lemon juice
2 tablespoons sugar
Ice cubes
Chilled club soda or quinine water
Mint sprig for decoration

Stir brandy, orange and lemon juice and sugar together until sugar dissolves. Cover and chill. When ready to serve, fill 4 (12 ounce) glasses with ice cubes. Pour chilled brandy mixture into glasses. Fill with chilled club soda *or* quinine water. Decorate with mint sprig. Makes 4 coolers.

Mind Matters

(Continued from Page 11)

"like Johnny's mother and father".

Parents need to take the time and interest to know who their children's friends are, by name, and where they live, and their children need to provide them with this information.

Perhaps what we've said won't answer your specific questions such as, how late should your daughter or son stay out on a date, but remember that the answers to specific questions like these depend very much on your particular situation and standards which you have for your household. These ideas might, hopefully, put you on your way to better communication between you and your children. We believe that parents and children who can talk and listen to each other can allow each other to grow and to be their own persons within the relationship.

Please send your comments about this column to us at MIND MATTERS, 100 East 23rd St., Baltimore, Md. 21218.

Phyllis A. Diggs, M.A., M.P.H.
Executive Director

Emilio J. Dominguez, M.D.
Medical Director

"Campbell's Soups help me put together great meals anytime."

"And I don't have to put in a lot of time. Or money."

Cooking with Campbell's Soups can make a difference in the way you cook. They're great for mixing with meats, adding to gravies and making sauces. You add flavor to foods and save time for yourself when you cook with Campbell's Soups.

Here are two delicious new ways to serve a couple of old family favorites.

SPICY CHICKEN WINGS (Makes 6-8 servings)
16 chicken wings
Cayenne
Paprika
2 tablespoons bacon fat
2 onions, chopped
2 cans (10¾ oz. each) Campbell's Tomato Soup
½ soup can water
2 green peppers, chopped
Hot cooked rice

1. Wash and dry chicken wings. Sprinkle with cayenne and paprika. Cover. Refrigerate until ready to use.
2. Brown chicken wings well in hot fat in heavy skillet. Remove wings.
3. Cook onions in fat until limp. Drain off fat if desired.
4. Stir in soup and water. Add wings; cover.
5. Cook 15 minutes over low heat; stir occasionally.
6. Stir in green peppers.
7. Cook 15 minutes longer or until wings are done.
8. Serve with hot rice.
9. Menu suggestions: Serve with cooked greens, corn bread and apple pie for dessert.

BURGERS 'N' VEGETABLES (Makes 4 servings)
1 pound ground beef
¾ cup finely chopped onion
½ teaspoon salt
Generous dash pepper
1 can Campbell's Golden Mushroom Soup
¼ cup water
1 teaspoon Worcestershire
1 cup thinly sliced carrots
1 package (9 ounces) frozen cut green beans

1. Mix thoroughly beef, onion, salt, and pepper.
2. Shape firmly into 4 oval patties.
3. Brown patties in skillet; use shortening if necessary. Drain off fat if desired.
4. Stir in soup, water, Worcestershire, carrots, and green beans.
5. Cover skillet; cook over low heat 20 minutes or until done; stir occasionally.
6. Menu suggestion: Serve with mashed potatoes, mixed green salad and baked apples for dessert.

Give me the Campbell Life.