

CRANBERRY PARTNERS FOR BARBECUED CHICKEN

Cranberry sauce and chicken are very nappy together. The Cranberry sauce provides the right tartness, flavor and texture to bring out the goodness of your barbecued birds. Serve it just as it comes from the can . . . (OCEAN SPRAY BRAND) the jellied type sauce or the fruity whole sauce . . . Or make up this very delicious Cranberry Dip—just dunk the chicken in the sauce when eating.



CRANBERRY DIP . . . Crush 1 pound can Ocean Spray Jellied Cranberry Sauce with a fork. Add ½ teaspoon prepared mustard and 1 tablespoon vinegar. Mix thoroughly.

OR serve a Cranberry Relish with a special tang that's extra good with Barbecued chicken. Here are three of the best tasting relishes you ever dipped your fork into.

CRANBERRY-ORANGE RELISH . . .

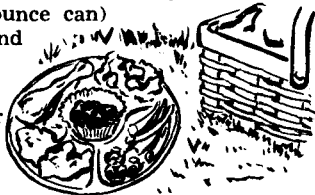
Put through food chopper . . . 1 orange (rind and pulp)
Blend with . . . 1 pound can either Ocean Spray Jellied or Whole Cranberry Sauce

Place in refrigerator an hour or more for flavors to blend. Makes 1 pint.

FAVORITE CRANBERRY RELISH . . .

1 pound can Ocean Spray Jellied or Whole Cranberry Sauce
½ cup drained, crushed pineapple (8 ounce can)
2 tablespoons finely chopped orange rind
2 tablespoons chopped walnuts
2 tablespoons sweet pickle relish

Mix thoroughly. Place in refrigerator an hour or more for flavors to blend. Makes 2 cups.



SPICY CRANBERRY RELISH . . .

1 pound can Ocean Spray Jellied or Whole Cranberry Sauce
½ cup drained, crushed pineapple (8 ounce can)
¼ teaspoon cinnamon
¼ teaspoon mace or nutmeg
¼ teaspoon powdered mustard

Mix thoroughly. Place in refrigerator an hour or more for flavors to blend. Makes 2 cups.

The remaining part of the menu need not be elaborate as the serving of chicken is a big dish in itself. A green salad simply dressed with vinegar, a little oil and seasonings—with big ripe or green olives and any of the crisp raw things so dear to the nibblers heart, tucked-in . . . hot rolls, dessert and coffee or cold drinks are very much part of a barbecue party mood.

BARBECUING POSTSCRIPTS . . . There's nothing in the book that says you can't roast ears of corn in their husks, or potatoes wrapped in foil, on the grill right alongside the chicken.

"And be sure to have plenty of SOS pads on hand for cleaning up after the Barbecue."

CREDITS . . .

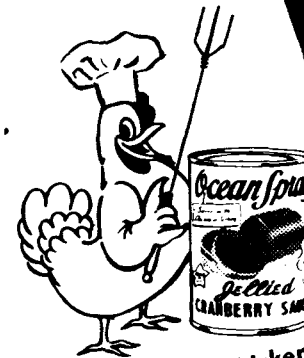
Fred Smith of the Poultry & Egg National Board; Prof. Gay T. Klein, University of Massachusetts; and Roy E. Jones, Storrs, Connecticut.

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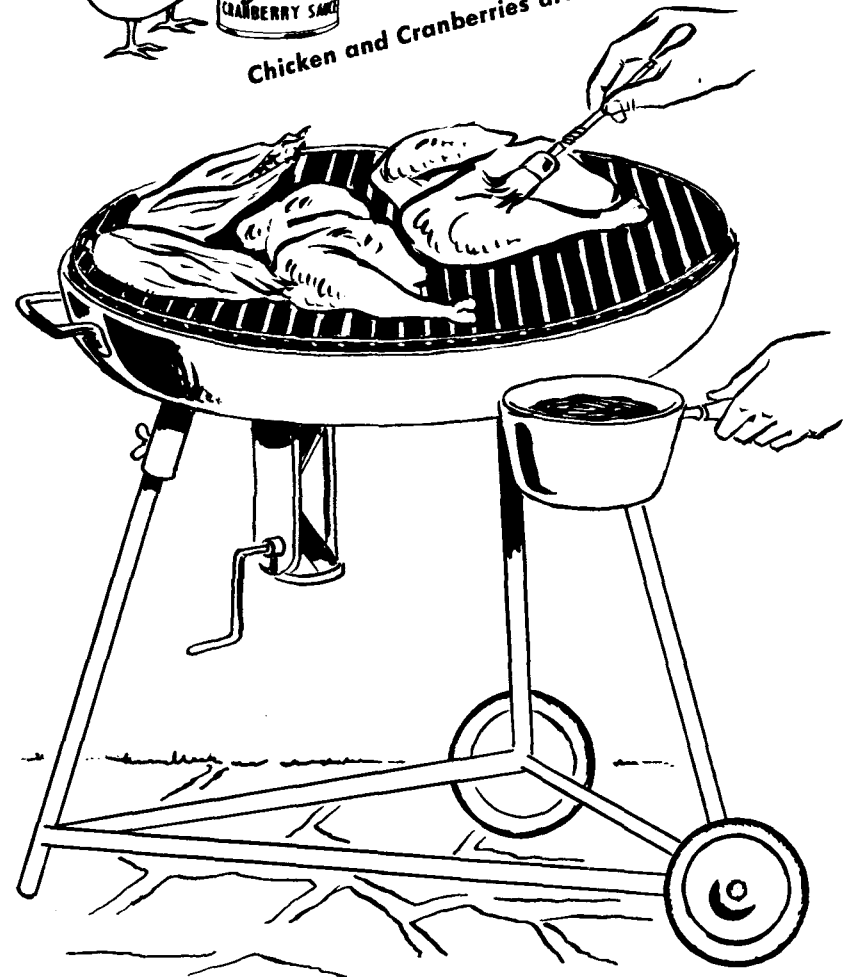
PACKERS OF *Ocean Spray* CRANBERRY PRODUCTS

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MAKE IT A
**CHICKEN-
CRANBERRY
BARBECUE**



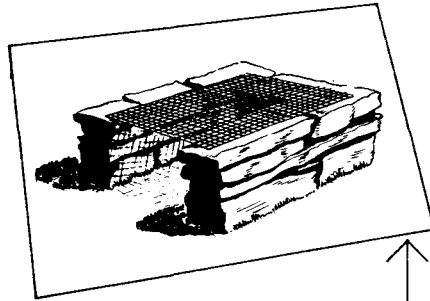
Chicken and Cranberries are very happy together



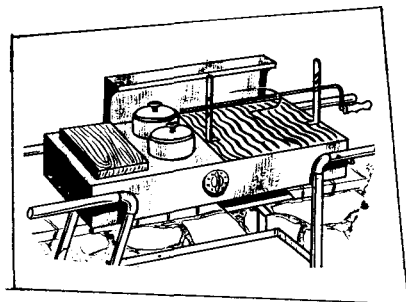
PICNIC, PATIO OR BACKYARD

WHAT YOU NEED—HOW TO DO

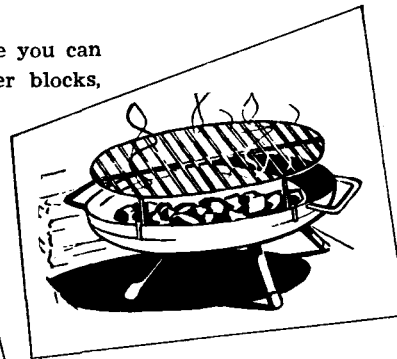
If you don't have an outdoor fireplace you can easily build one out of stones, cinder blocks, chimney blocks or bricks.



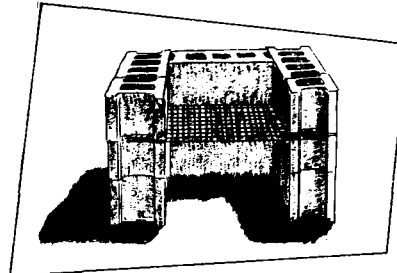
For a small backyard fireplace all you really need is a few stones or bricks and an inexpensive wire grill or oven rack put together like this . . .



The more elaborate outdoor grills are a delightful luxury but can't improve the flavor of the chicken.



You can buy one of the inexpensive portable grills.



An inexpensive fireplace, without frills that will fit most backyards and barbecue with the best of them, may be constructed of cinder or concrete blocks 8 by 16 by 8 inches, built 2 blocks long, 3 blocks high (15 total) with one end open and covered with 1 by 2 inch welded wire which is very stiff. It will cook up to 20 or 24 chicken halves with room for a bubbling coffee pot.

MAKING THE FIRE . . .

Use not over one inch of coarse dry shavings or kindling wood for starting the fire. Add the bricketts, one deep, then light. Wait until the charcoal burns down to form a red hot bed of glowing coals (about 10-15 minutes) before putting on the chicken. Have on hand a bulb syringe or sprinkling can full of water to tamp the flames as they arise from the drippings.

It takes from 10-20 pounds of bricketts, depending upon the condition of the ground and the weather to cook 10-15 halves of chicken.

Charcoal bricketts ignite easily and burn longer with a steady fire. Wood charcoal can also be used, the amount is pound for pound of bricketts.



THE SAUCE . . .

Most Americans agree that barbecue sauce should have a barbecue flavor. We like recipes that give our personal tastes a break. For that reason two sauces are suggested, one for those who want the barest of seasoning on their birds, and the other a bit more nippy. So use your imagination and experiment until you find the perfect sauce for you. There certainly is no set rule.

THIS mild-flavored sauce, made of ½ cup water, 1 cup vinegar, ¼ lb. butter, and a dash of salt, must be kept hot and stirred frequently.

HERE'S one that's a bit more nippy, highly recommended by the Poultry and Egg National Board.

1 teaspoon salt	1 cup catsup
½ teaspoon pepper	1 medium onion, finely chopped
1 tablespoon paprika	½ cup water
1 tablespoon sugar	½ cup lemon juice or vinegar
½ clove garlic or ½ teaspoon garlic salt	1 tablespoon Worcestershire sauce
	¼ cup butter or margarine

Blend salt, pepper, paprika and sugar. Add garlic, catsup, onion, and water. Heat to boiling. Remove from heat. Add lemon juice, Worcestershire sauce and butter. Makes 2½ cups. Barbecue sauce must be kept hot and stirred frequently to keep an even mixture.

COOKING THE CHICKEN . . .

Young chickens, weighing 1¾ to 3 pounds, ready-to-cook, are a good size for barbecuing. They require 1-1¼ hour cooking time outdoors. Chickens weighing up to 5 pounds barbecue well in halves or quarters but require more time. Sprinkle chicken with Ac'cent, let stand 15-20 minutes; brush them with sauce and lay on grill, skin side up. Use long-handled forks or spoons to turn them. Avoid piercing the meat as this lets the juices drain away. Make sure that all flames have died down and have grill far enough above coals so pieces will not brown too quickly. (Slow cooking is the secret.) Turn chicken every 5 minutes basting or brushing with barbecue sauce each time.

Test for doneness . . . lift thigh of chicken, if flesh underneath is not done, continue cooking . . . or twist leg or wing joints—if bones part easily at the joint then the chicken is done.

BROILER . . . Soak chicken in hot barbecue sauce for about an hour. Arrange chicken on rack in broiling pan about 4-5 inches below heat unit. Turn pieces about every 10 minutes basting or brushing with barbecue sauce each time. Allow 30-40 minutes. Exact time depends on the size of the chicken.

OVEN COOKING . . . Soak chicken in hot barbecue sauce for about an hour. Lightly brown chicken pieces in butter or other fat. Arrange pieces in heated shallow baking pan, and bake uncovered in moderately hot oven (400° F.) 45 minutes to 1 hour. Test for doneness. Baste every 5 or 10 minutes with barbecue sauce turning the pieces each time.

