

Father's Day Barbecue Menu

..... Dishing It Up for Dad

Don't feel like firing up the grill? This marinade recipe – straight from the Physicians Mutual family cookbook – is just as great on oven-roasted chicken. Serve up baked beans on the side and a no-bake cake for dessert and your Father's Day celebration is complete.

Shish-Kebab Marinade — Jean, wife of Agent David R., Sheboygan, WI

1 ½ cups salad oil	2 ¼ teaspoons salt
¾ cup soy sauce	½ cup wine vinegar
¼ cup Worcestershire sauce	1 ½ teaspoons dried parsley flakes
2 tablespoons dry mustard	2 crushed garlic cloves
1 tablespoon coarse, freshly ground black pepper	⅓ cup fresh lemon juice

Combine all ingredients and mix well. Marinate meat for a minimum of 3 hours. Store in refrigerator in a tightly covered container until ready to use. Makes about 3½ cups.

No-Bake Strawberry Ice Box Cake — Janyce D., Customer, Meredith, NH

3 pounds fresh strawberries, sliced	1 14.4-ounce box graham crackers
2 8-ounce tubs whipped topping	¼ cup milk chocolate chip morsels

Spread a bit of whipped topping on the bottom of a 9" x 13" pan. Cover with graham crackers. Lightly cover the top of the graham crackers with more whipped topping and a layer of strawberries. Repeat until you have four layers of graham crackers. You'll end with a layer of strawberries on top. Melt chocolate chips in a heat-proof bowl and transfer the melted chocolate to a plastic bag. Snip the corner of the bag and drizzle chocolate over top of cake. Cover and refrigerate for at least 4 hours, or until the crackers have softened completely. The cake will last well for four days.

Bar-B-Q Baked Beans — Robert R., Employee, Omaha, NE

2 16-ounce cans pork and beans, drained	1 tart apple, peeled, cored and chopped (preferably Granny Smith)
¾ cup barbecue sauce	2 tablespoons golden raisins
½ cup packed brown sugar	3 strips of bacon, halved (optional)
½ small onion, chopped	

Combine beans, barbecue sauce, brown sugar, apple, onions and raisins. Place bacon over the top. Bake uncovered at 350° for 50 to 60 minutes or until browned.

