

Cooking Corner Tips To Help You

Hot Off The Grill Tips For Easy Entertaining

by Sissy Biggers

(NAPSA)—Perhaps nothing tastes or smells quite as good as food cooked on the grill. In fact, half of all Americans grill at least four times per month in summer.

On average, Americans eat three hamburgers per week. You can also enjoy great grilling with tropical fruit kabobs, tasty teriyaki salmon, or grilled shrimp with papaya.

Try these tips to get inducted into the Hall of Flame:

Sissy's Hot-Off-the-Grill Tips

Plan Online to Save Time: The Internet offers lots of resources and inspiration for planning a party or picnic even at the last minute. Services like AOL, CompuServe, Netscape and others offer recipes and cooking tips, decorating ideas, games and crafts for the kids, information on parks and much more. AOL Keyword: Invitations offers "virtual" invites that will save you money on stamps and make it easy for guests to RSVP with one click.

Smokin' Hot Menu: Get your apron and your tongs ready, because this year your guests will be cheering, "Hail to the Chef!" Be creative with a hot, new culinary trend and serve up burgers stuffed with cheddar and bacon, or mushroom and Swiss-stuffed turkey burgers. While the coals are still cooling, you can even grill fruit such as peaches or papaya that can be part of a sensational sundae.

This recipe from *Better Homes and Gardens* may add a little kick to your feast:

Mango-Pepper Barbeque Sauce

- 2 cups chopped sweet red pepper**
- 1/2 cup chopped onion**
- 2 tablespoons cooking oil**
- 2 medium mangoes, seeded, peeled and chopped**



photo credit: Edie Baskin

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- 1/4 cup packed brown sugar**
- 2 tablespoons rice vinegar**
- 1/2 teaspoon crushed red pepper**
- 1/4 teaspoon salt**
- 2 tablespoons finely chopped green onion**

Cook the sweet pepper and onion in hot oil in a large skillet until tender. Stir in the mangoes, brown sugar, vinegar, red pepper and salt and bring to a boil. Reduce heat and simmer, uncovered, about 10 minutes or until mangoes are tender. Cool slightly. Transfer mixture to a blender or food processor and blend until nearly smooth. Stir in the green onion. Makes about 2 1/2 cups. Brush on chicken, shrimp, fish or pork during the last 10 minutes of grilling.

For the rub on spicy sauces and mouth-watering marinades, visit AOL Keyword: Grilling. Whether your menu will include no-fuss flamed faves or grilled gourmet goodies, you'll find great recipes, smokin' hot menu ideas, tips and techniques from the pros, and even sizzling songs to grill by. You'll be grillin' and chillin' in no time.

• Ms. Biggers is AOL's Entertaining Advisor.