

GREAT GRILLING

Sweeten Up Barbecue Classics

(NAPSA)—Happy hundredth birthday hamburger. It was back in 1904, at the St. Louis World's Fair that the hamburger as we know it was born. Now, many Americans have found a way to make burgers better than ever. The secret? Corn syrup.

Corn syrup is a great tenderizer that combines with meat's natural juices to lock in moisture and enhance flavor. It can also be brushed onto barbecue items including meats or grilled vegetables to boost their flavor. It blends easily to create rich smooth sauces and can serve as a glaze, slightly caramelizing during cooking to enhance the flavor and appearance of cooked foods.

For more than 100 years, Karo corn syrup, which has recently earned the Good Housekeeping Seal, has added sweetness to many of America's most loved dishes. To bring the two traditions together for a twist to the traditional hamburger recipe, just add 1/4 cup Karo corn syrup to a pound of ground beef. The hamburgers will even hold together better on the grill and be more moist and more flavorful.

Also consider these grilling tips:

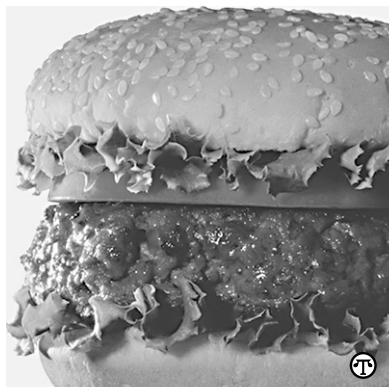
- To keep food from sticking to the grill, spray the grill grate—while it's cold—with a cooking spray like Mazola No Stick before preheating.

- Preheat the grill thoroughly for those appetizing grill marks.

- When handling meat, always use tongs or a spatula. Piercing meat with a fork will drain the flavorful juices.

- Foods will cook faster in a covered grill; resist the urge to peek.

- When placing food on the



Sweeten your barbecue with a twist on a traditional favorite.

grill, be sure to leave space around each item for even cooking and smoke penetration.

Try this mouth-watering favorite:

Barbecue Sauce

- 1/2 cup Karo light or dark corn syrup
- 1/2 cup finely chopped onion
- 1/2 cup ketchup
- 1/4 cup cider vinegar
- 1/4 cup prepared mustard
- 1/4 cup Worcestershire sauce

In 1½-quart saucepan combine Karo corn syrup, onion, ketchup, mustard and Worcestershire sauce. Stirring frequently, bring to boil. Reduce heat; boil gently 15 minutes or until thickened. Brush on chicken, ribs or beef, turning frequently, during last 15 to 20 minutes of grilling. Heat remaining sauce to serve with meat.

For more recipe ideas, visit www.karosyrup.com.