LET'S HAVE A PORKECUE
**Porkabobs Italienne**

Marinate 2 pounds boneless pork shoulder, cut in 1 to 1½-inch cubes, in 1 bottle (8 ounces) Italian-style salad dressing in refrigerator 4 hours or overnight. Cut 2 to 3 small zucchini in 1-inch diagonal pieces. Alternately thread pork cubes and pieces of zucchini on metal skewers. Brush with marinade and place on grill 5 to 7 inches from heat. Broil at low to moderate temperature, brushing with marinade and turning occasionally for 25 to 30 minutes or until well done. 6 servings.
South-of-the-Border Spareribs

Cut 4 to 6 pounds spareribs into serving-size pieces. Place ribs on grill, rib ends down, as high as possible above coals. Broil at low to moderate temperature 1 to 1½ hours, turning to brown evenly. During last 15 minutes, brush ribs with barbecue sauce. 4 to 6 servings.

For barbecue sauce—Combine 2 to 3 tablespoons (½ package) taco seasoning mix with 1 can (15 ounces) tomato sauce.
Patio Pork Steaks

Place 4 to 6 pork blade or arm steaks, cut ½ to ¾ inch thick, in flat utility dish. Pour marinade over them and marinate in refrigerator 4 hours. Place steaks on grill 5 or more inches from the heat. Broil at low to moderate temperature, brushing with marinade and turning occasionally for 25 to 35 minutes or until well-done. 4 to 6 servings.

For marinade—Combine 1 cup bottled barbecue sauce, 1 cup sweet pickle juice or beer, 1 teaspoon Worcestershire sauce and 2 teaspoons salt.
Aloha Pork Roast

Select a 4 to 6-pound boneless pork top loin roast or a 9 to 11-pound boneless leg of pork. Insert rotisserie rod through center of roast. Insert roast meat thermometer, angling it so tip is in center of roast, but not resting in fat or on rod. Place on rotisserie and cook at low to moderate temperature to 170° F. (well done). Allow 2 to 2½ hours for pork loin roll; 3½ to 4½ hours for leg of pork. During last 20 minutes, brush roast frequently with pineapple glaze.

For pineapple glaze—Combine and cook for 5 minutes, stirring occasionally: 1 can (13 ounces) crushed pineapple, 2 tablespoons brown sugar, 1 tablespoon cornstarch, ¼ teaspoon ginger, ¼ teaspoon garlic salt and ¼ cup soy sauce.
Cherry-Glazed Ham Slice

Place smoked ham slices, cut ¾ to 1 inch thick, on grill 4 to 5 inches from coals. Brush with glaze. Broil at low temperature, brushing with glaze and turning occasionally for 20 to 25 minutes or until well done.

For cherry glaze—Combine 1 cup cherry preserves with 2 tablespoons lemon juice.
Cooking Pork...On the Grill or Rotisserie

Outdoor pork cookery can be as simple or elaborate as desired. Both the amateur and the experienced backyard chef will usually welcome a few guidelines.

Use low to moderate temperatures for best results in pork cookery—this applies to outdoor pork cookery as well as that done in the kitchen. For uniform cooking, coals should be arranged evenly and be covered with a light gray ash. Allow about 2 inches between coals when broiling chops and steaks. The cooking temperature can also be regulated by adjusting the distance of the grill or rotisserie from the coals.

**Tips For Rotisserie Roasts**

*Insert rod,* lengthwise, through center of roast and test for balance by rotating in palm of hands. Fasten the meat securely so that it turns only with the rod.

*Insert the roast meat thermometer* at a slight angle, so the tip is in the center of the roast but not resting in fat or on bone or on the rotisserie rod. The thermometer must clear the cooking unit and drip pan (see page 5) while meat is turning. Meat carves more easily if it is permitted to set after roasting. The meat should be removed from the heat and the rod taken out when the thermometer registers about 5° below the desired doneness because meat continues to cook after being removed from the heat.

**Cooking Time**

Cooking time will vary depending on several factors, including: 1) the cut, its size and shape, and the temperature of the meat when cooking begins; 2) the equipment used; 3) the heat maintained during cooking (wind will affect it) and 4) the correct degree of doneness for the pork cut (fresh or cured and smoked).

The cooking time for chops, smoked ham slices and other grilled pork cuts varies from a total of 4 to 5 minutes for sliced Canadian-style bacon to 20 to 25 minutes per side for a 1-inch thick pork blade steak.

The cooking time for roasts may vary from 1 to 1½ hours for spareribs to 4½ hours or longer for a large rolled leg of pork. A roast meat thermometer is the most accurate guide to the doneness of roasts cooked on the rotisserie. The thermometer should register 170°F. for fresh pork roasts; 160°F. for cook-before-eating hams; 140°F. for fully-cooked hams.

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Broiled Pork Chops

Select rib, loin or butterfly pork chops, cut 1 to 1 1/2 inches thick. Place on grill 5 inches (or as high as possible) above coals. Broil at low to moderate temperature 10 minutes on each side. Continue broiling, turning occasionally, about 20 minutes longer or until well done. If desired, brush chops with a barbecue sauce during broiling. Season to taste.