



Anytime (Chicken, Lamb, Turkey)

Chicken Recipes

Orange-Mustard Glazed Chicken

- 1/4 cup orange marmalade
- 1/4 cup orange juice
- 1/4 cup country-style Dijon mustard
- 2 tablespoons light brown sugar, packed to measure
- 1 tablespoon Gravy Master
- 1 chicken (2 1/2 to 3 pounds) quartered or 4 chicken breasts

Directions:

1. In a small bowl, combine marmalade, orange juice, mustard, sugar and Gravy Master.
2. Grill chicken pieces 4 to 6 inches from hot glowing coals for 15 minutes, turning frequently.
3. Brush with orange-mustard glaze and continue grilling for 15 minutes longer, brushing frequently with glaze.
4. Remove from grill and serve immediately.
5. Serve remaining sauce separately. Makes 4 servings.

Pineapple Chicken

- 1 can (8 ounces) crushed pineapple with juice
- 3 tablespoons Gravy Master
- 1 tablespoon prepared mustard
- 1/4 cup wine vinegar
- 1/4 cup water
- 1 chicken (2 1/2 to 3 pounds), quartered or 4 chicken breasts

Directions:

1. In a small saucepan, combine pineapple with juice, Gravy Master, mustard, vinegar and water. Simmer 5 minutes, stirring frequently.
2. Remove from heat.
3. Grill chicken pieces 4 to 6 inches from hot glowing coals for 15 minutes, turning frequently.
4. Brush with prepared pineapple sauce and continue grilling for 15 minutes longer, brushing frequently with sauce.
5. Remove from grill and serve immediately. Heat and serve remaining sauce separately. Makes 4 servings.

Sesame Chicken

- 1 tablespoon lemon juice
- 1 tablespoon Gravy Master
- 2 tablespoons vegetable oil
- 1/3 teaspoon poultry seasoning
- Salt and pepper to taste
- 1/3 cup sesame seeds
- 1 (2 1/2 to 3 pound) frying chicken, cut up

Directions:

1. Arrange chicken pieces in baking pan in single layer. Combine lemon juice, Gravy Master, oil and poultry seasoning. Brush over chicken pieces.
2. Sprinkle with salt and pepper and sesame seeds.
3. Cover and bake at 400 [degree symbol] F. for one hour.
4. Uncover and bake 15 to 20 minutes longer. Makes 4 servings.

Chicken and Artichoke Salad

1/2 cup mayonnaise
1/2 cup dairy sour cream
1 tablespoon Gravy Master
Dash Tabasco [registered trademark symbol] sauce
Salt and pepper to taste
1 can (14 ounces) artichoke hearts, well-drained & quartered or 1 package (10 ounces) frozen artichoke hearts, thawed
1/2 cup sliced pitted ripe black olives
4 thick slices of ripe tomato
Lettuce leaves
2 1/2 cups cubed cooked chicken

Directions:

1. In a small bowl, mix mayonnaise, sour cream, Gravy Master, Tabasco, salt and pepper.
2. Chill 30 minutes.
3. Just before serving, toss artichoke hearts with chicken and black olives. Gently mix in dressing.
4. Arrange lettuce leaves on individual serving plates.
5. Top with tomato slices and chicken and artichoke mixture. Makes 4 servings.

Tailgate Chicken

1 cup catsup
1 cup cider vinegar
1/3 cup dry mustard
1/4 cup dark brown sugar, packed to measure
1/2 cup water
1 tablespoon Gravy Master
1/4 cup butter or margarine
1 teaspoon chili powder
Dash Cayenne pepper
8 chicken legs (drumstick and thigh)

Directions:

1. In a saucepan, combine catsup, vinegar, mustard, sugar, water, Gravy Master, butter, chili powder and Cayenne pepper.
2. Simmer 20 minutes, stirring frequently.
3. Remove from heat.
4. Grill chicken legs 4 to 6 inches from hot glowing coals for 15 minutes, turning frequently.
5. Brush with sauce and cook 15 to 20 minutes longer, brushing and turning frequently. (Remaining sauce can be frozen and used another time.) Makes 8 servings.

Teriyaki Chicken

1/2 cup dry sherry wine or vermouth
3 tablespoons soy sauce
1 tablespoon Gravy Master
1 teaspoon Japanese mirin, optional (available in specialty food stores)
2 teaspoons sesame oil
1 teaspoon minced garlic
2 tablespoons fresh-grated ginger root
4 whole chicken breasts, skinned to split

Directions:

1. In a bowl, mix wine, soy sauce, Gravy Master, mirin, sesame oil, garlic and ginger.
2. Put chicken breasts into a zip-lock plastic bag.
3. Add marinade and close bag.
4. Refrigerate 24 hours.
5. Remove chicken from marinade and broil 4 to 5 inches from heat source for 5 to 8 minutes, turning once.
6. Broil only until chicken is done. Makes 6 servings.

Garlic Chicken

6 cloves garlic or 3 teaspoons chopped garlic in oil
1/2 cup fresh lemon juice
1 tablespoon Gravy Master
2 tablespoons vegetable oil
1/2 teaspoon salt
1/4 teaspoon pepper
Pinch thyme
1 chicken (2 to 3 pounds), quartered

Directions:

1. Press or crush the garlic and combine in a covered jar with the lemon juice, Gravy Master, oil, salt, pepper and thyme; shake to mix.
2. Let stand 1 hour, staking several times.
3. Arrange chicken pieces in shallow baking pan in a single layer.
4. Strain garlic mixture over chicken pieces.
5. Bake chicken at 400 [degree symbol] F. for 1 hour.
6. Turn chicken and continue baking at 350 [degree symbol] F. for 35 to 45 minutes.
7. Serve immediately. Makes 4 to 5 servings.

Sauteed Chicken with Spicy Fruit Salsa

Salsa

1 pound ripe peaches, pitted and diced
1/4 cup diced red onion
1/4 cup diced red pepper
2 tablespoons chopped cilantro
2 tablespoons lime juice
1/2 teaspoon Gravy Master
1/4 teaspoon crushed red pepper

Chicken

1 tablespoon vegetable oil
1 pound boneless, skinless chicken breasts, cut into 1-inch chunks
2 tablespoons Gravy Master

Directions:

1. Prepare salsa in medium bowl by combining all salsa ingredients. Cover and refrigerate until ready to serve
2. Prepare chicken in large skillet. Heat oil over medium-high heat. Add chicken. Cook, stirring, until browned and cooked through, about 8 minutes. Stir in Gravy Master. Heat through.
3. Serve with salsa. Serves 4.

Cashew Chicken with Noodles

2 packages (3 ounces each) chicken-flavored instant ramen noodles
1 tablespoon vegetable oil
1 pound boneless, skinless chicken breasts, cut into strips
4 green onions, cut into 1-inch pieces
1 large carrot, cut into very thin strips
2 tablespoons Gravy Master
1/3 cup chopped cashews

Directions:

1. Cook noodles according to package directions, reserving seasoning packets. Drain.
2. Meanwhile, in large skillet, heat oil over medium-high heat. Add chicken. Cook, stirring, until browned and cooked through, about 8 minutes. Remove with slotted spoon.
3. To drippings remaining in skillet, add green onions and carrots. Cook, stirring, until tender. Add cooked noodles, Gravy Master, and seasoning packets. Cook until hot. Stir in chicken and sprinkle with cashews. Serves 4 to 6.

Blackened Cajun Chicken Wings

Makes a great appetizer!

18 chicken wings
1/4 cup Gravy Master
1/4 cup catsup
2 teaspoons oregano
1 1/2 teaspoons ground black pepper
1 1/2 teaspoons ground red pepper
1/2 teaspoon salt

Directions:

1. Remove wing tips from chicken wings. Save for soup or other uses. Cut each wing at the joint to make 2 pieces.
2. In large bowl, stir together Gravy Master, catsup, oregano, black and red peppers, and salt. Add chicken wings, tossing to coat well. Refrigerate 30 minutes.
3. Preheat oven to 425 [degree symbol] F.
4. Remove chicken from marinade, reserving marinade. Arrange wings on greased jelly-roll pan. Bake 30 to 35 minutes until cooked through, brushing with reserved marinade occasionally. Serves 6.

Chicken Fajitas

A great Mexican-style treat that's easy to make at home.

4 pieces boneless, skinless chicken bone, cut in strips
1/3 cup lime juice
1/2 teaspoon salt
2 teaspoons Gravy Master
1/4 teaspoon chili powder
1 cup salsa
1/2 cup thinly sliced onion
4 flour tortillas
1 cup chopped onion
1 cup chopped tomato
1/2 cup sour cream
1/2 cup guacamole
Chopped fresh coriander (cilantro) or parsley

Directions:

1. Place chicken strips in shallow baking dish. Combine lime juice, garlic powder, salt, Gravy Master and chili powder. Pour over chicken and marinate 30 minutes. Drain.
2. Cover and cook on HIGH 3 minutes, stirring once. Stir in salsa and onion. Cover and cook on HIGH 3 minutes more.
3. Wrap tortillas in paper towels. Microwave on HIGH 1 minute.
4. Spoon chicken mixture down center of tortillas. Top with tomatoes, sour cream and guacamole. Sprinkle with coriander or parsley. Fold tortillas to close. Makes 4 servings.

Bacony Chicken Wings

You can serve these as a party appetizer or a family snack.

8 chicken wings
4 tablespoons ketchup
2 tablespoons dry sherry
3 tablespoons Gravy Master
3 to 4 drops sesame oil
2 garlic cloves, finely minced
8 slices bacon, cut in half crosswise

Directions:

1. Remove wing tips and save for soup or other uses. Cut each wing at the joint to make 2 pieces. Place in a shallow dish.
2. Combine ketchup, sherry, Gravy Master, sesame oil and garlic. Mix well and pour evenly over chicken wings to coat well. Let stand 20 minutes.
3. Remove chicken from marinade. Wrap each wing piece with a bacon strip, securing with wooden toothpicks.

4. Place chicken in one layer in shallow platter or baking dish. Cover loosely with waxed paper and cook on HIGH 5 or 6 minutes, turning once, until bacon is crisp. Drain on paper towels. Makes 16 pieces.

Cornish Game Hens Oriental

1/2 cup dry sherry wine
2 tablespoons vegetable oil
1 tablespoon Gravy Master
1/2 teaspoon dry mustard
1/2 lemon, cut in 4 pieces
1 clove garlic or 1/2 teaspoon garlic in oil
1 4-inch piece fresh ginger, peeled and chopped
4 Cornish game hens (12 ounces each)

Directions:

1. In a blender container, put sherry, oil, Gravy Master, mustard, lemon, garlic and ginger.
2. Process until smooth.
3. Place hens in shallow glass or enamel baking dish. Pour on marinade.
4. Marinate 24 hours, turning several times.
5. Drain hens, reserving marinade.
6. Preheat oven to 350 [degree symbol] F.
7. Place hens in roasting pan.
8. Roast 1 hour or until done, basting with reserve marinade frequently. Makes 4 servings.

Lamb Recipes

Spring Lamb with Mustard

1/2 cup prepared mustard
2 tablespoons soy sauce
2 tablespoons Gravy Master
1 clove garlic, minced
1/2 teaspoon dried rosemary leaves
1/2 teaspoon ground ginger
2 tablespoons vegetable oil
1 (6 to 7 pounds) spring leg of lamb, boned, butterflied, and trimmed

Directions:

1. Put mustard, soy sauce, Gravy Master, garlic, rosemary leaves, ginger and oil into a blender container. Cover and blend until smooth.
2. Grill lamb 4 to 6 inches from hot glowing coals for 30 to 45 minutes, basting frequently with mustard mixture. Turn lamb frequently. (Meat thermometer inserted in center of thickest part of meat should register 130 [degree symbol] to 135 [degree symbol] F. for medium rare.)
3. Remove from grill and let stand 10 minutes, covered, before carving. Makes 8 to 10 servings.

French Provençal Leg of Lamb

2 cups Beaujolais wine
2 tablespoons olive oil
1 tablespoon Gravy Master
1 tablespoon dried rosemary leaves
1 teaspoon dried thyme leaves
1/2 teaspoon ground black pepper
1/8 teaspoon dried sage leaves
2 cloves garlic, sliced
Salt
1 (5 to 6 pound) leg of lamb

Directions:

1. In a large bowl, combine wine, oil, Gravy Master, rosemary, thyme, black pepper and sage.
2. Insert slivers of garlic in tiny slashes all over leg of lamb.
3. Put lamb in marinade, turning to coat all sides.
4. Cover and chill 24 hours, turning frequently.
5. Remove from marinade and sprinkle with salt.
6. Place, fat side up, on rack in open, shallow roasting pan. Roast at 450 [degree symbol] F. for 10 minutes.
7. Reduce oven heat to 325 [degree symbol] F.; roast 2 hours for rare (meat thermometer will register at 135 [degree symbol] F.); 2 1/2 hours for medium rare (meat thermometer will register at 150 [degree symbol] to 155 [degree symbol] F.)
8. Baste with some of the marinade several times during roasting. Makes 8 servings.

Rack of Lamb Gravy Master

1 rack of lamb (about 8 ribs)
2 tablespoons Gravy Master
2 cloves garlic, minced
1/2 teaspoon rosemary, crushed
1/2 teaspoon salt (rock salt if available)

Directions:

1. Put lamb on broiler pan.
2. Baste with Gravy Master.
3. Add minced garlic, rosemary (fresh spring if available) and salt.
4. Place under broiler and broil 5 to 9 minutes for medium-rare or until desired doneness. Serves 2.

Lamb Gyros on Pita Rounds

This version of the Greek-style specialty has the same tasty seasonings, but comes in a handy burger shape. For the gyros:

1 lb. ground lamb
1/3 cup crumbled feta cheese
4 tablespoons fine dry bread crumbs
1/4 teaspoon oregano
1 clove garlic, finely chopped
Dash of pepper
4 teaspoons Gravy Master

Directions:

1. Combine all ingredients and mix well. Shape into 4 oval patties.
2. Place patties on a dish and cover loosely with waxed paper. Cook on HIGH 6 to 8 minutes or until done to your taste, turning patties and rotating dish once during cooling.
3. To assemble gyro sandwiches, cut 2 large pita rounds in half. Spread the inside of each half with 1 or 2 tablespoons plain yogurt. Fill each half with 1/4 cup shredded lettuce, a few slices of tomato and 1 tablespoon chopped cucumber. Place a patty into pita half. Garnish with fresh mint, if you like. Makes 4 servings.

Turkey Recipes

Barbecued Turkey

1 cup orange juice
2 tablespoons Gravy Master
1 clove garlic, mashed
1/4 cup wine vinegar
Dash Tabasco [registered trademark symbol] sauce
1/2 cup butter or margarine, melted
1 turkey (8 to 9 pounds), thawed if frozen

Directions:

1. Cut the turkey in pieces as you would a chicken, or ask the butcher to do it for you. (Discard neck and giblets.)
2. Arrange pieces in a single layer in a shallow pan. Combine orange juice, Gravy Master, garlic, vinegar and Tabasco [registered trademark symbol]. Pour over turkey, turning to coat all sides.
3. Cover and refrigerate overnight, turning turkey several times in marinade.
4. When ready to cook, drain turkey and brush lightly with melted butter.
5. Grill 4 to 6 inches from hot glowing coals for 40 to 45 minutes, turning turkey frequently and brushing often with orange juice mixture that is mixed with remaining melted butter. Makes 6 to 8 servings.

Turkey Breast with Golden Gravy

You needn't wait for special occasions to enjoy this handy turkey cut. It's perfect for small families.

1 boneless turkey breast roast (about 1 3/4 to 2 1/4 lbs.)
2 tablespoons melted butter or margarine
2 tablespoons Gravy Master
1/2 teaspoon paprika
Salt and pepper to taste
For the gravy: [underlined]
4 tablespoons melted butter or margarine
Pan drippings
4 tablespoons flour
2 cups chicken bouillon
1 teaspoon Gravy Master

Directions:

1. Combine melted butter, Gravy Master, paprika, salt and pepper. Rub all over the turkey breast.
2. Place on baking dish, cover loosely with waxed paper and cook on HIGH about 9 minutes per pound, rotating dish halfway through cooking time, and basting with drippings. Set aside and keep warm while making gravy.
3. Add butter to drippings in the pan. Cook on HIGH 30 seconds. Whisk in flour until smooth. Slowly whisk in chicken bouillon and Gravy Master. Cover and cook on HIGH 2 or 3 minutes, until hot and bubbly. Makes 6 to 8 servings.