



A Sauce for all Seasons

Spring

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. 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.

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.

Sesame Baked 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.

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.

Salmon Supreme

1/2 cup mayonnaise
2 teaspoons Gravy Master
2 teaspoons fresh-squeezed lemon juice
1/2 teaspoon dried marjoram, tarragon leaves or dill weed
4 salmon steaks (6 to 8 ounces each) cut about 1 inch thick

Directions:

1. In a small bowl, combine mayonnaise, Gravy Master, lemon juice and marjoram, tarragon or dill.
2. Grill salmon 4 to 6 inches from hot glowing coals for 7 to 10 minutes, brushing frequently with mayonnaise mixture and turning once. Fish is done when flesh turns from translucent to opaque throughout.
3. Remove from grill and serve immediately. Makes 4 servings.

Summer

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 [registered trademark symbol], 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.

All-American Barbecued Ribs

1 cup chopped onion
2 teaspoons minced garlic
3 tablespoons vegetable oil
1 can (14 ounces) whole, peeled tomatoes, chopped
1 cup catsup
1 cup beef broth
1/2 cup chopped green pepper
1 cup chopped celery
1/4 cup dry mustard
1 tablespoon dry mustard
1 tablespoon chili sauce
2 tablespoons Worcestershire sauce
1 tablespoon Gravy Master
2 tablespoons brown sugar, packed to measure
Dash cayenne pepper
4 to 6 pounds beef chuck flanken-style ribs (back ribs), cut into individual ribs

Directions:

1. In a 3-quart saucepan, saute onion and garlic in oil until tender.
2. Add remaining ingredients, except ribs, and simmer 30 minutes, stirring frequently. Generously coat ribs with sauce and let stand 30 to 60 minutes, covered, at room temperature.
3. Grill ribs 6 to 8 inches from hot glowing coals, covering grill for the first 30 minutes, opening vents and turning ribs frequently.
4. Remove cover. Grill ribs 30 minutes longer, brushing frequently with sauce and turning ribs.
5. When thoroughly cooked, remove to platter and serve immediately. Heat remaining sauce and serve separately. Makes 4 to 6 servings.

Backyard Steak

3/4 cup dry red wine (Burgundy)
2 tablespoons vegetable oil
1 tablespoon Gravy Master
1 onion, finely chopped
1/2 cup chopped parsley
1 bay leaf, crumbled
1/2 teaspoon dried tarragon leaves
1 teaspoon dried thyme leaves
Dash Tabasco [registered trademark symbol] sauce
1 sirloin steak, about 3 pounds (cut 1 to 1 1/2 inches thick)

Directions:

1. In a large, shallow glass baking dish, combine wine, oil, Gravy Master, onion, parsley, bay leaf, tarragon, thyme and Tabasco [registered trademark symbol].
2. Place steak in marinade and turn to coat all sides. Cover and chill 24 hours, turning steak frequently.
3. Remove steak from marinade. Grill 4 to 6 inches from hot glowing coals for 12 to 15 minutes, turning and brushing frequently with reserved marinade. Makes 8 servings.

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.
3. Combine orange juice, Gravy Master, garlic, vinegar and Tabasco [registered trademark symbol]. Pour over turkey, turning to coat all sides.
4. Cover and refrigerate overnight, turning turkey several times in marinade.
5. When ready to cook, drain turkey and brush lightly with melted butter.
6. 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.

Lemon Herb Barbecued Shrimp

1 1/2 cups catsup
1/2 cup white vinegar
1/4 lemon, seeded and finely minced (rind too!)
1 tablespoon Gravy Master
1 teaspoon sugar
1 teaspoon ground coriander
1/2 teaspoon ground cumin seed
1/4 teaspoon ground ginger
1/8 teaspoon paprika
Cayenne pepper to taste
2 pounds large shrimp (20 to 32), shelled and deveined

Directions:

1. In a small saucepan, combine catsup, vinegar, lemon, Gravy Master, sugar, coriander, cumin, ginger, paprika and Cayenne pepper.
2. Simmer 15 minutes, stirring frequently.
3. Thread shrimp on skewers.
4. Grill 4 to 6 inches from hot glowing coals for 3 to 5 minutes, turning and brushing frequently with lemon mixture. Do not overcook.
5. Serve immediately. Makes 6 to 8 servings.

Fall

Lemon Sole Supreme

1/2 cup mayonnaise
2 teaspoons Gravy Master
2 teaspoons fresh-squeezed lemon juice
1/2 teaspoon dried marjoram, tarragon leaves, or dill weed
1 1/2 pounds fresh fillet of sole

Directions:

1. In a small bowl, combine mayonnaise, Gravy Master, lemon juice and marjoram, tarragon or dill.
2. Arrange sole on broiler pan in a single layer, and spread mayonnaise mixture evenly on top.
3. Broil 3 inches from heat source for 3 to 4 minutes or until fish is done. Remove from broiler and serve immediately. Makes 6 servings.

Crispy Orange-Apricot Duckling

1/2 cup chopped onion
1 teaspoon minced garlic
2 tablespoons vegetable oil

1 can (17 ounces) apricot halves, drained
1/4 cup cider vinegar
3 tablespoons frozen orange juice concentrate, thawed
3 tablespoons light brown sugar, packed to measure
1 tablespoon Gravy Master
1 teaspoon dry mustard
1/2 teaspoon ground ginger
3 to 4 drops Tabasco [registered trademark symbol] sauce
1 (4 to 5 pound) duckling

Directions:

1. In a small saucepan, saute onion and garlic in oil for 5 minutes or until tender.
2. Meanwhile, combine apricots, vinegar, orange juice, brown sugar, Gravy Master, mustard, ginger, and Tabasco [registered trademark symbol] in blender container.
3. Cover and blend until pureed. Add to onion mixture and simmer 15 minutes.
4. Remove and discard neck and giblets from duckling. Rinse and pat dry duckling, tie legs together, and fold wing tips under.
5. Prick skin of duckling all over.
6. Place breast side up on a rack in a shallow roasting pan.
7. Roast, uncovered, at 450 [degree symbol] F. for 15 minutes or until lightly browned.
8. Pour off fat.
9. Lower heat to 350 [degree symbol] F. and roast duckling 1 to 1 1/2 hours longer or until done, brushing with sauce 2 or 3 times.
10. Heat remaining sauce and serve separately. 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.

Hamburgers Italiano

1 packet (0.70 ounce) Italian-style salad dressing mix
1 teaspoon Gravy Master
1/4 cup catsup
1 tablespoon vinegar
Dash Tabasco [registered trademark symbol] sauce
1 pound lean ground beef, shaped into 4 thick patties

Directions:

1. Prepare salad dressing mix as directed on package.
2. Stir in Gravy Master, catsup, vinegar and Tabasco [registered trademark symbol].
3. Brush hamburgers with catsup mixture and place on broiler pan.
4. Broil 3 inches from heat source for 5 minutes, basting with sauce once or twice.
5. Turn burgers over and baste again.
6. Broil until done as you like them. Makes 4 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.

Octoberfest Flank Steak

1 cup dark beer or ale
1/4 cup vegetable oil
2 1/2 tablespoons Dijon-style mustard
1 teaspoon minced garlic
1 tablespoon Gravy Master
1 flank steak (1 1/2 to 2 pounds)

Directions:

1. In a bowl, mix beer, oil, mustard, garlic and Gravy Master.
2. Put flank steak into a zip-lock plastic bag.
3. Refrigerate 24 hours.
4. Remove steak from marinade and broil 2 to 3 inches from heat source 6 to 8 minutes, turning once.
5. Flank steak should be served rare. To serve, cut very thin diagonal slices. Makes 4 to 6 servings.

Orange Chicken

1 cup orange juice
2 tablespoons orange-flavored liqueur
1 tablespoon Gravy Master
1 tablespoon vegetable oil
2 teaspoons light brown sugar, packed to measure
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon dry mustard
6 pieces chicken quarters

Directions:

1. In a small saucepan, combine orange juice, liqueur, Gravy Master, oil, sugar, orange peel, cloves and mustard.
2. Simmer 10 minutes, stirring frequently.
3. Cool completely.
4. Put chicken pieces into a zip-lock plastic bag, add orange juice mixture, and close.
5. Refrigerate 24 hours.
6. Remove chicken from marinade and place on a broiling pan.
7. Broil chicken 7 to 9 inches from heat source for 40 to 45 minutes, turning and basting frequently with orange juice mixture. Makes 6 servings.

Winter

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.

Swordfish Scandia

1/4 cup vegetable oil
1 1/2 tablespoons white wine vinegar
1 tablespoon prepared brown mustard
1 tablespoon Gravy Master
1 teaspoon fresh-squeezed lemon juice
1 teaspoon sugar
1 tablespoon chopped fresh dill weed (optional)
4 swordfish steaks (6 to 8 ounces each), cut 1 inch thick

Directions:

1. In a blender container, put oil, vinegar, mustard, Gravy Master, lemon juice, sugar and dill.
2. Cover and blend until smooth.
3. Place swordfish steaks on broiler pan. Brush with mustard mixture.
4. Broil 3 inches from heat source for 3 minutes. Brush with mustard mixture.
5. Turn steaks over; brush again.
6. Broil 5 minutes longer, brushing frequently with mustard mixture until steaks are done. Fish is done when flesh turns from translucent to opaque throughout.
7. Remove from broiler and serve immediately. Makes 4 servings.

Orange Chicken

1 cup orange juice
2 tablespoons orange-flavored liqueur
1 tablespoon Gravy Master
1 tablespoon vegetable oil
2 teaspoons light brown sugar, packed to measure
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon dry mustard
6 pieces chicken quarters

Directions:

1. In a small saucepan, combine orange juice, liqueur, Gravy Master, oil, sugar, orange peel, cloves and mustard.
2. Simmer 10 minutes, stirring frequently.
3. Cool completely.
4. Put chicken pieces into a zip-lock plastic bag, add orange juice mixture, and close.
5. Refrigerate 24 hours.
6. Remove chicken from marinade and place on a broiling pan.
7. Broil chicken 7 to 9 inches from heat source for 40 to 45 minutes, turning and basting frequently with orange juice mixture. Makes 6 servings.

Holiday Ham with Mustard Glaze

1/2 cup Dijon-style mustard
1/3 cup cider vinegar
1/3 cup light brown sugar, packed to measure
1/2 cup honey

1 tablespoon sesame oil
1 tablespoon soy sauce
1 teaspoon dry mustard
1 tablespoon Gravy Master
1 fully cooked ham (about 12 pounds)

Directions:

1. In a small saucepan, combine mustard, vinegar, sugar, honey, oil, soy sauce, dry mustard and Gravy Master.
2. Simmer 5 minutes, stirring frequently.
3. Remove from heat and set aside.
4. Place ham in open shallow roasting pan. Bake at 325 [degree symbol] F. until meat thermometer registers 140 [degree symbol] F., allowing about 15 minutes per pound.
5. Remove ham from oven 30 minutes before end of baking time.
6. Remove any rind.
7. Trim and smooth fat.
8. Score deeply in a diamond pattern.
9. Brush ham with glaze; return to oven.
10. Bake 30 minutes, brushing several times during baking with remaining glaze.
11. Serve immediately with remaining glaze, heated, on the side. Makes about 16 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.

Hot 'N Saucy Shrimp

1/2 cup vegetable oil
1/2 cup chili sauce
1/2 cup catsup
1/3 cup fresh-squeezed lemon juice
1/4 cup Worcestershire sauce
2 tablespoons Gravy Master
1 teaspoon soy sauce
1 teaspoon Tabasco [registered trademark symbol] sauce
2 teaspoons minced garlic
1 tablespoon dark brown sugar, packed to measure
1 lemon, cut into wedges
2 pounds large shrimp (20 to 32) shelled and deveined

Directions:

1. In a bowl, combine all ingredients except shrimp; mix.
2. Put shrimp into a zip-lock plastic bag.
3. Add marinade and close bag.
4. Refrigerate 24 hours.
5. Remove shrimp from marinade.
6. Thread on skewers with lemon.
7. Broil 4 to 5 inches from heat source for 3 to 5 minutes, turning frequently until shrimp are done. Do not overcook.
8. Serve immediately. Makes 6 to 8 servings.