

A Marinade To Die For

- 1/3 c. steak sauce
- 1/2 c. brown sugar
- 1 (12-oz.) can lemon-lime flavored soda
- 1/2 c. butter, melted
- 4 T. red wine vinegar
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 1/4 tsp. salt
- 1/4 tsp. pepper

Mix all ingredients together until well blended. Great for pork and chicken, but can be used on any of your favorite meats.

Recipe Submitted By: Debbie Green

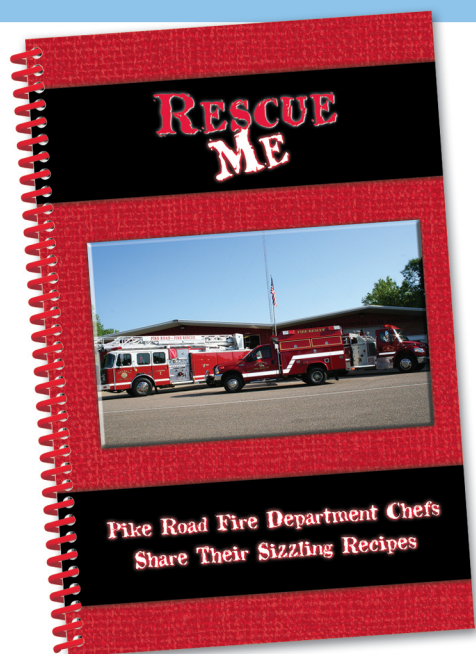
RECIPES OF THE MONTH

Dry Spice Rub

- 1 tsp. paprika
- 1 1/2 tsp. dried thyme
- 1 1/2 tsp. dried basil
- 3/4 tsp. cumin
- 2 T. curry powder

Mix all ingredients together in a small bowl. Lightly coat meat with seasoning and pat firmly into meat. For the best flavor, put seasoned meat in a resealable plastic bag and refrigerate for 2 hours before cooking.

Recipe Submitted By: Dionne McConnell



Created By: Pike Road Vol. Fire Dept. Ladies Auxiliary
From: Pike Road, AL
Proceeds Support: Pike Road Vol. Fire Dept. & Citizens
Gross Sales: \$12,950

Special Features:

Rescue Me – Pike Road Fire Dept. Chefs Share Their Sizzling Recipes helps us get a jump start on summer with red-hot grilling recipes. Now that it's time to dust off the ole' grill, be sure to sample firefighter favorites, including "Grilled Chicken or Shrimp Salad with Raspberry Vinaigrette" or "Grilled Bacon Wrapped Asparagus." They're sure to extinguish your hunger! The Ladies Auxiliary capitalized on the fire theme by creating cleverly titled custom dividers, such as "Two Alarm Casseroles," "Smoldering Slow Cooker Cooking," and "Smoking Wild Game." With this blaze of creativity, there was no need to sound the alarm in order to ring in sales!

