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**Times Record News**

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# MELT<sup>his</sup> heart

## Best gift may be barbecue goods

**Judith K. McGinnis**

Times Record News

Ah, Fathers Day, the time when sons, daughter and wives struggle to find just the right thing to express their appreciation to dear old Daddy.

When ties and aftershave prove unappreciated and handkerchiefs lay unused in the draw, just remember, nothing says "I love you" like barbecue.

No matter their age, men still have a primal relationship with fire and anything cooked on it. The retail market is so ablaze with products these days, it's tough to know just where to start and how far to go with the budget.

Over the last few months TRN consumer product testers have been hard at work trying some of the latest and gratest in barbecue goods.

From cooking to clean up, testers had a chance to evaluate the practicality and price-worthiness of cookers and accessories. These are the cream of the crop for Pop:

### The Big Green Egg:

Every legend you may have heard about the Green Egg, an other-worldly looking green ceramic cooker that is supposed to deliver the most perfect barbecue ever, appears to be true.

Testers spent weeks in trials, cooking everything from brisket ribs and the results

astonished seasoned cooks and beginners alike.

The Green Egg is not the only ceramic cooker on the market but there's no question it's the one with an almost cultlike following. It came to the TRN's attention at a

New Year's Eve

party; the host was cooking tenderloins on his big green Christmas present.

Based on clay ovens still used for Chinese and Indian cuisines, the Egg burns lump charcoal. This allows roasting or



Courtesy

The Big Green Egg

Please see  
**GIFTS**  
on Page 2B

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## BARBECUE COOKBOOKS

Now that your dad has all the barbecue equipment his heart desires, it's time to start making suggestions about what he should cook first.

Steaks and brisket are nice but it's always good to add something different to the repertoire so three new cookbooks caught our eye.

■ "BBQ Bash" by Karen Adler and Judith Fertig goes straight to the heart of what a cookout is all about — entertaining family and friends.

From appetizers like Thai grilled flank steak in lettuce cups to entrees such as cherry-smoked rack of pork with cider-mustard-bourbon sauce, the book is full of great ideas not only for cooking up a

great meal but adding those extra touches that make it a party.

Including technique tips, wine and cocktail suggestions and ways to display dishes to their best advantage, "BBQ Bash" is a good fit for younger dads or even new bridegrooms. From Harvard Common Press.

■ Got a dad who has been given his marching orders to cut down on cholesterol? Even though the word "vegetarian" might seem a little scary at first, author Andrea Chesman makes a great case for meatless outdoor cooking in "The New Vegetarian Grill."

Chimichangas on the grill, tomato-basil panini and wok-grilled Chinese fried rice

are just a few of the dishes that make it easy to forego the heavy animal fats. Layer in some maple-grilled pound cake with peaches and dad could realize hot tasty life is on the light side of the fire box.

■ For the dad who can be found on a golf course when he isn't presiding over a rack of ribs, there's "I'd Rather Be Grilling!" a small cookbook of easy recipes with golf-themed names. Par 5 juicy blue cheese burgers and gimme another buffalo wing would go perfect with mulligan margaritas. The book is available at [www.idratherbegrilling.com](http://www.idratherbegrilling.com), and can be gift packed with grilling spices and golf accessories.

