

*Sunset*  
**BARBECUE  
BOOK**



**HOW TO BUILD THEM**

**..... HOW TO USE THEM**



Twelfth Printing, April, 1948

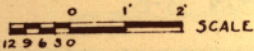
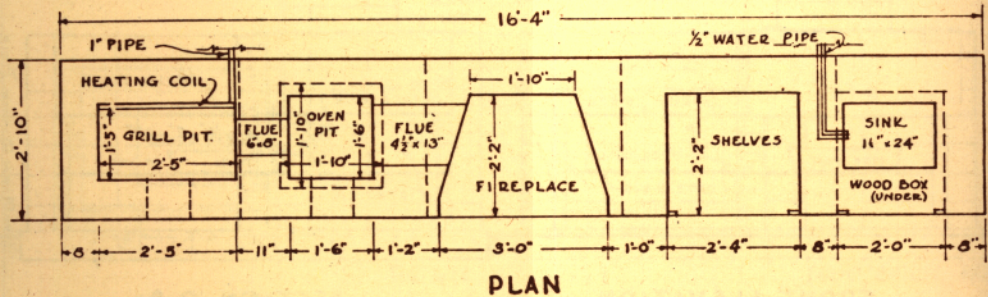
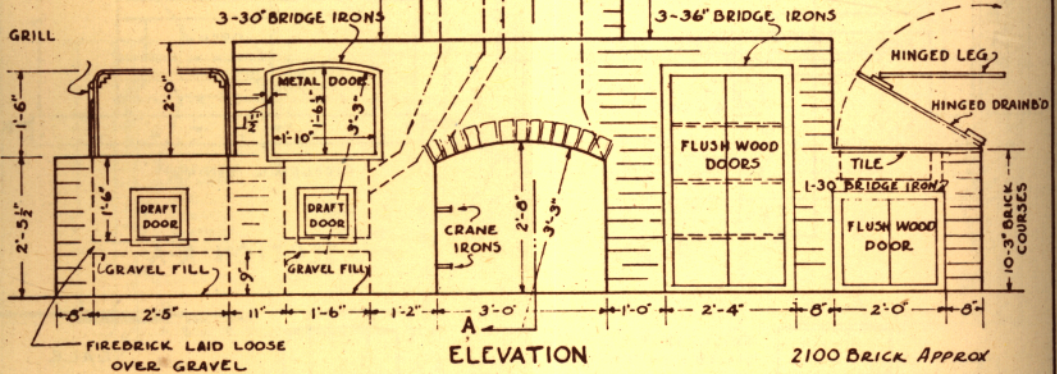
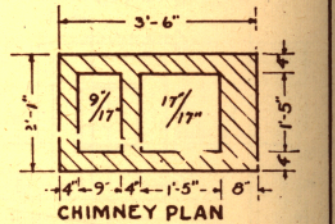
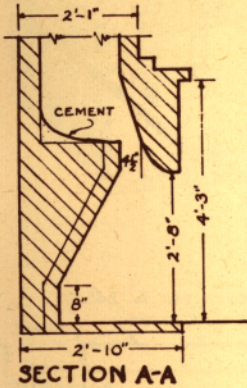
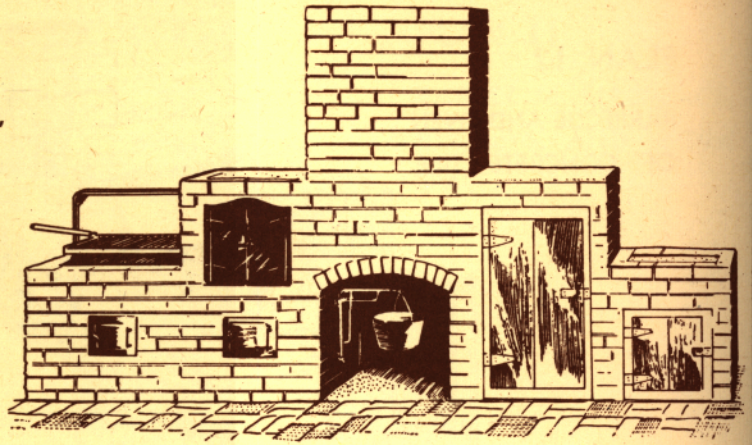
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Printed in U. S. A.

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# PLAN 13

BARBECUE, OVEN,  
FIREPLACE, SINK,  
CUPBOARDS, AND  
WORK SURFACES.



IRONCRAFT INC

## GLORIFIED HAMBURGER

- 1 pound ground beef
- 1 cup cracker crumbs
- 1 cup tomato juice
- 1 egg
- 1 small onion, finely chopped
- Salt and pepper to taste

Mix these ingredients together and form into patties. Grill, and prepare yourself for a taste treat!

## VENISON HAMBURGER DELICIOUS

- 2 pounds venison
- 1 medium-sized onion
- 3 eggs
- 1/2 cup cream
- 1 cup stale bread crumbs
- 2 teaspoons salt
- 2 teaspoons sage
- 1/4 teaspoon black pepper
- A dash of cayenne

Put the venison and onion through food chopper. Add eggs (beaten), crumbs, cream and seasonings. Mix well and form into hamburger-size patties. Roll these patties in flour and fry in plenty of sizzling hot fat until well done. Put onto a hot platter, dot with butter and serve at once. These are good also when dropped into tomato sauce to which has been added a little A-1. Simmer 30-40 minutes in this sauce.

## SHISHKABOB

Using about 7 pounds of shoulder or leg of lamb for 10-12 people, cut the lamb in cubes about 1 1/2 inch in size.

Soak 6-8 hours in claret wine—enough nearly to cover meat, and slices of onion and garlic as to your taste.

Place on barbecue skewers, alternating the lamb with small pieces of ham. Season with salt and pepper. Broil over charcoal fire.

## CAMP KABOBS

Cut cored apples into 1/2-inch thick rings. Slice medium-sized white onions into 1/4-inch slices. Allow two slices of each of these, two 1-inch cubes of beef or lamb, a long strip of bacon and a pointed stick for each kabob. (The stick should be freshly cut from a

willow so that it will be too green to burn while the food is cooking.)



Run the point of the stick through one end of the slice of bacon, top with a ring of apple, then the onion slice, and next a cube of meat. Lap the bacon up over this and run the stick through it again. Repeat the layers of apple, onion and meat and draw the other end of the bacon up over this and secure on the end of the stick. Hold over glowing coals until the bacon is very crisp and the meat is done—about 20 minutes.

## PONED CHICKEN

Using coarse, yellow cornmeal, make batter as for corn bread, but *thick*.

Fry your chicken, as you choose, to tenderness. Remove from fire and bone. Make your gravy.

Put your heavy griddle on your grill and swipe with bacon rind. When griddle is hot, drop batter on it in large "puddles" about 6 inches in diameter and 1/2 inch thick. When they start to "perk," put layers of the chicken on top and cover with more batter. Cook on both sides, to a golden brown crust. Serve with chicken gravy.

Menu suggestion: Serve with a generous sized ice-cold vegetable salad.

## BARBECUED CHICKEN

Use young chickens weighing 1 1/2 to 2 pounds. Have them cleaned at the market, and split for broiling. Broil halves on the grill over a bed of coals, cooking inside first,