

EVERY DAY

WITH RACHAEL RAY

rachaelraymag.com

SUMMER COOKOUT SPECIAL

picnics • bbq • road trips

54

breezy recipes

ALL WITH PHOTOS!

Grab-n-Go!

30-MINUTE MEAL SHOPPING CARDS

DO-IT-YOURSELF spa party



GET OUTTA TOWN!

11

tasty trips

JUNE / JULY 2006

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U.S. \$3.99 / CAN. \$4.99



Spicy Dry Rub

TIP

READY WHEN YOU ARE: Make a double batch of this rub and store it in a jar for up to six months.

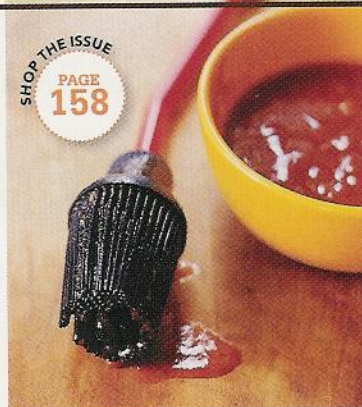
Spicy Dry Rub

MAKES ¼ CUP

Massage this rub onto shrimp, chicken or pork a few minutes before grilling. The recipe makes enough for 1 pound of shrimp, 4 chicken breasts, 2 pork tenderloins or 4 pork chops.

2 tablespoons smoked sweet paprika	2 teaspoons freshly ground pepper
2 teaspoons brown sugar	½ teaspoon dried thyme
2 teaspoons coarse salt	¼ teaspoon cayenne pepper

In a small bowl, stir together the paprika, brown sugar, salt, pepper, thyme and cayenne pepper.

**Grilled Chicken with Fireworks Sauce**

4 SERVINGS

PREP TIME 25 min

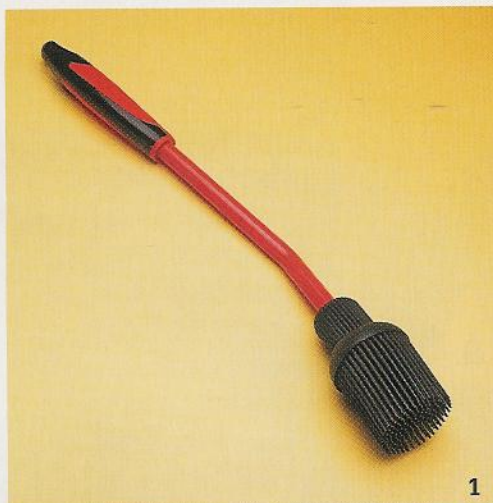
COOK TIME 25 min

- 3 tablespoons vegetable oil, plus more for rubbing
- 2 garlic cloves, finely chopped
- ¼ cup smoked sweet paprika
- ⅔ cup ketchup
- Juice of 2 lemons (¼ cup)
- 2 tablespoons frozen orange juice concentrate, thawed
- 2 tablespoons brown sugar
- 2 teaspoons Worcestershire sauce
- 2 teaspoons Dijon mustard
- 2 pinches of cayenne pepper
- Salt and freshly ground pepper
- 2 whole skinless, boneless chicken breasts (about 2½ pounds), pounded ½ inch thick

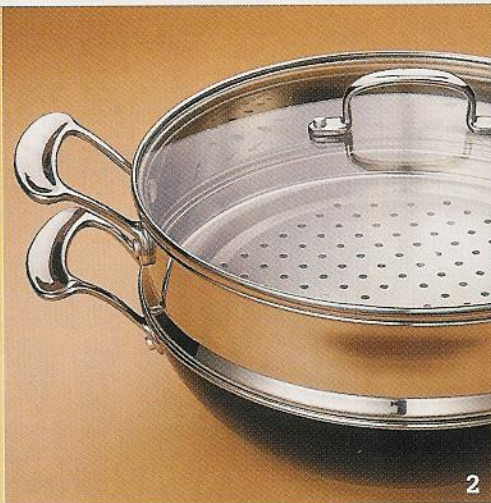
1. Preheat a grill to medium-hot or a grill pan to medium-low. Place the 3 tablespoons of oil in a medium saucepan over medium heat. Stir in the garlic and cook for 1 minute, then stir in the paprika and cook for 1 minute more. Add 1 cup of water and the ketchup, lemon juice, orange juice concentrate, brown sugar, Worcestershire sauce, mustard and cayenne pepper. Season the sauce with salt and pepper and simmer until slightly thickened, 8 to 10 minutes. Reserve half of the sauce to serve at the table.

2. Coat the chicken breasts with oil and grill for 3 minutes on each side. Brush some of the sauce on both sides of the chicken and continue grilling until cooked through and still juicy, about 3 minutes more per side. Serve with the reserved sauce. ➤

June | July



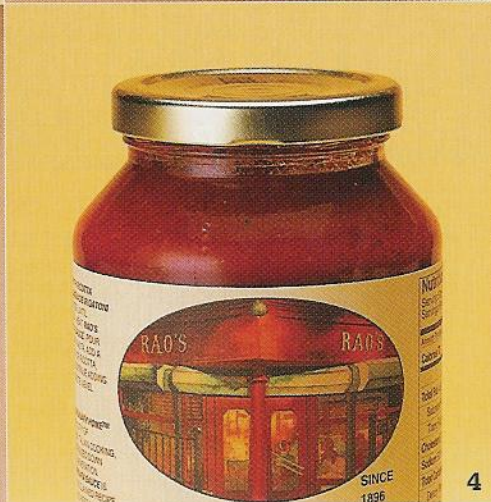
1



2



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4



5

1 | In “On Hand” (page 51), we use the **Grill Friends Super Silicone Angled BBQ Mop** to brush extra flavor onto our Grilled Chicken with Fireworks Sauce. (\$10, bbqproshop.com)

3 | We mixed the quintessential summer cocktail in “Gin Dandy” (page 130) with the **Anodized Aluminum Shaker** and the **Oneida Cocktail Strainer**. (\$4 and \$6, surlatable.com)

2 | Honolulu-based chef Roy Yamaguchi cooked at home for the family in “Home Plate” (page 120) using his own **Roy’s Fusion 12-inch Wok with Steamer Insert**. (\$50, hsn.com)

4 | When poking around Diane Neal’s kitchen in “Celeb Fridge” (page 46), Rachael found a secret stash of **Rao’s Homemade Marinara Sauce**. (\$24 for three 24-ounce jars, raos.com)

5 | We dug into umpteen different ice creams for “Screaming Good” (page 35) with **Zeroll’s Defrosting Ice Cream Scoop**. No need for elbow grease when you have one of these: A special solution inside the handle transfers heat from your hand to the bottom of the scooper, so the ice cream glides right out. You can stack up a triple-decker cone in seconds! (\$20, cooking.com)

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