

DALE'S FISH ON THE BARBIE

Fresh fish

On stove, melt 1 stick butter (add)

2 tspn. garlic salt (or garlic powder)

1 tspn. parsley flakes

1 tspn. lemon juice

1 tspn. cajun or Chesapeake Bay seasoning

When butter is just melted, put foil on Barbie, dip fish in seasoned butter, grill until done

Serve with potato salad--etc.

POTATO SALAD (Make up nite before)

5 lb. bag of good potato's

Boil in salted water (1 tspn.) till done with their skins on

Boil 6 to 8 eggs for hard boil

Dice 1/4 green pepper

1/4 onion

Mix 1/2 cup salad dressing

1 tspn. vinegar

Salt & pepper

2 tablesp. milk

1 tspn. celery salt

Add green peppers ,onions & 1 celery stalk finely chopped -- Mix

Take skins off potato's after they've cooled

Cut up potato's

Add mayo mixture

Slice eggs

Then add paperika all over top of eggs

PORK CHOPS ON THE BARBIE MARINATE ALL DAY

1 large pkg. of pork chops

2 to 3 onions (cut up)

1-1/2 cup vineager

1/2 cup oil

1 tspn. pepper

Take out of bag (disgard onions)

Put on barbie

Add lots of black pepper

Cook till done

Serve with Italian salad

1 box elbow or seashell macaroni

2 carrots

2 celery stock (carrot & celery chopped fine)

1 piece garlic chopped fine

2 or 3 green or (&)black olives chopped

salt & pepper

1/2 cup vinegar

1/3 cup oil

1/3 tspn. oregano

1/3 c