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**Strike up the BBQ for Canada Day!**

*Best of*  
**MAISIE'S KITCHEN**

**BEER CAN CHICKEN**

**1 whole chicken (3 lb)**

**BBQ sauce**

**1 can beer**

Brush chicken liberally with BBQ sauce.

On a two-burner barbecue, light one burner and set to medium heat. Open the can of beer and pour out about 1/4 cup. Make three more holes in the top of the can.

Remove the chicken from the marinade and throw out the bag. Slide the chicken, with the legs pointing down, onto the can. The ends of the drumsticks should touch the bottom of the can and the chicken should stay upright.

Put the chicken and can over the unlit burner and use the legs to help keep the chicken upright.

Close the barbecue lid. Grill for about 45 minutes then turn the chicken 180° to ensure even heating.

Close the lid and continue cooking for another 45 minutes or until a meat thermometer inserted in the breast reads 185°F.

Remove the chicken and can from the barbecue and put them on a plate so that the can remains upright. Let stand for 15 minutes.

Gently lift the chicken off the can onto a cutting board. Throw out the can and liquid. Cut the chicken into portions and serve.

If you prefer, use chicken stock or lemonade instead of beer. Pour 1-1/4 cups into an empty soft drink or beer can.

**CUCUMBER SOUR CREAM MOUSSE**

Capture the refreshing coolness of summer early in this spectacular salad. Of course, it can be prepared ahead.

**1 pkg lemon-flavored gelatin**

**1-1/2 c boiling water**

**1/2 tsp salt**

**1/2 tsp dry mustard**

**1/2 tsp Worcestershire sauce**



*Maisie Clairmont*

**1 large cucumber (unpeeled), shredded**

**1 green onion, minced**

**2 tbsp chopped fresh parsley**

**1 tbsp vinegar**

**1 c light sour cream**

In bowl, combine gelatin and boiling water; stir until completely dissolved. Stir in salt, mustard and Worcestershire; chill until consistency of unbeaten egg whites. Add cucumber, onion, parsley, vinegar and sour cream. Lightly oil or rinse 4 cup mould, with cold water. Pour in gelatin mixture. Chill 2 hours or until set.

**EASY BARBEQUE BEEF TENDERLOIN STEAK**

**2 steaks beef tenderloin**

**1 tablespoon olive oil**

**2 cloves crushed garlic**

**1 tsp meat tenderizer**

Rub meat with olive oil and crushed garlic. Sprinkle with tenderizer. Cover, and refrigerate for 30 minutes.

Preheat grill to medium high heat.

Brush grate with oil, and place steaks on the grill.

Cook for 5 to 7 minutes per side, or until done.

**MAGIC COOKIE BARS**

**1-1/2 c crushed corn flakes**      **3 tbsp sugar**

**1/2 c margarine or butter, softened**

**1 c coarsely chopped walnuts**

**1 c semi-sweet chocolate chips**

**1-1/3 c (3 1/2 oz.) flaked coconut**

**1 can (15 oz.) sweetened condensed milk**

Measure crumbs, sugar and margarine into 13 x 9 x 2-inch baking pan. Mix thoroughly. With back of spoon, press mixture evenly and firmly in bottom of pan to form crust.

Sprinkle walnuts, chocolate chips and coconut evenly over crust. Pour sweetened condensed milk evenly over top.

Bake at 350° F about 25 minutes or until lightly browned around edges. Cool completely before cutting into bars. Store in airtight container in refrigerator.

Microwave directions: Microwave margarine in 12 x 7 1/2 x 2-inch glass baking dish on HIGH until melted. Add crumbs and sugar. Mix thoroughly. Press lightly in bottom of dish to form crust. Sprinkle walnuts, chocolate chips, and coconut evenly over crust. Pour sweetened condensed milk evenly over top. Microwave on HIGH about 7 minutes or until lightly browned around edges. Cool completely before cutting into bars.

**RICE KRISPIE SQUARES**

**3 tbsp margarine**

**1 pkg (10 oz.) marshmallows**

**6 c Rice Krispies**

In large saucepan melt butter over low heat. Add marshmallows and stir until melted. Remove from heat. Add Rice Krispies cereal. Stir until well coated. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

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