



MARY EMMERLING'S CHICKEN BARBECUE

We marvel at Mary—her taste superb, her eye for American country antiques unquestionable, and her passion relentless. She has taught America a great deal about style as she has traveled from one coast to the other writing, photographing, and searching for artisans.

½ cup apricot jam
2 tablespoons soy sauce
2 tablespoons dry white wine or dry sherry
2 tablespoons minced scallions (green onions)
2 tablespoons minced garlic
2 tablespoons minced fresh ginger
2 tablespoons fresh lemon juice
Salt and freshly ground black pepper to taste
1 chicken (2 ½ to 3 pounds), well rinsed, patted dry, and quartered

1. Combine all the ingredients except the chicken in a large bowl, and mix well.

2. Rinse the chicken pieces well and pat them dry. Place them in the bowl, and toss to coat with the marinade. Cover, refrigerate, and marinate at least 4 hours, turning occasionally.

3. Prepare hot coals for grilling.

4. Grill the chicken over medium-hot coals, basting frequently with the marinade, until the juices run clear when the meat is pricked with a fork, 15 minutes on each side. Serve immediately.

2 to 4 portions

TOOLS OF THE TRADE

There are a few accessories that we really feel are necessary for grilling:

▲ A natural bristle, long-handled basting brush for applying thick sauces or for oiling the grill rack.

▲ A suction baster to use when applying marinades to food on the grill.

▲ Two flat metal spatulas.

▲ Heavy-duty, long-handled tongs to adjust the coals and turn and pick up the food; tongs won't break the food's outer crust as a fork will do, thus

allowing the juices to escape.

▲ A hinged grill basket for grilling whole fish; this will save your life if you're cooking delicate-fleshed fish, which might fall apart when you turn it.

▲ Skewers in assorted lengths; these are great for making kabobs with chunks of vegetables, chicken, seafood, and meats. If you buy wooden skewers, soak them in water before using so they don't burn.

▲ A stiff, heavy wire brush to clean the grill rack between uses; last night's dinner will not burn off and its flavors will linger.

