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## Seafood and Corn Beach Barbecue

By News Canada

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(NC)—Seafood and seasonal vegetables steam to perfection on the grill in foil pouches lined with fresh corn husks. The husks prevent the contents from burning and add flavour to the steamy juices. This recipe makes one individual package that makes a full meal for one person. Make as many pouches as you have guests. Serve this dinner the first day out when sweet, local corn is in season. The seafood must be fresh.

### Ingredients

1 18-inch square of heavy aluminum foil  
4 green corn husks  
4 small new red potatoes, halved  
1 small onion, thinly sliced  
1 ear of corn, cut into four pieces  
4 whole mussels and/or clams, scrubbed and deveined  
4 jumbo shrimp or scampi, shelled and deveined  
1 tsp chopped fresh parsley 5 mL  
salt and freshly ground pepper  
1/4 cup white wine 50 mL  
1 tbsp butter 15 mL

### Procedure

Lay corn husks over and 18-inch square of heavy foil, overlapping to form a single layer. Arrange potatoes, onion, corn, mussels or clams, and shrimp over top. Season with chopped parsley, salt and pepper. Add the wine, dot with butter, and seal the package securely.

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Place package(s) on the grill over direct medium heat, close lid and cook for 20 minutes, until vegetables are tender and shellfish are opened.

Serve the packets in deep dishes and let guests open them while they are hot and steamy. Serve crusty French bread for sopping up the juices.

Each packet makes one serving.

Recipe courtesy of Weber–Stephen Products Co.

Easy Extras A fresh, crusty baguette Chilled white wine Fresh strawberries, blueberries and peaches marinated with brandy and sugar and served with a dollop of sweetened sour cream and store–bought short cake or cookies for dessert.

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### **Barbecue Party Tips For A Truly Amazing Event**

**By Chris McCarthy**

Barbecue party tips can help a host put together an extraordinary event for family and friends. Eating outdoors is a favorite pastime enjoyed by everyone and planning the event can help make it more memorable and stress–free for the host. Big or small, a barbecue party requires an adequate amount of planning and preparation to ensure that everything is laid out properly.

It is advisable to plan the event around a theme in order to create a focal point for the barbecue party. This way, all aspects of the party such as the food, games and decorations can be fashioned around a

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central theme. Favorite themes for barbecue parties include a Hawaiian motif, nostalgic seventies get-together, or, if you are near the sea, opt for a beach bbq party!

Planning the menu is perhaps the most important part of any get-together especially for a barbecue party as most guests will be looking forward to an array of lip-smacking roasted meats dripping in bbq sauce.

### Barbecue on the Beach Anyone?

Ah, what can be better than a great barbecue on the beach? The beach is definitely one of the best locations to have a barbecue. After all, the nature of grilling and barbecuing as a cooking technique is that it's fun, exciting and very rewarding. Similarly, the beach pretty much exudes the same atmosphere. There are a lot of fun and exciting activities to do at the beach. It's a place where people can be themselves in their 'bare essentials' and the relaxation factor is definitely rewarding. Putting these two wonderful concepts together, a barbecue on the beach is pretty much a recipe for a great time!

But before you pack your stuff, gear up your grill and hit the sand for one hell of a barbecue on the beach party, bear in mind that there are various safety procedures and other rules governing beach areas so it would be best to consult authorities and secure the proper permissions before you even think about organizing a beach barbecue party.

Assuming you've done that and you've already picked a nice spot, next would be preparing for your barbecue on the beach. There are various grill types that you may use for barbecuing on the beach - you have the wood or charcoal grill, gas grill or you may also use a campfire tripod. Be sure to station your grill in a stable spot, away from any flammable material and safe from people possibly bumping into it.

Bring your marinated meat, poultry or seafood in a cooler and take them out only when you're ready to start barbecuing to avoid spoilage. Further, the last seasoning you would want on your barbecue on the beach is sand right? So keep them covered!

And of course, don't forget to pack those barbecue sauces and hot sauces to spice up your barbecue dishes. If you're looking for something insanely different to give your barbecue that extra punch, visit

for their wide array of barbecue sauces, marinades and dry rubs. Treat

yourself and your friends' taste buds to their line of extremely hot products; they would definitely go well with a good beer. Now that's what I call one unforgettable barbecue on the beach party!

Chris McCarthy is the owner of InsaneChicken's BBQ Sauce Catalog. Visit them at

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