
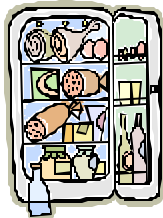


More Tips ...

- ✓ Do NOT partially cook chicken in the kitchen ahead of time unless you are going to grill it immediately. Dangerous bacteria can grow when food is partially cooked, held for a time, then later re-cooked.
 - ✓ Keep the chicken on the grill for several minutes after the last basting to be sure the sauce is well cooked. Test the chicken to see whether it is done by pulling the wing away from the body. If the meat splits away easily and the thermometer reads 170°F, the chicken is done.
 - ✓ Transfer the chicken to a clean plate or tray using clean utensils.
-  **DO NOT** use the plate used to carry the raw chicken to the grill, or the utensils used to turn raw chicken.

- ✓ Refrigerate leftover barbecued chicken, barbecue sauce and other foods as soon as possible after the meal. Use a cooler with ice if you are away from home. Keep cooler in the shade. If you cannot refrigerate or properly cook leftovers, throw them out.

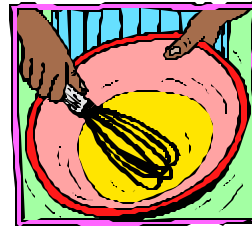


Cornell Barbecue Sauce

Barbecued broilers without sauce are like bread without butter. The barbecue sauce is a basting material. Brush it on the broiler halves every few minutes during cooking.

- 1 cup cooking oil
- 1 pint cider vinegar
- 3 Tablespoons salt*
- 1 Tablespoon poultry seasoning
- 1/2 teaspoon pepper
- 1 egg

Beat the egg, then add the oil and beat again. Add other ingredients and stir. The recipe can be varied to suit individual tastes.



Store leftover sauce in a glass jar in the refrigerator. Sauce can be kept for several weeks.

*Adjust your quantity or eliminate salt to meet individual health needs and taste. Barbecued chicken basted frequently during cooking will be saltier than chicken that has been lightly basted.

Make a habit of following these few simple rules and you, your family and your friends can enjoy safe and tasty barbecues all season long!

A Guide to Safe Chicken Barbecues



*Building Strong and Vibrant
New York Communities*

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In the recent past, several outbreaks of serious food borne illness linked to Salmonella enteritidis, a bacterium sometimes found in raw eggs, have occurred. As a result, state health departments, the U.S. Department of Agriculture and the U.S. Food and Drug Administration, have advised people not to use or consume raw eggs in foods that will not be cooked.

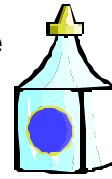


Does that mean you can no longer use the ever-popular Cornell Chicken Barbecue Sauce? The recipe calls for a raw egg. Could the sauce be a possible source of Salmonella enteritidis?

Poultry and Food Science experts at Cornell and at the Food Protection Section of the New York State Department of Health all agreed that the Cornell sauce is safe when used with other approved food preparation practices because

Vinegar

Cornell Chicken Barbeque Sauce contains 2 cups of vinegar for each egg used. This means that it is high in acid which would kill any bacteria that might be present.



Cooked Sauce

Cornell Chicken Barbeque Sauce is cooked after it is applied to the broiler halves. And chicken is cooked to the well-done stage 170°F. Done on a hot grill, the exterior temperature of the pieces would reach 400°F, more than enough heat to kill any Salmonella present on the raw poultry or in the egg.



What is **NOT** safe, however are some outdoor food preparation and serving practices. Raw chicken and other meat can harbor Salmonella as well as other harmful bacteria. These micro-organisms can multiply and cause illness at warm temperatures, 60°F and over. But if you take a few simple precautions during preparation and cook chicken thoroughly to kill bacteria, you don't have to worry about food borne illness.

Remember to take what you know about kitchen cleanliness and safe food handling out to the grill:

- ✓ If you prepare the barbecue sauce ahead of time, refrigerate it.
- ✓ Regardless of what is said above, if you are preparing large quantities of sauce for a community organization's barbecue, your local health department will be happier if you prepare the sauce with pasteurized eggs. Ask your supermarket for them.
- ✓ Wash your hands just **BEFORE** working with food. If hot water and soap are not available nearby, use disposable, wet wipes.
- ✓ Keep bacteria on raw poultry or meat from spreading to other raw or cooked food, including cooked chicken or meat. Wash your hands again **AFTER** working with raw poultry or meat **AND** before handling other kinds of food.
- ✓ Save time: Buy broilers already split in half. Wash thoroughly and place them right on the grill. If you do cut up the chicken yourself, use an acrylic or plastic cutting board and wash it and the knife well with soap and hot water before using them to prepare other foods for your cookout.