

# Master Your Backyard Barbecue

## Family Features

Coaxing layers of mouthwatering savory, smoky flavor out of grilled meat instantly transforms your backyard barbecue from ho-hum to heavenly. As the temperatures rise this grilling season, focus on flavor to take your backyard barbecue to a whole new level.

The distinct flavors of grilled foods come from three sources, according to Ardie Davis, renowned judge on the barbecue circuit and founder of the American Royal International BBQ Sauce, Rub & Baste Contest. These include seasonings and marinades used to flavor food before grilling; smoky flavors that emerge during grilling itself (from wood chips, planks or sauces or seasonings applied while cooking); and finishing sauces applied after the food is removed from the heat.

To create dishes full of flavor this grilling season, follow these easy tips from Davis:

- Tenderize with marinades. Marinades transform tougher cuts of meat into flavorful and tender options. KC Masterpiece marinades will penetrate meat in 30 minutes, adding flavor and increasing tenderness.
- Enhance with wood chips or planks. Build on the grill's natural smoky flavor with wood chips or planks that infuse subtle layers of new tastes, such as hickory or apple. Scatter dry chips directly on the coals and watch for them to begin to smoke before placing meat on the grill. Keep the lid closed in between turning the meat to create a stronger smoky flavor.

- Keep meat moist. Use a spatula or tongs for flipping. Piercing meats can release flavorful juices and moistness, resulting in dry meat and diminished taste.
- Top with Blue Ribbon flavor. Add smoky and sweet flavor to every bite with KC Masterpiece sauces, which can be used for broiling, baking and grilling, and as an ingredient in many recipes. The sauce company celebrates the classic Blue Ribbon recipe that won "Best Sauce" at the first American Royal Barbecue sauce competition in 1978 and is made with real sugar and rich dark molasses.

Try Davis' recipe for Kansas City Classic Ribs to bring authentic flavor to your favorite 'cue. Visit [www.kcmasterpiece.com](http://www.kcmasterpiece.com) for additional tips and flavorful grilling recipes.



## Kansas City Classic Ribs

Recipe created by sauce expert, Ardie Davis.

**MAKES: 4 SERVINGS**

**PREP TIME: 2 HOURS 30 MINUTES**

**COOK TIME: 1 HOUR 20 MINUTES**

### **Marinade:**

**1/3 cup soy sauce**  
**2 tablespoons roasted sesame seed oil**  
**1 teaspoon granulated garlic**  
**1 teaspoon powdered ginger**  
**1 cup KC Masterpiece Kansas City Classic barbecue sauce**  
**1 cup white or cider vinegar**

### **Ribs:**

**2 Racks pork loin ribs, about two pounds each with the membrane removed**  
**2 tablespoons olive oil**

Combine marinade ingredients in medium bowl and mix well. Place ribs in a large GLAD zip-per bag and pour in marinade ensuring ribs are fully covered. Set aside and marinate for 2 hours, or overnight in refrigerator.

Set up two-zone fire for indirect grilling with Kingsford charcoal by situating charcoal on only one side of grill, leaving other side void. Heat to 400 °F.

Lightly oil grill. Remove ribs from marinade and dispose of excess liquid. Place ribs, bone side down, over direct heat and cover grill for 6-8 minutes. Then turn ribs and cover for another 6-8 minutes. Continue this process for 45 minutes to an hour or until ribs are tender.

Once tender, move ribs to void side of grill and coat with barbecue sauce. Cover grill for another 6-8 minutes.

Remove ribs from grill and cover with butcher paper or aluminum foil. Let rest for 10-15 minutes. Slice ribs into individual pieces and serve.

## PanCan

From Page 1A

hoping to build that fellowship at this year's event. The crawl will be led by Willcockson, who is celebrating both his fifth year as a survivor and his birthday Saturday.

"Only 6 percent of people diagnosed with pancreatic cancer live past year five," Weddingfeld said. "Bob's anniversary is a huge success."

All proceeds from the fundraiser will be donated to the Lori Groetken Foundation in care of Dr. David Linehan's Pancreatic Research & Awareness through the Siteman Cancer Center in St. Louis. Linehan is one of the leaders in the field of pancreatic cancer.

"The foundation's mission is to eliminate pancreatic cancer through the advancement of research and to raise public awareness," Weddingfeld said. "We're looking for a pretest and a cure."

She added that, in partnership with Wendy's International, the Lori Groetken Foundation to date has raised and donated more than \$400,000 to pancreatic cancer research.

Saturday's PanCan Poker Run & Pub Crawl will begin with registration at 2 p.m. at Rounding 3rd, moving on to Ben's Brewery, O'Malley's Irish Pub, Boomer's Lounge and Happy Hourz before finishing at Czeckers at 7 p.m. Cash prizes for highest, second highest and lowest hands will be awarded. Drawings will also take place for raffle prizes.

A free-will donation meal will be available at Czeckers, with Mike and Jay performing from 8-10 p.m.

Major sponsors for the event are First Dakota National Bank and Dakota Beverage.

"If you can't make it an all-day event, we'd love to see you at 7 and join us for Mike and Jay," Weddingfeld said. "We hope to see lots of people there."

For more information, visit [www.LoriGroetkenFoundation.org](http://www.LoriGroetkenFoundation.org) or [www.visitYanktonSD.com/event/pan-can/](http://www.visitYanktonSD.com/event/pan-can/), or call Weddingfeld at 605-661-1199 or Marcy Moser at 605-661-7727.

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## BBB Warns Consumers Of Advance Fees

OMAHA, Neb. — Better Business Bureau (BBB) serving Nebraska, South Dakota, The Kansas Plains and Southwest Iowa is warning cash-strapped consumers to beware of online lenders that require advance fees.

"Desperate times are leading people to the Internet to apply for loans and many are falling deeper into debt after getting tangled up with fictitious lenders who have little regard for the law," said BBB President and CEO Jim Hegarty. "Consumers nationwide continue to be victimized by sophisticated loan scams that demand up-front fees for personal loans that are never delivered."

An Arkansas City, Kan., woman, who has a history of searching for loans online, recently received a phone call from United Personal Only. She was informed that "they already had her bank account number on record and she qualified for a \$5,000 loan that could be repaid at the rate of \$141 per month." The caller stated that United Personal Only is located in Houston and is "listed with the BBB."

Then, the consumer was told that she would need to pay \$300 in advance to demonstrate that she was able to pay the loan back "because the BBB likes people to show that they can make payments on time."

As instructed, the woman went to a Walmart and put \$300 on a re-loadable

pre-paid card called a Green Dot MoneyPak. She thought that she was setting up an account that would be used to transfer her loan payments. She was unfamiliar with how a Green Dot MoneyPak works and did not know that when she gave the caller the numbers on her card, the money could be accessed immediately. Such Green Dot transactions are extremely difficult to trace. Other phony loan companies have used Western Union or MoneyGram to obtain the payments.

After releasing the numbers, the woman was notified that United Personal Only needed more money for "insurance." That's when she contacted BBB. Although she closed her bank account, she is receiving numerous loan applications through emails and up to 6 phone calls per day from other online loan companies.

BBB investigators believe that United Personal Only is a fictitious business. It uses the same phone number as another company, United Personal Loans, which also appears to be fictitious. They claim to be located at 10970 West Hammer Road in Houston, but BBB has learned that this address is invalid.

"When setting up this phony company, the scammers probably used the name West Hammer Road because it sounds like Westheimer Road which is an actual street in Houston," said

Hegarty. "The address is meant to sound legitimate, when it is not."

"The bottom line is that it is illegal for companies to promise you a loan and ask you to pay fees in advance," added Hegarty. "Also, if you are handing over your personal information to get a loan without doing your research, you could be setting yourself up to have your account drained by offshore scammers."

If looking for a personal loan, BBB has the following advice:

- Be wary of applying for online loans through unfamiliar businesses or websites. Many of these online application sites are run by scammers or by people who sell your information to scammers.

- Understand that requiring fees be paid as a condition of receiving a loan is illegal.

- Do not do business with anyone who cannot give you an address that you can confirm as legitimate.

- Read any contract carefully and make sure you understand all requirements before entering into any agreement.

- Official-looking loan documents and sophisticated looking websites are easy to copy or fake. Just because a business appears legitimate, doesn't mean it is.

- Check for a BBB Business Review by going to [www.bbb.org](http://www.bbb.org) or call 800-649-6814.

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## March

From Page 1A

Dimes. "The Lammers family is our mission in action. They represent the success of our organization, as well as why we must continue to look for answers that moms and babies face."

Katelyn praised March of Dimes for its research and outreach about pregnancy health, saying many women are unaware of all the steps that can be taken during prenatal care.

"It's just a great program to help families out there," she said. "March of Dimes is constantly providing information to remind you of the little things — like eating habits, healthy living, not

smoking, going to all your checkups. All those small things can go a long way."

Katelyn added that, while there wasn't any way to prevent the premature birth of her children, she is confident that her prenatal care was instrumental in their recovery.

"When I went into labor, they had already gotten steroid shots to strengthen their lungs, which really led to them getting off the ventilator so quickly," she said. "And the amount of oxygen they get can definitely affect them neurologically. I think if I hadn't gotten that great prenatal care, it could have been very detrimental to them."

Now 16 months old, Luke and Emerson are mostly healthy despite a few lingering conditions, Katelyn said. Luke recently had surgery,

and both children have heart murmurs that will need to be monitored, she said.

"They're doing great considering all they've been through," Katelyn said.

Saturday's March for Babies begins with registration at 9 a.m. at the Brewery at Second and Walnut, with the three-mile walk kicking off at 10 a.m. Lunch will be provided by several local businesses. Games and prizes also will be available for children.

Funds raised will benefit various March of Dimes programs.

The event is sponsored nationally by Kmart, Macy's, Cigna, Sanofi Pasteur, Famous Footwear, Actavis, Mission Pharmacal and United Airlines. Local sponsors include First Dakota National Bank, Shur-co, Sapa and

Lewis & Clark Specialty Hospital.

Willson said the annual march sees a variety of participants each year, and all are invited to attend. Families march in honor of babies who struggle or were lost, and in celebration for strides made by babies born prematurely or with birth defects. Businesses also march in support of their employees' families.

"March for Babies is for everyone," Willson said.

For more information, visit [www.marchforbabies.org/](http://www.marchforbabies.org/).

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## Webinar

From Page 1A

concentrated on the lower third of the Missouri River.

"As we get further into the spring season with our outlooks, we are seeing an

increase in the likelihood of flooding due to convective activity in the lower third of the basin — specifically in southeastern Nebraska, eastern Kansas and the state of Missouri," he said. "Flooding in the lower third due to thunderstorm activity is normal."

As for drought conditions affecting northeast Ne-

braska, they are expected to improve as the month goes along.

"With the outlook we're seeing now, we probably wouldn't see the introduction of many drought areas except for far southern regions of the basin," Today said. "The outlook is still indicating at least some im-

provement in those drought areas as we're more likely to have more precipitation than we lose in the way of crop water."

*You can follow Rob Nielsen on Twitter at [twitter.com/RobNielsenPandD/](https://twitter.com/RobNielsenPandD/). Discuss this story at [www.yankton.net/](http://www.yankton.net/).*