

50 FAVORITE SUMMERTIME RECIPES!!

Table of Contents:

Appetizers

- Mexican Salsa Dip
- Tropical Fruit Salsa
- Fruit Salsa
- Hot Pretzels
- Fresh Fruit Dip
- Rye Bread Dip
- Texas Rattle Snake Salsa

Salads

- Strawberry Salad
- Broccoli Salad
- Olive Salad
- Fresh Pear Salad
- Summertime Italian Pasta Salad
- Three-Bean Salad
- Grilled Turkey Caesar Salad
- Pasta-Salmon Salad
- Green Bean & Mozzarella Salad

Entrée's & Side Dishes

- Grilled Apple Chicken
- Grilled Pesto Pizza & Grilled Barbeque Pizza
- Summer Corn Chowder
- Togue (Fish) Chowder
- Pulled Pork BBQ
- Cube Steak Teriyaki

- Deep Fried Cajun Turkey
- Pork Chop Loaf
- Portuguese Kale Soup
- Shish Kabobs
- Barbequed Lobster Tails with Seasoned Butter
- Vegetarian Chili
- Fresh Tomato Bake
- Stuffed Zucchini
- Grilled Lipton Potatoes
- Herbed Corn
- BBQ Steak Dinner
- BBQ Sauce for Hot Wings or County-Style Pork Ribs
- Grilled Onions (Glazed)

Desserts

- Strawberry and Chocolate Pie
- Cheese Cake
- Rhubarb Crisp
- Camp Fire Dessert
- Punch Bowl Dessert
- Hot Fudge Pudding Cake
- Banana Bread
- Banana Split Supreme
- Rhubarb Cake
- Raspberry Chocolate Refrigerator Roll
- Banana Delight
- Monkey Bread

APPETIZERS

Mexican Salsa Dip

1 16oz. Sour Cream
1 14oz. Jar Salsa (mild, medium, or hot)
1 8oz. Bag shredded Mexican Cheese
1 lg. Tomato
1 lg. Green Pepper
Tortilla Chips

On a 10x14 inch pan spread out the sour cream.
Spread the Salsa on the Sour Cream
Chop the tomato and green pepper, then spread on the salsa
Spread the 8 oz. Bag of cheese on the tomatoes and green peppers
Let sit 15 minutes with tortilla chips

Tropical Fruit Salsa (Makes 3 cups)

1 Mango, peeled and cut into ¼ - inch cubes (1cup)
½ cup diced Red Bell Pepper
2 Kiwi, peeled and diced
¼ cup sliced Green Onions
2 tablespoons snipped fresh Cilantro
1 Lime
1 Small Jalapeno, seeded and chopped
1 can (8 ounces) crushed pineapple in juice, not drained

1. Cut mango into ¼ inch cubes and dice bell pepper and kiwi using a knife. Thinly slice green onions. Snip cilantro. Zest lime to measure 1-teaspoon juice. Chop jalapeno pepper using a food chopper.
2. In bowl, combine mango, bell pepper, green onions, kiwi, cilantro, lime zest and juice, jalapeno and crushed pineapple. Mix gently. Refrigerate until ready to serve.
3. Spoon salsa over grilled or baked chicken or fish.

Fruit Salsa (Makes 2 cups)

Mix Together:

½ cup Cantaloupe, diced
½ cup fresh pineapple, diced
¼ cup red bell pepper, diced
¼ cup yellow bell pepper, diced
¼ cup purple onion, diced
1- ½ Tbs. Lime Juice
1 tbs. Fresh Mint leaves, minced
1 tbs. Light brown sugar, packed
1 tsp. Jalapeno pepper, minced
¼ tsp salt
¼ tsp. Lime zest, minced

Hot Pretzels

Ingredients:

1 packet Hidden Valley Ranch dressing
1-cup oil
1 Tbsp Blackened Steak Seasoning
1 tsp Cayenne Pepper (or to taste)
1 tsp dill
16 oz pretzels

Mix spices/oil

Coat Pretzels with mixture

Place coated pretzels on cookie sheet and back fro 1hr at 200 degrees.

Fresh Fruit Dip

8 oz. Softened cream cheese
7 oz. Marshmallow cream (Fluff)
3 tbsp Orange Juice

Mix cream cheese in mixer. Then add marshmallow cream and mix. Add Orange juice and mix. Beat until smooth. Dip fresh fruit such as strawberries, melon, bananas, apples and pineapple in chilled dip.

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Rye Bread Dip

1 ½ cups Mayo
16 oz. Sour Cream
1 tbsp Dill Weed
1 pkg. Dried beef
2 tbsp diced onion

Mix ALL ingredients- make sure to cut up beef. Let sit overnight or at least a few hours before serving. Serve with rye bread.

Texas Rattlesnake Salsa

Salsa Base:

Chop the below ingredients in a food processor. Just throw as much as you can in the processor, and hit spin. Add it all to a bowl and mix together until it is all completed.

2 cans Del Monte Diced Jalapeno & Onion Tomatoes...Don't Drain.
(Regular diced or stewed tomatoes will work but they're not as good)
½ white onion
2/3 Cup cilantro
1 clove garlic
2 fat jalapenos
2 tbsp red wine vinegar
½ fresh squeezed limejuice
1 ½ tsp olive oil
Salt to taste

Additions to the Salsa Base

Once the salsa base is finished, add the below items to the base. Don't even try to put these into a food processor.

1 Avocado, chopped into small squares
1 15 oz. Can black eye peas, drained
1 11 oz. Can of corn, drained
½ lb. Of Roma Tomatoes, coarsely chopped

Salads

Strawberry Salad

1 lg. Strawberry Jell-o
½ cup Water
1 box frozen strawberries
1 lg. Cool Whip

Heat Jell-o and water until hot.
Add Strawberries and chill mixture.
Stir in Cool Whip

Broccoli Salad

3 cups Broccoli Flowerets
½ cup Sharp Reduced Fat Grated Cheddar Cheese
½ cup Red Onion, Sliced
3 tbs. Bacon Bits

Dressing:

¾ cup fat free salad dressing
3 tbs. Sugar
1½ Tbs. Vinegar

Combine broccoli, cheese, onion and bacon bits. Mix salad dressing, sugar, vinegar and toss with broccoli mixture.

Olive Salad

½ lb. Grape tomatoes
12 oz. Fresh mozzarella marinated with fresh basil and chopped garlic, drained
1 jar Green olives stuffed with garlic
1 6oz. Can of black olives, pitted and drained
1 jar of Calamata Olives, pitted and drained

Combine all ingredients, toss with a little extra virgin olive oil, salt and pepper.

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Fresh Pear Salad

1 Head of Romaine Lettuce
Fresh Pears
Gorgonzola Cheese
Toasted, chopped Pecans
Raspberry Pecan Dressing

Tear washed and dried lettuce leaves onto salad plates. Slice pears in half and remove core. Thinly slice and arrange on lettuce. Crumble Gorgonzola cheese over pears and sprinkle pecans over salad. Serve with Raspberry Pecan Dressing.

Summertime Italian Pasta Salad (Party Serving Size)

Ingredients:

8 oz Monterey Jack/pepper jack cheese cubed into bite size pieces
8 oz. Cooked bow tie pasta (cooked Al Dente)
8 oz pepperoni cubed into bite size pieces
1 lg. can black olives, diced
16 oz. Marinated mushrooms, drain juice
1 English cucumber diced into bite size pieces (English = Seedless)
4 plum tomatoes diced in bite size pieces
8 oz. Bottle seven seas Italian dressing "Viva Italian"

Directions:

Mix all ingredients excluding the dressing in a large serving bowl.
Approx. 30 minutes prior to serving add dressing to fully coat.

Three Bean Salad

8 oz. Green beans, trimmed and cut into 2 inch lengths
8 oz. Wax beans, trimmed and cut into 2 inch lengths
3 tbs. Cider vinegar
1 tbs. Dijon mustard
1 garlic clove, minced
½ tsp. Sugar
½ tsp. Dried oregano leaves
¼ tsp. Salt
¼ tsp. Freshly ground pepper
1 can (16 oz.) red kidney beans, drained and rinsed

1 small red bell pepper, chopped (1/2 cup)
1/4 cup diced celery
1/4 cup diced red onion

1. Half-fill a large saucepan with water and bring to boil over high heat. Add the green and wax beans cook till tender, 7 to 10 minutes. Drain and rinse with cold water until cooled, then pat dry with paper towels.
2. Whisk vinegar, oil, mustard, garlic, sugar, oregano, salt and ground pepper together in a large bowl. Add green beans, wax beans, kidney beans, bell pepper, celery, and onion; mix well. Cover and refrigerate at least 1 hour or overnight.

Grilled Turkey Caesar Salad

2 garlic cloves, peeled
3 tbsp fresh lemon juice
2 Tablespoons of plain nonfat yogurt
1 Tablespoon olive oil
3/4 pound boneless, skinless, turkey breast
1/4 teaspoon salt
1/2 teaspoon freshly ground pepper
Vegetable cooking spray
8 cups romaine lettuce, torn into bite-size pieces
1/2 cup garlic croutons
1-ounce Parmesan cheese

1. Heat grill. With a mini-processor or side of a chef's knife, mash garlic cloves until paste like. Put garlic paste, lemon juice, yogurt, and oil into a jar with a tight-fitting lid and shake until blended.
2. Sprinkle turkey with salt and pepper and lightly coat with vegetable cooking spray. Grill until cooked through, 4 to 5 minutes on each side. Cut turkey across the grain into 1/2-inch thick slices.
3. Toss together romaine, croutons, and turkey until combined. Shake dressing to mix. Drizzle salad with dressing and toss lightly.
4. To serve divide salad evenly among 4 serving plates. Shave strips of Parmesan with a vegetable peeler evenly over salads.

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Pasta-Salmon Salad

½ cup plain low-fat yogurt
¼ cup light mayonnaise
¼ cup snipped fresh dill
2 tablespoons fresh lemon juice
¼ teaspoons salt
1 can (14-3/4 ounces) salmon, drained
1 cup frozen peas, thawed
10 ounces penne pasta, cooked according to package directions or preferred taste, drained

Combine yogurt, mayonnaise, dill, lemon juice, and salt in a large serving bowl. Add salmon and peas. Add pasta to bowl and toss to combine.

Per serving: Calories 313, fat 9 g, saturated fat 2 g, cholesterol 35 mg, sodium 596 mg, carbohydrates 34 g, fiber 2 g, protein 22 g.

Green Bean & Mozzarella Salad

2 cups fresh green beans, cooked, drained
1 pkg. (8oz) Mozzarella cheese, cut into ½-inch cubes
½ cup prepared GOOD SEASONS zesty Italian salad dressing
6 fresh plum tomatoes, sliced
1/3 cup chopped fresh basil
1/8 tsp. Pepper

Mix all ingredients in a large bowl, cover, and refrigerate for 1 hour.
Makes 4 servings.

ENTREES AND SIDE DISHES

Grilled Apple Chicken

- 1 package boneless skinless chicken breasts
- 1-12 oz container of apple juice concentrate, thawed
- 1/3 cup honey
- 2 tbsp lemon juice
- ¼ cup brown sugar
- 2 tsp cinnamon
- 3 large granny smith apples, cored and cut into thick slices

1. Preheat grill to medium.
2. In a small saucepan combine apple juice concentrate, honey, lemon juice, brown sugar, and cinnamon. Mix well.
3. Heat over medium heat until sugar is dissolved.
4. Set aside 1 cup to use as sauce later, and use the remaining to baste chicken.
5. Arrange chicken and apples on grill and baste. Grill for 8 minutes making sure to baste often.
6. Turn apples over and baste again. Grill 8 to 10 minutes or until tender.
7. Turn chicken over and baste again. Grill 5 to 7 minutes longer or until chicken done.

Serve chicken and apples with the reserved sauce.

Grilled Pesto Pizza

- 1 20 oz. Package of pizza dough (Any store brand)
- 1 small red onion diced
- 2 cups chopped chicken (pre-cooked)
- 1 container of fresh pesto
- 1-2 tomatoes sliced thin
- 1 package of mozzarella cheese

Barbeque Pizza

- 1-20oz. Package of pizza dough (Any store brand)
- 1 small red onion
- 2 cups chopped chicken (pre-cooked)
- Sweet baby rays barbeque sauce (Any sweet barbeque sauce will work)
- 1 package of mozzarella cheese

1. Heat grill up and place on low.
2. Take the dough out of package and make a thin crust usually 18x12 size.
3. Spray the dough on one side with Pam or any vegetable cooking spray and place that side down on grill flat. Cook this side till lightly brown with cover down.
4. Spray the side facing up then flip dough over.
5. Spread either pesto or barbeque sauce on entire crust.
6. Place chicken, onions, (tomatoes if pesto) on top of sauce.
7. Then top the pizza with a mozzarella cheese.
8. Shut the cover and check back in a few minutes.
9. Slide pizza off using a spatula on to a flat surface or cutting board.

This pizza is absolutely delicious; it may take a few times to perfect. But it's definitely well worth the effort.

Summer Corn Chowder

Small new potatoes can be substituted for fingering potatoes in this recipe.

4 ounces bacon, cut into ¼- dices
1 small onion
2 ribs celery, strings removed, cut into ½-inch dices (approx. ¾ cup)
8 sprigs of thyme
Salt & freshly ground pepper
3 cups homemade or low-sodium canned chicken stock, skimmed of fat
3 ears of corn, kernels removed (approx. 2-1/2 cups)
5 ounces small fingering potatoes, cut into ½-inch thick slices
1 poblano chili, seeded and cut into ½-inch dices
1-1/2 cups half & half

1. Place bacon in small stockpot over medium-high heat. Cook, stirring occasionally, until bacon is deep golden brown and all the fat has been rendered (approx. 4 minutes). Remove bacon with slotted spoon, transfer to paper towel to drain, set aside. Discard all but 2 tablespoons of bacon fat.
2. Add onions, celery, thyme, and salt and pepper to taste stockpot, cook over medium-low heat until translucent, about 8 minutes. Add stock; bring to boil. Reduce heat to medium; simmer 15 minutes.
3. Add corn, potatoes, and chili; cook until potatoes are tender 8-10 minutes. Remove and discard thyme. Add seasoning with

salt and pepper, and garnish with the reserved crisp bacon pieces.

Toque (fish) Chowder

1 2-3 lb toque
4 cups water
2 onions diced into medium pieces
6 potatoes diced into large pieces
1 stick butter
1 tsp. Salt
1 tsp. Pepper
2 cans evaporated milk

Cut fish into 2 pieces, boil for 12 minutes. Remove the skin and bone. Break into pieces. Strain water, boil ingredients until almost cooked, add fish. Let simmer for 10 minutes, then add canned milk, let simmer for 5 minutes more.

Pulled Pork BBQ

1 4-5 lb. Pork roast use a butt roast or seven rib
2 onions cut into quarters, sweet onions are best
About 12 whole cloves
One to two 15 oz. Sweet baby rays BBQ sauce
Hamburger buns

Put the roast in a large pot and cover with water. Add the cloves and onions. Bring water to a rapid boil then turn the heat back to a slow boil. Continue to boil for about 2 hours or until the meat starts to pull back from the bones.

Take the roast out of the water and let it cool enough so that you can handle it without burning yourself. Take 2 forks or your hands and pull a section of the meat from the roast. Use the forks to shred the meat into thin strands and place the strands into the crock-pot.

After placing the pork in the pot, slowly mix in the BBQ sauce as it heats. Use enough BBQ sauce to coat the mixture but not so much that it's soupy. Continue to cook the mixture thoroughly heated. Place a scoop of the pork on a bun and serve.

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Cube Steak Teriyaki

1 to 1 ½ lbs. Cube steak or thin steak
1-cup applesauce
2 tbsp minced garlic
3 tbsp soy sauce

In a gallon re-seal able plastic bag place applesauce, garlic and soy sauce. Stir (or reseal and shake) ingredients together, add steak in strips 1-1/2 inch wide or full size your preference, seal container and shake bag. Place in refrigerator for 1 ½ hours shake bag again and flip put back on refrigerator until ready to BBQ. When grill is ready, take a fork and remove the steak from the bag, remove excess sauce and grill.

Deep Fried Cajun Turkey

Take 2/3 cup of hot sauce, ¼ cup of melted butter or margarine and 2 tbsp of Worchester sauce and mix well. Take an injector needle, put the sauce just under the skin of the turkey and marinate in the refrigerator for at least 12 hours.

In a special turkey frylator kettle add enough oil to insure that it will cover the entire bird. When inserted heat the oil to 350 degrees

Put the turkey on the hanger and make sure it is as dry as possible to help prevent grease splatter. Slowly insert turkey into the hot oil and cook for 6-8 minutes per pound.

Remove the turkey and allow cooling slightly before removing from the stand.

Pork Chop Loaf

1 small onion, diced
2 ribs of celery, diced
2 tbsp butter
1 small can of mushrooms
Chicken broth
2 slices of bread, shredded
¼ Tbsp thyme
¼ tbsp sage
Salt and pepper to taste
2 pork chops

Sauté onion, celery and mushrooms in butter. Shred bread, pour sauté over it and moisten with chicken broth. Add spices. Fry pork chops in a pan on both sides. Stand in loaf pan and put stuffing between them. Bake 325 degrees for 60 minutes. Cover pan with foil.

Portuguese Kale Soup

6 cups water
2/3 cups dry kidney beans
1 lb. Beef shank crosscuts or chuck
8 oz chourico or linguica
2/3 cups dry split peas
2 tsp crushed red pepper
2 tsp salt
2 medium potatoes, diced
1 medium carrot, diced
1 medium onion, diced
2 cloves garlic, minced
1 bunch kale, washed and torn about 6 cups
¼ head of cabbage, shredded about 2 cups

In Dutch oven, combine water and kidney beans. Bring to a boil and simmer uncovered for 2 minutes. Remove from heat, cover and let stand for 1 hour. Or combine water and beans and soak overnight.

In a skillet brown meat and sausage. Add onion and garlic. Sauté until fragrant. Add to not drained beans along with peas, crushed red pepper and salt. Bring to boil. Reduce heat and simmer covered for 2 hours. Allow cooling. When meat is cool enough to handle, remove it from the bones and dice. Return meat to pan. Add kale, cabbage, potatoes and carrots. Simmer covered for 25-30 minutes. Serves 8-10.

- To cook in a pressure cooker brown meats, onion and garlic. Add beans, peas, potatoes, carrot, red pepper and salt. Add enough water to fill pan halfway. Cook in pressure cooker for as long as it takes to cook beans. Allow cooling. Remove meat from bones and return to pot. Add cabbage and kale. Add more water if necessary. Simmer on stovetop for 25-30 minutes.

Shish Kabobs

Marinade:

¼ cup oil
2 tbsp cider vinegar
1 tsp onion salt
1 tsp celery salt
¾ tsp garlic salt
½ tsp table salt
1 tsp oregano
½ tsp pepper
1 tbsp mustard
1 bay leaf

Mix all ingredients. Bring to boil. Let cool to room temperature.

Shish Kebobs:

2 lbs. Of stew meat
Lots of grilling vegetables such as green or yellow peppers cut into 8ths, onions cut into quarters, mushrooms, cherry tomatoes sliced or chunk zucchini

Marinate for at least 24 hours. Soak wooden skewers in water for an hour. Assemble kabobs alternating vegetables and meat. Grill until desired. Discard any unused marinade.

Barbequed Lobster Tails with Seasoned Butter

Lobster 1.5-2 lb. Minimum
1 cup butter or margarine
2 tbsp chopped garlic or 3 tbsp garlic powder
1/8 cup horseradish
Salt and pepper to taste

1. Steam boil lobster until the antennae can be pulled out easily 15-20 minutes depending on size/quantity.
2. Soften butter and stir in garlic, horseradish, and salt and pepper. Seasonings can be varied depending on individual taste.
3. Split lobster tails from underneath end-to-end exposing meat.
4. Pack the seasoned butter into the tail shell around the meat.
5. Grill tails, split side up, for 5-10 minutes on medium heat.
6. Serve with lobster/potato salad, chowder, coleslaw, corn and favorite beverage.

Vegetarian Chili

4 tsp olive oil
1 medium butternut squash about 2 lb, peeled and cut into $\frac{3}{4}$ inch cubes
3 medium carrots cut into $\frac{1}{4}$ pieces
1 lg. Onion, chopped
2 tbsp chili powder
2 garlic cloves, crushed
1 can whole tomatoes in juice
3 jalapeno chili's, seeded and finely chopped in food processor or minced
1 cup vegetable or chicken broth
1 tbsp sugar
 $\frac{1}{2}$ tsp salt
2 15 oz. Cans of black beans, rinsed and drained
Fresh cilantro leaves and yogurt for garnish (optional)

In nonstick Dutch oven or saucepot, heat 2 tsp olive oil over medium heat until hot. Add squash; cook about 8-10 minutes, until golden brown, stirring occasionally. Transfer squash to a bowl set aside.

In same pot, heat remaining 2 tsp olive oil add carrots and onion cook about 10 minutes or until golden brown stirring occasionally. Stir in chili powder and garlic cook 1 minute longer.

Add tomatoes with juice, jalapenos, broth, sugar and salt heat to boiling over medium heat, stirring to break up tomatoes with spoon.

Stir in squash heat to boiling over med-high heat. Reduce heat to low, cover and simmer for about 15 minutes or until squash is tender. Remove from heat and stir in cilantro.

Fresh Tomato Bake

2 tbsp olive oil
2 cloves fresh garlic, peeled and crushed
 $\frac{1}{4}$ cup of fresh chopped basil
 $\frac{1}{4}$ cup fresh chopped oregano
 $\frac{1}{4}$ tsp fresh ground pepper
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup chopped onions
 $\frac{1}{2}$ green pepper cut into strips
 $\frac{3}{4}$ firm ripe tomatoes sliced

1 cup of low fat Mozzarella cheese

1. Combine olive oil, garlic and spices together in a well-sealed container and place in refrigerator.
2. Wash the vegetables and set aside
3. In a medium sized baking dish add the vegetable starting with a layer of tomatoes followed by the green peppers and onions. Top off with remaining tomatoes.
4. Pour the olive oil mixture over the vegetables and lightly toss.
5. Cover with mozzarella cheese.
6. Bake in a 350-degree oven until the cheese is melted.

Stuffed Zucchini

2 medium zucchini

2 sweet Italian sausages

1 small onion, chopped

1 8 oz. Can mushrooms, drained

1 tbsp butter

Salt and pepper to taste

2 slices bread (pulse in blender until crumbs yields approx. 1 cup fresh crumbs)

1 tbsp grated Parmesan cheese

½ fresh tomato, chopped

Slices of mozzarella or provolone cheese (optional)

Cut zucchini in half lengthwise and steam about 5 minutes. Remove center to about ¾ inch of shell and set aside.

Remove meat from casing and brown in frying pan. Add onion and cook until onions are transparent. Add mushrooms, butter, salt, and pepper. Add breadcrumbs, cheese and chopped center of zucchini and mix all together. Top with sliced cheese (optional).

Grilled Lipton Potatoes

2 lbs. Potatoes cut into 1-inch cubes

¼ cup olive oil

1 envelope dry onion soup mix

Preheat grill to 450 degrees. Coat a lg. Piece of heavy-duty foil with non-stick spray.

In a large bowl, mix potatoes, oil and soup mix until potatoes are completely coated.

Pour onto prepared foil. Fold foil using drug store wrap method to completely seal potatoes inside the foil. Cook on grill for about 20-25 minutes.

Herbed Corn

12 cup frozen corn
1 cup water
½ cup butter, cubed
2 tbsp minced fresh parsley
2 tsp salt
1 tsp dill weed
½ tsp garlic powder
½ tsp Italian seasoning
¼-dried thyme

In a large saucepan combine corn and water. Bring to a boil. Reduce heat; cover and simmer 4-6 minutes or until corn is tender. Drain; stir in remaining ingredients.

BBQ Steak Dinner

Start with good cuts of meat (T-bones, porterhouse, rib eye) at least 1.5-2 inches thick. Buy these a week before you plan the cookout. Dust both sides of the steak with sea salt and fresh ground pepper, then cover with crushed garlic and olive oil cover and put in fridge.

The day you plan to cook, take the steaks out and let them sit still covered. To start prep for an entire meal you will need 5-6 medium potatoes, 2 medium onions, and 2 cans mushrooms. Also you will need enough corn on the cob for people who will be there.

Peel and dice potatoes to 1 inch, dice onions. Put potatoes in a bowl of salted water, let stand. Now remove the cornhusk, wash off hair and wipe dry. Take spread able butter and cover corn all the way around and wrap in foil. Set corn aside. Combine potatoes, onions, and mushrooms in disposable baking dish, cover with olive oil and dust with sea salt and fresh ground pepper. Cover with foil. Put both the potatoes and corn on a gas grill, turning corn every 5-6 minutes. Use medium heat to cook.

For the charcoal grill use only natural charcoal or hard wood coals and do not use starting fluid. Once you start the charcoal let it get good and hot, you'll know it is ready when there are no more flames coming off them or they are white. Wipe grill with coat of olive oil, put the steaks on

the grill, close lid and let cook for 8-10 minutes. Turn steaks over, close lid and let cook for another 8-10 minutes.

Barbeque Sauce for Hot Wings or Country Style Pork Ribs

2 cups ketchup
½ cup franks red-hot sauce
2/3 cup water
6 tbsp Worcestershire sauce
1 cup brown sugar
1 tbsp chili powder
1 tsp garlic powder
1 tsp onion powder or onion salt

Mix all ingredients in a bowl.

For wings use 5 lbs. of frozen wingetts or drumetts.

For ribs use up to 8 lbs. of country style pork ribs.

Arrange in a 9x13 pan and pour the sauce over the wings or ribs.

Bake at 375 degrees for 2 hours basting once half way through.

Cook until sauce thickens.

Grilled Onions (glazed)

1 large Vidalia onion
1 beef bouillon cube
2 tbsp butter
4 tbsp Worcestershire sauce

Peel outside layer of onion. Place beef cube in a small cutout in the top of onion. Wrap onion and butter in foil and douse with Worcestershire sauce. Close up the foil and place on grill (low heat) for 30-40 minutes or until onion is translucent. Serve over steak!

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Desserts

Strawberry and Chocolate Pie

- 1 6oz. Pkg. Semisweet chocolate pieces (1 cup)
- 1 8oz. Pkg. Cream cheese, softened
- 3 tbsp honey
- 1 9 inch baked pastry shell
- 4 cups fresh whole strawberries, stems and caps removed

In a saucepan melt the 6 oz chocolate, cool. In a bowl heat cream cheese till softened. Gradually beat in melted chocolate and honey. Spread mixture in pastry shell. Cover; chill pie 1-2 hours. Place berries atop pie. Drizzle with melted chocolate if desired.

Cheese Cake

Crust:

Take 1-2/3 cups of graham cracker crumbs, pour into bowl, and add ¼ cups soft butter with 1 tbsp of sugar. Blend well then press into 9x13 inch oblong cake pan. Bake at 375 degrees for 8 minutes then let cool.

Filling:

Take 2 8oz. Pkgs. of cream cheese softened and beat at medium speed until fluffy. Then add ½ cup sugar, 2 tbsp of milk and 2 eggs. Mix until smooth. Fold in 2 cups of sour cream until it is just blended. Pour into crust and back 60-65 minutes at 250 degrees. Let cool, top off with your favorite pie filling.

Rhubarb Crisp

Mix:

- 2 cups brown sugar
- 2 cups flour
- 2 tsp cinnamon
- 1 cup melted butter
- 2 cups oatmeal

Press half of the mixture into a greased 9x13 inch-baking dish.

Add 4 cups chopped rhubarb

Cook until clear:

- 1-cup water
- 1-cup sugar

2 tsp cornstarch
1 tsp vanilla

Pour clear mixture over rhubarb
Top with rest of crumb mixture.
Bake 45 minutes at 350 degrees

Camp Fire Dessert

Build a campfire let it burn down to coals.

While the fire is burning cut yourself a stick from an alder or bush about 4 feet long with a diameter of about an inch to inch and a half. Peel the bark about 2 inches at the end.

Ingredients:

Ready non-cooked biscuits (come in a tube in the refrigerator section)
Butter
Can of pie filling apple or blueberry etc
Confectionary sugar
Can of whip cream

Before the coals are ready melt some butter

Once the coals are ready take a biscuit pull it over the end of the stick that you removed the bark from pull it down the stick about 1 inch, it should look like a large q-tip. Put the biscuit end over the coals and rotate until the biscuit is golden brown. Take off the stick and roll in melted butter, roll in confectionary sugar, fill with pie filling and top with whip cream!

Punch Bowl Dessert

One 9x13 dark chocolate or devils food cake mix
2 lg. Pkgs. sugarless instant chocolate pudding
2 16oz. Containers cool whip
Pkg. Of Skor bars or heath bars, crushed
½ cup kahlua (optional)
1 lg. Bowl (punch bowl)

Bake cake according to directions
Break up ½ of cake in bowl
Make 1 pudding- put on top of cake
Next mix ½ cup kahlua (optional) with 1 cool whip

Put on top of pudding
Half of candy bars put on top of cool whip

Repeat starting with cake and ending the candy
Cover with plastic wrap and refrigerate overnight

Hot Fudge Pudding Cake

Combine the following:

1 cup flour
2/3 cup sugar
2 tsp. Baking soda
1/2 tsp salt
1/2 tsp cinnamon
1/4 cup baking cocoa

Wisk into drying.

1/2 cup whole milk
2 tbsp melted butter
1 tsp vanilla
Pour batter into a greased 8x8 pan

Mix and sprinkle over batter:

1 cup brown sugar
1/4 cup cocoa
Pour 1 to 1 1/2 cups of boiling water over the top of the batter. Do not stir!

Bake at 350 degrees for 30 minutes

Banana Bread

1/2 cup (1 stick) butter at room temperature
1 cup sugar
2 lg. Eggs
1 1/2 cups unbleached flour
1 tsp baking soda
1 tsp salt
1 cup mashed, very ripe bananas
1/2 cup sour cream
1 tsp vanilla
1/2 cup chopped walnuts or pecans (optional)

Preheat oven to 350 degrees. Butter a 9x5x3 inch loaf pan; set aside. In an electric mixer fitted with the paddle attachment, cream butter, sour cream and sugar until light and fluffy. Add eggs, and beat to incorporate.

In a medium bowl, whisk together flour, baking soda, and salt. Add to the butter mixture and mix just until combined. Add bananas, sour cream and vanilla mix to combine. Stir in nuts and pour into prepared pan.

Bake until cake tester inserted into the center of the cake comes out clean about 1 hr 10 minutes. Let rest in pan 10 minutes then turn out onto a rack to cool.

Banana Split Supreme

2 cups graham cracker crumbs

1 stick butter melted

- Mix together and spread in the bottom of a 9x13 inch cake pan

2 Sticks margarine, melted

2 cups powdered sugar

1 egg

- Beat together for 15 minutes. Pour over crust & let set overnight

1 large can of crushed pineapple, well drained

2 or 3 bananas sliced

- Spread evenly over custard mix. Spread cool whip over the fruit. Decorate with chopped nuts and cherries.

Variation: Substitute 1 pint sliced strawberries for the can of pineapple.

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Rhubarb Cake

½ cup of butter (softened)
1-1/2 cups brown sugar
1 egg
2 tsp. Vanilla
2 cups flour
1 tsp. Baking soda
1-cup buttermilk
3 cups raw, cut rhubarb

Topping:

1/3-cup brown sugar
½ cup oats
½ package of strawberry or raspberry jell-o

Cream butter, sugar, and egg together. Add vanilla. Add flour and baking soda, alternately with buttermilk. Then add rhubarb.

Pour into a 9 x 13 inch cake pan that's been greased & floured

Mix together brown sugar and oats ingredients. Sprinkle mixture over cake. Then sprinkle ½ package of jell-o over the brown sugar and oats.

Bake at 350 for 40-50 minutes. Serve with cool whip or vanilla ice cream.

Raspberry Chocolate Refrigerator Roll

9-ounce package of Nabisco Chocolate Wafers
1 teaspoon of vanilla
2 Tablespoons of sugar
3 cups of heavy cream (chilled)
Fresh Raspberries

Combine vanilla, sugar, and cream

Mix on medium speed until peaks form. Spread about ½ tablespoon of whipped cream on each wafer. Add a layer of raspberries on every 3rd or 4th wafer. Stack the cream topped wafers next to one another on a platter to form a log.

Use the remaining cream to frost the top and sides. Refrigerate at least 4 hours or as much as overnight. Garnish with fresh raspberries before serving. Slice log at a forty-five degree angle.

Banana Delight

2 boxes vanilla instant pudding
Mix with 2-½ cups milk (not 4). Set aside.

1-cup flour
½ cup walnuts
½ cup butter
Mix and spread into a 9 x 13 inch pan.
Bake 10-15 minutes at 300
Let cool.

1 – 8 oz. Cream Cheese (softened)
1-cup confectioner sugar
4 oz. Cool whip
Mix and put on crust

Put sliced bananas on next then add the vanilla pudding. Top with remainder of cool whip and sprinkle with chopped nuts.

*Buy a 12 oz container or Cool Whip

Monkey Bread

3 packages of Pillsbury Buttermilk Biscuits
1-cup sugar
3 tablespoons cinnamon
½ cup butter (1 stick) melted

Place the sugar and cinnamon into a 1-gallon plastic storage bag. Mix well.

Cut each biscuit into three pieces and place into the sugar mixture. Shake well to coat each biscuit piece.

Place coated biscuit pieces into a bunt pan (non-greased)

Add leftover sugar mixture to melted butter. Pour over the biscuit pieces.

Bake in a 350 oven (pre-heated) for 25-30 minutes. Then enjoy!!!!

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