

4th of July Recipes

Patriotic Sugar Cookie Bars

Ingredients:

½ cup unsalted butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla
2 ½ cups flour
½ teaspoon salt
¼ teaspoon baking soda
1 cup patriotic M&M's
½ cup chocolate chips



Directions:

Pre-heat the oven to 375° F and foil and grease a 9" x 13" pan with cooking spray. In a large mixing bowl, cream the butter and sugar together until smooth. Add the eggs and vanilla, mixing thoroughly. Add the flour, mixing in three additions, and mix in the salt and baking soda in between the flour additions, mixing until all is incorporated. Using a large wooden spoon, mix in M&M's and chocolate chips.

Spread the batter evenly into the pan. Bake for approximately 15-20 minutes or until a toothpick comes out clean. Do not over bake. Remove from the oven and allow to cool for at least 15 minutes before slicing into 24 bars.

Watermelon Mint Salad

Ingredients:

4 cups watermelon, cubed
6 mint leaves, minced
⅓ cup aged goat cheese, crumbled
1 lime, juiced



Directions:

Toss all ingredients in a large bowl.

Frito Corn Salad

Ingredients:

1 (12-ounce) bag frozen corn kernels, thawed
2 cups grated cheddar cheese
1 green pepper, diced
½ cup red onion, finely diced
1 cup mayonnaise
1 tablespoon taco seasoning
1 (10-ounce) bag Fritos, crushed
Pepper



Directions:

In a large bowl, combine corn, cheese, bell peppers, and onions. Stir well. Add mayonnaise and taco seasoning. Stir until combined. Add pepper to taste. Just before serving, stir in half the Fritos and top with the remaining Fritos.

Cole Slaw

Ingredients:

1 cabbage
½ cup shredded carrots
½ cup onion, diced
1 tablespoon lemon juice
Salt and pepper to taste
1 cup mayonnaise



Directions:

Remove the core from the cabbage. Chop the cabbage into small pieces. Mix the onion, lemon juice, and pepper in with the cabbage. Add the mayonnaise, mix well, and refrigerate at least an hour to let the flavors merge.

Red and White Veggies with Blue Dip

Ingredients:

Cauliflower
Cherry tomatoes
Red radishes
Red peppers
Ranch dressing
Blue food coloring



Directions:

Prepare the vegetables and arrange on a plate. Pour about ½ cup ranch dressing into a dish and combine with about 10 drops of blue food coloring - mix well. Chill and serve!

Red, White, and Blue Salad

Ingredients:

2 cups mixed salad greens
¼ cup crumbled feta cheese
2 tablespoons candied or toasted walnuts
4 strawberries, sliced
¼ cup blueberries
Raspberry vinaigrette dressing



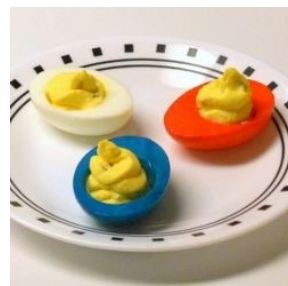
Directions:

Place the greens in a bowl. Pile the feta and walnuts in the middle of the greens. Scatter the strawberries and blueberries on top. Serve with the dressing on the side.

Deviled Eggs

Ingredients:

12 hard cooked eggs
1 ½ cups white vinegar
Red and blue food coloring
8 tablespoons mayonnaise
2 teaspoons mustard
Dash of pepper
Paprika



Directions:

Cut eggs lengthwise into halves. Slip out yolks and set aside. Put $\frac{3}{4}$ cup vinegar and 20 drops of each food coloring in two small bowls. Place egg whites in each bowl and leave for 5-10 minutes. Remove with slotted spoon and drain on paper towels. Repeat until you have dyed 8 red and 8 blue and left 8 white. Set on tray.

Mash yolks with a fork. Mix yolks together the mayonnaise, mustard, and pepper. Fill eggs with the yolk mixture. Sprinkle paprika over filled eggs.

Fried Chicken**Ingredients:**

1 $\frac{1}{2}$ pounds chicken
2 cups crushed potato chips
 $\frac{1}{3}$ cup melted butter
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon salt
1 teaspoon parsley
Dash of garlic salt

**Directions:**

Preheat oven to 350° F. Mix all ingredients except chicken and butter in a small bowl. In a separate medium-sized bowl, dip chicken into butter and then roll in bowl of seasonings. Make sure to coat well. Place in shallow baking pan. Bake for 1 hour or until tender.

Flag Cake**Ingredients:**

Box yellow cake mix (and ingredients to make the cake)
1 container vanilla frosting
 $\frac{1}{3}$ cup fresh blueberries
1 pint fresh strawberries, cut in half

**Directions:**

Make and bake cake as directed on box for 13" x 9" pan. Cool completely. Frost the cake with vanilla frosting. Arrange berries on frosted cake to make flag design.

Apple Pie

Ingredients:

Pastry for 2 crusts
3 pounds sliced, peeled Granny Smith apples
2 tablespoons lemon juice
 $\frac{3}{4}$ cup white sugar
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup all-purpose flour
1 teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
2 tablespoons butter
1 egg yolk
1 tablespoon milk



Directions:

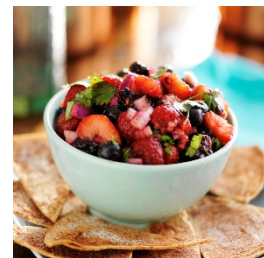
Preheat oven to 425° F. In a large bowl, stir the sliced apples with lemon juice. Combine sugars, flour, cinnamon and nutmeg; add to apples and toss well. Fill pastry-lined 9" pie pan with apple mixture. Top with butter.

Place second crust on top of pie filling and cut slits in top of crust to vent. Seal the edges of the crust with a fork or by hand. In a small bowl, beat the egg yolk and milk. Brush mixture over top crust. Bake at 425° F for 15 minutes. Reduce heat to 350° F and bake 40-45 minutes more or until crust is golden and filling is bubbly.

Strawberry, Jicama, and Blueberry Salsa

Ingredients:

1 cup each, fresh blueberries, strawberries, diced jicama
 $\frac{1}{3}$ cup chopped cilantro
 $\frac{1}{4}$ cup chopped red onion
2 tablespoons chopped jalapeno (stemmed and seeded)
Juice of one lime



Directions:

Combine all ingredients in a bowl. Stir until well combined. Serve with tortilla chips chilled or at room temperature.

Red, White, and Blue Cheesecake Bars

Ingredients:

1½ cups graham cracker crumbs
4 tablespoons butter, melted
12 ounces cream cheese
¾ cup granulated sugar
¼ cup milk
2 tablespoons cornstarch
2 tablespoons fresh lemon juice
Zest of one lemon
3 large eggs
1 cup fresh raspberries
1 cup fresh blueberries



Directions:

Preheat oven to 350° F. Line an 8" × 8" pan with aluminum foil. Spray lightly with cooking spray. In a small bowl, mix crumbs and melted butter. Press mixture firmly into the bottom of the pan.

Blend cream cheese, eggs, milk, sugar, cornstarch, lemon juice, and lemon zest just until smooth. Do not overbeat. Pour the cream cheese mixture on top of the crumb crust. Add raspberries and blueberries on top. Bake 35 to 40 minutes. Cool completely before cutting. Refrigerate until ready to serve.

Loaded Baked Potato Salad

Ingredients:

1 (5-pound) bag potatoes
1 cup sour cream
½ cup mayonnaise
1 package bacon, cooked and crumbled
1 small onion, chopped
Chives, to taste
1 ½ cups shredded cheddar cheese
Salt and pepper to taste



Directions:

Wash the potatoes and poke holes in them with a fork. Bake at 350° F for about an hour or until tender. Cool and cut the potatoes into bite-sized chunks. Mix the mayonnaise and sour cream together in a bowl and add to the potatoes. Next, add the onions, chives, and cheese, and salt and pepper to taste. Top with extra shredded cheese, bacon, and chives.

Oven Baked Beans**Ingredients:**

1 pound small, dried white beans
1 medium onion
½ cup firmly packed dark brown sugar
¼ cup molasses
¼ cup cider vinegar
2 teaspoons dry mustard
Kosher salt and pepper

**Directions:**

In a large bowl, combine the beans and 8 cups water. Cover and refrigerate at least 10 hours or overnight. Heat oven to 300° F. Drain the beans. In a heavy 5 to 6-quart Dutch oven, combine the beans, onion, brown sugar, molasses, vinegar, mustard, 5 cups water, and ¼ teaspoon pepper. Cover and bake until the beans are tender, and the mixture is syrupy, 7 ½ to 8 hours (add more water if the beans start to dry out). Stir in ½ teaspoon salt before serving.

Patriotic Chex Snacks**Ingredients:****Red**

1 cup red candy wafers
3 tablespoons vegetable oil
¾ cup Duncan Hines strawberry cake mix
4-5 cups rice Chex cereal
½ cup powdered sugar



White

1 cup white candy wafers
3 tablespoons vegetable oil
 $\frac{3}{4}$ cup Duncan Hines white cake mix
4-5 cups rice Chex cereal
 $\frac{1}{2}$ cup powdered sugar

Blue

1 cup blue candy wafers
3 tablespoons vegetable oil
 $\frac{3}{4}$ cup Duncan Hines white cake mix
4-5 cups rice Chex cereal
 $\frac{1}{2}$ cup powdered sugar

Directions:

In a microwave safe bowl, melt the red candy wafers on defrost for 30 seconds. Repeat until the wafers are almost fully melted. Once they're practically melted, whisk in the vegetable oil. After it's nice and smooth, stir in the cake mix. Pour the wafer mixture over 4-5 cups of rice Chex cereal and lightly stir until the cereal is evenly covered. Once covered, pour into a large ziplock bag. Add the powdered sugar to the bag and shake until evenly covered. Repeat the same process with the white and blue wafers.