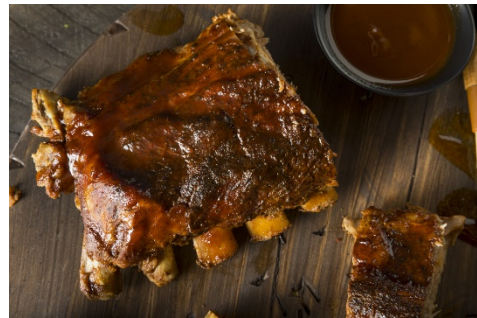


## Labor Day Recipes

### Honey Chipotle Ribs

#### Ingredients:

6 pounds pork baby back ribs  
3 cups ketchup  
2 bottles dark beer  
2 cups barbecue sauce  
 $\frac{2}{3}$  cup honey  
1 small onion, chopped  
 $\frac{1}{4}$  cup Worcestershire sauce  
2 tablespoons Dijon mustard  
2 tablespoons chopped chipotle peppers  
4 teaspoons ground chipotle pepper  
1 teaspoon salt  
1 teaspoon garlic powder  
 $\frac{1}{2}$  teaspoon pepper



#### Directions:

Wrap ribs in large pieces of heavy duty foil; seal edges of foil. Grill, covered, over indirect medium heat for 1 to 1½ hours or until tender.

In a large saucepan, combine sauce ingredients; bring to a boil. Reduce heat; simmer, uncovered, for about 45 minutes or until thickened, stirring occasionally.

Carefully remove ribs from foil. Place over direct heat; baste with some of the sauce. Grill, covered, over medium heat for about 30 minutes or until browned, turning once and basting occasionally with additional sauce. Serve with remaining sauce.

## Corn Salsa

### Ingredients:

2 tablespoons cilantro, chopped  
1 tablespoon green pepper, chopped  
1 teaspoon jalapeno pepper, chopped  
1 small onion  
2 ears corn in husks  
2 tomatoes  
1 tablespoon lime juice  
1 dash pepper  
1 tablespoon red pepper, chopped  
¼ tablespoon salt  
Tortilla chips



### Directions:

Peel back husks of corn but don't remove; remove silk. Replace husks and tie with kitchen string. Place corn in a bowl and cover with water; soak for 20 minutes. Drain. Grill corn, covered, over medium-high heat for 20-35 minutes or until husks are blackened and corn is tender, turning several times. Cool.

Remove corn from cobs and place in a bowl. Add tomatoes, onion, cilantro, lime juice, peppers, salt, and pepper. Serve with tortilla chips.

## Country Potato Salad

### Ingredients:

5 potatoes  
3 eggs  
1 cup chopped celery  
½ cup chopped onion  
½ cup sweet pickle relish  
¼ teaspoon garlic salt  
¼ teaspoon celery salt  
1 tablespoon mustard  
¼ cup mayonnaise



**Directions:**

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but firm, about 15 minutes. Drain, cool, peel, and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool, peel, and chop.

In a large bowl, combine the potatoes, eggs, celery, onion, relish, garlic salt, celery salt, mustard, and mayonnaise. Mix together well and refrigerate until chilled.

## Strawberry Trifle

**Ingredients:**

1 package (16 ounces) angel food cake mix  
2 packages (3 ounces each) strawberry gelatin  
 $\frac{3}{4}$  cup plus  $\frac{1}{3}$  cup sugar, divided  
2 cups boiling water  
5 cups fresh strawberries  
2 cups heavy whipping cream

**Directions:**

Prepare and bake cake mix according to package directions; cool completely.

In a large bowl, dissolve gelatin and  $\frac{3}{4}$  cup sugar in boiling water. Mash half of the strawberries; add to gelatin mixture. Refrigerate until slightly thickened, about 1 hour. Slice remaining strawberries; stir into the gelatin.

Cut cake into 1" cubes. Place half in a 3-quart trifle or glass bowl. Top with half of the gelatin mixture. Repeat. Cover and refrigerate until set, about 4 hours.

In a bowl, beat cream until soft peaks form. Gradually add remaining sugar, beating until stiff peaks form. Spoon over gelatin.

## Watermelon Cucumber Salad

### Ingredients:

1 tablespoon olive oil  
2 teaspoons fresh lemon juice  
¼ teaspoon salt  
2 cups cubed, seedless watermelon  
1 cup thinly sliced cucumber  
¼ cup thinly sliced red onion  
1 tablespoon thinly sliced fresh basil



### Directions:

Combine oil, lemon juice, and salt in a large bowl, stirring well. Add watermelon, cucumber, and onion; toss well to coat. Sprinkle salad evenly with basil.

## Brown Sugar Baked Beans

### Ingredients:

10 slices bacon, cooked and diced  
1 yellow onion, finely diced  
½ green bell pepper, finely diced  
54 ounces canned pork and beans  
4 tablespoons ketchup  
¼ cup molasses  
⅔ cup brown sugar  
¼ cup cider vinegar  
2 teaspoons dry mustard



### Directions:

In a deep skillet, heat 2 tablespoons bacon grease or butter over medium heat. Add diced onion and green pepper and sauté about 5 minutes, until softened. Add remaining ingredients and stir to combine well. Let mixture simmer for a minute or so.

While the mixture is simmering, grease a 13" x 9" baking dish. Pour beans into the prepared baking dish and lay cooked bacon on top of the beans. Bake at 325° F for 2-3 hours.