

4th of July Menu Cookbook





Hello, I am Carrie and these are my beautiful 8 children. Some say that I'm a little crazy...crazy about cooking!

One of my family's favorite holidays is the 4th of July. We love spending the day outside with family, enjoying fireworks at night and, of course, the food!

I have prepared for you a cookbook of our favorite dishes to prepare for the 4th of July.

These recipes are my family's favorites and, like all of my recipes, they are easy to make! I hope this cookbook takes the stress out of your holiday so you can spend more time with your family!

If you love the convenience of this cookbook make sure you visit www.eatingonadime.com where you can get easy meals for your family every single month!

From my kitchen to yours,

Carrie

www.eatingonadime.com
www.lazydaycookingclub.com
www.onecrazymom.com

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Crock Pot BBQ Beef

INGREDIENTS:

- 1 cup beef broth
- 2 lbs Roast
- 1 teaspoon Salt
- 2 Tbsp Worcestershire sauce
- 1 teaspoon Black Pepper
- 1 Tbsp minced garlic
- 2 cup BBQ Sauce
- 12 Hawaiian rolls

INSTRUCTIONS:

1. Place the roast in the slow cooker.
2. Season with salt, pepper, garlic, and worcestershire sauce.
3. Top with half the bbq sauce and beef broth
4. Cook on low for 8-10 hours.
5. Shred and stir to combine.
6. Stir in the other 1 cup bbq sauce.
7. Serve on your favorite buns or Hawaiian rolls



Easy Baked Beans

INGREDIENTS:

- 3 cans of pork and beans
- $\frac{3}{4}$ cup of BBQ sauce (any brand)
- $\frac{1}{4}$ cup of brown sugar
- 2 Tablespoons of jalapeno juice (from a jar) or $\frac{1}{4}$ of fresh jalapenos chopped
- $\frac{1}{4}$ onion diced (use a chopper)
- 8 slices of Bacon (chopped)

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. In a bowl mix the bacon, bbq sauce, diced onions, brown sugar, and jalapeno juice.
3. One mixed add 3 cans of pork and beans
4. One combined pour into a 9x13 baking dish.
5. Bake for 1 hour until it starts to bubble.
6. Let set for about 10 minutes and then serve.



Easy Macaroni Salad

INGREDIENTS:

- 1 lb elbow macaroni
- 6 oz cheddar cheese cubed
- 1/2 red onion minced
- 4 celery stalks diced
- 1 red bell pepper diced
- 1 cup frozen peas
- 1/2 cup mayo
- 1/4 cup apple cider vinegar
- 1/4 cup fresh dill
- 2 tablespoons sugar
- 2 tablespoons Dijon mustard
- 1 teaspoon salt
- 1 teaspoon pepper

INSTRUCTIONS:

1. Cook the elbow macaroni until al dente. You want them still firm. Immediately run the pasta under cold water so it isn't sticky and prevents it from over cooking. Drain well.
2. In a large mixing bowl, toss together cooked pasta with the cubed cheese, onion, celery, bell pepper, and peas.
3. In a small mixing bowl, mix together mayonnaise, apple cider vinegar, dill, sugar, Dijon mustard, salt, and pepper.
4. Pour the mixture over the pasta and toss until everything is well coated. Cover bowl with plastic wrap and chill at least 1 hour before serving. Enjoy!



Red White & Blue Fruit Salad

INGREDIENTS:

- 16 oz of Strawberries washed and cut in half
- 1 pint of blueberries rinsed
- 3 bananas sliced in thick chunks
- 1/8 cup of honey
- 1 fresh lime

INSTRUCTIONS:

1. Wash and cut all your fruit.
2. Combine in a bowl.
3. In a small bowl whisk together the honey and freshly squeezed lime juice.
4. Here is a hint - microwave your lime for 10 seconds before you cut and squeeze it. You will get more out of it after it was warmed up.
5. Drizzle the honey lime glaze over the fruit and stir slightly to coat.
6. Serve immediately or refrigerate.



Queso Blanco

INGREDIENTS:

- 1/2 pound white american cheese
- 1/4 cup milk maybe more if you want it thinner
- 1 tablespoon butter
- 1 4 oz can of green chiles
- 1/4 teaspoon cumin
- 1/4 teaspoon garlic salt
- cayenne pepper - a pinch
- Tortilla Chips

INSTRUCTIONS:

1. Place cheese, milk, and butter in a sauce pan over low heat.
2. Heat until melted - stirring frequently.
3. Stir in the green chiles, cumin, garlic salt, and the cayenne pepper. Remember, it doesn't take much cayenne.
4. Add more milk if you want it thinner.
5. Serve immediately with chips, tortillas, and your favorite mexican dish.



Red White & Blue Rice Krispie Treats

INGREDIENTS:

- 9 tablespoons butter
- 15 cups mini marshmallows (about 2 1/2 bags)
- 12 cups Rice Krispies cereal
- Red and blue Food Coloring

INSTRUCTIONS:

1. Spray a 9x13 pan with non-stick cooking spray.
2. We'll make the rice krispie treats in 3 different batches.
3. Melt 3 tablespoons of butter on low heat in a large saucepan. Add 5 cups of mini marshmallows and stir until completely melted. Add a few drops of blue food coloring to the melted marshmallow mix. Stir until well combined. Remove from heat and add 4 cups of rice krispies cereal. Mix until completely coated. Spread evenly in prepared pan.
4. Wash out your saucepan and repeat the above steps, leaving out the food coloring. Spread into pan on top of blue layer.
5. Wash your saucepan again and repeat the steps, adding red food coloring to the marshmallow mix. Remember to add the food coloring BEFORE the rice krispies cereal. Spread red rice krispie mixture on top of "plain" layer.
6. Cut and serve. These are best eaten the same day you make them.



Pink Lemonade

INGREDIENTS:

- 2 1/2 cup Sugar
- 2 cup Lemon Juice
- 1 1/2 cup Cranberry Juice
- 5 cup Water
- Lemon Slices for garnish

INSTRUCTIONS:

1. Combine sugar with a cup of water and heat over high heat just until it boils and sugar is dissolved.
2. Remove from heat and allow to cool. Then refrigerate for 1 hour.
3. Add your new sugar syrup, juices and 4 cups of water to a pitcher.
4. Stir to mix well and refrigerate until ready to serve.
5. Serve over ice and garnish with lemon slices.

Shopping List:

PRODUCE:

- ¼ Onion
- ½ Red Onion
- 4 Celery Stalks
- 1 Red Bell Pepper
- 1/4 Cup Fresh Dill
- 16 oz of Strawberries
- 1 Pint of Blueberries
- 3 Bananas
- 1 Lime
- 1 Lemon

SPICES:

- 2 teaspoon Salt
- 2 teaspoon Black Pepper
- 1 Tbsp Minced Garlic
- 1/4 Teaspoon Cumin
- 1/4 Teaspoon Garlic Salt
- A Pinch of Cayenne Pepper

CANNED GOODS:

- 3 Cans of Pork and Beans
- 1 4 oz Can of Green Chiles

STAPLES:

- 1 Cup Beef Broth
- 2 Tbsp Worcestershire Sauce
- 2 ¾ Cup BBQ Sauce
- ¼ Cup of Brown Sugar
- 1 lb Elbow Macaroni
- 1/2 Cup Mayo
- 1/4 Cup Apple Cider Vinegar
- 2 Tablespoons Sugar
- 2 Tablespoons Dijon Mustard
- 1/8 Cup of Honey

DIARY:

- 6 oz Block of Cheddar Cheese
- 1/2 Pound White American Cheese
- 1/4 cup Milk
- 1 Tablespoon Butter

MEAT:

- 2 lbs Roast
- 8 Slices of Bacon (chopped)

BREAD:

- 12 Hawaiian rolls

MISCELLANEOUS:

- 2 Tablespoons of Jalapeno Juice (from a jar) or ¼ Cup of Fresh Jalapenos
- 1 Cup Frozen Peas
- 2 1/2 Cup Sugar
- 2 Cups Lemon Juice
- 1 ½ Cup Cranberry Juice
- Tortilla Chips