



## **4TH OF JULY RECIPES & GROCERY LIST**

### **ENTREES**

Classic Hamburgers and Hotdogs  
Grilled Chicken Skewers  
BBQ Ribs

### **SIDE DISHES**

Corn on the Cob  
Potato Salad  
Coleslaw

### **DESSERTS**

Flag Cake  
Ice Cream Sundae Bar

# 4th of July Recipes & Grocery List

## Recipes

(All recipes below are for 4 servings. Adjust the recipes according to the number of people you have attending your celebration.)

### *Classic Hamburgers and Hotdogs*

Ingredients:

- 1 pound ground beef for hamburgers
- 4 hamburger buns
- 4 plump hotdogs
- 4 hotdog buns
- Salt and pepper for seasoning
- Your favorite condiments and toppings (lettuce, tomato, onion, pickles, ketchup, mustard, etc.)

Instructions:

1. Preheat your grill to medium-high heat (around 375-400°F).
2. Divide the ground beef into 4 equal portions and form them into burger patties. Season with salt and pepper.
3. Place the burgers and hotdogs on the grill and cook the burgers for about 4-5 minutes per side for medium-rare, or adjust the time to your preferred level of doneness. Cook the hotdogs until they are heated through and have grill marks.
4. Toast the hamburger and hotdog buns on the grill for a minute or until they are slightly browned.
5. Assemble your burgers and hotdogs with your favorite condiments and toppings.

### *Grilled Chicken Skewers*

Ingredients:

- 1 pound boneless chicken breasts, cut into 1-inch chunks
- 1 cup of your favorite BBQ sauce
- Wooden skewers, soaked in water for 30 minutes
- Salt and pepper for seasoning

Instructions:

1. Preheat your grill to medium-high heat.
2. Thread the chicken chunks onto the soaked wooden skewers.

3. Season the chicken skewers with salt and pepper.
4. Brush the chicken skewers with BBQ sauce on all sides.
5. Grill the chicken skewers for about 5-7 minutes per side or until they are fully cooked, with an internal temperature of 165°F.

### ***BBQ Ribs***

#### Ingredients

- 2 racks of pork ribs
- 2 cups of your favorite BBQ sauce
- Salt and pepper for seasoning

#### Instructions:

1. Preheat your grill to medium-low heat.
2. Season the ribs with salt and pepper.
3. Grill the ribs for about 2 hours, turning and basting with BBQ sauce every 20-30 minutes until they are tender and cooked to your liking.
4. Slice and serve with extra BBQ sauce on the side.

### ***Corn on the Cob***

#### Ingredients:

- Fresh corn on the cob
- Butter
- Salt and pepper

#### Instructions:

1. Preheat your grill to medium-high heat.
2. Peel back the corn husks, remove the silk, and then pull the husks back up over the corn.
3. Grill the corn on the cob for about 15-20 minutes, turning occasionally until the husks are slightly charred and the corn is tender.
4. Remove the husks, brush with butter, and season with salt and pepper before serving.

### ***Potato Salad:***

#### Ingredients:

- 2 pounds of potatoes, peeled and diced
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons Dijon mustard
- 1/4 cup chopped pickles
- 1/4 cup chopped red onion
- 2 hard-boiled eggs, chopped
- Salt and pepper to taste

#### Instructions:

1. Boil the diced potatoes until they are fork-tender, then drain and let them cool.
2. In a large bowl, mix the mayonnaise, sour cream, Dijon mustard, pickles, red onion, and hard-boiled eggs.
3. Add the cooled potatoes to the bowl and gently toss to coat. Season with salt and pepper to taste.
4. Chill in the refrigerator for at least 2 hours before serving.

### ***Coleslaw***

#### Ingredients:

- 1/2 head of cabbage, finely shredded
- 1/2 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 2 tablespoons sugar
- 1/2 teaspoon celery seed
- Salt and pepper to taste

#### Instructions:

1. In a large bowl, combine the mayonnaise, apple cider vinegar, sugar, celery seed, salt, and pepper.
2. Add the shredded cabbage and toss to coat evenly.
3. Chill in the refrigerator for at least an hour before serving.

#### Fruit Salad:

#### Ingredients:

- Assorted fruits (e.g., watermelon, cantaloupe, strawberries, blueberries)
- Fresh mint leaves for garnish (optional)

Instructions:

1. Wash, peel, and chop the fruits into bite-sized pieces.
2. Combine the fruits in a large bowl.
3. Garnish with fresh mint leaves if desired.

## **Flag Cake**

Ingredients:

For the Cake:

- 1 box angel food cake mix
- Water (as per package instructions)
- 1 pint fresh strawberries
- 1 cup fresh blueberries
- 1/2 cup sweetened shredded coconut

For the Whipped Cream Topping:

- 2 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract

Instructions:

For the Cake:

1. Preheat your oven according to the package instructions for the angel food cake mix. Typically, it's around 350°F (175°C).
2. In a large mixing bowl, prepare the angel food cake mix according to the package instructions, which usually involves adding water and mixing until well combined.
3. Pour the cake batter into a 9x13-inch baking pan. Make sure it's an ungreased pan to allow the cake to rise properly.
4. Bake the angel food cake according to the package instructions, which typically takes about 30-40 minutes. The cake should be golden brown and a toothpick inserted into the center comes out clean.
5. Once the cake is done, remove it from the oven and allow it to cool completely in the pan.
6. Once the cake is cool, use a knife to gently loosen the edges and then transfer it to a serving platter.

For the Whipped Cream Topping:

1. In a chilled mixing bowl, combine the heavy whipping cream, powdered sugar, and vanilla extract.
2. Using a hand mixer or a stand mixer, whip the cream mixture until it forms stiff peaks. This can take a few minutes, so be patient.

Assembly:

1. Once the whipped cream topping is ready, spread it over the angel food cake, covering the entire surface.
2. Arrange the blueberries in a rectangular shape in the upper left corner to represent the flag's stars.
3. Slice the strawberries in half lengthwise.
4. Create the flag's stripes with the halved strawberries. Make seven horizontal rows of strawberries for the stripes, leaving some space between them.
5. Sprinkle the sweetened shredded coconut between the rows of strawberries to represent the white stripes on the flag.
6. Refrigerate the Flag Cake until you're ready to serve.
7. Slice and serve this delightful and patriotic Flag Cake to your guests.

Enjoy your homemade Flag Cake as the centerpiece of your 4th of July celebration!

### ***Ice Cream Sundae Bar***

Ingredients:

- ½ gallon vanilla ice cream
- ½ gallon chocolate ice cream
- ½ gallon strawberry ice cream

Toppings:

- Chocolate syrup
- Caramel sauce
- Whipped cream
- Sprinkles
- Crushed cookies
- Chopped nuts
- Maraschino cherries

Instructions: Let your guests create their own sundaes to their liking.

# Grocery List

## ***Produce:***

Lettuce  
Tomato  
Onion  
4 ears of corn on the cob  
2 pounds of potatoes, peeled and diced  
1/4 cup chopped red onion  
1/2 head of cabbage, finely shredded  
1 pint fresh strawberries  
1 cup fresh blueberries

## ***Dairy and Refrigerated Items:***

Dill Pickles  
Butter  
1/4 cup sour cream  
2 hard-boiled eggs, chopped  
2 cups heavy whipping cream  
Whipped cream

## ***Pantry Staples:***

Salt  
Pepper  
Mustard  
Ketchup  
Relish  
1/2 cup mayonnaise  
1/2 cup mayonnaise  
2 tablespoons apple cider vinegar  
2 tablespoons Dijon mustard  
1/2 teaspoon celery seed

## ***Baking***

2 tablespoons sugar  
1 box angel food cake mix  
1/2 cup sweetened shredded coconut  
1/4 cup powdered sugar  
1 teaspoon vanilla extract  
Chocolate syrup  
Caramel sauce  
Sprinkles  
Chopped nuts

## ***Canned and Packaged Items:***

1 cup of your favorite BBQ sauce  
2 cups of your favorite BBQ sauce  
Maraschino cherries  
Crushed cookies

***Meat and Proteins:***

1 pound ground beef for hamburgers  
4 plump hotdogs  
1 pound boneless chicken breasts  
2 racks of pork ribs

***Bakery and Bread:***

4 hamburger buns  
4 hotdog buns

***Frozen:***

½ gallon vanilla ice cream  
½ gallon chocolate ice cream  
½ gallon strawberry ice cream

***Miscellaneous:***

Wooden skewers