



HAPPY FOURTH OF JULY!

SUMMER COOKOUT



C'mon over for the best burgers, dogs, sides and pie you've ever tasted. (And with make-ahead tips and entertaining ideas, it's a breeze to put together.)

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Paper fans, \$2 to \$6 for 6; partycity.com

The menu

- Redeye rubbed burgers with Worcestershire-glazed onions
 - Hot dogs with pickle & parsley relish
 - Citrusy slaw with peppers & scallions
 - Potato salad with celery & herbs
 - Corn on the cob with honey-lime butter
 - Mini cherry berry pies
- ★★★★★★



Crow Canyon dinnerware, \$99 for 18-piece set; countrylivinghomedecor.com



Cups, \$6.95 for 50; crateandbarrel.com. Cupcake holder, \$17; HomeGoods stores.

{Great ideas}

- Paper fans (above left) add a patriotic touch to porch railings and fences.
 - ★
 - Serve potato chips in snow cone cups for easy snacking; a cupcake holder makes a convenient stand (left).
 - ★
 - Feast on burgers adorned with cutout stars and flags taped onto toothpicks (right).
- ★★★★★★



Redeye rubbed burgers with Worcestershire-glazed onions

ACTIVE 20 MIN ♦ TOTAL 20 MIN ♦ SERVES 12 ♦ COST PER SERVING \$1.98

- 3 Tbsp paprika
- 1 Tbsp light brown sugar
- 1 Tbsp instant espresso or finely ground coffee
- 1 Tbsp dried oregano
- Kosher salt and pepper
- 3¾ lb ground beef (85% lean)
- Oil, for the grill
- 12 hamburger buns
- Worcestershire-glazed onions (recipe, page 91)
- Cheese, lettuce, pickles, tomatoes, coleslaw and relish (recipes, page 82 and 83), for serving

- 1 Heat grill to medium-high. In a bowl, combine the paprika, sugar, espresso, oregano and 1 tsp each salt and pepper.
- 2 Gently form the beef into 12 balls. (Don't overwork the meat—this can result in a tough, dry burger.) Flatten each ball into a ¾-in.-thick patty. Using your thumb, make a shallow 1½-in.-wide indent in the top of each patty. Sprinkle the patties with the redeye spice mixture.

- 3 Lightly oil the grill. Place the patties on the grill, indent-side facing up, and cook until the burgers release easily from the grill, 3 to 4 minutes. Flip and cook 3 to 4 minutes more for medium.
- 4 If desired, grill the buns until lightly toasted. Serve the burgers on the buns with the Worcestershire-glazed onions and other toppings, as desired.

PER SERVING 394 CAL, 17 G FAT (6 G SAT FAT), 87 MG CHOL, 556 MG SOD, 30 G PRO, 29 G CAR, 2 G FIBER

PERFECT CHEESEBURGER
Add a slice of cheese to each patty a minute before the burger is done; cover and cook until melted.



★★★★★★
SWITCH IT UP
For a spicier rub, substitute ground cumin for the coffee and add a pinch of cayenne.



MAKE AHEAD
Prepare the slaw without the scallions and refrigerate for up to 2 days. Toss with the scallions just before serving.

Citrusy slaw with peppers & scallions

ACTIVE 20 MIN ♦ TOTAL 30 MIN
SERVES 12 ♦ COST PER SERVING 59¢

- 1 orange
- ½ cup sour cream
- ¼ cup fresh lime juice (from about 2 limes)
- 2 tsp sugar
- Kosher salt and pepper
- 1 small head green cabbage (1½ lb), shredded (about 8 cups)
- 3 peppers (yellow, red, orange, green or a combination), thinly sliced
- 1 bunch scallions (about 6), very thinly sliced

- 1 Grate 2 tsp orange zest into a large bowl, then squeeze in 2 Tbsp of the juice. Whisk in the sour cream, lime juice, sugar, ¾ tsp salt and ¼ tsp pepper.
- 2 Add the cabbage and peppers to the bowl and toss to coat; fold in the scallions. Let sit, tossing occasionally, for at least 10 minutes before serving.

PER SERVING 44 CAL, 2 G FAT (1 G SAT FAT), 4 MG CHOL, 137 MG SOD, 1 G PRO, 7 G CAR, 2 G FIBER



Hot dogs with pickle & parsley relish

ACTIVE 15 MIN ♦ TOTAL 15 MIN
SERVES 12 ♦ COST PER SERVING 50¢

- 6 half-sour pickles, chopped
- ½ medium white onion, finely chopped
- 3 Tbsp whole-grain mustard
- ¼ cup fresh flat-leaf parsley, chopped
- 12 hot dogs
- 12 hot dog buns
- Mustard and ketchup, for serving

- 1 Heat grill to medium-high. In a medium bowl, gently toss together the pickles, onion and mustard. Fold in the parsley.
- 2 Grill the hot dogs, turning often, until slightly charred and heated through, 4 to 5 minutes. If desired, grill the buns until lightly toasted.
- 3 Serve the hot dogs on the buns with the relish, mustard and ketchup, if desired.

PER SERVING 314 CAL, 18 G FAT (7 G SAT FAT), 35 MG CHOL, 1,139 MG SOD, 10 G PRO, 26 G CAR, 1 G FIBER



SWITCH IT UP

For a zesty kick, toss ¼ cup sweet red cherry peppers (such as Peppadews) into the relish.

MAKE AHEAD
Refrigerate the relish for up to 5 days.

Ball 8-oz jar, \$5.54 for 4; target.com. Moiré table cover, \$12; casparionline.com.



{Great ideas}

Tuck napkins and utensils in mason jars (left): They're easy for guests to grab after they've loaded up their plates, plus they do double duty as drinking glasses.



Festive pinwheels act as decorations, party favors and fun for kids (right).



Store relishes and condiments in pretty glass containers that can go from kitchen to table —just open and serve (opposite and following pages).



Pinwheels, \$25 for 6; etsy.com/pickledparlor



FOR THE GRILL: WEBER ONE-TOUCH CHARCOAL GRILL 22.5" DARK BLUE, \$179; WEBER.COM FOR STORES.

{Grilling tips}

Light the grill early: A preheated grill ensures that your burgers and dogs will be deliciously charred on the outside, moist and juicy on the inside. For a gas grill, plan on preheating (top down) for 5 minutes. For a charcoal grill, factor in 30 minutes (25 minutes for the coals to light, plus 5 for covered preheating). Once the grate is hot, scrape it clean with a metal-bristled grill brush. Keep in mind that charcoal will burn for about 40 minutes. If you're cooking in batches for a crowd, add 15 charcoal briquettes to the grill when you need an additional 30 minutes of cooking time.



SUMMER COOKOUT



Giara bottles, \$9 each; containerstore.com. Beverage tub, \$70; pier1.com.

{Great ideas}

Serve chilled water in reusable glass containers (above) instead of buying bottled water.



Upgrade a paper tablecloth with a cheery oversized striped dishtowel as a runner (right).



Now Design Jumbo Ball Blue Dish Towels \$17 for set of 3; nowdesigns.net for stores

Corn on the cob with honey-lime butter
SERVES 12
Bring a large pot of water to a boil. Add 12 ears corn (each shucked and cut into 3 pieces) and cook until just tender, 3 minutes. In a bowl, combine ½ cup (1 stick) **unsalted butter** (at room temperature), 1 Tbsp **honey**, 2 tsp each **lime zest** and **crushed red pepper** and ¼ tsp **salt**. Fold in 1 Tbsp chopped **chives**; serve with the corn.
★★★★★★

MAKE AHEAD
Prepare the potato salad without the parsley and dill and refrigerate for up to 2 days. Fold in the herbs and top with the eggs, if using, just before serving.

Lemonade
Dress up store-bought lemonade by adding sliced lemons to the pitcher. Serve with decorative skewers threaded with cut-up peaches and berries.
★★★★★★



Potato salad with celery & herbs

ACTIVE 25 MIN ♦ TOTAL 30 MIN ♦ SERVES 12 ♦ COST PER SERVING 45¢

- 3 lb red new potatoes
- Kosher salt and pepper
- 1 lemon
- ¼ cup olive oil
- 2 Tbsp Dijon mustard
- 4 stalks celery, very thinly sliced
- ¼ cup fresh flat-leaf parsley, chopped
- ¼ cup fresh dill, chopped
- 2 hard-boiled eggs, coarsely grated, for serving

1 Place the potatoes in a large pot, cover with cold water and bring to a boil. Add 2 tsp salt, reduce heat and simmer until the

potatoes are just tender, 10 to 15 minutes. Drain and run under cold water to cool. Cut the potatoes in half or quarter if large.

2 Meanwhile, grate 2 tsp lemon zest into a large bowl, then squeeze in the juice (you should have about 3 Tbsp juice total). Whisk in the oil, mustard and ¼ tsp each salt and pepper.

3 Add the potatoes and celery to the bowl and gently toss to coat. Fold in the parsley and dill and top with the eggs, if desired.

PER SERVING 153 CAL, 5 G FAT (1 G SAT FAT), 31 MG CHOL, 178 MG SOD, 4 G PRO, 22 G CAR, 2 G FIBER





MAKE AHEAD
Store the pies at room temperature for up to 2 days. Warm in a 350°F oven for 10 minutes before serving.

Star Cut-Outs, \$2.99; wilton.com

Mini cherry berry pies

ACTIVE 50 MIN ♦ TOTAL 2 HR (INCLUDES CHILLING) ♦ MAKES 12 PIES ♦ COST PER SERVING \$1.69

- 1 lb fresh strawberries
- 2 12-oz pkg frozen cherries, thawed and drained
- 12 oz fresh raspberries
- 3 Tbsp cornstarch
- 2 tsp orange zest
- ½ cup plus 2 Tbsp sugar
- Pinch kosher salt
- 3 refrigerated rolled pie crusts
- Flour for the work surface
- 1 large egg, beaten
- 12 3-in. disposable foil pie/tart tins (available at *kitchendance.com*)
- Small star-shaped cookie cutters

- 1 In a bowl, combine the strawberries, cherries, raspberries, cornstarch, orange zest, ½ cup sugar and a pinch salt. Let sit, tossing occasionally, for 10 minutes.
- 2 Make a stencil for the pie crust: Place a pie tin top-down on a piece of paper and, using it as a guide, draw a circle 1 in. larger than the tin; cut out the stencil.
- 3 On a lightly floured surface, working with one pie crust at a time, roll out to ⅛ in. thick. Using the stencil, cut out 4 circles. Using the star cutters, cut out 6 stars, reserving the scraps. Fit the circle

cut-outs into the bottoms and up the sides of the pie tins. Fold any overhang under itself to create a thicker rim of dough and crimp as desired. Place the pie tins and stars on a baking sheet and refrigerate until ready to fill. Repeat with the remaining pie crusts.

- 4 Fill the pie crusts with the cherry mixture (about a heaping ½ cup each).
- 5 Shape the remaining dough scraps into a 1-in.-thick disk. On a lightly floured surface, roll out to ⅛ in. thick. Cut out 24 ½-in. by 5-in. strips, rerolling and chilling the scraps as necessary.
- 6 Twist the dough strips and place on the pies as desired, trimming as necessary to fit; dab the ends with egg and pinch gently to attach to crusts. Place the stars on the pies as desired. Brush the dough stars and stripes with the remaining egg and sprinkle with the remaining 2 Tbsp sugar. Refrigerate the pies for 30 minutes.
- 7 Heat oven to 375°F. Bake the pies until the fruit is bubbling and the crusts are golden brown, 25 to 30 minutes.

PER SERVING 326 CAL, 15 G FAT (6 G SAT FAT), 21.5 MG CHOL, 296 MG SOD, 3.5 G PRO, 49 G CAR, 4 G FIBER



{ Great idea }

For sparkly spangled pies, make dough cutouts with cookie cutters in multiple sizes and sprinkle with extra sugar before baking.



SUMMER COOKOUT



Worcestershire-glazed onions

ACTIVE 15 MIN ♦ TOTAL 15 MIN
MAKES ENOUGH FOR 12 BURGERS

- ¼ cup Worcestershire sauce
- 2 Tbsp Dijon mustard
- 1 Tbsp light brown sugar
- 3 medium red onions, sliced into ½-in.-thick rounds

- Heat grill to medium-high. In a small bowl, combine the Worcestershire, mustard and sugar.
- Brush the onions with some of the glaze and grill, turning occasionally and basting with any remaining glaze, until the onions are tender and slightly charred, 10 to 12 minutes. ♦

★★★★★★

SWITCH IT UP

Turn these sweet and savory onions into a relish by cutting them into ¼-in. pieces and tossing them with chopped parsley and crumbled bacon.



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