Successful Summer Grilling!
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Old Fashioned Lemonade
Makes approximately 2 quarts

Ingredients

4 cups filtered water
2 cups simple syrup*
1 cup fresh lemon juice
4 cups ice
2 lemons, sliced thin

Instructions

Place ice in the container you are going to mix everything up in.

Place lemon slices in with the ice and pour in water, simple syrup, and lemon juice. Stir well.

Pour into glasses garnished with lemon slices and maybe some sprigs of fresh mint.

*Simple syrup is nothing more than equal parts granulated sugar and water. Place in a saucepan and bring just to a boil. Remove from heat and allow to cool completely before using. Store any unused syrup in the refrigerator.
Southern Sweet Peach Iced Tea
Makes approximately 2 quarts

Ingredients

- 4 cups filtered water
- 2 family size tea bags
- 1 15-ounce can peaches in heavy syrup
- 1 cup granulated sugar
- 1/4 cup fresh lemon juice
- 4 cups ice

Instructions

Bring water to a boil in a saucepan. Add sugar and stir until dissolved.

Add the tea bags and remove from heat. Allow tea to steep for 30 minutes. Then remove tea bags.

Allow to cool to room temperature.

Place ice into a pitcher that will hold at least two quarts.

Add can of peaches including the syrup. Add lemon juice.

Pour tea into the pitcher with the peaches.

Stir well. Add more ice if desired.

Serve in tall glasses with ice. Garnish with mint if desired.
Jerk Marinated BBQ Chicken

Ingredients

**Marinade:**
1 1/2 tsp. ground allspice
1/2 tsp. ground cinnamon
1 tsp. onion powder
1 tsp. garlic powder
1/4 tsp. ground nutmeg
1 T. fresh ginger, grated
1/4 cup extra virgin olive oil
1 T. salt
1 tsp. cracked black pepper
6 green onions, chopped
1 medium sweet onion, chopped
1/4 cup fresh lime juice
1-2 habanero peppers (These are really hot! Don’t touch your eyes)
1/2 cup orange juice
1/2 cup pineapple juice
6-8 sprigs fresh thyme
2-3 pounds bone-in, skin-on chicken thighs
Your favorite barbecue sauce

Instructions

Place marinade ingredients into the vessel of a food processor or high-speed blender. Mix well to liquefy.

Place chicken in a plastic bag or air-tight container. Pour marinade over chicken pieces and allow to marinate for at least one hour before grilling.

Grill chicken over indirect heat until cooked through or when a meat thermometer reads 160 degrees.

Brush with barbecue sauce of choice and allow to cook for an additional five minutes to set.

Remove from grill and allow to rest for 10 minutes before serving.

Discard any unused marinade to avoid cross contamination.
English Muffin Burgers with Special Sauce

**Ingredients**

- 2 pounds ground beef
- 1/4 cup water
- 2 tsp. burger and fry seasoning
- 6 slices of American cheese
- 6 English muffins
- Sliced tomatoes
- Sliced onion
- Iceberg lettuce
- Dill pickle chips

**Special sauce:**
- 1 cup mayonnaise
- 1/4 cup ketchup
- 1 T. prepared mustard
- 2 T. sweet pickle relish

**Instructions**

Blend ground beef and ground pork together in a large bowl with the 1/4 cup of water until incorporated.

Add 1 tsp. of seasoning to the ground meat mixture and blend well.

Divide meat mixture into six equal portions and form them into burger patties. Sprinkle each burger with more of the seasoning.

Create a hole in the center of each burger. This will prevent them from puffing in the middle while cooking and will help to keep them juicy.

Grill until desired doneness. Place cheese on each burger and allow to melt.

Split and toast English muffins.
Combine ingredients for special sauce. Set aside.

To build burgers; 
Place a burger on top of an English muffin half and top with lettuce, tomato, onion, and pickles to your liking. Add as much special sauce as you desire.

Enjoy.
Southwest Green Chile Burger
Serves 6

Ingredients

1 pound ground chuck
1 pound ground pork
1/4 cup water
6 slices pepper jack cheese
6 fire roasted green chilies
6 slices fire roasted onion
Green chili salsa for topping
Chipotle mayonnaise if desired

Southwest Seasoning
1 tsp. salt
1 tsp. cracked black pepper
1 tsp. chipotle powder
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. cumin
1 tsp. dried oregano

Instructions

Combine seasoning ingredients in a bowl or jar and blend well. Set aside.

Blend ground beef and ground pork together in a large bowl with the 1/4 cup of water until incorporated.

Add 1 tsp. of seasoning to the ground meat mixture and blend well.

Divide meat mixture into six equal portions and form them into burger patties.

Sprinkle each burger with more of the seasoning.

Create a hole in the center of each burger. This will prevent them from puffing in the middle while cooking and will help to keep them juicy.

Grill until desired doneness. Place cheese on each burger and allow to melt.

To build burger: Place a piece of fire roasted green chili and a slice of fire roasted onion on each burger.

Add chipotle mayo to each bun. Top each burger with green chili salsa if desired.
**Grilled Margarita Steak Fajitas**

**Ingredients**

- 2 pounds sirloin steak or skirt steak
- 1 medium onion, sliced
- 4 cloves garlic, chopped
- 2 jalapeno or hot peppers, sliced
- 1/2 cup cilantro, chopped
- 1/2 cup lime juice
- 1/4 cup apple cider vinegar
- 1/2 cup olive oil
- 1/2 cup tequila
- 1 T. cumin
- 1 T. paprika
- 1 T. chili powder
- 1 T. dried oregano
- 1 1/2 tsp. salt

**Instructions**

Combine all ingredients with the exception of the meat in a food processor or blender and blend until smooth.

Place steak in a zip top bag or glass dish. Pour marinade over the meat and seal the bag and give everything a good massage to distribute the marinade.

If using a dish, make sure to coat the meat on all sides. Cover with plastic wrap.

Refrigerate meat for a minimum of 4 hours before grilling.

Grill over indirect heat to desired doneness.
**Sunday Onions**  
Serves 4; adjust to suit your needs

**Ingredients**

4 large Vidalia or Walla Walla Onions  
8 T. butter, cut into pats  
4 beef bouillon cubes (I prefer Knorr Brand)  
Cracked black pepper to taste

**Instructions**

Slice off the top of each onion and peel down to the nicest layer. Use a paring knife to cut a cone out of the center of each onion from the cut side. Make sure the area you hollow out is large enough to accommodate the filling.

Crumble one bouillon cube into the center of the onion. Top with 2 pats of butter. Sprinkle liberally with cracked black pepper.

Wrap each onion in two layers of aluminum foil and seal tightly.

Nestle the onions directly into the hot coals of the barbecue grill and allow to remain there, undisturbed for 30 minutes.

Remove from the hot coals to a sheet pan.

Allow to cool for 10 minutes before unwrapping.
**Rick’s Picnic Beans**

**Ingredients**

- 2 28-ounce cans, Bush’s Original baked beans
- 1 pound bacon
- 1/4 cup brown sugar
- 1/4 cup molasses

**Instructions**

Place baked beans into the vessel of your slow cooker.

Cut bacon into pieces and fry in a heavy-bottomed skilled until done. Remove bacon from skillet and drain on paper towels.

Add bacon, brown sugar and molasses to the baked beans and stir well.

Cook on low for 4 hours. Stirring occasionally.
Bean and Roasted Corn Salad
Serves 4 to 6

**Ingredients**

- 2 cups roasted corn removed from cob
- 1 can black beans, drained and rinsed
- 1 can kidney beans, drained and rinsed
- 1/2 cup green onions, sliced
- 1/2 cup fresh cilantro, roughly chopped
- 1 T. honey
- 1 jalapeno, seeded and minced
- 3 cloves garlic, minced
- 2 T. lime juice
- 2 T. vegetable oil
- 1 T. taco seasoning

**Instructions**

Place all ingredients together in a large bowl. Stir well to combine, making sure to distribute the lime juice and oil evenly.

You can use this immediately or allow to sit in the refrigerator for up to an hour before serving. This is one of those recipes that gets better the longer it sits.

You will want to use this relish/salsa within a week to maintain best freshness.
Mango Pineapple Salsa

Ingredients

1 cup diced fresh mango
1 cup diced fresh pineapple
2 T. fresh jalapeno, minced
1 T. cilantro, chopped
1/2 cup red onion, minced
2 T. fresh lime juice
1 T. honey
1/2 tsp. salt

Instructions

Combine all ingredients together in a large bowl and stir to combine.

Serve with chips or over grilled meats.

Store unused portion in an airtight container in the refrigerator for up to three days.

This is best made and eaten fresh so only make what you think you will use in a few days.
Creamy Herbed Potato Salad

Ingredients

3 pounds new red potatoes, cooked
5 hard boiled eggs, chopped
1 cup mayonnaise
1 cup sour cream
2 T. dried parsley or 1/4 cup fresh
1 T. seasoned salt
1 cup celery, chopped fine

Instructions

Cut potatoes in half or in quarters if they are large.

Add remaining ingredients and stir well.

Allow to chill in the refrigerator for at least an hour, but overnight is best before serving.
Avocado Mango Salad with Strawberries
Serves 1 or 2

Ingredients

1 mango, peeled and cubed
1 avocado, peeled and cubed
1/4 cup sweet onion, minced
1/2 cup ripe strawberries, sliced
2 T. fresh lime juice
1 T. agave nectar or honey
2 tsp. chili lime seasoning

Instructions

Place all ingredients in a large bowl and toss well.

Allow to sit for five or ten minutes before serving to allow flavors to meld.

Right before serving, add an additional sprinkle of chili lime seasoning to the top of each portion.

This would make a great main dish salad if you add cubed grilled chicken to make this a complete meal!
Watermelon Strawberry Salad with Agave Lime and Mint
Serves 4 to 6

Ingredients

4 cups watermelon chunks
4 cups strawberries, hulled and halved
Zest of 1 lime
1/4 cup lime juice
1/4 cup agave nectar
1/4 cup water
2 T. fresh mint, chopped fine

Instructions

Place watermelon chunks, strawberries, lime zest, and mint into a large bowl and combine well.

Place lime juice, agave, and water into a bowl or jar and stir or shake to combine.

Pour dressing over the fruit mixture and toss to coat.

This can be eaten immediately or chilled for 1 hour before serving. This salad is best made and eaten immediately to avoid a water-logged salad.
Caprese Pasta Salad

Ingredients

Salad
1 12-ounce box rainbow rotini, cooked
1 cup grape tomatoes, halved
1 cup orange grape tomatoes, halved
1 cup red bell pepper, diced
1/2 cup fresh basil, shredded
1 pint of fresh pearl mozzarella or
  1 pound of fresh mozzarella, cubed

Vinaigrette
1/2 cup olive oil
1/4 cup Balsamic vinegar
1/4 cup water
1 tsp. Dijon mustard
1/2 tsp. salt
1/2 tsp. cracked black pepper
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/2 tsp. Italian seasoning.

Instructions

Cook and cool pasta by draining and running under cold water and toss in a couple of ice cubes and mix them in to cool down the pasta well. Drain very well.

Place pasta, veggies, basil, and mozzarella in a large bowl and mix well to combine.

Place all the ingredients for the dressing in a jar large enough to accommodate them. Shake well to mix.

Pour dressing over the salad mixture and toss to coat.

Allow salad to sit and marinate for about 30 minutes before serving to allow the flavors to blend well.

Leftovers can be saved in an airtight container for up to a week.

Add chunks of cubed grilled chicken to make this salad a lovely light meal!
Grilled Pineapple Sundaes

**Ingredients**

1 pineapple, peeled but not cored, cut in 1/2-inch slices*
Vanilla ice cream
Caramel sauce

**Instructions**

Place pineapple slices on grill and cook until grill marks appear. Usually about five minutes

Flip and grill the other side. The amount of char you get is up to you.

Plate by placing a grilled pineapple slice, then topping with a generous scoop of vanilla ice cream. Drizzle with caramel sauce and garnish with a wedge of grilled pineapple.

*You can sprinkle granulated sugar on the slices for the last minute of grilling to give a caramelized “crust” if you like, in case your pineapple is not as sweet as you had hoped.
Ambrosia Cake

Ingredients

1 box angel food cake mix
1 20-ounce can crushed pineapple with juice
1 14-ounce can mandarin oranges, drained
1 16-ounce jar maraschino cherries, drained and chopped
2 cups whipping cream
1/4 cup granulated sugar
1 T. vanilla extract
2 T. instant Clear Jel (optional)
1 cup sweetened, shredded coconut

Instructions

Preheat oven to 350 degrees.

Prepare a 9x13-inch baking pan with cooking oil spray.

Combine cake mix and crushed pineapple using a hand mixer until well blended. Gently fold in the mandarin oranges and chopped maraschino cherries. Put in the prepared baking pan.

Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean and free of moisture. Remove from oven and allow to cool completely on a wire rack.

When cake is cooled, prepare the topping.

In a large bowl beat whipping cream to form soft peaks. Add sugar, vanilla, and Clear Jel (if using) and beat to stiff peaks.

Fold in the coconut flakes.

Frost the cake with the prepared topping.

Cake can be served right away. Remaining cake should be stored in the refrigerator and eaten within five days.
Lemon Supreme Pie

Ingredients

1 9-inch deep dish pastry pie crust, baked
2 8-ounce bricks, cream cheese, softened
1 cup heavy cream
1 cup confectioners (powdered) sugar
1 tsp. vanilla extract
1 T. lemon juice
2 cups lemon curd or pie filling
Whipped cream for decoration

Instructions

Whip cream cheese until light and fluffy with an electric mixer. Add confectioners’ sugar and blend well to combine.

Add lemon juice and vanilla and blend again to incorporate. Set mixture aside.

Whip cream to stiff peaks.

Fold whipped cream into the cream cheese mixture until there are no streaks and the mixture is light and fluffy and smooth.

Pour the cream cheese mixture into the pie shell. Spread lemon curd or pie filling over the cream cheese layer evenly.

Refrigerate for at least two hours before decorating with whipped cream swirls.

This pie is best made a day in advance or chilled for no less than 8 hours before slicing. Pie should always be refrigerated.
Summer Berry Torte
Serves 10 to 12

Ingredients

1 white cake prepared in a round layers
2 cups whipping cream
1/4 cup sugar
1 T. vanilla extract
1/2 cup strawberry jam
1/2 cup blueberry jam
2 cups fresh strawberries hulled and cut in half
2 cups fresh blueberries

Instructions

Split each layer of cake in two using a large serrated bread knife.

Prepare whipped cream by beating cream, vanilla, and sugar together until you achieve stiff peaks. Set aside.

Place the first layer of the cake on your plate and spread with strawberry jam. Arrange a layer of halved strawberries, cut side down on top of the jam.

Place 1 1/2 cups of whipped cream on top of the strawberries and spread evenly. Place another layer of cake on top of the whipped cream. Spread the blueberry jam on this layer of cake. Arrange 1 cup of blueberries over the jam.

Spread 1 1/2 cups of whipped cream on top of the blueberries. Place the top layer of cake on top of the whipped cream. Top the cake with another 1 1/2 cups of whipped cream, spreading or piping in a decorative manner.

Arrange strawberries around the edge of the top of the cake. Fill in the center of the top of the cake with fresh blueberries.

Chill for at least 1 hour before slicing.
Burger and Fry Seasoning

Ingredients

1/4 cup salt  
1 T. sweet paprika  
1 T. smoked paprika  
2 T. onion powder  
2 T. garlic powder  
1 T. dried parsley  
1 tsp. dry mustard  
1 T. chili powder  
1 T. cracked black pepper  
2 tsp. Worcestershire sauce powder  
1 T. tomato powder

Instructions

Place all ingredients into a jar and give it a good shake.

Store in a cool, dark, and dry place and use within six months.
Three Ingredient Chili & Lime Seasoning

Ingredients

1 T. salt
1 T. chili powder
1 T. lime juice powder (TrueLime)

Instructions

Place all ingredients in a mason jar, screw on the lid, and give it a good shake to mix.

This recipe uses equal parts of each ingredient so you can make as much or as little as you prefer. Make a lot and share for gift giving or keep it all for yourself!

Sprinkle this on a fresh sliced mango or papaya for an excellent sweet/salty treat!
**Sweet & Spicy Caribbean Style BBQ Sauce**

**Ingredients**

- 2 cups ketchup
- 1/2 cup dark brown sugar
- 1/2 cup molasses
- 1/2 cup orange juice
- 1/2 cup apple cider vinegar
- 2 T. Worcestershire sauce
- 1 T. paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. ground ginger
- 1 tsp. ground allspice
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground clove
- 1/4 tsp. ground nutmeg
- 1 tsp. hot sauce
- 1 tsp. salt
- 1 tsp. cracked black pepper

**Instructions**

Combine ingredients in a saucepan. Stir well to combine. Allow to come to a simmer over medium heat stirring occasionally to avoid scorching.

Remove from heat and allow to cool.

Store in a jar in the refrigerator for up to one month.
About the Author

Noreen Lambert is a YouTube personality and host of Noreen’s Kitchen. She cooks real food for real people, real easy recipes that everyone can make in their home kitchens. She takes the mystery out of cooking dishes that may otherwise look difficult and confusing. She shares tried-and-true comfort foods like her mother and grandmothers used to make and updates them to suit busy lifestyles and schedules.

Noreen is always sharing tips and easy ways to do everything from crafting a quick lunch to quickly cleaning your kitchen. She is always joined by her husband and often by her two daughters, Molly and Micah.

Noreen is a firm believer that eating together as a family is one of the most important things you can do as a family. She believes that many of today’s issues could be solved by preparing and sharing meals, sorting out problems and celebrating life’s triumphs around the dinner table, connecting with the ones we love every single day.
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