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# 4th of July Barbecue

Serves 8-10

**About this menu:** Low and slow are the keys to these fall-off-the-bone baby back ribs. Save time by making the potato salad, slaw and watermelon salad the day before.

| Recipes: | Ingredients: | Instructions: |
|---|---|---|
| Recipe 1 — On the Grill<br>**Easy Baby Back Ribs**<br>Prep 10m · Cook 3h 15m · Total 3h 25m | 5½ lb baby back pork ribs (2 slabs)<br>2 tsp garlic powder<br>2 tsp salt<br>1½ tsp pepper<br>1 (12- to 18-oz) bottle favorite barbecue sauce | Preheat oven to 300°F. Remove thin membrane from back of ribs by slicing into ribs with a knife and pulling membrane off with paper towels. Combine garlic powder, salt and pepper; rub all over meaty side of ribs. Cut racks in half, if desired. Arrange ribs in a large roasting pan; cover tightly with foil. Bake 3 hours or until very tender; uncover and cool 15 minutes. Drain. Preheat grill to medium-high heat. Place ribs, meaty side up, on a greased grill rack; baste generously with barbecue sauce. Grill, covered with grill lid, 10 minutes. Baste and grill 5 minutes longer or until sauce clings to ribs.<br>**Note:** If you like really saucy ribs, add a second bottle of barbecue sauce for serving. |
| Recipe 2<br>**Potato Salad with Bacon**<br>Prep 20m · Cook 15m · Total 35m | 4 lb Yukon Gold potatoes<br>1½ Tbsp salt, divided<br>6 slices bacon<br>1 cup mayonnaise<br>1 Tbsp spicy brown mustard<br>¾ tsp pepper<br>3 hard-cooked eggs, peeled and chopped<br>½ cup chopped tomato<br>¼ cup chopped green onion | Cook potatoes in boiling water to cover with 1 Tbsp salt 20 minutes or until tender; drain and cool 15 minutes. Cook bacon until crisp. Crumble. Stir together mayonnaise, mustard, pepper and remaining 1½ tsp salt in a large bowl. Peel potatoes; cut into 1-inch pieces. Add potatoes and eggs to mayonnaise mixture. Stir in bacon. Sprinkle with tomatoes and green onion. Refrigerate until ready to serve. |
| Recipe 3 — Marinate Ahead<br>**Marinated Slaw**<br>Prep 15m · Cook 5m · Total 20m | | |
| Recipe 4<br>**Crunch-Topped Squash Casserole**<br>Prep 15m · Cook 35m · Total 50m | | |

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| Recipes: | Ingredients: | Instructions: |
|---|---|---|
| Recipe 5<br><br>**Watermelon Salad**<br><br>Prep 20m, Cook 0m, Total 20m | 3 Tbsp olive oil<br>2 Tbsp balsamic vinegar<br>½ tsp salt, ½ tsp pepper<br>6 cups cubed watermelon<br>1 cup crumbled feta cheese<br>½ cup coarsely chopped pecans, toasted<br>¼ cup chopped mint (optional) | Combine oil, vinegar, salt and pepper in a serving bowl. Add watermelon, cheese and pecans; toss gently to coat. Sprinkle with mint, if desired. Serve with a slotted spoon.<br>**Note:** This refreshing salad is best served the day it's made. |
| Recipe 6<br><br>**Berry-Topped Thunder Cake**<br><br>Prep 20m, Cook 25m, Total 45m | 1 (15.25-oz) box German chocolate cake mix<br>1 (14-oz) can sweetened condensed milk<br>1 (12-oz) jar hot fudge topping<br>1 (16-oz) carton frozen whipped topping, thawed<br>1 (16-oz) container strawberries, chopped<br>1 pint blueberries<br>4 chocolate-covered toffee bars, coarsely crushed | Preheat oven to 350˚F. Make and bake cake according to package directions in a 13x9-inch pan. Cool 20 minutes in the pan. Invert cake onto a serving platter, if desired. Poke holes all over warm cake using a wooden spoon handle. Slowly pour condensed milk over cake; spread evenly. Heat fudge topping in microwave 10 to 20 seconds or until barely warm. Slowly pour fudge topping over cake. Let stand 20 minutes to cool. Spread whipped topping over cake. Refrigerate until ready to serve. Top cake with berries and crushed candy bars. Cut into squares to serve.<br>**Note:** Make ahead and refrigerate cake 3 hours or up to overnight. Best served cold. |

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| Recipe | ✓ | Grocery Items to Purchase |
|---|---|---|
| | | **Produce** |
| 2 | | 1 bunch green onions, need ¼ cup chopped |
| 2 | | 1 beefsteak tomato, need ½ cup chopped |
| 2 | | 4 lb Yukon Gold potatoes |
| 3 | | 2 (10-oz) bags angel hair coleslaw |
| 3 | | 1 small red onion, need ½ red onion |
| 3 | | 1 large red bell pepper |
| 4 | | 1 small sweet onion |
| 4 | | 2½ lb yellow squash |
| 4 | | 3 carrots |
| 5 | | 1 watermelon, need 6 cups cubed |
| 5 | | 1 (1-oz) pkg mint, need ¼ cup chopped |
| 6 | | 1 pint blueberries |
| 6 | | 1 (16-oz) container strawberries |
| | | **Meat & Seafood** |
| 1 | | 5½ lb baby back pork ribs (2 slabs) |
| 2 | | 1 (16-oz) pkg bacon, need 6 slices |
| | | **Refrigerated** |
| 2 | | 1 dozen large eggs, need 3 eggs |
| 4 | | 1 (8-oz) carton sour cream or light sour cream |
| 4 | | 1 (1-lb) pkg butter, need ½ cup |
| 5 | | 1 (4-oz) pkg crumbled feta cheese, need 1 cup |
| | | **Frozen** |
| 6 | | 1 (16-oz) carton frozen whipped topping |
| | | **Canned & Packaged** |
| 1 | | 1 (12- to 18-oz) bottle favorite barbecue sauce |
| 2 | | 1 (30-oz) jar mayonnaise, need 1 cup |
| 2,3 | | 1 (9-oz) bottle spicy brown mustard, need about 2 Tbsp |
| 3 | | 1 (10-oz) jar sliced pimiento-stuffed olives, need ½ cup |
| 4 | | 1 (14-oz) pkg herb-seasoned stuffing, need 3 cups |
| 4 | | 1 (10¾-oz) can fat-free cream of chicken soup |
| 4 | | 1 (8-oz) can sliced water chestnuts |
| 5 | | 1 (4-oz) chopped pecans, need ½ cup |
| 6 | | 1 (12-oz) jar hot fudge topping |
| 6 | | 1 (14-oz) can sweetened condensed milk |
| 6 | | 4 chocolate-covered toffee bars |
| 6 | | 1 (15.25-oz) box German chocolate cake mix |

| Necessary Staples |
|---|
| **Recipe 1** |
| 2 tsp garlic powder |
| **Recipe 2** |
| No staples for this meal |
| **Recipe 3** |
| ½ cup sugar<br>½ cup vegetable oil<br>½ cup white wine vinegar<br>1 tsp mustard seeds |
| **Recipe 4** |
| No staples for this meal |
| **Recipe 5** |
| 3 Tbsp olive oil<br>2 Tbsp balsamic vinegar |
| **Recipe 6** |
| No staples for this meal |

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