





- \* 5 1/2 lb baby back pork ribs (3 slabs)
- \* 2 teaspoons salt
- \* 2 teaspoons garlic powder
- \* 1 1/2 teaspoons pepper
- \* 18 oz bottle favorite barbecue sauce



#### Instructions

Preheat oven to 300 degrees. Remove thin membrane from back of ribs by slicing into ribs with a knife and pulling membrane off with paper towels. Combine salt, garlic powder 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. Place ribs, meaty side up, on grill rack rubbed with oil. Baste generously with barbecue sauce. Grill, covered with grill lid, 10 minutes. Baste and grill 5 to 10 minutes longer or until sauce clings to ribs.











- \* 4 lb Yukon Gold potatoes
- \* 2 1/2 teaspoons salt, divided
- \* 6 slices bacon
- \* 1 cup mayonnaise
- \* 1 tablespoon spicy brown mustard
- \* 3/4 teaspoon pepper
- \* 3 hard-cooked eggs, peeled and chopped
- \* 1/2 cup chopped tomato



#### Instructions

Cook potatoes in boiling water to cover with 1 teaspoon salt 20 minutes or until tender; drain and cool 15 minutes. Cook bacon until crisp. Stir together mayonnaise, mustard, pepper and remaining 11/2 teaspoons 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. Refrigerate until ready to serve.







- \* 2 bags angel hair coleslaw
- \* 1 large red bell pepper, chopped
- \* 1/2 small red onion, very thinly sliced
- \* 1/2 cup sliced pimiento-stuffed olives
- \* 1/2 cup sugar

- \* 1/2 cup canola oil
- \* 1/2 cup white wine vinegar
- \* 1 teaspoon salt
- \* 1 teaspoon mustard seeds
- \* 2 teaspoons Dijon mustard



### Instructions

Combine slaw, bell pepper, onion and olives in a large bowl. Combine sugar, oil, vinegar, salt, mustard seeds and mustard in a small saucepan; bring to a boil. Reduce heat, and simmer 3 minutes or until sugar dissolves. Boil 1 minute longer. Pour dressing over slaw mixture; toss well. Cover and refrigerate 4 to 8 hours. Toss before serving.









- \* 2 1/2 lb yellow squash, sliced 1/4-inch thick
- \* 1 small sweet onion, chopped
- \* 2 1/2 teaspoons salt
- \* 3 carrots, grated
- \* 10 3/4 oz can fat-free cream of chicken soup
- \* 8 oz carton sour cream or light sour cream
- \* 8 oz can sliced water chestnuts, drained
- \* 3 cups herb-seasoned stuffing (from 14 oz package)
- \* 1/2 cup butter, melted



#### Instructions

Preheat oven to 350 degrees. Place squash, onion and 2 teaspoons salt in a large saucepan; add water to cover. Bring to a boil. Cook 5 minutes; drain. Return squash and onion to pan. Stir in carrots, soup, sour cream, water chestnuts and remaining ½ teaspoon salt. Combine stuffing and melted butter; toss. Sprinkle half of stuffing in a lightly greased 13x9-inch baking dish. Spoon squash mixture into dish. Top with remaining stuffing. Bake 30 to 40 minutes or until golden brown. Let stand 10 minutes before serving.













- \* 3 tablespoons olive oil
- \* 2 tablespoons balsamic vinegar
- \* 1/2 teaspoon salt, 1/2 teaspoon pepper
- \* 6 cups cubed seedless watermelon
- \* 1 cup crumbled feta cheese
- \* 1/2 cup coarsely chopped pecans, toasted
- \* 1/4 cup chopped fresh mint (optional)



#### Instructions

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. Best served the day it's made.





- \* Box German chocolate cake mix
- \* 14 oz can sweetened condensed milk
- \* 12 oz jar hot fudge topping
- \* 16 oz carton frozen whipped topping, thawed
- \* 16 oz container strawberries, chopped
- \* 1 pint blueberries
- \* 4 chocolate-covered toffee bars, coarsely crushed



#### Instructions

Preheat oven to 350 degrees. 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. Note: Make ahead and refrigerate cake 3 hours or up to overnight. Best served cold.









# July Fourth Menu for 8 to 10

| RECIPE# | х | GROCERY ITEM  | PRICE   | NECESSARY STAPLES                | х |
|---------|---|---|---------|----------------------------------|---|
|         | Х | Produce   |         | Recipe 1                         |   |
| 2       |   | 5 lb bag Yukon Gold or other yellow potatoes, for 4 lb                  | 3.97    | 2 teaspoons garlic powder        |   |
| 2       |   | 1 tomato, for ½ cup chopped   | 0.69    | Aluminum foil                    |   |
| 3       |   | 2 (10 oz) bags angel hair coleslaw                                      | 3.98    | Recipe 2                         |   |
| 3       |   | 1 red onion, use half   | 0.42    | 1 cup mayonnaise                 |   |
| 3       |   | 1 large red bell pepper   | 1.54    | 1 tablespoon spicy brown mustard |   |
| 4       |   | 2 ½ lb yellow squash  | 3.95    | 3 large eggs                     |   |
| 4       |   | 1 sweet onion   | 0.30    | Recipe 3                         |   |
| 4       |   | 1 lb bag carrots, for 3   | 0.78    | ½ cup canola oil                 |   |
| 5       |   | 1 medium seedless watermelon  | 5.88    | ½ cup white wine vinegar         |   |
| 5       |   | 1 bunch fresh mint (optional)   | 1.98    | ½ cup sugar                      |   |
| 6       |   | 16 oz fresh strawberries  | 1.88    | 1 teaspoon mustard seeds         |   |
| 6       |   | 1 pint fresh blueberries  | 2.50    | 2 teaspoons Dijon mustard        |   |
|         | Х | Meat & Seafood  |         | Recipe 4                         |   |
| 1       |   | 51/2 lb baby back pork ribs (3 racks)                                   | 11.88   | ½ cup butter                     |   |
| 2       |   | 1 lb bacon, for 6 slices  | 4.48    | Recipe 5                         |   |
|         | Х | Refrigerated  |         | 3 tablespoons olive oil          |   |
| 4       |   | 8 oz carton sour cream or light sour cream                              | 1.38    | 2 tablespoons balsamic vinegar   |   |
| 5       |   | 4 oz container crumbled feta cheese                                     | 2.98    | Recipe 6                         |   |
|         | Х |   |         | None                             |   |
| 1       |   | 18 oz bottle favorite barbecue sauce                                    | 2.50    |                                  |   |
| 3       |   | 8 oz jar of pimiento-stuffed olives                                     | 3.22    |                                  |   |
| 4       |   | 10 3/4 oz can fat-free cream of chicken soup                            | 1.50    |                                  |   |
| 4       |   | 8 oz can sliced water chestnuts   | 0.67    |                                  |   |
| 4       |   | 14 oz package herb-seasoned stuffing, Pepperidge Farm                   | 2.79    |                                  |   |
| 5       |   | 2 oz bag pecans   | 1.72    |                                  |   |
| 6       |   | 18.25 oz box German Chocolate cake mix (see pkg for ingredients needed) | 1.34    |                                  |   |
| 6       |   | 14 oz can sweetened condensed milk                                      | 1.58    |                                  |   |
| 6       |   | 12 oz jar hot fudge topping   | 1.98    |                                  |   |
| 6       |   | 4 (1.4 oz) Heath candy bars   | 4.00    |                                  |   |
|         | Х | Frozen  |         |                                  |   |
|         |   | 16 oz container Cool Whip   | 2.67    |                                  |   |
|         | Х | APPROXIMATE TOTAL:  | \$71.97 |                                  |   |

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