

# Perfect Summer BBQ

## The Menu

- ❁ Chips and Salsa
- ❁ Caprese on Baguette Slices with Jalapeno/Garlic Infused Oil
- ❁ Chopped Salad served in Butter Lettuce Cups
- ❁ Perfect Summer BBQ Burger
- ❁ Clever English Cole Slaw
- ❁ Grilled Corn
- ❁ Onion/Cherry Tomato Kebabs
- ❁ Grilled Yams/Sweet Potatoes
- ❁ Fruit Infused Vodka

## Chopped Salad served in Butter Lettuce Cups

### Ingredients

1 Pint Heirloom Tomatoes  
1 Small Red Onion  
6 ounces Fresh Mozzarella  
2 Bell Peppers (any color)  
2 Sprigs Fresh Oregano  
(about 3 inches long)  
1 Head Butter Lettuce  
2 tablespoons Lemon Juice  
5 tablespoons Extra Virgin Olive Oil  
Salt, to taste  
Pepper, to taste



### Instructions

Step 1. Cut entire pint of heirloom tomatoes into quarters. Dice red onion, fresh mozzarella, bell peppers and a few of the outer leaves of the butter lettuce into uniform size pieces. Separate the leaves from the 2 sprigs fresh oregano and cut into very small pieces. (You can substitute 1 teaspoon. of dried oregano).

Step 2. Just before serving, put 2 tablespoons of lemon juice and 5 tablespoons of olive oil in a small bowl and whisk with a fork to make dressing. Pour over salad, sprinkle with salt and fresh ground pepper, and mix well.

Step 3. To assemble cups carefully break off one lettuce leaf at the stem and hold it on the palm of your hand. Fill lettuce cup with a one large scoop of salad and place on serving tray. Repeat.

Recipe By: The Clever Hostess

Serving Size: 12

## Caprese on Grilled Baguette Slices with Jalapeno/Garlic Infused Oil

### Ingredients

- 1 French baguette
- 2 balls of fresh mozzarella
- 3 Roma Tomatoes
- 5 fresh basil leaves



### Instructions

Step 1. Slice baguette into  $\frac{1}{2}$  inch slices, average sized baguette yields about 16 slices. Lightly brush each side of the bread with olive oil. Set Aside

Step 2. Slice fresh mozzarella into  $\frac{1}{2}$  inch slices (fresh mozzarella slices will be elliptical in shape). Cut all 3 Roma tomatoes in half lengthwise and then cut each side into  $\frac{1}{2}$  inch slices. "Ribbon" fresh basil by placing 5 basil leaves on top of each other and rolling them into a tight log. With a sharp knife (not serrated) starting at one end cut small slices until you get to the end of the roll.

Step 3. Turn the grill up to low heat and place sliced bread directly on the grill for 1 minute. Flip each piece of bread over and grill the other side for 1 minute. Continue flipping the bread every 15 seconds until desired level of crispness is reached. Remove bread from grill and place on a serving dish. Top each piece of bread with one slice of mozzarella and one slice of tomato. Drizzle entire plate with infused oil and with basil ribbons. Basil ribbons will separate as you scatter them on the plate; do not separate them individually.

Recipe By: The Clever Hostess

Serving Size: 14

## Jalapeno/Garlic Infused Oil



### Ingredients

8 Fresh Jalapenos

4 Cloves of Garlic

4 cups of Extra Virgin Olive Oil

### Instructions

Step 1. Put half the oil, jalapeno peppers and peeled garlic cloves in a heavy-bottomed saucepan over low-medium heat, stirring constantly until the peppers start to sizzle and the oil bubbles a bit. (This should take about 5 minutes)

Step 2. Remove the pan from heat and allow to cool

Step 3. Add the other half of the oil to the infused oil and transfer to a glass, sterilized, air-tight jar or bottle. Oil will last for 1 month.

Recipe By: The Clever Hostess

Serving Size: 14

## Clever English Coleslaw

### Ingredients

- 1 Large Cabbage
- 1 Onion
- 2 Radishes, sliced
- 1 Carrot
- Cane Sugar
- 1/2 cup Extra Virgin Olive Oil
- 1/2 cup White Vinegar
- 1 teaspoon Salt
- 1 teaspoon Dry Mustard
- 3/4 cup Mayonnaise
- 1 teaspoon Celery seed (optional)
- 1/2 teaspoon Ground Pepper (optional)



### Instructions

Step 1. Using a large cheese grater shred 1 large cabbage (cut into quarters first, hold the stem in your hand, and shred until the cabbage is about the size of a golf ball), 1 onion, 1 carrot, and place in a large bowl. (The veggies may be thinly sliced instead of shredded, it's up to you.) Cover shredded vegetable mixture with 1/2 cup of sugar. Stir to coat.

Step 2. In small saucepan combine 1/2 cup olive oil, 1/2 cup white vinegar, 1 teaspoon of salt, 1 teaspoon of dry mustard (if you don't have dry mustard, you can substitute 1 teaspoon of regular yellow mustard), and 1 tablespoon of sugar. Bring mixture to a boil. Pour immediately over the shredded vegetables and mix well. Place cole slaw in the refrigerator for at least 2 hours before serving.

Step 3. When you are ready to serve the cole slaw, remove bowl from refrigerator and stir in up to 3/4 cup mayonnaise. Transfer into a serving bowls and sprinkle with sliced radishes, celery seed and black pepper.

Recipe By: Clever Hostess    Serving Size: 12

## Perfect Summer BBQ Burger



### Ingredients

3 pounds twice-ground chuck (20% fat content)  
1 1/2 Sticks of Butter  
1/2 cup Kosher Salt  
1/4 cup Freshly Ground Black Pepper  
6 Hamburger Buns

### Optional Toppings:

Beefsteak Tomato  
Red Onion  
Avocado  
Mustard  
Ketchup

### Instructions

Step 1. Divide the meat into 6 half-pound portions. Form into patties about 1 inch thick and about 4 inches wide. Wrap the patties in plastic wrap and place in the refrigerator for 10 minutes to let them set. Run your hands under cold water for a minute before forming the patties, (this prevents meat from drying).

Step 2. Pre-heat the grill to medium-high heat. Remove the burgers from the refrigerator and allow them to sit for a few minutes at room temperature. In a small saucepan melt 1 1/2 sticks of unsalted butter. Brush the patties with melted butter, and coat both sides with salt and pepper.

Step 3. Oil the grill and cook burgers for 3 to 4 minutes. Flip the burgers and cook for another 3 to 4 minutes for medium-rare to medium. Once the burgers are cooked, allow them to rest, off the heat, for up to 2 minutes. While the burgers are resting, brush the cut side of each bun with melted butter and place on the grill for no more than 30 seconds on each side. Do not touch burgers during this cooking time. Unnecessary poking will release juices and dry out the meat.

Recipe By: The Clever Hostess

Serving Size: 6

## Suggested Vegetable Sides with Grill Times and Techniques



### Cherry Tomato/Pearl Onion Skewers

2-6 minutes

Soak wooden skewers in water for one hour before grilling. Peel pearl onions and place on skewer alternating cherry tomatoes and onions. Place directly on the grill and grill for 2 minutes, turn, and grill for 2-4 more.



### Corn on the Cob (in husks)

45-50 minutes

Soak corn in husks in water for 30 min. to 1 hour before grilling. Place husked corn directly on the grill and turn every 10 minutes for up to 1 hour.



### Asparagus

6-8 minutes

Place asparagus in tin foil with a pat of butter. Seal foil and place on the grill. (no need to flip)



### Sweet Potatoes

8-10 minutes

Slice sweet potatoes 3/4 inch thick, and place directly on the grill. Brush each side with melted butter or olive oil. Grill for 5 minutes, turn, and grill for 5 more.

## Pineapple/Lime Infused Vodka

### Ingredients

4 Limes  
1 Large Fresh Pineapple  
750ml Bottle of Vodka  
1 Bottle of Club Soda  
Sugar to taste



### Instructions

Step 1: Cut up 1 pineapple in rounds, (you may use the core if you want). The size of your jar mouth will dictate the size of your pineapple slices. Put pineapple slices in jar, and pour 1 750ml bottle of vodka over fruit. Cap tightly, set for 2 days in cool, dry place.

Step 2: On the 3rd day, wash 4 limes and dry. With the skin on, cut limes into 1/2" rounds and discarding end pieces and removing seeds. Put limes in jar on top of pineapple and stir. Cap again, and set for 2 more days.

Step 3: The night before your party put the jar in the refrigerator to chill. Serve over ice with sparkling mineral or soda water, add sugar or desired sweetener to taste.

Try alternate fruit combinations like Raspberry/Lemon/Mandarin Orange or Grapefruit/Kiwi

Recipe By: The Clever Hostess

Serving Size: About 16

# Perfect Summer BBQ Grocery List

## PRODUCE

- 1 Roma Tomato
- 1 Large Tomato
- 1 Pint of Heirloom Tomatoes
- 2 Heads of Butter Lettuce
- 2 Red Peppers
- 2 Avocados
- 2 Red Onions
- 2 Radishes
- 1 Large Cabbage
- 1 Carrot
- 6 Ears of Corn
- Fresh Oregano
- Fresh Basil
- 4 Lemons
- 4 Limes
- 1 Large Pineapple
- 3 Sweet Potatoes
- 1 Pint Cherry Tomatoes
- 11 Gold Pearl Onions

## SNACK AISLE

- 2 lb bag tortilla chips

## BAKING AISLE

- Sea Salt
- Black Pepper
- 20 Wooden Skewers
- White Sugar
- White Vinegar
- Olive Oil

## CONDIMENTS AISLE

- Salsa
- Mayonnaise
- Ketchup
- Mustard

## DELI

- 1 Baguette
- 2 Balls of Fresh Mozzarella

## BUTCHER

- 1 lb 80% lean ground beef

## REFRIGERATOR/DAIRY

- 2 sticks of unsalted butter

## BREAD AISLE

- 6 pack of white buns

## ALCOHOL

- 750ml of vodka

# Perfect Summer BBQ Prep Schedule

## 3 days before BBQ:



Purchase ingredients for Vodka and for Jalapeno oil and check off shopping list. Follow recipes for each.



## 2 days before BBQ:

Stir the Vodka, and sample a little, yum.



## 1 day before BBQ:

Purchase all remaining ingredients from your list. Make Clever Coleslaw, and refrigerate Vodka.

## DAY OF



## 3 hours before BBQ:

Follow recipe for Lettuce Cups and prepare Perfect BBQ Burger patties.



## 2 hours before BBQ:

Soak wooden skewers in water. Soak corn (in husks) in water. Strain vodka and add new fruit if you like.



## 1 hour to go:

Prepare veggie sides (assemble skewers, slice potatoes, etc.), and prepare Caprese appetizer.

Greet your guests, and Start Grilling!