



## July 4<sup>th</sup> Recipes

### Fresh Watermelon Refresher

4 to 5 cups watermelon chunks  
2 to 3 cups pineapple juice  
1 oz. spirit of your choice (optional)

Maraschino cherries and pineapple wedges, for garnish

Purée watermelon in a blender until smooth, about 30 seconds. Strain through a fine-mesh sieve twice. This will yield 2 to 3 cups juice. Fill highball glasses with ice. Top with pineapple juice, then spirit, if desired. Using a spoon, carefully add watermelon juice, so the juices divide evenly. Garnish with a cherry and watermelon wedge.

### Strawberry Cabernet Barbeque Sauce

1 Tbsp. canola oil  
½ medium onion, chopped  
Kosher salt and freshly ground black pepper  
4 oz. fresh strawberries, chopped (about 1 cup)  
½ cup Cabernet Sauvignon  
⅓ cup apple cider vinegar

¼ cup sugar  
¼ cup ketchup  
2 Tbsp. Worcestershire sauce  
2 Tbsp. Vermont maple syrup  
3 cloves garlic, chopped  
1 - 2 jalapeños, seeded and diced

Heat oil in a medium saucepan over medium heat. Add onion and season with salt and pepper. Cook, stirring occasionally, until golden brown, 7 to 9 minutes. Stir in strawberries and Cabernet Sauvignon. Increase heat to medium-high, and cook until berries soften, 3 to 4 minutes. Add vinegar, sugar, ketchup, Worcestershire, maple syrup, garlic, and jalapeño. Bring to a boil. Reduce heat, and simmer until slightly thickened, 8 to 12 minutes. Let cool slightly. Transfer mixture to a blender and puree until smooth (or use an immersion blender directly in the pan), about 30 seconds. Return to pan and simmer, if necessary, until sauce thickens, 1 to 2 minutes. Let cool, and use to baste grilled chicken, ribs, or pork chops.

### **Grilled Apples with Prosciutto and Honey**

Canola oil, for grill grates	3 oz. thinly sliced prosciutto
1 large Honeycrisp apple, cored and cut into 8 chunks	1 log (3 oz.) goat cheese, crumbled
2 Tbsp. olive oil	¼ cup chopped salted pistachios
Kosher salt and ground black pepper	4 tsp. chopped fresh thyme honey, for drizzling

Heat grill to medium heat. Once hot, clean and oil grill grates with canola oil. Brush apple slices with olive oil. Season with salt and pepper. Cut prosciutto in thirds lengthwise, and wrap around the apple chunks. Grill over direct heat, uncovered and turning once, just until grill marks appear, 3 to 4 minutes. Transfer to a platter and top with goat cheese, pistachios, and thyme. Drizzle with honey.

### **Grilled Upside-Down Pineapple Cake**

Cooking spray	3 slices fresh pineapple
2 Tbsp. unsalted butter, cut into pieces	3 stemless maraschino cherries
¼ cup light brown sugar	1 (12 oz.) pound cake

Heat a campfire or grill to medium-high. Lightly grease an 18 x 18-inch piece of heavy-duty aluminum foil. Place butter pieces in a single layer on foil, to fit pound cake dimensions. Sprinkle brown sugar evenly over butter. Fit pineapple in a straight line over center and place a cherry in center of each piece. Turn pound cake upside down on pineapple. Bring aluminum foil together, folding to seal tightly. Grill, pineapple side down, rotating occasionally, until caramelized and you hear brown sugar and butter sizzling, 15 to 20 minutes. Remove from heat and let stand 10 minutes. Carefully unwrap cake. Let cool for at least 10 minutes before slicing.