

INDEPENDENCE DAY *Soirée* WITH THE LOKEN GROUP

Celebrate freedom with a fun and festive menu for your 4th of July backyard event. These curated recipes are tried and tested party favorites directly from The Loken Group team members - so you KNOW they are showstopping recipes!



SUMMER BEER

A light and refreshing summer cocktail.

INGREDIENTS

- 1 can (12 ounces) frozen pink lemonade concentrate, thawed
- 12 ounces (1 can full) water
- 12 ounces (1 can full) vodka
- 1 bottle of your favorite beer

INSTRUCTIONS

Combine all ingredients in a large pitcher. Chill and enjoy over ice.

BACON JALAPEÑO CHEESEBALL

*A jalapeño popper in the form of a cheeseball.
Be careful - it's addictive!*

INGREDIENTS

- 8 ounces cream cheese, room temperature
- ½ cup shredded cheddar cheese
- 2 tablespoons chopped cilantro
- 1 clove garlic, minced
- Pinch of cayenne
- 1 teaspoon lime juice
- ½ teaspoon Worcestershire sauce
- 2 jalapeños, stems and seeds removed, diced, divided
- 6 pieces cooked bacon, crumbled, divided
- Salt to taste
- ¼ cup chopped pecans, roasted
- Crackers for serving
(a sturdy, whole grain cracker works best!)

INSTRUCTIONS

1. Mix together the cream cheese, cheddar cheese, cilantro, garlic, cumin, cayenne, lime juice, Worcestershire sauce, half of the diced jalapeños, and half of the crumbled cooked bacon. Taste and adjust seasonings and add salt.
2. Place the roasted pecans and remaining diced jalapeños and bacon on a plate. Stir together so it's well mixed. With your hands, roll the cheese mixture into a ball, then place on the plate and roll in the jalapeños, bacon, and pecans until covered.
3. Wrap in aluminum foil and chill for at least an hour before serving. Serve with crackers.



Recipe and photo adapted from keyingredient.com



PLAN
AHEAD!

This needs to marinate overnight and cook for 8-10 hours in the crockpot.

BBQ PULLED PORK WITH LIME CILANTRO COLESLAW

Set it and forget it! Start the pork the night before and premake the slaw so you can sit back and enjoy your day.

INGREDIENTS

PULLED PORK

- 4 tablespoons smoked paprika
- 2 tablespoons sea salt
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 tablespoon ground black pepper
- 1 tablespoon dried oregano
- 1 tablespoon ground white pepper
- 2 teaspoons cayenne pepper (optional - this will make it spicy!)
- 4 pounds bone-in pork shoulder
- ½ - 1 cup barbecue sauce (we prefer Sweet Baby Ray's brand)

LIME CILANTRO COLESLAW

- 1 package of carrot/cabbage coleslaw mix
- ½ cup red onion, thinly sliced
- ½ cup cilantro, chopped
- ¼ cup freshly squeezed lime juice (2-3 small limes)
- 2 jalapeños, thinly sliced (optional)
- 3 tablespoons extra virgin olive oil
- ¾ teaspoon salt
- ¼ teaspoon black pepper

INSTRUCTIONS

1. Mix all the dry spices for the pulled pork in a small mixing bowl.
2. Massage the spice rub on all sides of the pork shoulder.
3. Wrap tightly in a double wrap of plastic wrap and refrigerate for at least 3 hours or overnight.
4. Unwrap the roast and place it in your crock pot, add ¼ cup of water, turn your crockpot on low, and cook for 8-10 hours until the meat is fork-tender.
5. While the roast cooks, prepare the slaw by combining all ingredients in a large mixing bowl, and mix well ensuring an even coating of all ingredients. Cover, refrigerate, and let the flavors marinate while the roast cooks.
6. Transfer the roast to a large bowl. Pull the meat apart by tearing the meat into thin shreds with two forks.
7. Place all the shredded meat back in the crock pot and toss with the barbecue sauce. Start with a ½ cup of sauce, taste, and add until you reach your preferred taste. Heat on low for 60 minutes until hot.
8. Serve the roast on bread, tortillas, or on it's own and top with the cilantro lime coleslaw.

Recipe and photo adapted from civilizedcaveman.com





WATCH THE HOW-TO ON
OUR YOUTUBE CHANNEL!

RED, WHITE, AND BLUE FRUIT PIZZA

With a soft, sugary crust and festive toppings, this sweet treat will be the grand finale of your evening.

INGREDIENTS

SUGAR COOKIE CRUST

- ¾ cup sugar
- 1 ¼ cups flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter, softened
- 1 teaspoon vanilla extract
- 1 large egg

CREAM CHEESE FROSTING

- 12 ounces cream cheese, softened
- ¼ cup butter, softened
- 1 teaspoon vanilla extract
- 1 ¼ cup powdered sugar

FRUIT TOPPING

- 10-12 strawberries, sliced
- ½ pint blueberries

IN A RUSH?

Use a tube of
store-bought sugar
cookie dough for
your base.

INSTRUCTIONS

MAKE THE CRUST

1. Mix softened butter and sugar in a stand mixer fitted with a paddle attachment (or a hand mixer) until fluffy.
2. Add egg and vanilla and beat well until combined.
3. Whisk together flour, baking powder, and salt. Add to the wet mixture and mix until combined.
4. Chill dough for 30 minutes.
5. While your dough is chilling, preheat your oven to 350°F, and line a baking sheet with parchment paper.
6. Roll the chilled dough onto the parchment and form into a rectangular (flag) shape, making sure there is room around the edge.
7. Bake for 12 minutes or until the edges are just beginning to brown.
8. Allow to cool **completely**.

MAKE THE CREAM CHEESE FROSTING

1. Using a stand mixer fitted with a paddle attachment (or a hand mixer), beat the cream cheese, butter, powdered sugar, and vanilla until smooth and creamy.
TIP: Sifting your powdered sugar is an important step to achieve smooth cream cheese frosting.

DECORATE!

1. No matter how perfect your flag shape was when it went in the oven, your finished product will likely be a little misshapen. You can either embrace that your fruit pizza will depict a flag patriotically waving in the breeze, or trim it to get the perfect flag shape (feeding the trimmings to a lucky bystander). Your choice!
2. Spread the frosting evenly over the cooled cookie crust.
3. Arrange the washed fruit in a flag pattern (we recommend working from a picture for this part!).
4. Cut and enjoy!

Recipe adapted from pinchofyum.com



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