

# INDEPENDENCE DAY Menu

FROM 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!

## STRAWBERRY MARGARITA

### INGREDIENTS

- 1 pound (16 ounces) fresh strawberries, hulled
- 1 cup silver tequila
- 2/3 cup fresh lime juice
- 1/3-1/2 cup honey
- 1/4 cup orange liqueur
- Salt, sugar, or Pop Rocks to rim the glasses
- Garnish: strawberries or lime slices



### INSTRUCTIONS

1. Add strawberries, tequila, lime juice, honey, and orange liqueur to a blender. Pulse until completely smooth. Let the mixture rest for about 3 minutes, then skim off the foam on top. Taste, and add extra tequila or sweetener if desired.
2. For a festive 4th of July look, run a lime wedge around the top of each glass to wet. Dip the top of the glass upside down in a bowl of blue-dyed coarse sugar crystals or blue Pop Rocks. Garnish with a strawberry, if desired.

### TO SERVE ON THE ROCKS:

Fill up each glass about half full with ice, then pour the margaritas over the ice and serve immediately.

### TO SERVE FROZEN:

Add about 3-4 cups of ice to your blender with the strawberry margarita mixture, and pulse until smooth. Pour into glasses and serve immediately.

*Recipe and photo adapted from gimmesomeoven.com*

## RED, WHITE, & BLUE CORN

*Serve this duo of dips with blue corn chips for a festive red, white, and blue snack.*

### ROASTED TOMATO SALSA

#### INGREDIENTS

- 12 Roma tomatoes
- 2 cloves garlic, unpeeled
- 1 small onion, quartered
- 1 jalapeño
- 1 1/2 tablespoons olive oil



- 1 teaspoon ground cumin
- 1/4 teaspoon salt
- 3 tablespoons fresh lime juice
- 1/4 cup chopped fresh cilantro

### INSTRUCTIONS

1. Preheat the broiler.
2. In a medium baking dish, place Roma tomatoes, garlic, onion, and jalapeño. Drizzle with olive oil.
3. Checking often, broil 5 to 10 minutes, or until outsides of vegetables are charred.
4. Remove vegetables from heat. Remove and discard tomato cores, jalapeño stem, and garlic skins.
5. In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.

### JALAPEÑO RANCH DIP

#### INGREDIENTS

- 1 cup real mayonnaise
- 1/3 cup buttermilk
- 1/3 cup sour cream
- 4-ounce can chopped jalapeños
- 4-ounce can chopped green chiles
- 1/3 cup chopped cilantro
- 1 ounce packet of dry ranch dressing mix
- 1/2 teaspoon garlic, minced

### INSTRUCTIONS

Place all ingredients into a blender or food processor and process until smooth.



## BLT CORNBREAD SALAD

### INGREDIENTS

- 1 large egg
- $\frac{2}{3}$  cup milk
- 3 tablespoons vegetable oil
- 1 cup self-rising enriched white corn meal mix
- 1 pound bacon, cut into small pieces
- 3 large tomatoes, coarsely chopped
- $\frac{1}{2}$  cup sliced green onions
- $\frac{1}{3}$  cup chopped fresh parsley
- $\frac{1}{2}$  cup mayonnaise
- 1 teaspoon coarsely ground black pepper

### INSTRUCTIONS

1. Heat oven to 450°F. Spray a 10-inch cast iron skillet with non-stick cooking spray; place in oven for 7 to 8 minutes or until hot.
2. Beat egg in medium bowl. Add milk, vegetable oil, and corn meal; mix well. Pour into prepared hot skillet. Bake 10-15 minutes or until golden brown. Cool 20 minutes while making salad.
3. Cook bacon in large skillet over medium heat until crisp. Drain on paper towels.
4. Combine cooked bacon, tomatoes, onion, and parsley in large bowl. Add mayonnaise and pepper; mix to coat. Cut cornbread into  $\frac{1}{2}$ -inch pieces. Add cornbread to salad; toss gently to mix. Cover tightly; refrigerate 2-3 hours or overnight before serving. Serve over lettuce, if desired.

*Recipe and photo adapted from picky-palate.com*

## BOB'S PULLED PORK ON A SMOKER

### INGREDIENTS

- 1 (8 pound) pork shoulder roast
- 1.5 liter apple cider (NOT VINEGAR - we use Martinelli's Gold Medal 100% Pure Cider from H-E-B)

### BBQ RUB:

- |                                 |  |
|---------------------------------|--|
| 5 tablespoons white sugar       | 1 tablespoon freshly ground black pepper                               |
| 5 tablespoons light brown sugar | 1 tablespoon garlic powder   |
| 2 tablespoons kosher salt       | 1 onion, chopped   |
| 2 tablespoons sweet paprika     | 3 cups hickory (or favorite) chips, or more as needed, soaked in water |
| 1 tablespoon onion powder       |  |

### INSTRUCTIONS

#### 1. TWO DAYS before you plan to cook:

Place pork shoulder in a large pot and pour apple cider over (save the container!). Combine white sugar, brown sugar, salt, paprika, onion powder, black pepper, and garlic powder in a bowl. Mix about  $\frac{1}{4}$  cup sugar rub into cider; reserve remaining rub. Cover pot and refrigerate for at least 12 hours.

#### 2. ONE DAY before you plan to cook:

Remove pork from brine and put into a large zip top bag. Rub all but  $\frac{1}{4}$  cup of remaining rub on pork. Seal and return to refrigerator. Pour brine back into the original cider container using a funnel. Seal and place in the refrigerator.

#### 3. DAY you plan to cook:

Prepare smoker to about 210°F. Add wood chips to smoker.

Pour cider brine from container into the water pan of the smoker; add onion and about  $\frac{1}{4}$  cup more sugar rub. Transfer pork to the center of smoker.

Smoke pork until very tender, about 8 hours. Monitor wood chips and liquid, adding more wood and water, respectively, as needed. Transfer pork to a large platter and cool for 30 minutes before shredding with forks.

*Recipe adapted from allrecipes.com*



**PLAN  
AHEAD!**

*This needs two days  
of prep plus 8 hours  
cook time.*



## VERY BERRY VANILLA CAKE TRIFLE

### INGREDIENTS

- 2 cups sliced fresh strawberries
- 2 cups fresh raspberries
- 2 cups fresh blueberries
- 6 cups sweetened whipped cream
- 1 box yellow cake mix
- 4 large eggs
- ½ cup milk
- ½ cup vegetable oil
- 1 cup sour cream
- 3.4-ounce box vanilla pudding mix

### INSTRUCTIONS

1. Preheat oven to 350°F. and spray two 8-inch cake pans generously with cooking spray.
2. Wash and dry strawberries, raspberries, and blueberries then place into separate bowls. Place whipped cream into a large bowl and set aside.
3. Place cake mix, eggs, milk, oil, sour cream, and vanilla pudding mix into a large mixing bowl. Stir slowly to combine, then vigorously until batter is well combined. Transfer evenly to prepared cake pans and bake for 25-30 minutes, or until baked through. Remove and let cool completely.
4. Flip cakes over onto parchment paper and cut into 1-1½ inch cubes. Place a layer of cake cubes into a trifle bowl then top with a thick layer of whipped cream. Arrange a layer of strawberries, blueberries, and raspberries over cream. Repeat another layer of cake, whipped cream, and berries filling to the top of your trifle bowl. Place trifle into refrigerator to chill until ready to serve.

*Recipe and photo adapted from picky-palate.com*

### LOOKING FOR MORE?

Click here to view our 2020 menu and a bonus patriotic fruit pizza how-to video



**kw** PLATINUM  
KELLERWILLIAMS.

(281) 861-4624  
THELOKENGROUP.COM