

INDEPENDENCE DAY Menu

FROM THE LOKEN GROUP

SIDES THAT DELIGHT



BAKED BEANS

We have two words for you: caramelized bacon

INGREDIENTS

- 5 15-oz cans of pork and beans (we like VanCamp's)
- 1 large onion, chopped
- 1 to 2 tablespoons butter (for sautéing onions)
- ¾ cup ketchup
- ½ cup molasses
- ¼ cup brown sugar
- 6 - 8 slices uncooked bacon, cut into halves or thirds

INSTRUCTIONS

1. Preheat oven to 325°F. Spray a 9x13 baking dish with non-stick cooking spray.
2. Sauté onions over medium to medium-high heat in butter until onions are tender and translucent.
3. Mix beans, sautéed onions, ketchup, molasses and brown sugar until blended well. Pour in prepared baking dish. Top with uncooked bacon in single layer.
4. Bake uncovered for 2-3 hours. Beans are ready when the top is dark and caramelized.

Recipe and photo adapted from sweetlittlebluebird.com.



BBQ CHICKEN PASTA SALAD

The perfect side for your 4th

INGREDIENTS

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|---|--|
| Kosher salt, divided | 1 cup barbecue sauce |
| Ground pepper, divided | 1 cup mayonnaise |
| 2 tablespoons vegetable oil | 1 red bell pepper, seeded and diced |
| 1 boneless, skinless chicken breast, halved | 1 orange bell pepper, seeded and diced |
| 1 red onion, chopped | 1 cup corn |
| ½ jalapeño pepper, de-seeded, de-veined, and minced | 15-ounce can black beans, drained and rinsed |
| 1 pound small pasta shells | ¼ cup minced fresh cilantro |

INSTRUCTIONS

1. Salt and pepper the chicken to taste.
2. Add the vegetable oil to a large skillet on medium high heat and add the chicken, cooking for 4-6 minutes on each side. Remove the chicken.
3. Add onion and jalapeño to skillet and cook for 2-3 minutes, stirring often, until softened.
4. Meanwhile, cook the pasta in a large pot of water one minute shy of the directions on the box, then drain and rinse.
5. Mix the barbecue sauce, mayonnaise, and ½ teaspoon salt and ¼ teaspoon pepper in a large bowl.
6. Chop the chicken into bite-sized pieces add to the large bowl with the dressing along with the onions and jalapeño mixture, bell peppers, corn, black beans, and cilantro. Toss well before serving.

Recipe and photo adapted from dinnerthendessert.com.



TAKE YOUR BURGER BAR UP A NOTCH

There's nothing more classic than a great burger on the 4th of July. Take your Burger Bar to the next level with these thoughtful toppings.

CARMELIZED ONIONS

You can't go wrong with this super simple classic.

INGREDIENTS

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|----------------------------|--|
| 2 tablespoons butter | 3 tablespoons whiskey or vermouth (non-alcoholic substitute: balsamic vinegar) |
| 1 red onion, thinly sliced | |
| 2 tablespoons brown sugar | Salt and pepper to taste |
| 1 teaspoon soy sauce | |

INSTRUCTIONS

1. Melt butter in a skillet over medium-high heat. Add red onions to the pan. Allow them to sit until they begin to brown.
2. Add in brown sugar, soy sauce, and whiskey when the onions just begin to brown. Stir and continue to cook another 3 minutes or so. Season with salt and pepper to taste.
3. Continue to cook until browned and soft, approximately 15 minutes.

Recipe adapted from bestbeefrecipes.com.

COMEBACK SAUCE

This Southern staple is good with, well, everything!

INGREDIENTS

- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 2 tablespoons hot sauce
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper

MAKE AHEAD

INSTRUCTIONS

Mix all ingredients together until smooth. Cover and refrigerate until ready to use.

Recipe adapted from shewearsmanyhats.com.

CHIVE "MAYO"

A low-fat alternative to mayo, this only takes 2 minutes to make!

INGREDIENTS

- 1/2 cup non-fat sour cream
- 2 tablespoons chopped fresh chives
- 2 dashes each salt and pepper

INSTRUCTIONS

Combine all ingredients. Serve immediately, or make ahead to let the flavors meld.

Also tastes great as a chip dip!



TIP!

Baste your burgers with BBQ sauce while you're grilling - YUM!

CANDIED BACON

Need we say more?

INGREDIENTS

- 1 pound bacon
- 1/2 cup maple syrup
- 1/2 cup brown sugar

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Place bacon on a rack on a lined cookie sheet (line with foil for easy clean up).
3. In a small bowl, mix the maple syrup and brown sugar.
4. Brush the mixture on top of the bacon on the rack.
5. Bake for 25-40 minutes until the bacon is crisp.
6. Let the bacon cool on the wire rack for 10 minutes, then transfer to a plate to cool.

Recipe adapted from eatingonadime.com.

TRUFFLE AIOLI

Easier than it sounds, this aioli will take your Burger Bar from everyday to gourmet.

INGREDIENTS

- 1 cup mayonnaise
- 1 tablespoon black truffle oil
- 1 1/2 teaspoons fresh lemon juice, plus more to taste
- 1 garlic clove, finely grated
- Kosher salt
- Freshly ground black pepper

MAKE AHEAD

INSTRUCTIONS

Add mayo, truffle oil, lemon juice and garlic to a medium bowl, whisking to combine. Season to taste with salt, pepper and more lemon juice. Flavors should be rich and bold. Store aioli in fridge for up to 2 weeks.

Recipe adapted from kitchenconfidence.com.

SWEET TREATS

CHAMPAGNE PUNCH

This refreshing punch recipe just won a mix-off contest here at TLG, so you know it's good!

INGREDIENTS

2 bottles Champagne (or any sparkling wine like Prosecco or Cava)
2 cups ginger ale
½ cup Cointreau or Triple Sec
2 cups pineapple juice
1 orange, sliced
1 lemon, sliced
Raspberries, for garnish
Mint leaves or rosemary leaves, for garnish

INSTRUCTIONS

1. Chill all liquids. Combine the Cointreau and pineapple juice in a large punch bowl. Just before serving, add the sparkling wine and ginger ale.
2. Top with orange wheels, lemon wheels, raspberries, and herbs as a garnish. Serve immediately. Bubbles dissipate after about 20 minutes, so it's best served immediately (but still tastes great without bubbles).

Recipe and photo adapted from acouplecooks.com.



S'MORE BARS

Nothing says summer like a s'more!

INGREDIENTS

⅔ cup butter, softened
1 cup brown sugar, packed
½ cup granulated sugar
2 eggs
1 teaspoon vanilla extract
2¼ cups all-purpose flour
1 teaspoon baking soda
¾ teaspoon salt
¾ cup milk chocolate chips
¾ cup semi-sweet chocolate chips
1 ⅓ cup mini marshmallows divided
3 large sized Hershey bars broken into pieces
2 sleeves graham crackers broken into squares + 2-3 graham crackers broken into bits for top of cookies.

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Whisk together flour, baking soda, and salt in a medium bowl. Set aside.
3. In a separate bowl, cream together butter and sugars using a mixer until light and fluffy.
4. Add vanilla to butter mixture.
5. Add eggs to butter mixture, one at a time, beating after each addition.
6. Slowly beat in flour mixture until just incorporated.
7. Fold in the milk and semi-sweet chocolate chips and 1 cup of marshmallows.
8. Line a 13x18 sheet pan with parchment paper, spraying the parchment with non-stick cooking spray.
9. Lay out graham crackers on baking sheet, leaving no gaps between them.
10. Place small scoops of dough on the graham crackers and carefully spread by flattening with back side of scoop or spoon.
11. Bake for 5 minutes without disturbing.
12. After 5 minutes of baking, press Hershey pieces, ⅓ cup marshmallows and ⅓ cup broken graham crackers on top.
13. Bake for 5-7 more minutes.
14. Cool cookie bars in pan then cut cookies into bars or squares and store at room temperature in a sealed container.

Recipe and photo adapted from thebakingchocolatess.com.



(281) 861-4624
THELOKENGROUP.COM