INDEPENDENCE DAY Menu

FROM THE LOKEN GROUP

Whether you're planning a big outdoor gathering with family and friends or a cozy picnic in the park, our menu has something for everyone. It's our little way of sharing the festive spirit and ensuring you have the best holiday filled with great food and cherished moments.

SUMPTUOUS SIPS

NON-ALCOHOLIC SPARKLING COCKTAIL

A refreshing spritzer for everyone at your get-together. You know this is good because it was a winner in The Loken Group's cocktail contest!

INGREDIENTS

½ ounce agave

½ ounce fresh lemon juice

Sparkling water *(we suggest Topo Chico)*

INSTRUCTIONS

Mix the agave and lemon juice together in a wine glass or champagne flute until they are combined well before topping off with the sparkling water. Enjoy!

BEER COCKTAILS

Take a break from the can or keg and elevate your beer with new combinations.

SNAKE BITE

INGREDIENTS

½ pint dry cider *(we suggest Austin East Ciders)*

½ pint lager or stout *(we suggest Guinness)*

INSTRUCTIONS

Pour the cider first into a glass. Using the back of a spoon or a beer layering tool, slowly pour the lager or stout over the cider to get that show-stopping divding line.

SUMMER SHANDY

INGREDIENTS

½ can or bottle beer

3 ounces lemonade

3 ounces lemon-lime soda

INSTRUCTIONS

Fill a glass halfway with beer, then add equal parts lemonade and soda. If you're feeling fancy, garnish with a lemon slice or twist.

BEER-RITA PITCHER

INGREDIENTS

12 ounces tequila

8 ounces triple sec

6 ounces fresh lime juice

2 ounces (¼ cup) agave nectar

32 ounces beer

INSTRUCTIONS

Stir everything except the beer in a pitcher. When ready to serve, pour about 3½ ounces of the margarita base into ice-filled glasses and top with beer.

APPS & SIDES

CLASSIC POTATO SALAD

INGREDIENTS

5 pounds Yukon Gold potatoes, peeled
(you can also use unpeeled red potatoes)

1½ cups mayonnaise

1 cup refrigerated sweet pickle relish

¼ cup Dijon mustard

1 Tablespoon apple cider vinegar

1 Tablespoon celery seeds

2 teaspoons paprika

1 teaspoon powdered mustard

5-6 hard-boiled eggs, peeled and chopped

3 celery stalks, diced

½ cup sweet onion, diced

1 Tablespoon fresh dill, chopped

Salt and pepper, to taste

INSTRUCTIONS

1. Cut the potatoes into quarters cubes. Fill the pot with cold water until it is 1 inch over the top of the potatoes. Set the pot over high heat and bring to a boil. Once boiling, add 1 tablespoon salt and cook the potatoes for 12-15 minutes, until fork-tender.
2. Meanwhile, in a medium bowl, mix the mayonnaise, sweet pickle relish (including juices), Dijon mustard, apple cider vinegar, celery seeds, paprika, powdered mustard, 2 teaspoons salt and pepper to taste. Stir until smooth. Then chop the eggs, celery, onions and dill.
3. Once the potatoes are very tender, drain off the water. Remove the loose peels and chop the potatoes into ½-inch chunks. (It's OK if they crumble or are soft.) Place the potatoes in a large bowl. Gently mix in the dressing until it coats the potatoes well. Then stir in the eggs, celery, onions and dill. Taste, then salt and pepper as needed. Garnish with fresh dill and paprika. Optional: To take it to the next level, add jalapeño or chopped bacon!
4. Cover the potato salad and refrigerate for at least 4 hours. Keep refrigerated in an airtight container for up to 1 week.

Recipe and photo adapted from seattletimes.com

MAKE AHEAD!

If you have time, this tastes even better on day 2!

CROCKPOT BUFFALO CHICKEN DIP

INGREDIENTS

1 rotisserie chicken, shredded

3 (8-ounce) blocks cream cheese

2 cups shredded cheddar

¾ cup buffalo sauce

½ cup ranch dressing

FOR SERVING:

½ cup crumbled blue cheese

Freshly chopped chives

Sliced baguette

Celery sticks

Carrots

INSTRUCTIONS

1. In a large slow cooker, combine chicken, cream cheese, cheddar, buffalo sauce, and ranch.
2. Cook on low for 3 hours or until everything is melted together and warmed through.
3. When ready to serve, top with blue cheese and chives and serve with dippers.

Recipe and photo adapted from delish.com

MEXICAN CORN ON THE COB

INGREDIENTS

6 ears corn, unhusked

6 tablespoons unsalted butter

2 teaspoons chili powder

¼ cup grated cotija cheese

¼ cup freshly chopped cilantro leaves

Juice of 2 limes

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Place corn, in its husks, directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes.
3. Peel down the husks. Rub each ear of corn with 1 tablespoon butter.
4. Serve immediately, sprinkled with chili powder, cotija, cilantro and lime juice.

Recipe and photo adapted from damndelicious.net

HOT DOG!

Be the talk of the town and take your hot dog game to the next level with a hot dog "charcuterie" board!

WHAT YOU'LL NEED

THE BASICS. Of course you'll need the hot dogs and hot dog buns! Consider having a variety of different types of dogs and buns to give your guests the most flavorful experience.

HOT DOGS	HOT DOG BUNS
Basic franks	Classic bun
Bacon-wrapped	Brioche
Brats	Whole wheat buns
100% beef	Poppy seed
Turkey	Hawaiian bread
Kosher	Gluten-free
Stuffed	Lettuce cups
Grilled carrot *(for your vegetarian guests)*	Pickle buns

TOPPINGS. So many to choose from! The more you can have the better. We suggest having a minimum of five, but offer up as many as you have space for.

Ketchup	Chili
Mustard, yellow and whole grain	Queso
Ranch dressing	Guacamole
Relish	Jalapeños
Shredded cheese	Coleslaw
Pickled red onions	Sauerkraut
Cilantro	Grilled onions
Salsa or pico de gallo	Garlic aioli
	Kimchi

SNACKS. Use 3-5 of these to fill in the gaps. We suggest something crunchy, something salty, and something sweet.

Pretzels	Carrots
Chips	Cucumber
Oranges	Dill pickles
Apple slices	Sun Chips
Grapes	Wheat crackers
Strawberries	Cheese slices


delish.com / How To Make A Hot Dog Board


ainttooproudtomeg.com
Build Your Own Hot Dog Toppings Bar


thebakermama.com
Hot Dog Board


reluctantentertainer.com / Brioche Cubano Hot Dog Board

OUR INSPIRATION

TIPS & TRICKS

CUT THEM UP. Slice into halves or thirds so your guests can make more flavor combos. This also keeps young children from eating too many.

TO BUN OR NOT TO BUN? Pre-bun the dogs as much as you like, but make sure to save some without a bun. Some of your guests may have sensitivities to gluten or are avoiding carbs.

KNOW YOUR AUDIENCE. If your gathering is more kid-friendly, make sure to have LOTS of ketchup and more simple toppings. If it's a party for adults, get adventurous with fun and surprising flavor combinations.

SWEET TREAT

RED VELVET WHOOPIE PIES WITH BLUEBERRIES

INGREDIENTS

RED VELVET COOKIES

2 cups all-purpose flour

1 teaspoon baking powder

¾ teaspoon kosher salt

½ teaspoon baking soda

½ cup (1 stick) butter, softened

1 cup granulated sugar

2 large eggs

¼ cup unsweetened cocoa powder

1 Tablespoon red food coloring

½ cup whole-fat buttermilk

1 Tablespoon distilled white vinegar

1 teaspoon vanilla

FILLING AND ASSEMBLY

8 ounces cream cheese, cold

1½ cups powdered sugar, plus more for dusting

½ teaspoon vanilla extract

¼ teaspoon kosher salt

1½ cups heavy whipping cream

½ cup chopped toasted pecans

1 pint fresh blueberries

LOOKING FOR MORE MENU INSPIRATION?

Click here to view all our previous 4th of July menus.

INSTRUCTIONS

RED VELVET COOKIES

1. Preheat oven to 350°F and line two baking sheets with parchment paper. In a medium bowl, whisk flour, baking powder, salt, and baking soda.
2. Using an electric mixer on medium speed, fitted with the paddle attachment, beat butter until fluffy, about 2 minutes. Add granulated sugar and beat, scraping down sides of bowl halfway through, until about 2 minutes more.
3. Reduce mixer speed to low and add eggs one at a time, beating to incorporate after each addition. Add cocoa powder and food coloring and beat on medium speed until smooth and ribbony, about 1 minute more. Add buttermilk, vinegar, and vanilla and continue to beat until fully incorporated. The mixture may look broken or slightly curdled, which is normal.
4. Add flour mixture in 3 additions, beating on low speed to incorporate and scraping down bowl after each addition. Fold in last few streaks of flour with a spatula.
5. Using a 1½-tablespoon cookie scoop or a tablespoon, scoop batter onto prepared baking sheets, spacing 2" apart. Bake, rotating pans halfway through, until sides are slightly firm and tops are smooth, about 10 minutes. Let cookies cool on baking sheet 10 minutes, then transfer to a wire rack and let cool completely.

FILLING AND ASSEMBLY

6. Meanwhile, using electric mixer on low speed, fitted with the whisk attachment, beat cream cheese, powdered sugar, vanilla, and salt until mixture resembles coarse crumbs, about 3 minutes. Increase mixer speed and continue to beat until smooth, 2 to 3 minutes more. Scrape down sides of bowl. With motor running, slowly stream cream down side of bowl and continue to beat until stiff peaks form. Fold in pecans.
7. Spoon frosting into a piping bag fitted with a large star tip. Store in refrigerator until ready to use.
8. Flip half of cookies so flat side is facing up. Pipe a layer of frosting onto each. Top with a layer of blueberries and sandwich each with another cookie. Dust tops with powdered sugar.

Recipe and photo adapted from delish.com.