

July 4th 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

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Grilled Apples with Prosciutto and Honey

Canola oil, for grill grates
1 large Honeycrisp apple, cored and cut into 8 chunks
2 Tbsp. olive oil
Kosher salt and ground black pepper

3 oz. thinly sliced prosciutto
1 log (3 oz.) goat cheese, crumbled
¼ cup chopped salted pistachios
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
2 Tbsp. unsalted butter, cut into pieces
¼ cup light brown sugar

3 slices fresh pineapple
3 stemless maraschino cherries
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.