

## Star-Spangled Food & Drink

### Two Unique's 4<sup>th</sup> of July Hot Dog Feast

Take an MYO approach and then select 3-4 dogs from menu below or create your own. Pair toppings in small bowls, cute tins or mason jars that match that dog on a tray. Purchase white disposable spoons that have a large enough handle that you can take a small tip permanent marker and write name of the ingredient to help guest with their choices. Also, a small food sign on condiment tray with the name of the dog to help guide your guests make a successful hot dog creation.

A crazy over the top selection of hot dog concepts:

- **Chicago Style** - tomatoes onions, neon relish, yellow mustard & pickle
- **This Little Piggy** - wrapped in bologna with a thin slice of mozzarella & grilled
- **Southern Bell** - chili, creamy slaw with corn
- **Bacon Slaw Dog**: sweet and sour Cole slaw with crisp bacon pieces
- **Big Apple Dog** - chili and street cart onions
- **Reuben Dog** - yep sauerkraut, corn beef, Swiss cheese and Russian dressing
- **Lone Star State Dog** - spicy cheddar cheese, grilled onions and jalapenos
- **Pizza Parlor Pup** - mozzarella, pepperoni and marinara
- **Pulled Piggy BBQ** - sliced BBQ hot dog pieces, cheddar cheese and onion hay
- **Chicken Fried** - batter dipped, fried and topped with sausage gravy
- **Turkey Dog** - diced tomatoes, Cole slaw & organic ketchup
- **2-U Turkey Club** - muster, slaw and Russian
- **Havana Hound** - pulled pork, Swiss cheese and fried pickles with yellow mustard
- **Philly Grill Dog** - sautéed mushroom, pepper, onions with provolone Hot Dog Bar

Or you can take a freestyle condiment approach not pairing in a menu form but still label spoons.

Here are a few ideas:

- Spicy Mayo
- Ketchup/Mustard
- Relish
- Bacon Relish
- Barbecue sauce
- Salsa/Mango salsa
- Basil pesto
- Jalapenos
- Pickled Onions
- Sharp Cheddar
- Shredded Carrots
- Crispy Onions
- Shredded Lettuce
- Cheese Sauce
- Salsa
- Chopped Onions

## Patriotic Smore's Dip

### *Ingredients:*

- 4 Hershey's chocolate candy bars
- 20 marshmallows
- 1 cup water
- 1 cup red, white, and blue coarse sanding sugar
- Graham crackers, for dipping (wafer cookies, animal crackers, pretzel rods, or strawberries)

### *Directions:*

1. Preheat oven to 450° (400 low fan for convection oven)
2. In a square glass baking pan, place a layer of Hershey's to cover the bottom of the pan.
3. Dip 5 marshmallows in water and roll them in blue sanding sugar. Place on parchment paper to dry.
4. Repeat this process to make 6 red marshmallows and 8 white marshmallows.
5. Using kitchen scissors, cut each marshmallow in half.
6. Place marshmallows cut side down on the chocolate to form a flag.
7. Bake for 8 to 10 minutes and serve with graham crackers and/or your favorite dippers.

## Watermelon Margarita Popsicles

### *Ingredients & Supplies:*

- 5 cups seedless watermelon (about 1/2 of a large watermelon)
- 3/4 cup lime juice
- 1/4 cup simple syrup or agave
- 1/2 cup tequila
- 4 sliced limes
- margarita or other coarse salt
- wooden popsicle sticks
- small paper cups

### *Directions:*

1. Place the watermelon and agave in a blender until smooth (depending on the size of your blender you may need to do this in batches).
2. Strain the watermelon juice through a mesh strainer.
3. Mix together strained watermelon juice, tequila, and lime juice.
4. Pour the mixture in small paper cups about 2/3 full.
5. Skewer a wooden popsicle stick through the center of the lime slices and float on top of each filled cup. Sprinkle salt on top of lime slice.
6. Freeze for 8 hours or ideally overnight.

*Alternative Recipe:* If you run out of time and are not able to freeze the mixture into popsicles. Simply mix in sparkling water and you have great summer cocktail.

## Peach Bourbon Lemonade Popsicles

### *Ingredients & Supplies:*

- 4 cups lemonade
- 2 cups strained peach puree
- 4 shots bourbon
- 3 sliced lemons
- wooden popsicle sticks
- small paper cups

### *Directions:*

1. Place all ingredients in blender and processes until smooth.
2. Pour the mixture in small paper cups about 2/3 full.
3. Skewer a wooden popsicle stick through the center of the lemon slices and float on top of each filled cup.
4. Freeze for 8 hours or ideally overnight.