

Juneteenth Menu for Farmhouse Living

Menu

Appetizers

Suddenly Salmon Salad

Chips

Popcorn

Pretzels

Veggie Tray

Ranch Dip

Strawberry Daiquiri

Main

Crockpot Brisket

Fried Chicken

Macaroni and Cheese

Glory Greens

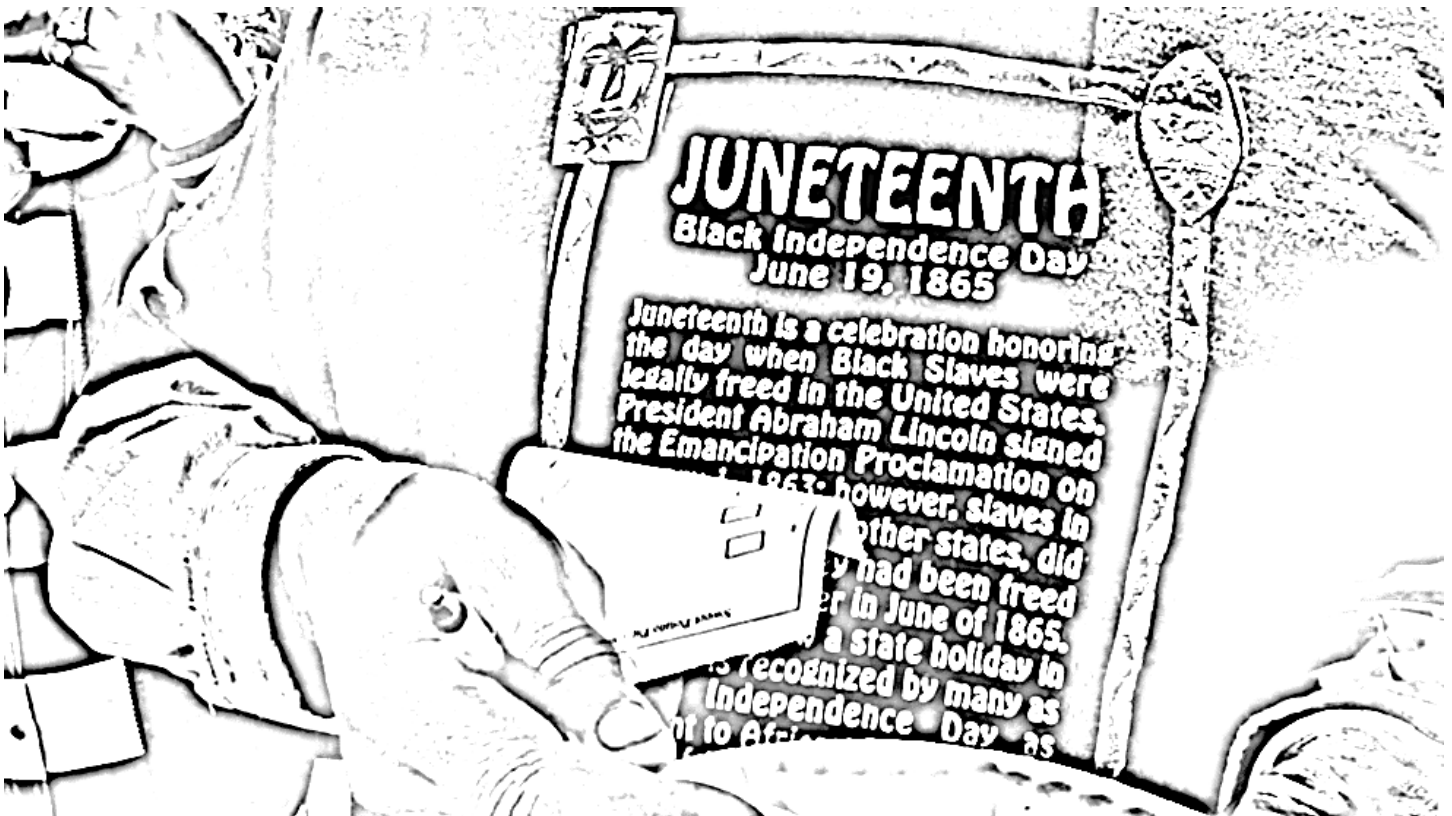
Cornbread Muffins

Red Fanta Soda Pop

Sutter Home white zinfandel

Dessert

Strawberry Cake and Ice Cream



Recipes

Appetizers

Suddenly Salmon Salad

Two 8 oz boxes of Betty Crocker's Bacon and Ranch Suddenly Pasta Salad

14.75 oz can of Pink Salmon

4 already boiled and peeled eggs (chopped)

Mayonnaise

Half a cup of diced onions

8 oz block of sharp cheddar cheese cut into small half inch cubes

Directions:

1. Make both boxes of the pasta salad in a large pot according to directions.
2. Mix in the can of pink salmon, eggs, onion and cheese. You may need a little extra mayonnaise when you add the rest of the ingredients.

Ranch Dip

2 cups of sour cream

1 package of ranch dressing mix

Directions:

Blend ingredients together in a serving bowl.

Put popcorn, pretzels and chips in serving bowls.

Vegetable Tray

Arrange a vegetable tray of favorite vegetables including:

cherry tomatoes

sliced cumpers

broccoli

baby carrots

Strawberry Daiquiri

Mr. & Mrs. T's Strawberry Daiquiri Mix

Bacardi Rum

Ice

Fresh Strawberries

STRAWBERRY
DAIQUIRI-MARGARITA MIX



STRAWBERRY DAIQUIRI-MARGARITA MIX

1. In a blender, combine 4 fl oz of Mix, 1.5 fl oz rum and 1.5 cups of ice, adding 2-3 fresh or frozen strawberries if desired.
2. Blend 10 seconds or until smooth.
3. Pour into a cocktail glass and garnish with a lime wedge and whole strawberry as desired.

SERVINGS: 1

MUST BE 21 OR OLDER. ENJOY RESPONSIBLY.



Main Course

Crockpot Brisket

3-4 lb brisket

Store bought brisket rub like Badia, Long Star or Fiesta brands (or any brand)

Directions:

1. Trim the fat side of the brisket until 1/4 inch of fat remains
2. Evenly sprinkle the spice rub on all sides of the brisket; gently pat the rub into the meat
3. Allow the brisket to rest at room temperature for 30-45 mins
4. Spray the slow cooker with nonstick cooking spray
5. Place the brisket into the slow cooker (Make sure that the fat side of the brisket is facing upward)
6. Set the cooker on LOW and cook for 10-12 hours
7. Place the brisket on a baking sheet and broil in the oven on the center rack for 3-5 minutes or until the meat is as charred as desired.

8. Remove the brisket from the oven and wrap it in foil
9. Rest for 45 minutes to an hour before slicing against the grain to serve

If you don't have any steak rub, use the following recipe: www.coopcancook.com

Brisket Spice Rub

- 1/2 cup brown sugar
- 1-2 tbsp kosher salt per taste
- 3 tbsp smoked paprika
- 2 tbsp onion powder
- 2 tbsp garlic powder
- 1 tbsp Ancho chili powder
- 2 tsp cracked black pepper
- 1 tsp cayenne pepper
- 1 tsp oregano

Fried Chicken

To save on cooking time, buying a pan of already fried chicken from a local grocery store is an option. Below is an oven fried chicken recipe from Betty Crocker.

1/4 cup butter

1 cup white flour or Bisquick

2 tsp paprika

1 tsp salt

1/2 tsp pepper

Chicken legs and thighs

Directions:

1. Heat oven to 425°F. Melt butter in 15x10x1-inch (cookie baking sheet) pan in oven.
2. In shallow dish, mix flour, paprika, salt and pepper. Coat chicken with flour mixture. Place chicken, skin sides down, in pan.
3. Bake uncovered 30 minutes. Turn chicken; bake about 20 minutes longer or until juice of chicken is clear when thickest pieces are cut to bone (at least 165°F).

Sides

Macaroni and Cheese

Two 7.25 oz boxes of Kraft Macaroni and Cheese Dinner

Milk

Butter

2 cups of shredded sharp cheddar cheese divided

1 cup sour cream

1 cup of plain breadcrumbs

Directions:

1. Preheat oven to 350 degrees.
2. In a large pot, make both boxes of the Kraft Macaroni and Cheese Dinner according to instructions on the box.
3. Stir sour cream, and one cup of shredded cheese into macaroni mixture.
4. Spread mixture into a greased 9 X 13 baking pan.
5. Sprinkle breadcrumbs on top of mixture.
6. Bake for 25-30 minutes.
7. Take out of oven sprinkle rest of the shredded cheese on top and bake for another 5 minutes until cheese is melted.

Glory Greens

Half pound of bacon diced or a smoked turkey neck.

One large onion diced

Two 27 oz cans of Glory Greens (one can drained)

1 tsp garlic powder

1 tsp onion powder

1 tsp salt

1 tsp pepper

1 tbsp apple cider vinegar

Directions:

1. Put diced bacon or turkey neck and onions in a large pot or Dutch oven.
2. Add one can of greens with the liquid. Drain the liquid from the other can of greens and add to the pot. Stir together.
3. Season with onion powder, garlic powder, salt, pepper and apple cider vinegar.
4. Simmer on stovetop for 20-25 minutes and serve.

Cornbread Muffins

Two boxes of Jiffy Cornbread Mix

3 eggs

1 ½ cup of buttermilk

Directions:

1. Preheat oven to 400 degrees.
2. Combine ingredients and blend until smooth.
3. Pour into a greased muffin tin or use paper baking cups.
4. Bake for 15-20 minutes or until golden brown.

Beverages:

- White Zinfandel
- Red Fanta Soda Pop to commemorate the blood shed for the freedom of slaves.
- Instant iced tea made according to instructions.
- Ice water

Dessert

Strawberry Cake

1 Box of Strawberry cake mix
1 Box of Sonic Strawberry Shake instant pudding or 1 box of cheesecake pudding
1 cup of buttermilk
1/3 cup oil
1 stick of melted butter
4 eggs
16 oz tub of cream cheese icing

Directions:

1. Preheat oven to 350 degrees. Coat pan with cooking spray.
2. Mix all ingredients except icing in a mixing bowl. Mix for 2 minutes on medium speed.
3. Pour batter into pan bake according to pan instructions on the box.
4. Cool for 10-15 minutes before removing from pan.
5. Allow to cool completely before frosting.

(NOTE: if you bake the cake in a Bundt pan, melt icing over low – medium heat in a small saucepan. Add 2 tbsp of confectioners' sugar and a tbsp of water. Drizzle icing mixture over cake and allow to cool)

