

 Homes.com

Entertainment Guide

Red, White & **BBQ**



Contents

Introduction

Guides

Summer Essential Shopping Guide
Ultimate Steak Guide
Wine and BBQ Pairing Guide
Grilling Tips Infographic

Sides

Parmesan-Lime Grilled Corn
Grilled Watermelon with Feta and Mint
Picnic Perfect Potato Salad

Entrées

Cheese Stuffed Bacon Burgers
Favorite Smoky Chicken Wings
Simple Summer Shish Kabobs

Desserts

Strawberry Shortcake Push-Up Pops
Watermelon Surprise Push-Up Pops

Drinks

Strawberry Spritzer
Tropical Blue Margarita
Blackberry Julep

Party Themes

Nautical Red White & Blue
Backyard Brunch
Green Outdoor Dinner Party
Summer Luau

Conclusion

Introduction

Summer is such a fun part of the year. Warm weather means outdoor activities and family gatherings, like barbeques, which are highly anticipated as the spring season ends. [Homes.com](#) is excited for the change in season and everything it brings. We know you're eager to begin the summer festivities so, we've assembled an entertaining kit to help in with summer party planning.

Use this kit as a resource for all summer entertaining needs. You'll find several recipes to help feed guests, cocktail and wine pairing tips based on what's grilling and party theme ideas to take your event to the next level.

Leave the planning to us this summer. As your partner in everything home-related, [Homes.com](#) is here to help create lasting memories with family and friends.





Summer Essentials Shopping Guide

Condiments

- Ketchup
- BBQ Sauce
- Pickles
- Steak Sauce
- Mayonnaise
- Mustard
- Relish
- Seasonings

Grilling Items

- Hot Dog/Hamburger Buns
- Hot Dogs
- Hamburger Meat
- Cheese
- Bratwursts
- Bacon
- Steak/Chicken
- Seafood
- Veggies

Necessities

- Charcoal/Propane Tank
- Grilling Cooking Spray
- Paper Plates
- Plastic Utensils
- Plastic/Paper Cups
- Napkins

Source: *Farm Fresh*



Ultimate Steak Guide

Whether it's a backyard BBQ or a luxury meal, select the right cut of steak for all occasions.

For Marinating

Flank Steak
Skirt Steak
Flat Iron Steak

For The Budget

Skirt Steak
Flank Steak
Sirloin Tip Side Steak

For Kebabs

Top Sirloin Steak
Chuck Shoulder Steak
Top Round Steak
Bottom Round Steak

For Luxury Meals

Tenderloin Steak
Rib Eye Steak
New York or Strip Steak
Porterhouse Steak
T-Bone Steak

For Heart Health

Top Round Steak
Bottom Round Steak
Top Sirloin Steak

Slice-and-Serve Steaks

Flank Steak
Whole Beef Tenderloin

Source: Farm Fresh





Wine & BBQ Pairing Guide

Zinfandel & Cabernet *Burgers & Steaks*

No matter how you prefer to cook your burgers or steak, you can't go wrong with a luscious Zinfandel rose or Cabernet. If you're not a big fan of slathering your meat with grandpa's special barbecue sauce, then a delicious glass of Cabernet to wash it down is in order. But, if meat is not exactly the star of your plate, (like loading up on those onion rings, corn, and potatoes), then Zinfandel rose is your best match!

Pinot Gris, Riesling & Pinot Noir *Seafood & Chicken*

A well-aged bottle of Pinot Gris or Riesling pairs nicely with fish, shrimp, squid, those succulent oysters, and crab. If you're serving salmon, throw in some Pinot Noir for an added taste edge. You can also do the same with some tasty grilled chicken!

Malbec & Sangiovese *Sausages & Brats*

Most reds go really well with juicy grilled sausages and brats. However, if you want this summer's barbecue blowout to be a little different, try pairing them with some Malbec or Sangiovese. If you're planning on heaping those super rich and spicy barbecue sauces, then these wines can definitely balance out those flavors.



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Red, White & **BBQ**

Grill like a pro by utilizing these helpful tips.

Tools of the Trade

Long-Handled
Spatula



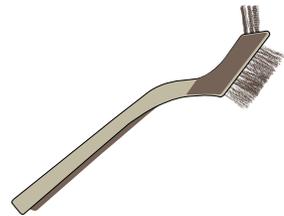
Grill Mitts



Meat
Thermometer



Grill Brush



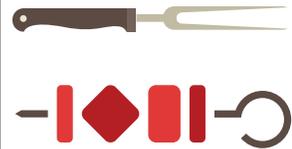
Basting Brush



Long-Handled
Tongs



Grill Basket



Skewers &
Shish Kebabs

Source: Cooking Light

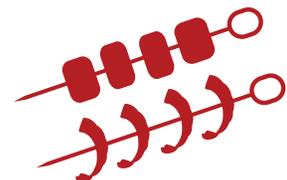
Cooking Tips



Make indentation into the top of raw patty. Prevents the middle of your burgers from puffing out higher than the edges.

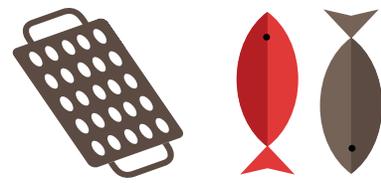


Ingredients for kabobs should touch, but not be crammed next to each other. Helps make items like chicken juicier.





Use grill pan for fish or chopped veggies.
Keeps food from falling through the grate.



Lightly coat whole veggies in olive oil
before grilling to keep them from sticking
and drying out.*



Direct vs. Indirect Cooking: If the food takes
less than 20 minutes to cook, use direct heat;
if it takes longer, use indirect heat.



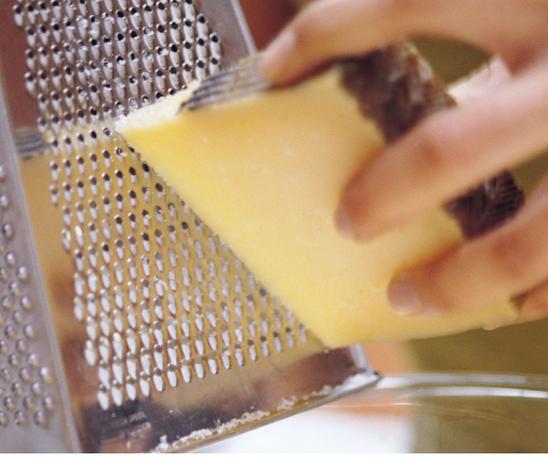
Source: Better Homes & Gardens

Show Your Grill Some T.L.C.



Source: Real Simple

* Remember to use caution when cooking with oil around open flames or extreme heat.



Parmesan-Lime Grilled Corn



- 4 ears corn on the cob in husk
- $\frac{1}{4}$ cup butter or margarine, softened
- 1 Tbsp. olive oil
- $\frac{1}{2}$ tsp grated lime peel
- 2 Tbsp. shredded parmesan cheese

Soak corn in husks in cold water for 10 minutes. Meanwhile, blend butter, oil and lime peel in small bowl; cover and refrigerate. Preheat grill to medium-high direct heat (350 to 400 degrees). Place corn on grill rack; grill 10 to 12 minutes or until tender, turning once or twice.

Remove husks and silks. Spread butter mixture evenly on corn; sprinkle parmesan cheese. Season with salt and pepper to taste.

Source: *Farm Fresh*



Grilled Watermelon with Feta and Mint

- 1 thick slice of watermelon
- 2 Tbsp olive oil
- Sea Salt
- 2 tsp feta cheese per slice, crumbled
- 1 tsp fresh mint per slice

Preheat grill on high. Cut watermelon slice into 5-6 equal sized triangle pieces, brush with olive oil. Place watermelon on heated grill, cook 3 minutes per side or until grill marks show and slightly caramelized. Remove from heat. Place watermelon slices on serving plate, top with feta cheese and mint. This can be served warm or cold and can be made up to 2 hours in advance if covered and refrigerated.

Source: *What's Cooking with Ruthie*



Picnic Perfect Potato Salad

- 1 lemon
- 5-6 sprigs fresh parsley, plus 2 Tbsp chopped leaves
- 2-3 sprigs fresh thyme
- 1 bay leaf
- 3 cloves garlic, peeled and smashed
- 2 lbs small red potatoes, scrubbed and cut into 1/4 inch slices
- Sea Salt
- 4 medium carrots, scrubbed and cut into 1/4 inch coins
- 3/4 Cup plain low fat Greek yogurt
- 1/4 Cup low fat mayonnaise
- 1 Tbsp plus 1 tsp Dijon mustard
- 3 scallions, minced, whites and greens separated
- 3/4 tsp freshly ground pepper
- 2 stalks celery, cut into 1/4 inch slices
- 1 small cucumber, cut into 1/4 inch slices

In a large stock pot add 8 cups water, 2 tablespoons sea salt, bring to boil. Peel a 2 inch long strip of zest from the lemon; tie into bundle with parsley, thyme, and bay leaf using kitchen twine. Add potatoes, garlic, and herb bundle. Bring to boil, and then reduce to simmer and cook 8 minutes. Add carrots and cook another 4-5 minutes until potatoes and carrots are tender crisp. Reserve 1/4 cup of the cooking water, drain the vegetables, discard herb bundle. Let cool. Meanwhile, finely grate 2 tsp lemon zest; squeeze 3 Tbsp lemon juice into a large bowl. Whisk in Greek yogurt, mayonnaise, mustard, scallion whites, chopped parsley, reserved cooking water, 3/4 tsp seas salt, 3/4 tsp pepper. Add potatoes, carrots, celery, and cucumber to dressing and toss. Chill about 4 hours. Top with scallion greens and serve.

Source: *What's Cooking with Ruthie*

Cheese-Stuffed Bacon Burgers

- 1 lb. ground beef
- ¼ cup A.1. Original Steak Sauce, divided
- 4 KRAFT Singles
- 4 hamburger buns
- 4 lettuce leaves
- 8 slices cooked OSCAR MAYER Bacon, broken in half

Heat grill to medium-high heat.

Mix meat and 2 Tbsp. steak sauce; shape into 8 (¼-inch-thick) patties. Fold each Singles into quarters; place on 4 patties. Top with remaining patties; pinch edges together to seal.

Grill 5 min. on each side or until done (160°F), placing buns, cut-sides down, on grill grate the last 2 min.

Fill buns with lettuce, burgers, remaining steak sauce and bacon.



Source: Kraft Foods



Favorite Smoky Chicken Wings

- 3½ lbs. whole chicken wings
- 1 Tbsp. ginger teriyaki marinade (from 1.06 oz envelope)
- 1 tsp. seasoned salt
- 1 Tbsp. garlic pepper
- 2 cups hickory wood chips

Sprinkle chicken wings with combination of dry marinade, seasoned salt, and garlic pepper. Place wings in a large, resealable plastic bag or bowl; seal or cover. Refrigerate for 4 hours or overnight for the best flavor.

Thirty minutes before grilling, soak the 2 cups of wood chips with water as directed, if desired. Drain well. Place wood chips on coals or rocks according to manufacturer's directions. For stronger smoked flavor, if using a gas grill, spread chips directly on rocks below grill.

Preheat grill to medium. Place wings on grill rack above wood chips. Grill the wings, covered, 25 to 30 minutes or until chicken is thoroughly cooked turning 2 or 3 times.

Source: Farm Fresh

Simple Summer Shish Kabobs

Steak/Chicken/Pork

Veggies

Lawry's Seasoned Salt

Lawry's Lemon Pepper

Weber's Chicago Steak Seasoning

Simply gather the meat, and veggies that you like. Slice and dice to size, and place on skewers.

Holding them over a surface that doesn't matter, like your sink, rotate, sprinkle and coat them generously (because it falls off on the grill) with Lawry's Seasoned Salt, Weber's Chicago Steak Seasoning, + Lawry's Lemon Pepper. (You can even save yourself some time, and mix all three, equal parts, together.)

We recommend cooking them no longer than 15 minutes, rotating the skewers every 5 minutes. (Make sure your meat is cooked to your liking.)



Source: *The Handmade Home*

Strawberry Shortcake Push-Up Pops

- $\frac{3}{4}$ cup butter, divided
- 1 box pound cake mix
- 4 eggs, room temperature, divided
- 1 package cream cheese (8oz)
- 1 box powdered sugar (16oz)
- 1 teaspoon vanilla extract
- 2 pints strawberries
- Whipped cream topping

Preheat oven to 350 degrees. Melt $\frac{1}{2}$ cup of the butter and combine with pound cake mix and two eggs. Mix with an electric mixer until ingredients are well blended. Spread into a greased jelly roll pan. Set aside.

Melt the remaining $\frac{1}{4}$ cup butter. Soften the cream cheese in a microwave-safe bowl. Beat the cream cheese, remaining 2 eggs, powdered sugar, melted butter and vanilla with an electric mixer until fluffy, 3 to 5 minutes. Pour over cake mixture in pan, sealing the edges. Bake for 45 minutes or until golden brown. Cool and cut into circles using the open end of a push-up pop mold.

Slice the strawberries or cut into small pieces. Start layering a push-pop mold with a circle of cake followed by a dollop of whipped cream topping. Add a layer of strawberries. Repeat layers. Garnish the top with strawberries. Chill until ready to serve.

Makes 12 push-up pops

Source: Pizzazzerie



Watermelon Surprise Push-Up Pops

- $1\frac{1}{2}$ quarts lime sherbet, softened
- $1\frac{1}{2}$ quarts vanilla ice cream, softened
- $1\frac{1}{2}$ quarts strawberry sorbet, softened
- 1 package semisweet chocolate chips (12 oz)

Spoon 2 to 3 tablespoons of lime sherbet in the bottom of a push-up pop mold. Make the next layer using 1 tablespoon of vanilla ice cream. Next, fill mold to the top with strawberry sorbet. Press chocolate chips on top of the strawberry sorbet to resemble watermelon seeds. Freeze until ready to serve.

Makes 40 push-up pops



Source: Pizzazzerie

Strawberry Spritzer

- 3 cups fresh sliced strawberries
- $\frac{1}{3}$ cup thawed frozen limeade concentrate
- $\frac{3}{4}$ cup unsweetened pineapple juice
- 2 cups lemon-lime carbonated beverage

Combine 3 cups sliced fresh strawberries and $\frac{1}{3}$ cup thawed frozen limeade concentrate; blend until smooth. Add $\frac{3}{4}$ cup unsweetened pineapple juice, mix well. Divide mixture among 4 large, ice-filled glasses. Add about $\frac{1}{2}$ cup chilled lemon-lime carbonated beverage to each glass.

Source: *Farm Fresh*



Tropical Blue Margarita

- 1 $\frac{1}{2}$ oz tequila
- 1 oz Blue Curacao liqueur
- 1 oz lime juice
- coarse salt

Rub rim of cocktail glass with lime juice. Dip rim in coarse salt. Shake tequila, blue curacao, and lime juice with ice, strain into the salt-rimmed glass, and serve.

Source: *Pizzeria*



Blackberry Julep

- 1 $\frac{1}{2}$ oz. Marie Brizard Blackberry
- 1 oz. Fresh Lemon Juice
- $\frac{1}{2}$ oz. Simple Syrup
- 1 oz. water

Shake all ingredients with ice and strain into a glass filled with crushed ice. Stir until the glass begins to frost. Garnish with marinated mixed berries.

Source: *Pizzeria*





Nautical Red, White & Blue Party

Who doesn't love the good ole American red, white and blue party theme? Take this traditional theme to the next level with fun nautical accents to help solidify the wow factor with your festivity!

1. Kick boring red glasses up a notch with fun nautical and patriotic stickers! Easy to remove, they turn simple glasses into nautical drinkware in a flash!
2. Serving fresh fruit is a must for any summer party. Add some pizzazz by placing raspberries, blueberries and strawberries on wooden skewers along with a few sweet treats like simple yogurt covered pretzels and mini golden cakes.
3. Slice red bell peppers and hollow out the seeds to make the perfect container for dips like guacamole or spinach artichoke spread. Serve along with fresh crackers and veggies for a delicious and savory treat!
4. A simple nautical decoration, like this boat shelf, makes the perfect holder for cupcakes, doughnuts, and berries! Cake stands aren't the only holder for your treats, so take a look around for fun themed props at your local stores.



Source: Pizzazzerie



Backyard Brunch

Summer and brunch go together quite nicely, don't you think? This year make your brunch stand out with a relaxing color scheme and small touches of sweetness. We promise your guests will be gushing to their friends!

1. Pick a color palette, like soothing peach and aqua, for a refreshing atmosphere for guests!
2. Serve up southern favorites like peach cobbler (try them in mini cordial glasses) and French toast kabobs! They will blend beautifully with the pops of color from a table covering (use fabric!) and little brunch details (striped straws).
3. If you don't have aqua or peach dishes, use white or glass! They will blend beautifully with the pops of color from a table covering (use fabric!) and little brunch details (striped straws).

Source: Pizzazzerie

3



Backyard Brunch

2



1

peach aqua





Green Outdoor Dinner Party

Since outdoor gatherings are a must in the summer, why not embrace nature with your theme? A green outdoor dinner party is a classy and elegant way to be a part of your surroundings. Here are some tips for your gathering:

1. Don't be afraid to pull from pieces you already own around your house for a party display. Simple candlesticks and dishes paired with a vibrant patterned fabric (such as a bold tablecloth) are the perfect combination.
2. Don't feel like you have to get overly fancy with a party to make it stunning. Simple decorations can become beautiful with the use of little pops of color and texture.
3. A good "go-to" beverage to serve is sparkling white wine like Prosecco because lots of wine/champagne drinkers really like it. Pair it with a delicious recipe and you're good to go!

Source: Pizzazzerie



Summer Luau

Summer is fun, fun, fun in the sun! And chillin' by the pool or ocean means a luau is the perfect theme for your summer party. Accomplish the tropical and relaxing vibe with these tips:

1. Kick the traditional "aloha" celebration up a notch by choosing tropical colors (like tangerine)!
2. Serve up sweet 'n delish island favorites like chicken and pineapple skewers and coconut sorbet served in a half-coconut.
3. Light up the tiki torches and greet guests at the door with matching leis.
4. Don't be afraid to mix and match dinnerware for a colorful, Hawaiian vibe!



Source: Pizzazzerie



Chie Luau



teal

tangerine

Conclusion

We hope this kit has inspired you to dream BIG for the next event in your home. [Homes.com](#), wants to be more than your partner for the home buying process. We strive to be there for you while buying a home, selling and during home ownership. We're a resource, here to help make your home better and write your home story.

Now get out there and enjoy the summer time!

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