

# Fourth of July *Signature* Recipes



Westminster  
Communities  
of Florida

# Fourth of July Signature Recipe

## Ingredients

3 lbs. Vegetable oil  
6 80% Lean ground beef  
6 Kaiser rolls  
6 tbsp. Unsalted butter, softened  
Kosher salt  
Ground Pepper  
Tabasco sauce

Assorted toppings

# Grilled Burgers & Toppings

## Directions

1. Preheat outdoor grill to medium - high and oil the grill grates. Place the ground beef in a medium mixing bowl. Add 1½ tsp. salt, ¾ tsp. pepper, and a few dashes of Tabasco sauce, then with your hands, mix the meat and seasoning well.
2. Form the meat into six 1-inch-thick patties and place on the grill. Cover and cook 3 minutes, rotate, leaving them on the same side, and cook 3 more minutes. Flip and repeat on the other side.
3. Meanwhile, slice rolls in half and spread each cut side with ½ tbsp. butter. Grill the rolls, cut-side down, until lightly toasted. Build the burgers with assorted toppings.

## Toppings

Sautéed mushrooms - Melt 2 tbsp. butter in a large skillet over medium - high heat. Add 1 lb. sliced mushrooms, season with salt and pepper and cook 2 minutes. Add 2 - 3 tbsp. broth or wine and cook 6 - 8 more minutes.

Caramelized onions - Melt 4 tbsp. butter in a skillet over low heat. Add 2 large sliced red onions and 3 to 4 tbsp. brown sugar. Cook until lightly browned, tossing occasionally, about 20 minutes.

Pico de gallo - Finely chop 5 plum tomatoes, ½ large onion, 3 jalapeno peppers and 1 bunch cilantro. Toss with the juice of ½ lime, and salt to taste.

Bacon - Cook over medium-high heat until crisp.



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## Ingredients

3 oz.	Cream cheese
½ cup	Mayonnaise
¼ cup	Crumbled strong blue cheese
2 ribs	celery, finely chopped (~1 cup), plus extra ribs cut into sticks to serve
1 tbsp.	Unsalted butter
48	Cocktail hot dogs
¼ cup	Hot sauce
24	Slider potato rolls
¼ cup	Red onion, finely chopped
1 cup	Potato chips, crushed

# Buffalo Puppies

## Directions

1. Combine the cream cheese, mayonnaise and blue cheese in a small saucepan. Cook over medium heat until smooth, stirring frequently, about 3 minutes. Set aside to cool slightly, about 5 minutes, and then stir in the celery.
2. Heat the butter in a large skillet over medium heat until melted. Add the hot dogs and cook until heated through, stirring occasionally, 5 minutes. Stir in the hot sauce and cook until the hot dogs are coated, 1 - 2 minutes.
3. Slice vertically through each potato bun, about halfway through so it resembles a top-split hot dog bun, and place 2 buffalo dogs in each. Top with 1 - 2 tsp. blue cheese sauce, a drizzle of hot sauce to taste, red onions and crushed potato chips.
4. Serve the sliders with any extra blue cheese sauce and celery sticks on the side for dipping.

# Fourth of July Signature Recipe

## Ingredients

28 oz.	Shredded coleslaw mix
¼ cup	Mayonnaise
¼ cup	Pickled jalapeno peppers, chopped, plus 2 tbsp. juice
¼ cup	Apple cider vinegar
¼ cup	Olive oil
½	Red onion, minced
	Kosher Salt
	Ground black pepper

# Spicy Coleslaw

## Directions

1. Toss the coleslaw mix, mayonnaise, pickled jalapenos and pickling juice, vinegar, oil, onion, salt and pepper in a large bowl. Mix well.
2. Refrigerate until ready to serve.

# Fourth of July Signature Recipe

## Ingredients

2 lbs.	Yukon gold potatoes, small
1 bunch	Parsley, roughly chopped
1 bunch	Basil, roughly chopped
1 tsp.	Kosher salt
1/3 cup	Extra-virgin olive oil
1/4 tsp.	Granulated sugar
5 tbsp.	Red wine vinegar
1/4 cup	Red onion, medium chopped
2 tbsp.	Smooth Dijon mustard
1 tbsp.	Capers, plus 1 tsp. brine
6	Gherkins, finely chopped, plus 1 tbsp. brine

# Baked Potato Salad

## Directions

1. Preheat the oven to 350°. Arrange the potatoes in a single layer in a baking dish and put in the center of the oven. Bake until the potatoes are tender and can be pierced with the tip of a knife, about 50 minutes.
2. Meanwhile, combine the parsley and basil in a food processor or blender. Season with salt and white pepper, add 2 tbsp. water and blend. With the motor running, pour olive oil through the top in a slow, steady stream. Add the sugar. Pulse to combine and set aside. (It should be a little rustic and chunky.)
3. In a large bowl, combine the vinegar, onion, mustard, capers and brine, and the gherkins and brine. Add half of the parsley-basil puree and toss.
4. When the potatoes are done, remove from the oven and let cool slightly. Peel half of the potatoes. Cut any big potatoes into quarters and cut the rest in half. Place potatoes in bowl with the dressing; season lightly with salt and pepper and gently toss. Serve at room temperature with the remaining herb puree on the side.

# Fourth of July Signature Recipe

## Ingredients

2 tbsp.	Balsamic vinegar
1 tbsp.	Fresh lemon juice
½ cup	Extra-virgin olive oil
2	Beefsteak tomatoes, (or other large kind), stemmed and washed
1 pint	Cherry tomatoes, stemmed and washed
1 tbsp.	Tarragon leaves, chopped
4	Strawberries, washed, cut into small pieces
1 tsp.	Kosher salt
½ tsp.	Ground black pepper
½ tsp.	Granulated sugar
6 oz.	Cold watermelon, rind removed, seeded and cut into bite-size cubes

# Tomato, Strawberry & Watermelon Salad

## Directions

1. In a bowl, whisk together the balsamic vinegar, lemon juice, and olive oil to make the dressing. Set aside.
2. Cut the cherry tomatoes in half and the larger ones into wedges. Place in a bowl and season with strawberries, watermelon, tarragon, salt, black pepper and sugar. Drizzle the tomatoes with the dressing. Toss lightly, bowl and serve.

# Fourth of July *Signature* Recipe

## *Ingredients*

2 cups	Fresh lemon juice (juice from about 15 lemons)
5 ½ cups	Water
1 ½ cups	Sugar
5 oz.	Frozen raspberries

# Raspberry Lemonade

## *Directions*

1. Put the lemon juice in a pitcher. Mix the sugar and 1 ½ cups of water to make a syrup, stirring well until the sugar dissolves.
2. Add the sugar syrup to the lemon juice and top with 4 cups water. Then add the raspberries. (Keep in mind that the raspberries are tart, so be sure to sweeten enough.) Stir the lemonade, then chill in the fridge.
3. Fill mason jars with ice cubes and top them off with the lemonade.