

# Memorial Day Barbecue Recipes

## *eCookbook*





## Letter from the Editor

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Dear Recipe4Living Member,

Welcome to our fabulous Memorial Day party planner. Within this eCookbook, you will find over 50 delicious barbecue entrees, tasty cold salads and hot side dishes, and scrumptious desserts!

Our eCookbooks are completely FREE and are an exclusive service for our members. If you would like to share this amazing collection, please pass it along to friends and tell them to sign up at Recipe4Living for even more!

If you think we're missing a recipe or you want to share your own, please visit the site and submit your recipes now!

Please enjoy our Memorial Day Barbecue Recipes eCookbook!

Happy cooking,

Jennifer

Editor

[www.Recipe4Living.com](http://www.Recipe4Living.com)

Blog: [www.ChewOnThatBlog.com](http://www.ChewOnThatBlog.com)

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## Hot off the Grill

*When it comes to Memorial Day, a satisfying main dish that can be made on the grill is definitely in order. These are all tried and true favorites for parties anywhere from casual to deluxe. Make hot dogs for the kids, and upgrade a lavish barbecue with steak.*

[Chicago Style Hot Dog](#): This hot dog had so many great flavors and textures...a little sweet, spicy, and crunchy.

[Ultimate BLT Sandwich](#): The BLT goes gourmet with olive oil mayo, salad greens, and pepper bacon.

[All-American Hamburgers](#): This juicy hamburger will cost you less than a \$1.50 to prepare!

[BBQ Pork Ribs](#): The meat falls off the bone with these BBQ pork ribs and the flavor is fantabulous.

[Slow-Cooked Pulled Pork Sandwiches](#): These fabulous sandwiches feature pork shoulder that is slow cooked in a scrumptious sauce made with Campbell's® Condensed French Onion Soup, ketchup, vinegar and brown sugar, to serve on sandwich buns.

[Herb-Pepper Sirloin Steak](#): This yummy steak will be a hit with the whole family!

[Lemonade Fried Chicken](#): This clever recipe creates crispy chicken with a delicious lemon flavor.

## Barbecue Appetizers

*While you're waiting for the grill to heat up and for the side dishes to be made, it's important to sit back with a snack and enjoy the outdoors. Try one of these delicious appetizers and we know they'll make you feel right at home.*

[Steamed Clams and Shrimp](#): This is a quick and easy recipe for your summer barbecue. Quick and very tasty.

[Tommy Wings](#): The Tuttle family of Pleasant Hill, Missouri love to barbecue, especially the kids of the family. Their specialty is a marinade developed and perfected by a late nephew, Thomas Wilson V.

[Chicken Liver Pate](#): This yummy liver pate recipe will surely be a hit at your next party! Try it with extra spicy barbecue sauce.

[Barbecued Meatballs](#): Next time you're having a party try putting this delicious recipe out for all your hungry guests.

[Angie's Little Barbecue Smokies](#): Perfect for a potluck or snack food.

[Prosciutto-Wrapped Shrimp](#): Italian ham wrapped around jumbo shrimp and grilled on the barbecue make for one heck of a dinner! They also work for appetizers.

[Mini Barbecue Meatball Sliders](#): Use the "Light Turkey Meatballs" recipe to make this delicious dish! You can substitute any meatballs you like if you don't want turkey meatballs.

[Stuffed Anaheim Peppers](#): This appetizer is a great addition to any party or barbecue!

[Summer Orzo Salad](#): This is a fresh summer salad that you can bring to a barbecue. It contains noodles, pine nuts and dried cherries! Delicious!

[Salad of Peppers](#): Grilling the peppers is what makes this salad so delicious! The tomato and garlic are great complementary tastes!

[Cucumber Dip](#): This is a refreshing dip to serve at a summer party or barbecue. Serve with potato chips. It only takes five minutes to make!

[Chipotle-Black Bean Dip](#): This dip is perfect for super bowl parties, graduation parties and barbecues!

[Barbecued Shrimp](#): If you're looking to add even more flavor to this already appetizing dish, add a bay leaf.

## Cold Salads

*A good summer salad is one that you can take to a picnic, potluck or barbecue, and these recipes all fit the bill. While some are hearty potato salads, we've also include crisp dishes with fresh vegetables, like sweet corn and cherry tomatoes. We guarantee these are some of the best summer salads around!*

[Potato, Green Bean and Onion Salad](#): This is one of the best barbecue salads around!

[Summer Couscous Salad](#): Add a summer twist with zucchini, yellow cherry tomatoes, mint leaves and lemon juice.

[Red Potato Salad](#): This tasty salad is great served with barbecue!

[Summer Sweet Corn Salad](#): Mix grilled sweet corn and cherry tomatoes with some red onion and fresh lime juice for this amazing salad.

[Fasteddie Cucumber Salad](#): This is a recipe for cucumber salad.

[Bread and Tomato Salad](#): A fresh, crisp salad filled with cucumbers, onion, tomatoes and bread.

[Summery Black Bean Salad](#): This is colorful and delicious; a refreshing addition to any meal. Especially good for carry ins, because it can withstand long periods of time with no refrigeration. One of my most requested dishes.

[Mixed Veggie Pasta Salad](#): This is the perfect summer side dish or lunch!

[Rotini Pasta Salad](#): Add this pasta salad to your summer menu and you'll see many smiling faces!

[French Cafe Summer Salad](#): This hearty salad combines white kidney beans, potatoes, and all kinds of peppers and onions.

[Arugula Salad](#): Try this salad during the summer.

[Cool Summer Shrimp and Crab Salad](#): A crisp and refreshing salad or cracker topping, with bright colors!

[CONTEST WINNER: Summer Potato Salad](#): This recipe is from my mom, which came from her dear friend Marilyn.

## Potluck Sides

*If you're headed to a friend or family member's Fourth of July barbecue, don't go empty handed. You don't need to bring the brats or burgers. Instead, skip to the side with wholesome dishes that won't take too long to prepare. Be creative and cook something you know everyone will enjoy, like potato salad, baked beans or kabobs!*

[Jackie's Potatoes](#): This recipe can be used with almost any type of potato. They taste as if you were baking all day.

[Tuna Pasta Salad](#): This awesome tuna pasta salad is a real crowd pleaser!

[Wes's Best Baked Beans](#): Fast and delicious recipe for a side dish that will be a hit with all. It's easy to make, and great to bring to parties.

[Chilled Italian Mostaccioli Salad](#): A great picnic or party dish, this salad is so easy to make!

[Hot or Cold Easy and Delicious Potato Salad](#): This recipe is absolutely DELICIOUS and very easy! People I don't even know hunt me down for the recipe! It's very addicting and delicious. The original recipe called for 8 strips of bacon but I think adding more really adds to the flavor.

[Cheesy Garlic Biscuits](#): We love garlic bread in my house but I don't always have ciabatta bread so I use what is on hand.

[Red Cabbage Salad](#): Sugar, vinegar, tart apples and red currant jelly make this a special cabbage dish that will be a family favorite in no time!

[Buck's Pinto Beans](#): The most important thing is that you will need is seat belts on your chairs to keep from falling on the floor, these beans are so good.

[Nanny's Potato Salad](#): This recipe is quick and delicious! I like to make quick dishes for my husband - he likes this recipe very much.

[Grilled Corn With Herb Butter](#): The herb butter will add a gourmet flair to the feast.

## Desserts on the Grill

*Everyone knows how to make a delicious dinner on the grill- just throw on some meat and veggies and you're done. But how can you make a dessert on the grill that will really make your mouth water? Use these fabulously fruity recipes to finish off your outdoor meals.*

[Grilled Peaches with Fresh Cherry Sauce](#): This creates a pretty dessert with layers of brown sugar, grilled peaches, ice cream, and fresh cherry sauce.

[Grilled Fruit with Balsamic Vinegar Syrup](#): A drizzling of homemade syrup makes for a delicious, tropical fruit treat.

[Grilled Plantain with Ice Cream](#): This is a beautiful, full-flavored dessert that melts in your mouth.

[Grilled Apples](#): This easy recipe is perfect for the autumn season. Take an apple picking trip with the family and then make these with the "fruits" of your labor.

[Grilled Peaches with Basil and Mint Ricotta](#): A summertime family favorite! This dessert or summer side dish has it all. It's sweet, savory, smooth, and crunchy! The secret to this great recipe is the use of fresh herbs. They add an unexpected surprise that lingers on the tongue.

[Grilled Apricots with Fromage Blanc](#): Grilled fruit is a great finish to a backyard barbecue. Grilled apricots are a juicy and delicious way to end your meal.

[Grilled Pineapple](#): Flavored with honey and a little hot pepper sauce, this is a great fruit preparation.

## More Grilled Dessert Recipes

[Grilled Pears with Raspberry Sauce](#)

[Grilled Cantaloupe](#)

[Hickory Smoked Grilled Peaches](#)

## Summer Fruit Desserts

*When the summer sun is scorching hot, you don't want to weigh yourself down with heavy, filling desserts. How are you going to hit the beach or play a game of tennis with a stomach full of chocolate cake? Instead, focus on using some fresh, seasonal fruit to make these yummy summer desserts!*

[Summertime Delight Watermelon Sorbet](#): This delicious frozen treat is the perfect dessert for a warm summer evening. It's cool, refreshing, and has just the right amount of sweetness to satisfy. You don't even need an ice cream maker to make it!

[Apricot Upside-Down Cake](#): By substituting apricot puree for all the oil and most of the butter, the calorie content is greatly reduced in this recipe.

[Sassy Dee's Wild Raspberry Blackberry Pie](#): This is a very pretty pie. It has great flavor and it's a great holiday or any-other-day dessert. The cream topping adds some delicious flavor.

[Strawberry Mango Cobbler](#): For a low-cal version of this tropical treat, use your favorite sugar substitute and serve with frozen yogurt instead of ice cream.

[Blueberry Muffin Cake](#): Like a giant blueberry muffin, this is a versatile cake that is great for brunch, dessert or even breakfast!

[English Plum Pudding](#): This elaborate pudding is oh so British and quite elaborate. Packed with raisins, currants, cinnamon and spices, it's topped with a cognac-based sauce to finish it off.

[Real Strawberry Shortcake](#): Nothing says summer like homemade shortcake topped with fresh strawberries and whipped cream!

## More Summer Fruit Dessert Recipes

[Fresh Figs Baked with Honey and Cream](#)

[Ms. Ruby's Huckleberry Rag Pudding](#)

[Cantaloupe Cream Pie](#)

[Fruit Dessert Pizza](#)

## Patriotic Desserts

*The Memorial Day holiday calls for some super special treats! Red, white, and blue desserts are a must, and we have plenty to share! These patriotic pastries, including flag cakes, berry pies, and more, will make your Memorial Day gathering unforgettable.*

[Fourth of July Pie](#): Be patriotic with red, white, and blue: strawberries, blueberries, and creamy vanilla filling.

[Berry Cheesecake Parfaits](#): Layers of fresh berries and creamy vanilla topped with whipped topping make a light and refreshing dessert.

[Barefoot Contessa's Flag Cake](#): This festive cake will have everyone waving their flags and asking for seconds.

[Simple Blueberry Tart](#): This delicious blueberry tart recipe is from the awesome blog, <http://onecaketwocake.com>.

[Red, White, and Blue Torte](#): A wonderful dessert to celebrate America on the Forth of July.

[Independence Day Sundaes](#): Perfect for 4th of July. These red, white and blue desserts are patriotic and delicious!

[Super Jello Dessert](#): Good for a summer picnic, this recipe is quick and easy!

[CONTEST WINNER: Americana Apple Pie](#): This red white and blue pie is the winner of Recipe4Living's Political and Presidential Recipe Contest! Make it extra scrumptious and top the warm pie with a scoop of vanilla ice cream!

[Cherry Squares](#): I remember having these at church functions when I was growing up. I love to make these to this day, it brings back such wonderful memories of my childhood. Go ahead, mix up a batch this evening and start making wonderful memories for your family to treasure and share.

[No Bake Cheesecake](#): I've developed this dessert after years of trial and error. This smooth and creamy dessert tastes better the day after making.

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