# Summer Party Guide

by Celebrations At Home

in partnership with North American Meat Institute as a contractor to the Beef Checkoff







**Are you new to entertaining or scared to cook for a crowd?** Host an outdoor party, fire up the grill, and set up the <u>ultimate hot dog bar</u>! It's the perfect way to entertain because all the prep work is done ahead. When the party is underway you can grill the hot dogs and guests can choose their favorite toppings with an interactive buffet.



BEANS IN JARS
Serve up baked beans in
4-ounce jars so guests
can easily grab and go.



FOOD COVERS
Use food umbrella covers
to protect dishes from
pesky bugs.



TOPPINGS DISPLAY Use a spice riser to hold hot dog toppings. Place toppings in small jars with spoons and tongs.

# **Hot Dog Toppings Checklist**

Use this checklist when you plan and shop for your ultimate hot dog bar.

TOPPINGS
corn relish
bacon
chopped onion
autéed onion
☐ sautéed peppers
sauerkraut sauerkraut
pickle relish
slaw
jalapeños
cucumber slices
matchstick carrots
cut tomatoes
pickle spears
shredded cheddar cheese
☐ chili
pineapple chunks
CONDIMENTS
ketchup
brown or grainy mustard
yellow mustard
☐ bbq sauce
teriyaki sauce

- Be Beef-Prepared: start with all-beef hot dogs, and buns. Choose from a variety of kosher, uncured, organic, or grass-fed brands.
- Garnish hot dogs with fresh cilantro, parsley, or basil.
- Hot dogs with a mini toppings bar are also a good idea for tailgates & camping parties.





# **Set the Scene**

- Set up a tablescape that takes you from Memorial Day, to July 4th, to Labor Day with red and blue table decorations.
- Set up a tent or patio umbrellas so guests can move out of the sun.
- Make sure you have plenty of ice on hand. You'll need it for drinks as well as to keep anything chilled for serving.
- Create a playlist for the party. Add summer favorites from Pop, Reggae, Classic or Alt Rock, or Country.
- Hang string lights overhead if you'll be entertaining after sundown.



Celebrations At Home

#### A COOL WELCOME

As guests arrive, welcome them with a cool refreshing drink.

Pre-fill jars with an assortment of lemonade, and place a lid with holes for paper straws.

Display the jars on ice so guests can quickly grab an ice cold drink as they enter.

# **Details**



#### **Place Settings**

Layer simple white plates with red or blue plates, and top with favor bags filled with colorful taffy.



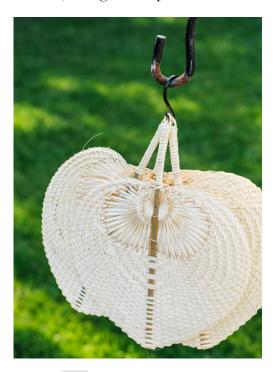
**Red Fruit Platter** 

Add a color coordinating fruit platter to the table, to nosh on.



#### Centerpiece

Create an easy centerpiece with hydrangeas, roses, snapdragons, lily of the Nile, sea holly, baby's breath, and greenery.



#### **Hand Fans**

Provide fans for your guests' comfort. Hang them on garden hooks or place them in a basket.

# **Party Tips**

#### TRIO OF LEMONADE

Pitcher drinks are the way to go for a backyard cookout. Set out pitchers of <u>flavored</u> <u>lemonade</u> and let guests help themselves. For an adult beverage you can add a splash of vodka or tequila to the drink.

#### THOUGHTFUL TOUCH

Fill a bucket with items to help guests be more comfortable. Add sunscreen, bug spray, and wet-wipes. Bonus points if you add ice to the bucket to keep these items cool.

#### **ACTIVITIES**

Outdoor parties are the perfect time for yard games. Set up bocce ball, croquet, cornhole, or ladder ball, for guests to play.

Help guests cool off with a good ole fashioned game of water balloon toss.

If you have space, set up a badminton area.

#### **EASY DESSERT**

Serve DIY ice cream sandwiches for dessert. Make them ahead and place them on a tray in the freezer.

Use large soft cookies from the bakery section of the grocery store, and cut out circles of ice cream (use a biscuit cutter or glass rim) to fit in between.

Use a few different cookie flavors like sugar, chocolate chip, and colorful candy-filled.





#### HOT DOG CHILI RECIPE

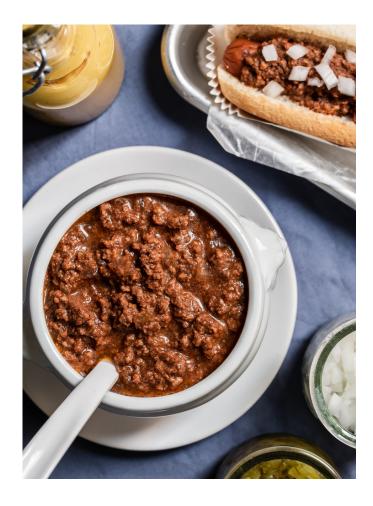
Make this hot dog chili in the slow cooker, a day ahead so it's ready to heat and serve at party time.

- 1 lb. lean ground beef
- 1/2 onion, chopped
- 15 oz. tomato sauce
- 1/2 cup water
- 1 Tbsp sugar
- 1 1/2 tsp Worcestershire Sauce
- Pinch of red pepper flakes

- 2 tsp chili powder
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/4 tsp cumin
- 1/4 tsp paprika
- DO NOT PRE-COOK MEAT. Combine all ingredients together in a slow cooker (using your hands works best).
- 2. Cook on high for 2 hours, then turn to low for 2 more hours.

**TIP:** You'll need to use extra lean ground beef since you won't be draining excess fat.





#### **CORN RELISH RECIPE**

Make corn relish up to a day ahead so the flavors can fully marinate. Use it to top your hot dogs or serve with tortilla chips.

- 15 oz. can of corn, drained & rinsed
- 3/4 of a red pepper, diced
- 1 avocado, diced
- Juice from half a lime
- 1/4 cup fresh cilantro, chopped
- 1/8 teaspoon of salt
- 1/8 teaspoon of cumin
- 1. Add a teaspoon of oil to a nonstick skillet and heat over medium high heat. Add corn and sauté, stirring often until it begins to caramelize and char; about 5 minutes. Remove & let cool.
- Combine all ingredients in a medium size bowl and mix well. Cover and chill until ready to serve.

## **Timeline and Resources**

#### A week ahead

- Get a proper head count for guest list.
- Shop for any party decorations or supplies you need.
- Shop for non-perishable or pantry ingredients.
- Make party playlist.

### 2 to 3 days ahead

- Shop for fresh ingredients and flowers.
- Gather tablescape items so they're ready to use. Prep party favors.
- Make ice cream sandwiches, cover and freeze.

### Day before party

- Mix up pitcher drinks and refrigerate.
- Make hot dog chili in slow cooker. Let cool, cover and refrigerate until ready to reheat for party.
- Prep and place all the hot dog toppings into serving vessels (make corn relish, sauté onions & peppers, cook bacon). Cover and refrigerate.
- Put baked beans into individual jars and refrigerate.

### Day of party

- Arrange flowers in a vase.
- Set the tables, and set up tents or umbrellas.
- Cut up fruit and arrange fruit platter. Cover and refrigerate until ready to serve.
- Cook hot dogs and corn-on-the-cob on the grill after guests arrive.

### More sides recipes

- <u>Classic Pasta Salad</u>
- Classic Potato Salad
- <u>Delicious Baked Beans</u>
- Easy Corn Salad
- Broccoli Salad
- Pasta Salad with Broccoli & Peanuts

### More dessert recipes

- <u>Strawberry Angel Food Parfaits</u>
- Best Lemon Bars
- <u>Blackberry Custard Pie</u>
- <u>Easy No-Churn Ice Cream</u>
- <u>Cookie Butter Ice Cream Pie</u>
- <u>Chocolate Chip Oatmeal Bars</u>

