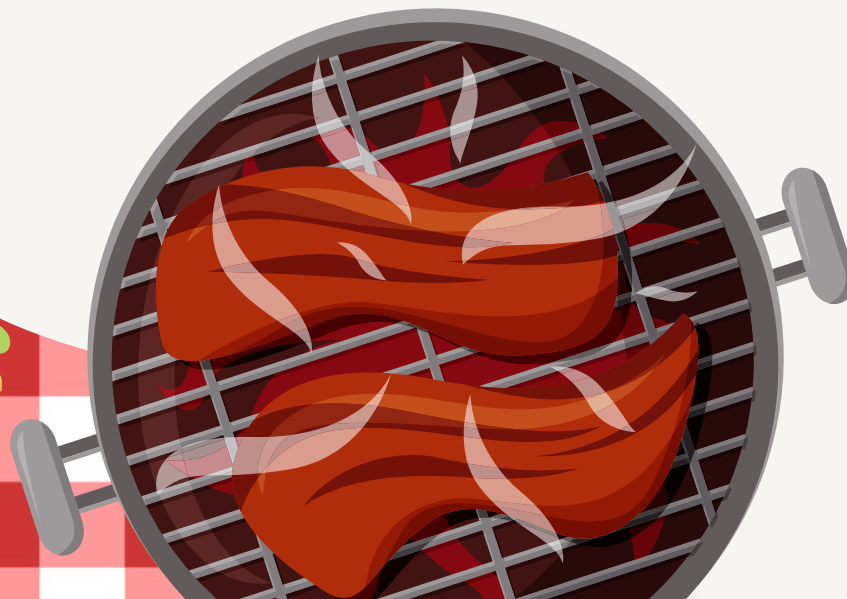




ULTIMATE GUIDE TO HOSTING A SUMMER BBQ



SAMPLE BACKYARD BBQ



PARTY DRINKS

(PICK 1) PARTY PUNCH
HOMEMADE LEMONADE

APPETIZERS

(PICK 1-2) COWBOY CAVIAR
DILL PICKLE DIP

FRUIT

(PICK 1) HAWAIIAN FRUIT SALAD
GRILLED FRUIT KABOBS

SALADS

(PICK 1-2) BROCCOLI SALAD WITH BACON
MACARONI SALAD
DENSE BEAN SALAD
LOADED POTATO SALAD

SIDE DISHES

(PICK 2-3) CROCKPOT BAKED BEANS
GRILLED ZUCCHINI
SLOW COOKER MACARONI
AND CHEESE
MEXICAN STREET CORN

MAIN DISHES

(PICK 1-2) HAMBURGER RECIPE
SLOW COOKER RIBS
GRILLED HULI HULI CHICKEN
STEAK KABOBS
BBQ BRISKET SANDWICHES

DESSERTS

(PICK 2) FRUIT PIZZA
ICE CREAM SANDWICH CAKE
FROZEN S'MORES
DUMP CAKE
STRAWBERRY LASAGNA

MORE GRILLING
RECIPES FOR YOUR
BBQ MENU

8 TIPS TO HOST A BACKYARD BBQ

1. Build your menu around barbeque tools you already have such as a grill, slow cooker, meat thermometer, grill brush, stainless steel spatula, serving bowls and platters.
2. Customize the menu to the group you are hosting. Choose a theme such as Memphis BBQ, Surf and Turf, Tropical Luau or Tex-Mex fiesta.
3. Know how many people will attend or if they have dietary restrictions.
4. Decide if you are making everything or having guests bring a dish to pass.
5. Make a cooking timeline based on what time you plan to eat.
6. Write a grocery list and remember to include condiments, disposable dinnerware, napkins and condiments you'll need.
7. Have an ice bucket or cooler on hand to chill drinks.
8. Prep as much as you can in advance so you can relax, too! It's summertime after all.





BACKYARD BBQ TIMELINE

5-7 DAYS AHEAD

- ☐ Finalize guest list
- ☐ Decide on menu and print recipes
- ☐ Plan what time dinner will be served
- ☐ Make a grocery list

2-3 DAYS AHEAD

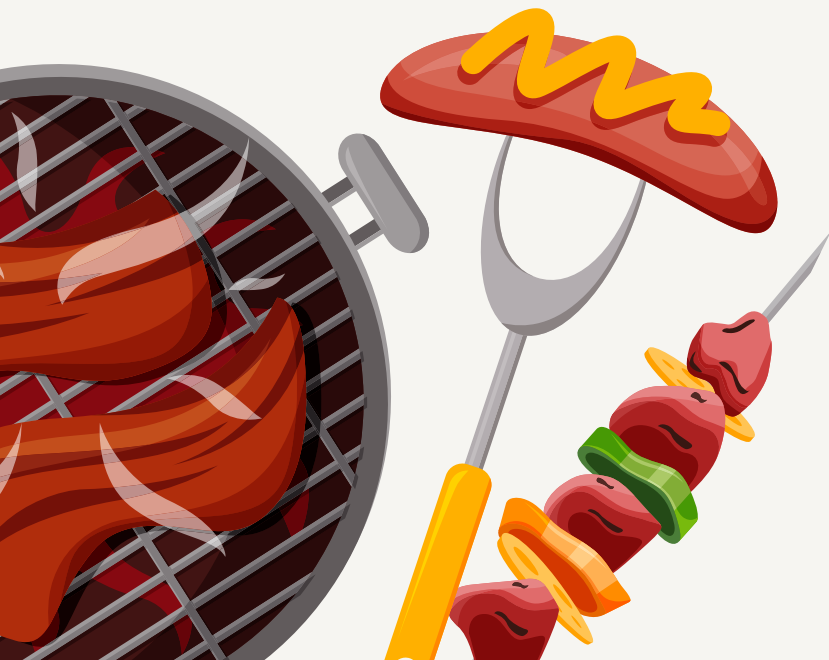
- ☐ Shop for the barbeque
- ☐ Thaw meat if needed

DAY BEFORE

- ☐ Marinate any meats for the grill
- ☐ Wash fruits and vegetables
- ☐ Prepare slow cooker recipes
- ☐ Prepare any salads in advance
- ☐ Prep desserts

DAY OF

- ☐ Start crockpot recipes
- ☐ Add finishing touches to salads
- ☐ Finalize side dishes
- ☐ Set out utensils, condiments and sauces
- ☐ Fire up the grill
- ☐ Serve dinner and relax



HELPFUL ARTICLES



**TOP 50
RECIPES TO
BRING TO A BBQ**



**HOMEMADE
BBQ SAUCE**



**HOT DOG
TOPPINGS BAR**



**NO BAKE
DESSERTS**

BBQ TOOLS & EQUIPMENT

View My [Amazon Shopping List](#)



SUMMER BBQ MENU PLAN

APPETIZERS

ENTRÉES

SIDE DISHES

DESSERTS

BBQ COOKING TIMELINE

TWO DAYS BEFORE

DAY BEFORE

BBQ PARTY DAY

7AM

8AM

9AM

10AM

11AM

12PM

1PM

2PM

3PM

4PM

5PM

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