

MENU

Oven Barbecue Chicken

SERVES 8

Jalapeño Cucumber Limeade
Cucumber Dip
Oven Barbecue Chicken
New Potato Salad
Vegetable Salad
Jalapeño Cornbread
Strawberry Buttermilk Tart

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prepare Strawberry Buttermilk Tart, freeze
- Prepare sauce for Barbecue Chicken
- Prepare dressing for New Potato Salad
- Prepare dressing for Vegetable Salad

Friday

- Prep Oven Barbecue Chicken
- Prep vegetables for Vegetable Salad

Saturday

Early in the day . . .

- Prep Jalapeño Cucumber Limeade
- Prepare Cucumber Dip
- Prepare New Potato Salad
- Prepare Vegetable Salad
- Prepare Jalapeño Cornbread
- Prepare topping for Strawberry Tart

4:00

- Remove Strawberry Tart from freezer
- Prep Jalapeño Cucumber Limeade

6:00

- Bake Oven Barbecue Chicken, 275° for 1½–2 hours.
- Get dressed – enjoy dressing drink!

6:45

- Plate Cucumber Dip
- Enjoy quiet moment

7:45

- Warm Jalapeño Cornbread

8:00 – 8:30

- Serve and enjoy!

Oven Barbecue Chicken Dinner

SHOPPING LIST

Produce

- Jalapeño, 5 small
- Limes, 12
- Cucumber, 3 English or 4–5 small
- Vidalia onion, 2 small
- New potatoes, 3 lbs
- Green onions, 1 bunch
- Celery, 1 bunch
- Garlic, 3 cloves
- Sweet white corn, 4 ears
- Asparagus, 2 cups cut
- French green beans, 2 cups cut
- Grape tomatoes, 1 cup halved
- Red bell pepper, 1
- Red onion, 1 small
- Lemons, 4
- Strawberries, 16 oz

Meat

- 2 2½–3-lb whole chickens or 6 bone-in chicken breasts

Baking, Spices, Nuts

- Chili powder, 2 tbsp
- Cayenne pepper, ½ tsp
- Garlic powder, ½ tsp
- Paprika, ½ tsp
- Dried basil, 1 tsp
- Sweetened condensed milk, 1 14-oz can

Packaged

- Crackers for Cucumber Dip
- Country-style Dijon mustard, 8 oz
- Tomato juice, 4 cups
- Jiffy Corn Muffin Mix, 1 8.5-oz box
- Yellow corn, 1 11-oz can
- Gingersnaps, 16 oz
- Mint chocolate chip brownie brittle, 5 oz*
- Strawberry jam, ½ cup

Dairy

- Cream cheese, 8 oz
- Buttermilk, ¼ cup
- Eggs, 8

Specialty

- Jalapeño pimento cheese, 7 oz

Alcohol

- 16 oz tequila

On Hand . . .

- Salt
- Pepper
- Apple cider vinegar, 1½ cups
- Mayonnaise, ½ cup
- Red wine vinegar, 3 tbsp
- Dijon mustard, 2 tbsp
- Olive oil, 1½ cups
- White wine vinegar, ¼ cup
- Sugar, 1½ cups
- Butter, 1½ sticks

* I recommend Sheila G's Mint Chocolate Chip Brownie Brittle.

JALAPEÑO CUCUMBER LIMEADE

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Pour all ingredients into cocktail shaker. Muddle cucumber and jalapeño slices.

Add ice and shake. Double-strain into collins glasses with Hawthorne strainer and fine mesh strainer.

Garnish with cucumber slices.

DEEDEE'S NOTES:

- To double-strain, hold Hawthorne strainer over cocktail shaker and pour cocktail through mesh strainer into glass.

INGREDIENTS

4 oz tequila

6 cucumber slices

4 jalapeño slices

2½ oz simple syrup

2½ oz fresh lime juice

Cucumber slices to garnish



Oh my . . . Elizabeth and Carolyn introduced me to this drink, and it quickly became a summer favorite. Beware . . . it has a kick! If you're not a tequila fan, this cocktail is also great with vodka.

CUCUMBER DIP

SERVES 8-10 Adapted from *Charlotte Cooks Again*, Charlotte Latin School

Mix all ingredients.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill.
- Serve with crisp crackers.

INGREDIENTS

8 oz cream cheese, softened
½ cup grated peeled
cucumber, ~1 English or 2-3
small
¼ cup grated Vidalia onion
⅛ tsp salt
¼ tsp pepper



*Our family enjoys this dip every summer as a favorite early-evening
hors d'oeuvre while still on the beach. This disappears quickly!*

OVEN BARBECUE CHICKEN

SERVES 8–10 Adapted from *In Order to Serve*, Christ Episcopal Church

To make sauce, combine all ingredients except chicken.

Place chicken in single layer in 2 9x13 casseroles. Pour sauce over chicken.

Bake covered at 275° for 1½–2 hrs or until tender.

Transfer chicken to serving platter. Pour sauce from pans into small pitcher and serve with chicken.

DEEDEE'S NOTES:

- Recipe can be prepped earlier in the day or 1 day in advance. Cut up chicken and marinate in barbecue sauce until ready to cook.
- If you don't want to cut up a whole chicken, ask your meat department to do it for you. This will ensure that you have smaller pieces than what you will typically find in prepackaged pieces. If you use prepackaged pieces, I recommend cutting the breasts in half.
- You may cook in a slow cooker for 4–5 hrs.
- You may grill chicken for a few minutes after it has cooked in the oven or slow cooker to add grilled flavor and crispiness. Baste as you grill.
- Increases well.

INGREDIENTS

4 cups tomato juice
1½ cups apple cider vinegar
1½ cups water
1 Vidalia onion, chopped
1 cup country-style Dijon mustard
½ cup sugar
2 tbsp chili powder
½ tsp cayenne pepper
½ tsp garlic powder
½ tsp paprika
½ tsp salt
½ tsp black pepper
2 2½–3 lb chickens, cut up,
or 6 bone-in chicken breasts,
halved

NEW POTATO SALAD

SERVES 8

Adapted from *Stirring Performances*, Junior League of Winston-Salem

Boil potatoes in salted water until just tender. Drain, cool, and quarter.

For the dressing, whisk mayonnaise, vinegar, mustard, garlic, basil, salt, and pepper. Gradually add olive oil, whisking continuously.

In large bowl toss potatoes, onions, celery, and eggs with dressing.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day.
- Increases well.

INGREDIENTS

SALAD

3 lbs new potatoes, unpeeled
1 bunch green onions, chopped
3 ribs celery, chopped
3 hard-boiled eggs, chopped

DRESSING

½ cup mayonnaise
3 tbsp red wine vinegar
1 tbsp Dijon mustard
2 cloves garlic, minced
1 tsp dried basil
1 tsp salt
½ tsp pepper
⅓ cup olive oil



VEGETABLE SALAD

SERVES 8–10 Adapted from *In Order to Serve*, Christ Episcopal Church

Whisk dressing ingredients in a small bowl or shake in a small jar to blend well.

Cook corn; cut off cob. Blanch asparagus and green beans, transfer to ice bath, and drain well.

Combine all vegetables in a medium bowl. Toss with dressing. Adjust salt and pepper to taste.

DEEDEE'S NOTES:

- Recipe tastes better if made earlier in the day or 1–2 days in advance. If preparing earlier in the day, keep at room temperature for the flavors to blend. If preparing 1–2 days in advance, cover and chill. When ready to serve, bring to room temperature and add the tomatoes.
- For the green beans, I use prepackaged French green beans from the produce section, not canned.
- To blanch the asparagus and green beans, bring a pot of water to a rolling boil. Add the green beans and cook for 1 min, then add the asparagus and cook for 1 min more. Drain well and transfer immediately to a bowl of ice water to stop the cooking and to retain bright-green color. Drain again when cool.
- Increases well.

INGREDIENTS

DRESSING

6 tbsp olive oil
¼ cup white wine vinegar
1 tsp Dijon mustard
1 clove garlic, minced
1 tsp salt
1 tsp pepper

VEGETABLES

4 ears sweet white corn (or 2 cups frozen, thawed)
2 cups cut thin asparagus, ½" pieces
2 cups cut French green beans, ½" pieces
1 cup chopped celery
1 cup halved grape tomatoes
½ cup chopped red bell pepper
½ cup chopped English cucumber
¼ cup chopped red onion
1 small jalapeño pepper, seeded and finely chopped

JALAPEÑO CORNBREAD

YIELDS 8 SLICES

Suzie Lambeth

Prepare 9-inch pie pan or iron skillet with cooking spray.

Combine all ingredients. Pour into pan.

Bake at 350° for 20–25 min until golden brown.

DEEDEE'S NOTES:

- Cornbread may be prepared earlier in the day. Cool and keep at room temperature. Warm to serve.
- Recipe increases well. When doubled, may also bake in muffin pan to yield 12 muffins.

INGREDIENTS

2 eggs, whisked

7 oz jalapeño pimento cheese,
softened

1 tbsp grated onion

1 8.5-oz box Jiffy Corn Muffin
Mix

1 11-oz can yellow corn,
drained



Dear friend Suzie Lambeth is a great cook, and for years we have received “love gifts” from her kitchen.

STRAWBERRY BUTTERMILK TART

SERVES 6–8 Cantey Brown

Crust:

In a medium bowl, melt butter in microwave

Finely grind gingersnaps and brownie brittle in food processor. Add to butter. Press mixture into bottom and approx. 1 inch up the sides of a 9-inch tart or springform pan.

Filling:

Whisk condensed milk, lemon zest, lemon juice, and strawberry jam. Set aside.

Using a handheld mixer, beat egg yolks at high speed for 4–5 min until yolks are pale. Gradually whisk in condensed milk mixture until combined. Whisk in buttermilk.

Pour mixture into crust. Bake at 325° for 20–25 min until set. Cool completely.

Topping:

Warm strawberry jam in microwave for 15 seconds. Stir in strawberries and lime juice.

Slice and serve with topping.

DEEDEE'S NOTES:

- Recipe may be prepared early in the day and refrigerated, or several days in advance and frozen (do not freeze topping). Thaw to serve.

INGREDIENTS

CRUST

¾ cup butter

16 oz Gingersnaps

*5 oz Mint Chocolate Chip
Brownie Brittle **

FILLING

*1 14-oz can sweetened
condensed milk*

1 tbsp lemon zest

½ cup fresh lemon juice

¼ cup strawberry jam

3 egg yolks

¼ cup buttermilk

TOPPING

3 tbsp strawberry jam

*16 oz fresh strawberries,
quartered*

⅛ cup fresh lime juice