

Meals, Moments & Memories

Bringing it all together: flavor, fun & family!

Menu:

Country Style Ribs – entrée
Sweet and Pungent Chinese
Barbecue Glaze – entrée glaze
Tomato Salad – side dish
Cabbage and Tomato Slaw with
Sherry-Mustard Vinaigrette – side dish
Lemonade – beverage
Cupcakes – dessert

Patriotic Picnic for all of your family and guests!

Country Style Ribs

2-3 pounds country-style ribs
Greek seasoning or salt and pepper

Barbecue sauce of your choice

*I prefer Sweet and Pungent Chinese Barbecue Glaze.
It's super-easy to make in big batches and freezes for up to 6 months!*

Season ribs to your taste level and place in Bean Pot. Cover with sauce and bake for 4-6 hours at 275 degrees. Finish on grill if desired.

Sweet and Pungent Chinese Barbecue Glaze

2 tablespoons vegetable oil
½ cup minced, peeled onion
1 teaspoon minced, peeled garlic
½ cup honey
½ cup catsup
¼ cup red wine vinegar
¼ cup Worcestershire sauce
3 tablespoons soy sauce
¼ teaspoon ground pepper
½ teaspoon ground ginger
1½ teaspoons cornstarch, mixed with
2 tablespoons dry sherry wine or water

*Make glaze ahead; cover and refrigerate until needed.
Reheat before using.*

Put all ingredients except cornstarch and sherry into a small saucepan and bring to a boil over moderately high heat. Reduce heat and simmer 15 minutes, stirring often to prevent sauce from sticking. Mix cornstarch with sherry and stir into sauce. Return to simmering and cook 1 minute longer, until sauce is thickened and smooth. Makes 1⅓ cups sauce.



Meals, Moments & Memories...cont

Tomato Salad Pamela Scurry Collection **shortcuts & secrets™**

Comari tomatoes, cut in thirds
Great Italian (only!) olive oil
touch of Balsamic vinegar
granulated (real) sugar
lots of fresh-ground pepper

Season all to taste!

Use a spatula to stir to avoid damaging tomatoes.

Cabbage and Tomato Slaw with Sherry-Mustard Vinaigrette

Makes 8 servings

1/3 cup sherry wine vinegar
3 tablespoons honey
2 tablespoons mustard seeds
1 1/2 tablespoons Dijon mustard
2/3 cup olive oil
12 cups thinly sliced green cabbage (from about one 2-pound head)
10 green onions, thinly sliced
12 ounces grapes tomatoes or cherry tomatoes, halved

Whisk first 4 ingredients in large bowl to blend. Gradually whisk in oil. Add cabbage, green onions, and tomatoes; toss to coat with vinaigrette. Season to taste with salt and pepper. Cover and refrigerate at least 2 hours and up to 4 hours. Toss before serving.

Lemonade Pamela Scurry Collection **shortcuts & secrets™**

cans of frozen lemonade only
2 cans of water per can of frozen lemonade (not 3!)
tons of ice
pretty sliced lemons

Ready-made Cupcakes

Purchase your family's favorite ready-made cupcakes and decorate. See tips!





Product: Bringing it all together in a high-spirited setting keeps it fresh and fun!

Dining in Celebrating Home's signature Bean Pot style:

- 18617 Stars & Stripes Forever Banner - Pamela Scurry Collection
- 93320 Scents of Home™ Veranda Home Fragrance Warmer
- 33240 Hydrangea Bouquet - Pamela Scurry Collection (4 used)
- 33241 Yankee Doodle Dandy Wreath/Garland (2 used)
- 33516 Liberty Table Piece (3 used)
- 40050 Bankston Beverage Server — Super Bonus Buy
- 93005 Veranda Oval Bean Pot
- 93211 Veranda Casserole
- 93286 Berry Muffin Baker
- 93357 Heirloom Platter - Pamela Scurry Collection
- 93359 Blue Ribbon Small Serving Bowl - Pamela Scurry Collection
- 93360 Blue Ribbon Large Serving Bowl - Pamela Scurry Collection
- 93362 Grandstand Cake Platter - Pamela Scurry Collection
- 93363 Grandstand Pedestal Cake Stand - Pamela Scurry Collection

Kids Korner: Pamela Scurry's Shortcuts & Secrets™
Fun ways to have kids involved in preparing the meal!

- Invite and encourage all children and even adult guests at your picnic to help you decorate the cupcakes. Everyone can let her creativity shine and will enjoy participating in the fun!
- Cupcake decorations don't always have to be edible. Trimming the flower from a pretty daisy makes a quick and beautiful top to your cupcake.
- A cupcake can also be used as a cute (and delicious) place card holder at a children's party. Older children who are able to write can help prepare for the party by writing the names of the guests on the name cards. Attach the name cards with glue or tape to popsicle sticks, toothpicks, a birthday candle, etc. — use your creativity — and simply poke them into the top of the cupcake!



Time Saving Tips: Pamela Scurry's Shortcuts & Secrets™
Time saved leaves more time for enjoying your family!

- You can cut the tomatoes ahead of time for making Tomato Salad. Cut tomatoes into thirds and put them back together (to seal each cut side from air) in their original plastic box, and then put the box in a sealed baggie.
- Purchase ready-made cupcakes instead of making them yourself to save time. You can use the time saved for all of the fun cupcake decorating!

Enjoy your Meals, Moments & Memories. Your family deserves it!

Summer 2011 Recipes & Products – Meals, Moments & Memories

