Easy Grilled Corn on the Cob

Super easy, fun and yummy – this hot tender grilled corn on the cob is a summer favorite!
Yield:

6 servings
Ingredients:

6 ears of corn (in the husk)
Salt, pepper, and butter, for serving
Instructions:

1.
Rinse ears to remove any dirt, and then soak ears in cool water for
10-30 minutes. You can do this in a clean sink filled with water, or a
large bowl of water.

2. While ears are soaking, preheat grill on high. Remove corn from water and pat or shake gently dry.

3. Place ears of corn on the grill and turn heat to medium. Grill for
15 minutes (lid closed). Turn ears once and grill 15 minutes longer
(lid closed).

4. Remove ears from grill (use oven mitts or tongs!) and allow to cool for a few minutes. Peel back husks and break ear away from the husk. Serve hot with butter, salt, and pepper!



Easy Grilled Corn on the Cob

This recipe is from Tammy’s Recipes.

Grilled Scalloped Potatoes

Quick and easy, these creamy grilled scalloped potatoes are flavorful and colorful!
Yield:

6-8 servings
Ingredients:

3 cups very thinly sliced peeled potatoes*
1 cup very thinly sliced carrots
1 cup thinly sliced onion
3/4 cup mayonnaise, Miracle Whip salad dressing, OR sour cream**
4 ounces (1 cup) shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 tablespoon dried parsley
1 teaspoon salt

dash of pepper
Instructions:

1.
Preheat grill (we pre-heat our Weber Q grill on HIGH for 10 minutes).
While grill is heating, combine the mayonnaise, cheeses, parsley, salt,
and pepper in a large mixing bowl, stirring to mix well. Stir in the
potatoes, carrots, and onion, coating with the creamy mixture.

2. Pull out two long pieces of heavy-duty aluminum foil (or use a
double layer of regular foil if you don’t have heavy-duty foil) – about
20 inches each in length. Spray foil with oil or grease with butter.

3. Spoon potato mixture evenly in the two foil pieces and bring up
sides, folding to seal while leaving some air space in the foil if
possible. Crimp ends and fold to seal.

4. Grill potato packets at MEDIUM heat for 15 minutes, using the top shelf of the grill (if your grill has a top shelf – ours doesn’t). Turn packets over and grill 15 minutes longer, until potatoes are tender. Serve hot!



Grilled Scalloped Potatoes

This recipe is from Tammy’s Recipes.

Honey Mustard Vinaigrette Salad Dressing

A creamy homemade honey mustard dressing – sweet and tangy!
Yield:

About 1 1/2 cups of dressing
Ingredients:

1/2 cup olive oil or flax seed oil
3 tablespoons vinegar
2 tablespoons water
1/4 cup honey
1/4 cup prepared mustard (Dijon or other*)
1/2 teaspoon dried basil
1 teaspoon salt
dash of black pepper

Instructions:

1.
Combine all ingredients in a bowl and whisk until well-mixed. Or, place
ingredients into dressing bottle/jar, seal with tight-fitting lid, and
shake to combine. A glass pint jar with a screw-on lid works well for
this recipe!

2. Serve with your favorite lettuce greens, or use as a dipping sauce for chicken.



Honey Mustard Vinaigrette Salad Dressing

This recipe is from Tammy’s Recipes.

Greek Spinach Orzo Salad

Fresh
spinach leaves tossed with orzo pasta, fresh tomatoes, red

onion,
olives, feta cheese, and a light homemade vinaigrette dressing for a
colorful and flavorful side salad or lunch!
Yield:

8 servings or 12 side servings
Ingredients:

Salad Ingredients:

8 ounces dry orzo pasta
8 or 9 ounces fresh baby spinach
1 small red onion, halved and thinly sliced (or half a large one)
1 1/2 cups chopped fresh tomatoes
1 cup (or a 6-oz. jar) pitted Kalamata olives, quartered or halved
1 1/2 cups feta cheese, crumbled
1 cup of your favorite vinaigrette dressing OR use the recipe below

Vinaigrette Ingredients:

3 tablespoons lemon juice
1 tablespoon red wine vinegar
2 tablespoons honey
1/2 teaspoon oregano
2 cloves garlic, minced
1 teaspoon salt
1/4 tespoon ground black pepper
1 teaspoon lemon zest (optional but tasty)
1/3 cup olive oil

Instructions:

1. Cook the orzo according to package instructions for al dente. Drain and rinse pasta under cold water to cool. Set aside.

2. Make vinaigrette by combining all vinaigrette ingredients in a
blender or jar with tight-sealing lid and blend or shake until dressing
is mixed well.

3. In a large mixing bowl, combine the drained/cooled orzo, spinach,
onion, tomatoes, olives, and feta. Stir dressing into salad to coat
well. Stir more than you think you need to…it will help “wilt” the
spinach a bit.

Serve at room temperature or chilled.

This salad will keep for a couple days in the fridge, but is best consumed with 24 hours.



Greek Spinach Orzo Salad

This recipe is from Tammy’s Recipes.

Apple Harvest Chicken Salad (like Red Robin)

A
sliced grilled chicken breast on top of lettuce tossed with apple
pieces, candied walnuts, bleu cheese and a light Dijon vinaigrette
dressing
Yield:

2 large servings
Ingredients:

2 small-medium (or 1 huge) heads of Romaine lettuce, washed and chopped bite-size*
1/2 cup thinly sliced and halved red onion, optional
2 red apples, washed, cored, and thinly sliced/diced**
1/4 cup crumbled bleu cheese***
1 cup Maple Glazed Walnuts (or glazed walnuts of your choice)
1/2 cup of Honey Mustard Vinaigrette or your favorite vinaigrette salad dressing
2 medium grilled chicken breasts, thinly sliced****
Instructions:

1.
In a large mixing bowl, toss together the lettuce, onion, apples,
walnuts, and bleu cheese (reserve a few apple slices and bits of cheese
for garnish), along with enough dressing to lightly coat. Don’t use too
much dressing, as this salad is very flavorful already!

2. Spoon tossed salad onto a large serving plate. Place the sliced

chicken breast on top and sprinkle with reserved bleu cheese to garnish
(if desired) and garnish edges with apple slices.

Enjoy your delicious salad and feel great that you made it yourself!



Apple Harvest Chicken Salad (like Red Robin)

This recipe is from Tammy’s Recipes.

Tropical Mixed Fruit

A colorful medley of kiwi, strawberries, pineapple, and peaches
Yield:

6-8 servings
Ingredients:

8 oz. strawberries (fresh or frozen, but the former preferrable)

4 kiwi
29 oz. canned peach slicesÂ in light syrup (drained)
15 oz. canned pinable bits in their own juices (keep juice)
Instructions:

1.
Stem strawberries. Cut the strawberries in halves or quarters, depending on preference. Small garden strawberries need not be diced.
Dump into a large bowl (preferrably one that has a lid).

2. Peel the kiwi with a knife, removing the fuzzy exterior skin.
Slice into bite size pieces. Dump into the bowl with strawberries.

3. Add drained peaches to the fruit bowl. You may also slice the peach slices in half.

4. Add the pineapple tidbits and pineapple juice to the fuit bowl and gently stir and mix the fruit.

5. Refrigerate and serve cold.



Tropical Mixed Fruit

Cream Cheese Apple Dip

A fluffy creamy vanilla-cinnamon dip for apple slices
Yield:

4-6 servings
Ingredients:

8 ounces cream cheese, softened
1/2 cup brown sugar (I use dark brown sugar)
1-2 teaspoons cinnamon (I like lots!)
1 teaspoon vanilla extract
Fresh apple slices from about 6 apples, for serving
Instructions:

1. Combine ingredients in a mixing bowl and beat with electric mixer until no lumps remain. Serve with fresh apple slices!



Cream Cheese Apple Dip

This recipe is from Tammy’s Recipes.

My Mom’s Baked Apples

Cinnamon-sugar sprinkled over baked apple pieces; delicious hot or cold!
Yield:

9 servings
Ingredients:

9 cooking apples (anything except Red Delicious will work)
3/4 cup water
lemon juice, optional
3-4 tablespoons sugar
1 tablespoon cinnamon
Instructions:

1. Peel apples. Cut each apple in half and remove the core.

2. Place apples core-side-up in a 9×13-inch glass baking dish. Pour a
little water into the dish – about 3/4 cup – so that there’s a thin
layer on the bottom.

3. If apples are not very tart, sprinkle with lemon juice. For tart apples, skip this step.

4. Sprinkle each apple half with about 1/2 teaspoon sugar.

5. Sprinkle cinnamon over apples.

6. Bake uncovered in a pre-heated 325 degree oven for 25-35 minutes or until apples test tender with a fork. Serve hot or cold, or over ice cream!



My Mom’s Baked Apples

This recipe is from Tammy’s Recipes.

Whole Berry Cranberry Sauce

An easy thick cranberry sauce using whole cranberries
Yield:

5 cups
Ingredients:

6 cups cranberries, rinsed and drained
1 cup sugar*
1 1/2 cups water
Instructions:

1. In large sauce pan, combine water and sugar and stir. Add cranberries.

2. Cover and cook at medium heat, stirring occasionally, until mixture boils. Reduce heat (so that mixture is simmering and not boiling) and stir (uncovered) as berries pop and mixture

thickens.



Whole Berry Cranberry Sauce

This recipe is from Tammy’s Recipes.

Cauliflower and Broccoli Salad

A
colorful crunchy salad of cauliflower and broccoli florets, onion, and
carrots tossed in a sweet poppy seed vinaigrette dressing
Yield:

8-12 servings
Ingredients:

1 head of cauliflower (about 2 pounds)
1-2 bunches of broccoli (about 1 pound total before trimming)
3 ribs celery, sliced (about 3/4 cup sliced)

1/2 red onion (or onion of your choice), sliced or chopped (about 3/4 cup sliced)
2 carrots, washed and thinly sliced
1/2 green bell pepper, chopped (optional)

Dressing Ingredients:

1/2 cup pure maple syrup*
2 teaspoons dry mustard powder**
1/2 cup light olive oil or oil of your choice
1 1/2 teaspoons salt
1/2 cup Balsamic vinegar
2 teaspoons poppy seeds
Instructions:

1.
Wash cauliflower, remove stem and solid “heart” and cut into bite-size
florets. You should end with about 1 1/4 to 1 1/2 pounds of florets
after trimming (or around 8 cups of florets).

2. Wash broccoli and cut into bite-size florets, ending with about 3/4 pound of florets (about 5-6 cups).

3. Place the cauliflower and broccoli florets, celery, onion, carrots, and pepper (if using) in a large bowl.

4. In a medium mixing bowl, combine the dressing ingredients and mix. Pour over veggies and toss to combine and coat.

Chill salad for a few hours or overnight in the fridge before serving.

This salad keeps in the fridge well for several days. If using red onions, this salad is most attractive within about 24 hours of being made, as the onions will “bleed” and lose their color after a while.



Cauliflower and Broccoli Salad

This recipe is from Tammy’s Recipes.