

Backyard Barbecue Planner



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Enjoy the warm weather by hosting friends and family for the first backyard barbecue of the season.

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Print our easy-to-read recipe cards, and then keep them in your file box.

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MENU CARD

Menu

Pimm's Cup

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Lemonade

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Corn and Tomato Salad

•

Vidalia-Onion Slaw

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Tennessee Pit-Barbecue Sauce

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Barbecued Chicken

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Turnip Greens

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Cornlight Bread

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Watermelon Ice

RECIPES

PIMM'S CUP

SERVES 8 TO 10

1/2 pint (6 ounces) strawberries, hulled and quartered

1 lemon, sliced into 1/8-inch-thick rounds

1 lime, sliced into 1/8-inch-thick rounds

1 orange, sliced into 16 wedges

1 750-ml bottle Pimm's No. 1

4 cups ginger ale or club soda

1 cucumber, halved lengthwise, seeded, and cut into thin spears

1 bunch fresh mint, for garnish

In a large pitcher, combine fruit with the Pimm's; let stand 3 to 4 hours. Fill each glass halfway with ice. Pour about 1/3 cup fruit mixture into each, and fill with soda; stir. Place a cucumber spear in each glass; garnish with a mint sprig. Serve.

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LEMONADE

MAKES 3 QUARTS

2 1/2 cups sugar

6 1/2 cups filtered water

3 cups freshly squeezed lemon juice (15 to 20 lemons), plus 1 lemon for garnish

4 cups ice

1. In a small saucepan, combine sugar and 2 1/2 cups water. Bring to a boil over medium-high heat, stirring until sugar is dissolved. Remove from heat; let cool.

2. In a punch bowl or large container, combine sugar syrup, lemon juice, remaining 4 cups water, and ice. Stir well to combine. Thinly slice remaining lemon, and add to lemonade. Serve.

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RECIPES

CORN AND TOMATO SALAD

SERVES 10 TO 12

4 ears corn, kernels sliced from cobs

2 tablespoons sugar

4 tomatoes, sliced into
1/8-inch-thick rounds

1 teaspoon coarse salt

1/2 teaspoon freshly ground pepper

3 tablespoons extra-virgin olive oil

Bring a large saucepan of water to a boil. Add corn and sugar; simmer 1 minute. Drain in a colander, and pat dry with paper towels. Arrange tomatoes and corn on a serving platter, and season with salt and pepper. Drizzle with olive oil, and serve.

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VIDALIA-ONION SLAW

SERVES 10 TO 12

2 tablespoons plus 1 1/2 teaspoons coarse salt

4 Vidalia or other sweet onions, cut into 1/4-inch
dice

1 1/2 cups mayonnaise

1/4 cup apple-cider vinegar

1 tablespoon sugar

1 teaspoon ground celery seed

1/2 teaspoon freshly ground pepper

1. Prepare a large ice bath; set aside. Bring a stockpot of water to a boil; add 2 tablespoons salt and onions; simmer until onions are translucent but still crisp, about 4 minutes. Transfer to ice bath to cool. Drain; pat dry with paper towels.

2. Transfer to a large bowl, and mix with mayonnaise, vinegar, sugar, celery seed, remaining 1 1/2 teaspoons salt, and pepper. Serve, or store, covered, in refrigerator up to 2 days.

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RECIPES

TENNESSEE PIT-BARBECUE SAUCE

MAKES ABOUT 4 CUPS

We used this tangy sauce in Barbecued Chicken (recipe below), but it would be just as appropriate served with pork ribs.

1/2 cup (1 stick) unsalted butter
1 yellow onion, roughly chopped
2 garlic cloves, minced
1 tablespoon dry mustard
1 teaspoon crushed red-pepper flakes
3 tablespoons dark-brown sugar
2 cups ketchup
1/2 cup Worcestershire sauce
2 tablespoons hot-pepper sauce, such as Tabasco
2 tablespoons molasses
1/4 cup bourbon (optional)
2 tablespoons soy sauce

1. Melt butter in a medium saucepan over medium heat. Add onion and garlic; cook, stirring, until onions are soft and translucent, about 5 minutes. Add mustard and red-pepper flakes; cook 2 minutes. Remove from heat; place in a large bowl.

2. Stir in remaining ingredients. Bring to a simmer; cook 10 minutes over medium-low heat. Serve, or let cool completely; store, covered, in refrigerator up to 3 days. Before using, gently reheat.

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BARBECUED CHICKEN

SERVES 10 TO 12

2 whole roaster chickens (about 3 1/2 pounds each), cut into 6 serving pieces
Tennessee Pit-Barbecue Sauce (recipe above)

1. Rinse chicken, and pat dry with paper towels. Place in a large bowl, and add barbecue sauce; toss well to coat. Cover with plastic wrap, and place in the refrigerator; let marinate at least 8 hours or preferably overnight.

2. Heat grill. Remove chicken from marinade, letting excess drip off, and place on the grill, near but not directly over coals. Close lid; cook until a meat thermometer inserted into thickest part of breasts and thighs registers 160°, 30 to 35 minutes; baste with marinade every 5 minutes, rotating each time to ensure even cooking. The final basting should be at least 5 minutes before chicken is removed from the grill to ensure that the marinade is fully cooked. Actual cooking time will depend on heat of charcoal fire. Transfer to a large serving platter, and loosely cover with foil until ready to serve.

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RECIPES

TURNIP GREENS

SERVES 8 TO 10

2 tablespoons unsalted butter

2 small onions, finely chopped

2 cups homemade or low-sodium canned chicken stock

1 teaspoon coarse salt

1/2 teaspoon freshly ground pepper

4 large bunches turnip greens, tough stems discarded and leaves roughly chopped

Hot-pepper sauce, such as Tabasco, for serving (optional)

1. Melt butter in a stockpot over medium heat. Add onions, and cook until soft and translucent, about 6 minutes. Add stock, salt, and pepper; bring to a boil.

2. Working in batches, if necessary, so as to not overcrowd the pan, add turnip greens; cover, and cook until greens are tender, 3 to 4 minutes. Transfer to a large serving platter. Serve immediately with hot-pepper sauce, if desired.

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CORNLIGHT BREAD

MAKES ONE 9-BY-5-INCH LOAF

This is a slightly sweeter version of traditional cornbread, making it especially delicious when toasted and spread with preserves.

4 tablespoons unsalted butter, melted, plus more for pan

1/2 cup all-purpose flour, plus more for pan

3/4 cup sugar

2 cups yellow cornmeal

1/4 teaspoon salt

1 teaspoon baking soda

2 cups low-fat buttermilk

1. Preheat oven to 350°. Butter a 9-by-5-inch loaf pan; dust with flour, and tap out excess. Sift flour, sugar, cornmeal, and salt into a large bowl. In a medium bowl, whisk baking soda into buttermilk; fold into flour mixture. Fold in butter.

2. Pour batter into prepared pan, and bake until top is golden brown and a cake tester inserted in the center comes out clean, about 40 minutes. Transfer to a wire rack; let cool 15 minutes before inverting. Cut into slices, and serve.

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RECIPES

WATERMELON ICE

MAKES 5 CUPS

4-pound wedge of watermelon

1/2 cup superfine sugar

1/4 cup freshly squeezed lime juice

2 tablespoons Campari

1. Remove rind from watermelon, cut into 2-inch chunks, and remove seeds. Arrange in a single layer on a parchment-lined baking sheet, or in a resealable plastic bag; place in freezer until frozen, about 1 1/2 hours. (Transfer to airtight freezer bags if not using immediately.)

2. Place frozen chunks in a food processor; process until smooth. Add sugar, lime juice, and Campari; process until fully incorporated, about 5 minutes, scraping down as necessary. Freeze in an airtight container, at least 2 hours, until firm. Stir if juice starts to separate from ice.

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patriotic fans

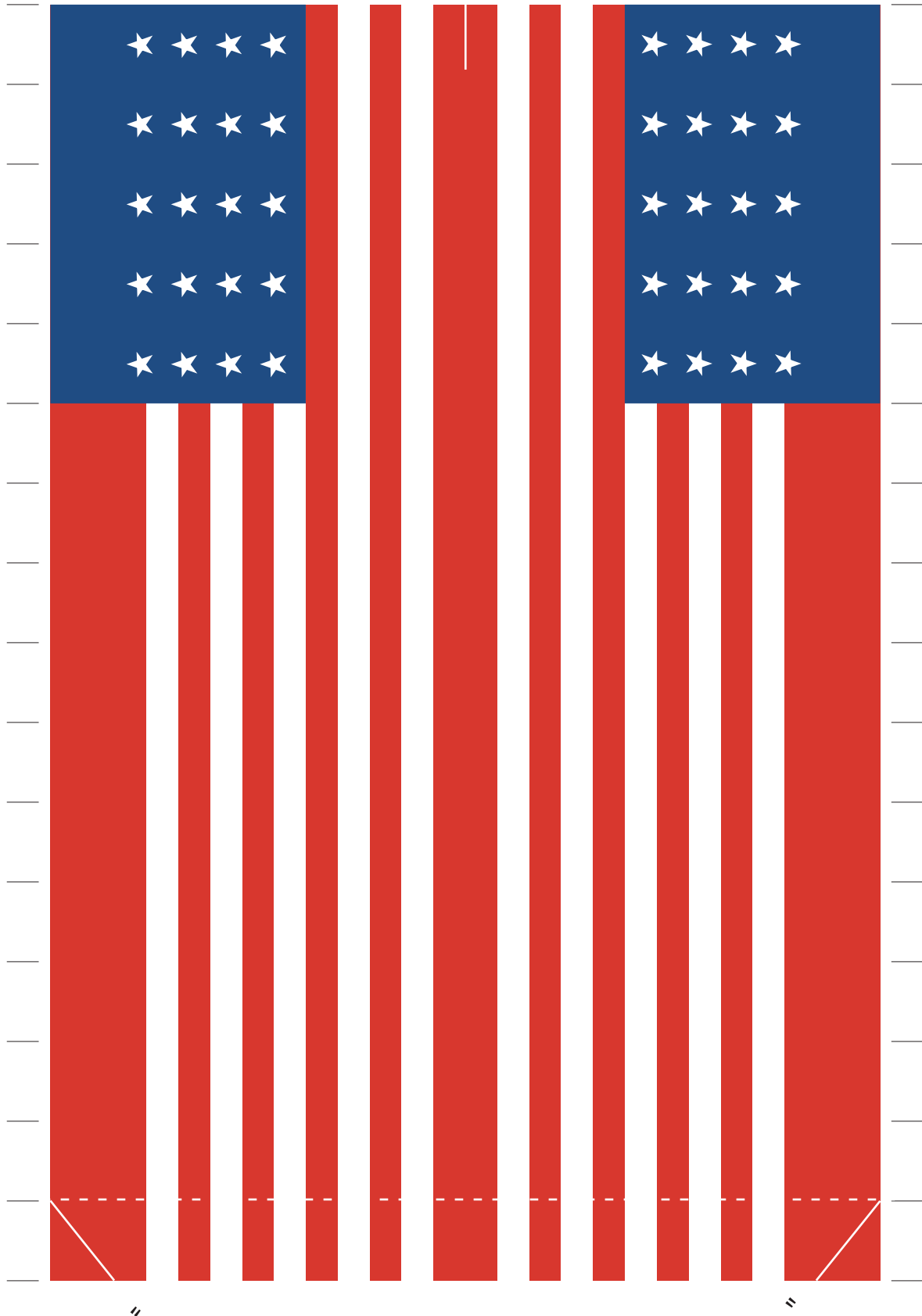
Wave away the heat, and celebrate summer holidays, with these red, white, and blue decorations. With wooden garden markers as handles, our fans make great party favors. Arrange a cluster of them in a cup for a festive centerpiece, or turn them into place cards by affixing printed name labels to the sticks. When it's time to watch the Memorial or Fourth of July parades, kids can show off their homemade spirit.

How to Make Fans

Print template on a color inkjet printer. Accordion-fold at hash marks, making sharp creases with a bone folder or your hands. Be sure to fold under bottom edge as shown on template. Staple once through the folded center at the staple mark, and trim off the white edges. Cut off the corners where indicated. Fan out the accordion into a circle, and tape the backs of the top ends together. Slip the top of a garden marker between the bottom ends of the fan, and glue to folded edges. Secure with a binder clip while drying.

CLIP-ART CRAFT

STAPLE

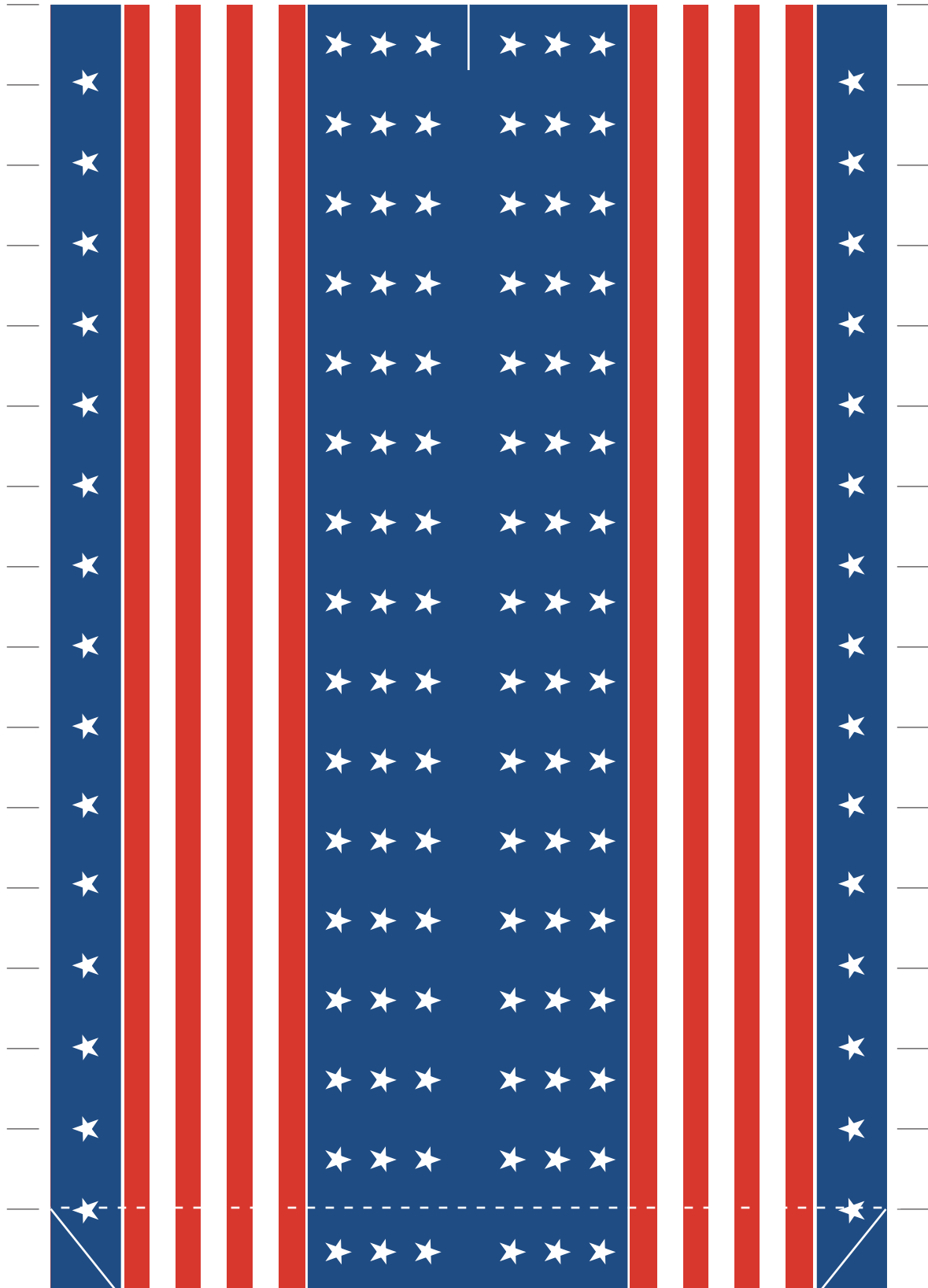


FOLD UNDER



CLIP-ART CRAFT

STAPLE



FOLD UNDER



Quick Cold Drinks

On a steamy summer day, whip up a pitcher of icy margaritas or tangy lemonade for guests. You can prepare most of the ingredients ahead, and keep them on hand all summer long. Start by squeezing juice from lemons and limes, and store it in the freezer. To sweeten iced tea and lemonade, or to cut the acidity of margaritas, make simple syrup by heating one part sugar and two parts water in a saucepan until the sugar has dissolved; store in the refrigerator. Fresh fruit can go bad quickly in the heat, so freeze any extra-ripe berries or fruit to blend into smoothies.



Steadying Kabobs

To ensure that kabob ingredients obey when you try to flip them—instead of staying put as the skewer spins—spear them on two skewers. The extra handle also decreases the likelihood of meat or vegetables breaking free and dropping into the coals.

Corn on the Grill

Sweet and crunchy, grilled corn is easy to cook and eat when you use the husks as handles. Peel back the husks. Remove one, and tie it around the others to create the handle. Flavor butter with curry, herbs, or chile peppers, and brush it on the corn before or after grilling. Grill the corn for a few minutes on each side, until almost brown; keep turning it as it cooks. The ears will taste as good as they look.



Lighting an Outdoor Table

Outdoor lighting can be both functional and festive: Whether you're highlighting a focal point in the garden, defining a pathway, or setting a table with votives, lights will help you navigate the darkness and create a little romance outside.

Borrowing colors from the sea, we covered this table with a striped green-and-white cloth and surrounded it with Parisian park chairs painted green. The table is lit with kerosene lanterns; easy to fill and light, lanterns provide the same shimmering glow as candles—but unlike candles, they won't blow out. Lanterns can also be set down or hung by their handles at strategic points on the terrace or in the garden.



Lighting a Pathway

Decking your yard with tiki torches is an inexpensive, festive way to bring island style home—and to light up the night without electricity. Use them to line a path or surround a patio. If the ground is paved or rocky, you may not be able to find places to poke the torches into the soil. Instead, anchor them in gravel-filled, galvanized-steel flower buckets, and have yourself a tropical night.

To anchor the torches, position flower buckets on level ground for stability. Hold one torch upright in each bucket, and fill the bucket with garden gravel to about 3 inches from the rim. The containers are then heavy enough to support the lit torches safely as they burn. Both the buckets and gravel are available at garden-supply centers; torches can be purchased at home-supply stores.