



## LET'S GET COOKING

Because every great gathering starts with food



Call your cousins, neighbors and grandkids. This year's Fourth of July party is one they won't want to miss. Serve one of these red, white and blue treats to go with your usual grilled summertime staples — it's time to throw a star-spangled party to remember!



# Red, white and patriotic

## FOURTH OF JULY RECIPES

### STRAWBERRY SHORTCAKE RED, WHITE & BLUE BITES

These sweet little bites made our taste buds so happy! They taste like inside out strawberry shortcakes. The cake and strawberry combine to make a great filling. Quick and easy to make, they'll be adorable at your parties this summer. We loved this super easy recipe and it's one the kids can help with, too. We recommend preparing these at the last minute to make sure the whipped cream does not deflate.

#### INGREDIENTS:

18-24 large strawberries  
1 cup ready made strawberry shortcake sponge cake, more or less  
1 can whipped cream  
18-24 blueberries, fresh

#### DIRECTIONS:

1. Clean strawberries and blueberries. Set blueberries aside.
2. Pare off stem tops of strawberries.
3. Cut tip of strawberry off so they can sit up on plate. Using paring knife or melon baller, scoop out inside flesh of strawberries. Put bits of strawberry in bowl.
4. Dice or shred cakes into small bits and add to strawberry flesh into bowl. Stir.

5. Stuff strawberries with cake mixture.

6. Top with whipped cream and add blueberry. Enjoy!

*Variations: 1. Discard strawberry flesh and use only cake bits. 2. A Jiffy yellow cake mix, baked according to package directions, may be used for cake. 3. Add splash of either almond flavoring, extract or amaretto to strawberry flesh before stirring in cake bits. 4. Sweeten strawberry flesh with just a little bit of sugar or artificial sweetener. 5. Use strawberry filler recipe and dollop on top of cake filler, top with whipped cream and blueberry.*

### WHITE CHOCOLATE CHEESECAKE TRIPLE BERRY PUDDING CUPS

Serve these pudding cups at all your patriotic summer cookouts. Wonton wrappers are baked until crispy and are a vessel for the cream cheese pudding filling. By brushing the wrappers with melted white chocolate they do not become soggy. Dollops of whipped topping or whipped cream, and fresh strawberries and blueberries drizzled with white chocolate give these a lovely presentation.

#### INGREDIENTS:

2 tablespoons melted butter  
Package of wonton wrappers  
1 box cheesecake instant pudding mix  
2 cups half & half  
½ cup blueberries  
½ cup strawberries  
½ cup raspberries  
1 cup white chocolate chips  
3 tablespoons heavy cream  
8 ounces thawed whipped topping or fresh whipped cream



#### DIRECTIONS:

1. Preheat oven to 400 degrees.
2. Brush both sides of each wrapper with melted butter.
3. Turn muffin tin upside down and drape wrappers over bottom of muffin cups.
4. Bake wrappers for 8 minutes or until crispy and golden.
5. Let baked shells cool on muffin cups for 5 minutes before attempting to move to maintain shape.
6. After they've cooled, carefully remove from tin and place on cooling rack.
7. Mix pudding per box instructions, using half & half in place of milk.

Roughly chop 1/3 cup of each of berries.

8. Fold berries gently into pudding mixture. Set filling into fridge to chill until you're ready to assemble pudding cups.

9. After wrappers have cooled completely, melt 1 cup of white chocolate chips with 3 tablespoons of heavy cream in microwave.

10. Melt in 30 second increments, stopping to stir periodically. Continue until completely smooth.

11. Drizzle 2 tablespoons of white chocolate into bottom of each shell. Use pastry brush to "paint" 1 1/2 inches up sides of shells. White chocolate will form barrier to prevent

shell from becoming soggy after filling.

12. Allow chocolate to harden completely.

13. Place remaining whole berries on sheet of wax paper and drizzle with melted chocolate for garnish.

14. To assemble, divide pudding mixture evenly among shells. Pipe dollop of whipped cream on top and garnish with white chocolate drizzled berries. Chill or serve immediately.

*Note: Consider making filling ahead of time to give it time to chill and set up. Then assemble the dessert just before serving. This will ensure that shells will stay crispy.*

### PATRIOTIC GELATIN FRUIT SALAD

What a patriotic dessert! It's so impressive when complete, you can use it as part of the table decoration for a celebration. There are a few steps to this recipe, but the end result is delicious.

#### INGREDIENTS:

2 boxes blueberry gelatin  
2 boxes strawberry gelatin  
1-2 cups fresh blueberries, cleaned and rinsed  
1 (21-ounce) can prepared sweet cherry pie filling  
1 (8-ounce) package cream cheese  
2 (8-ounce) packages frozen whipped topping  
1/2 cup powdered sugar  
1 teaspoon lemon juice



#### DIRECTIONS:

1. A day before making fruit gelatin, put frozen whipped topping in refrigerator to thaw. Also, put cherry pie filling and trifle bowl in refrigerator to chill.

2. An hour before making recipe, set cream cheese out on counter to reach room temperature.

3. Make blueberry gelatin as directed on package, except use 2 cups of boiling water and only 1 cup of cold water. Place mixture in refrigerator.

4. Save some blueberries for garnish. When blueberry gelatin is just beginning to congeal, stir in rest of fresh blueberries. Pour blueberry mixture into trifle bowl. Place in refrigerator to set.

5. In stand mixer bowl, beat cream cheese until fluffy.

Turn mixer to low speed and gently add 8 ounces of frozen whipped topping. Don't over mix. Add powdered sugar and lemon juice.

6. Scoop mixture into trifle bowl on top of blueberry layer when it has set. Refrigerate until firm.

7. Once cream cheese layer is firm, begin making next layer.

8. Make strawberry gelatin using 2 cups of boiling water and only 1 cup of cold water. Chill until it begins to congeal. Then, stir in contents of cherry pie filling.

9. Gently pour mixture on top of cream cheese layer.

10. Once cherry/strawberry layer is firm, top with rest of whipped topping. Garnish with reserved blueberries. Keep cold until serving.

### KEY FACTS ABOUT THE DECLARATION OF INDEPENDENCE

The Declaration of Independence was issued by the Continental Congress on July 4, 1776, and announced the separation of the 13 British colonies in North America from the United Kingdom. Here are some key facts:

1. While Thomas Jefferson wrote the Declaration of Independence, it was carefully reviewed and modified by other members of the Continental Congress, notably John Adams and Benjamin Franklin.



2. The Continental Congress actually voted for independence on July 2, 1776. The written Declaration was dated July 4, 1776, but it wasn't actually signed until Aug. 2 of that year.

3. Fifty-six delegates signed the Declaration of Independence, but not all were present on that day in August.

4. While many know that John Hancock signed first, with his prominent signature readily visible, it is believed that Thomas McKean of Delaware was the last person to sign.



5. Others signed according to state delegation and in columns, starting with the northernmost state (New Hampshire) to the southernmost (Georgia).

6. About 200 copies of the Dunlap Broadside (the first published copies of Declaration) were printed. Today, 26 copies remain.

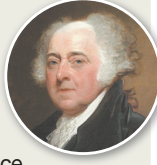
7. The original rough draft of the Declaration of Independence has been lost.

8. The Declaration of Independence was not universally accepted, and many people in the colonies remained loyal to the British monarchy and opposed American independence.

9. The Declaration of Independence has a message written on the back of it. It reads, "Original Declaration of Independence dated 4th July 1776."

#### DID YOU KNOW?

John Adams felt that, after America gained independence from Great Britain, July 2 was the correct date on which to celebrate American Independence Day.



Thereafter, Adams would reportedly decline invitations to appear at July Fourth events in protest. In an interesting turn of events, July 4 would prove significant to Adams in another way. Both Adams and Thomas Jefferson, another key figure in American history, died on July 4, 1826, which marked the 50th anniversary of the adoption of the Declaration of Independence.

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