

It's a good bet that what Dad really wants this year is to spend some time with his favorite people. So, give your father a break from the grill and try these recipes on his special day. Because there's nothing that says 'I love you, Dad' like a homemade meal.



## FAVORITE TV DADS

From classics to modern-day shows, the best sitcom dads always knew just what to say. Their tender moments of guidance streamed right into our living rooms and made millions of hearts swell. So, if you're looking for a great Father's Day or family night activity, tune into one of the best TV sitcoms of all time.

According to votes cast at public opinion site Ranker.com, these are our favorite TV dads. Which are the most memorable to you?

- Philip Banks** ("The Fresh Prince of Bel-Air")
- Sheriff Andy Taylor** ("The Andy Griffith Show")
- Gomez Addams** ("The Addams Family")
- Phil Dunphy** ("Modern Family")
- Carl Winslow** ("Family Matters")
- Tim Taylor** ("Home Improvement")
- Dan Conner** ("Roseanne")
- Alan Matthews** ("Boy Meets World")
- Charles Ingalls** ("Little House on the Prairie")
- Hal** ("Malcolm in the Middle")
- Jim Hopper** ("Stranger Things")
- Red Forman** ("That '70s Show")
- Herman Munster** ("The Munsters")
- Paul Hennessy** ("8 Simple Rules")
- Danny Tanner** ("Full House")
- Ben Cartwright** ("Bonanza")
- Howard Cunningham** ("Happy Days")
- Jack Pearson** ("This Is Us")
- Steven Keaton** ("Family Ties")
- Martin Crane** ("Frasier")

# Dad's day dinner

## RECIPES FOR FATHER'S DAY

### CROCKPOT PULLED PORK

This may be one of the best crockpot pulled pork recipes ever. It's a little bit of a process if you do the brine, but it's worth the extra step. Cooking the pork shoulder in the crockpot makes it extremely tender. The meat is sweet, a bit smoky and has a little kick to it. You can even serve this in its own juices — no barbecue sauce needed.

#### INGREDIENTS:

7-pound pork shoulder/butt roast

#### DRY RUB

- 1 tablespoon cumin
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon chipotle powder
- ½ teaspoon cayenne pepper
- ½ tablespoon pepper
- ½ cup light brown sugar

#### BRINE

- ½ cup salt
- ½ cup light brown sugar
- 3 tablespoons dry rub
- 2 quarts water to cover
- 2 bay leaves

#### FOR THE CROCKPOT

- ½ can cola
- 1 yellow medium onion, quartered
- 1 tablespoon liquid smoke flavoring

#### DIRECTIONS:

1. Add pork roast to brine and chill overnight in refrigerator. Place in large, sealed freezer bag or large bowl covered tightly.
2. Remove from fridge and brine. Pat dry with paper towels. Rub generously with dry rub. Reserve leftover rub for later.
3. Place onion quarters, liquid smoke and half can of cola in bottom of crockpot.
4. Place pork shoulder/butt on top with fat side facing up.
5. Cover and simmer on high for 7 to 8 hours or until pork falls apart with fork and bone slides out. Shred cooked meat.
6. Serve on bun with coleslaw and potato chips or french fries.

### BLUE RIBBON OVEN-BAKED FRENCH FRIES

A tasty, healthier take on traditional french fries. These oven-baked fries are simple to make and full of flavor. They get crisp in the oven. The spices and oil almost form a crust. The parmesan and garlic really give these fries a kick of flavor. Perfect as a snack or side dish.

#### INGREDIENTS:

- 2 large baking potatoes cut into strips
- 1 tablespoon grated Parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon black pepper
- 1 tablespoon olive oil

#### DIRECTIONS:

1. Soak cut potatoes in ice water at least 30 minutes. Don't skip this step as it makes them crisp.
2. Heat oven to 450 degrees. Spray foil-lined baking sheet with cooking spray or put down parchment paper, ungreased.
3. Blot cut potatoes on clean towel to remove moisture.

4. Combine all dry ingredients in plastic bag.
5. Add potatoes, tossing and kneading lightly to coat.
6. Drizzle fries with one tablespoon of olive oil, tossing and kneading again to coat.
7. Arrange potatoes in single layer on baking sheet.
8. Bake 35 minutes or until golden



brown. There's no need to turn potatoes during cooking. Be sure to check them often to see how they are doing. Place on paper towel-lined plate when done.

### PEANUT BUTTER CHEESECAKE BROWNIE PIE

This recipe takes two favorite desserts — brownies and cheesecake — and puts them into pie form. The flavors of peanut butter and chocolate, coupled with the texture of a fudgy brownie and creamy cheesecake, make this pie irresistible. It's easy to make and a unique dessert everyone will be eager to try.

#### INGREDIENTS:

#### FOR THE CRUST

Refrigerated pie crust, room temperature

#### FOR THE BROWNIE

1 boxed brownie mix, plus ingredients per package

#### FOR THE CHEESECAKE FILLING

- 8 ounces cream cheese, room temperature
- ½ cup confectioners' sugar
- ¾ cup peanut butter
- ½ cup milk
- 1 egg
- 1 teaspoon vanilla extract

#### FOR THE TOPPING

- Chocolate syrup
- Semi-sweet mini chocolate chips
- Additional toppings (peanuts, coconut)



#### DIRECTIONS:

1. Preheat oven to 350 degrees. Press room temperature pie crust into 9-inch pie pan. Set aside.
2. Mix milk and cream cheese with electric mixer on lower speed until smooth.
3. Add confectioners' sugar, peanut butter, egg and vanilla. Mix until blended.

4. Mix brownies as directed on box. Pour half of brownie mix into prepared pie crust.
5. Next, spoon all of cream cheese mixture on top of brownie layer.
6. Pour rest of brownie mixture on top. Smooth over with rubber spatula.
7. Cover edges of pie with aluminum foil to prevent crust from over-browning. Bake 35-40 minutes.
8. Remove foil from pie after 35-40 minutes and bake additional 10-15 minutes. Pie may crack on top; this is OK.
9. Remove pie from oven. Sprinkle with mini chips. Let pie cool completely (3 hours on counter, hour and a half in fridge). After pie is cool, drizzle with chocolate syrup and any other toppings of your choice. Slice and enjoy.

### GINGER LEMONADE

Deliciously fruity with just a bit of tangy sweetness. We love this super simple drink, and highly recommend it on any hot afternoon!

#### INGREDIENTS:

- 1 can frozen lemonade concentrate
- 8 ounces strawberries, fresh or defrosted
- 1 bottle ginger beer
- Lime twist for garnish



#### DIRECTIONS:

1. Add can of defrosted lemonade concentrate and strawberries to blender, and puree on high until well blended.
2. Fill two glasses with ice. Add enough concentrate to make 1/3 glass. Divide one bottle ginger beer between two glasses, add lime twist and serve.

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