

As the sun sets on another glorious summer, there’s no better way to bid adieu to the season than with an unforgettable Labor Day bash. Fire up those grills, dust off those picnic blankets and get ready to indulge in a feast that’ll make your taste buds dance.



GREEK LAMB BURGERS

These Greek lamb burgers are full of Mediterranean flavors. Fresh mint and dill are prominent in the patties, along with the classic Greek seasonings garlic and oregano. Top these juicy burgers with your favorite homemade or store-bought tzatziki sauce for a delicious twist on burger night.

INGREDIENTS:

- 1 pound ground lamb

½ cup feta cheese, plus more for serving

2 tablespoon fresh mint, chopped

2 tablespoons fresh dill, chopped

1 clove garlic, minced

1 teaspoon dried oregano

½ teaspoon salt
- ½ teaspoon pepper

2 tablespoons olive oil, plus more for brushing

4 hamburger buns

Arugula or lettuce of choice

Sliced Roma tomatoes

Tzatziki sauce (homemade or store-bought)

Kalamata olives

DIRECTIONS:

1. In large mixing bowl, combine ground lamb with 1/2 cup Feta cheese, fresh mint, fresh dill, garlic, oregano, salt and pepper. Mix well.

2. Form mixture into 4 patties.

3. Preheat grill on medium heat and cook patties on one side for 7 minutes. You can also cook patties in skillet over medium heat, adding olive oil to pan to start.

4. Flip burgers. Cook another 7 minutes or until internal temperature reaches 160 degrees.
5. Once burgers are done, remove from skillet and set aside.

6. Brush buns with olive oil and place cut-side down on grill or in skillet, then griddle until golden brown and toasted.

7. To dress burger, stack arugula or other lettuce and two slices tomato on each bottom bun.

8. Place each lamb burger on top of tomato. Add about 1 tablespoon tzatziki sauce and sprinkle feta cheese on each.

9. Add top of bun and serve with Kalamata olives on side.



SUN-DRIED TOMATO AND GOAT CHEESE CROSTINI

This recipe for sun-dried tomato and goat cheese crostini, an Italian name for toasty breaded appetizers, is wonderful for entertaining. They come together in minutes and the flavor combination is heavenly. These simple ingredients create a tasty and easy-to-make appetizer.

INGREDIENTS:

- 1 French baguette

½ cup extra virgin olive oil

2 cloves garlic

1 (8.5-ounce) jar sun-dried tomato in oil

1 (4-ounce) package herbed goat cheese

DIRECTIONS:

1. Preheat oven to 350 degrees. Cut baguette into 1/2-inch thick slices.

2. Arrange pieces on cookie sheet. Rub garlic cloves on bread slices. Brush with olive oil.

3. Heat in oven until just toasted, 4-5 minutes. Take out of oven and let cool to touch.

4. Spread goat cheese on pieces of toast. Place sun-dried tomato on top of cheese. Reserve some olive oil or sun-dried tomato oil for dipping or drizzle some olive oil on top.

5. Place on serving plate and enjoy.

RAMEN ASIAN SLAW

Here’s a tasty twist on a summer favorite, giving slaw an Asian flair. Filled with texture and flavor, it goes with any grilled protein and will be a delicious addition to summer cookouts. Slivered almonds and noodles give this salad a satisfying crunch. While the dressing is slightly sweet and tangy, soy sauce adds a savory balance.

INGREDIENTS:

- 3 tablespoons sesame seeds

14 ounces coleslaw

1 package chicken ramen noodles, crumbled

½ cup slivered almonds

FOR THE DRESSING

- ½ cup olive oil

1 tablespoon soy sauce

4 tablespoons seasoned rice vinegar

¼ cup granulated sugar

1 package seasoning from ramen soup

DIRECTIONS:

1. Preheat oven to 350 degrees. Toast sesame seeds 10 minutes.

2. Combine coleslaw, crumbled noodles, slivered almonds and toasted sesame seeds.

3. For dressing, combine oil, soy sauce, rice wine vinegar, granulated sugar and ramen noodles seasoning package. Mix well.

4. Pour dressing over salad when ready to serve.



NO-BAKE PIE WITH CREAM CHEESE

This rich and creamy no-bake pie is super easy to throw together. The cream cheese and whipped topping give this pie a richness that almost mimics a cheesecake. Coconut and pineapple add their summery tropical feel.

INGREDIENTS:

- ¾ cup sugar

8 ounces cream cheese

4-6 ounces whipped topping

½ cup coconut

½ cup pecans

1 (8-ounce) can crushed pineapple, drained

Graham cracker pie crust

DIRECTIONS:

1. Mix sugar and cream cheese until well blended.

2. Add whipped topping and mix well.

3. Add coconut, pecans and crushed pineapple and mix well.

4. Pour into pie crust. Chill fully before serving.



WHAT LABOR DAY IS ALL ABOUT

Many people look forward to Labor Day weekend because it offers one last extended break to enjoy summer weather. Though summer does not officially end until September is nearly over, for many people Labor Day (Sept. 1 this year) marks the unofficial end of summer.

But the day is more than just one final chance to embrace the relaxed vibe of summer and soak up some rays. In fact, Labor Day boasts a unique history that's worth celebrating for a variety of reasons.

WHAT IS LABOR DAY?

The United States Department of Labor notes that Labor Day is a celebration of American workers that dates back to the 19th century. The day is meant to commemorate the contributions workers in the U.S. have made to the nation, helping to make it one of the strongest and most prosperous countries in the world.

WHO CAME UP WITH THE IDEA OF LABOR DAY?

Despite the fact that municipal legislation surrounding Labor Day was initially introduced in the 1880s, debate remains as to just who should be credited with proposing a day to honor American workers. Some records suggest that Peter J. McGuire, who served as general secretary of the Brotherhood of Carpenters and Joiners and cofounded the American Federation of Labor, deserves the credit for Labor Day. However, the Department of Labor notes that many people believe a machinist named Matthew Maguire (no relation to Peter) was the first to propose a holiday honoring workers in 1882. At that time Maguire was serving as secretary of New York's Central Labor Union, which later adopted a Labor Day proposal and appointed a committee to plan a demonstration and picnic. The first Labor Day was celebrated in New York City on September 5, 1882, in accordance with the plans made by the Central Labor Union, which strongly suggests that Maguire does, in fact, deserve the credit for coming up with the holiday.

WHY CELEBRATE LABOR DAY?

Labor Day is worth celebrating because, without the contributions of millions of workers every year, the United States would not be the success story it is and has been for more than 200 years. In addition to the U.S., many countries across the globe, including Canada and Australia, have their own versions of Labor Day.

Recipes and photos courtesy and copyright of Just A Pinch Recipes.® All rights reserved. Find these and other recipes at www.JustAPinch.com - Real Recipes From Real Home Cooks. Just A Pinch Recipes,® an American Hometown Media company, is an online network of home cooks with the largest repository of user-posted, timeless and proven recipes.