**FOURTH OF JULY RECIPES**

### RIDE ‘EM BAKED BEANS

Sweet, tangy and hearty, these baked beans will be a fantastic addition to a summer cookout including the Fourth of July. We used bacon and green onion, so they were filled with meat. Adding different beans gives the baked beans many textures.

**INGREDIENTS:**
- 1 large sweet onion chopped
- 46-ounce can tomato juice
- Two 6-ounce cans tomato paste
- 1 large sweet onion chopped
- 15-ounce can butter beans, drained and rinsed
- 28-ounce can Bush’s baked beans and diced
- 1 large sweet onion chopped
- 1 cup light brown sugar, packed
- 3 teaspoons salt (adjust as needed)
- 2 teaspoons liquid smoke flavoring
- 2 tablespoons apple cider vinegar

**OPTIONAL INGREDIENTS:**
- 1 cup fresh chives, finely chopped
- 2 cups fresh strawberries, halved and sliced
- 1 cup chopped pimientos

**DIRECTIONS:**
1. In a large skillet, brown together the bacon and onions until brown and onions are soft. Be careful not to burn either or it will alter the taste.
2. If desired, add the ground beef and jalapeño peppers. Drain off the excess...
3. Add all the beans together in a slow cooker.
4. Add all remaining ingredients and stir well to blend all the flavors together. Add salt and pepper as needed.
5. About an hour or a half hour before serving, turn off and let rest for 15 minutes.

### SUMMERTIME CORN SALAD

This wonderful summer salad is filled with fresh veggies. The chopping corn is slightly sweet and nice contrast to the tangy dressing, and we toss the mixture with a zesty lime dressing. Using yogurt makes the dressing a little different than other creamy salads, but very good.

**INGREDIENTS:**
- 1 1/2 cups fresh corn kernels
- 1/2 cup lightly sweetened frozen corn
- 1/4 cup lightly sweetened frozen peas
- 1/4 cup black beans
- 1/4 cup sliced green onions
- 1/4 cup red bell pepper, diced
- 1/4 cup green bell pepper, diced
- 1/4 cup jalapeño peppers, diced
- 1/4 cup chopped fresh cilantro
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh mint
- 3 tablespoons olive oil
- 3 tablespoons lime juice
- 1 teaspoon salt
- 1/2 teaspoon pepper

**DIRECTIONS:**
1. In a large bowl, combine all ingredients...
2. Chill for several hours for the best flavor and serve.

### SUGARLESS STRAWBERRY SALSA

There's nothing better than fresh chopped salsa on the side. Serve with pita or tortilla chips, or stuffed into burritos... Serve with pita or tortilla chips, or stuffed into burritos.

**INGREDIENTS:**
- 2 tablespoons extra virgin olive oil
- 2 tablespoons lime juice, fresh squeezed if possible
- 1 medium orange bell pepper, chopped
- 1 medium yellow bell pepper, chopped
- 1 medium green bell pepper, chopped
- fresh baby spinach.

**DIRECTIONS:**
1. In a large heavy pan, add... Serve with pita or tortilla chips, or stuffed into burritos.

### THE BEST HOT DOG CHILI SAUCE

Perhaps so bold says the Fourth of July like a hot dog, and one of the best ways to serve a hot dog is with sauce on top. This hot dog chili is full of flavor and has a nice little bite to it. You can adjust the flavors to taste but it is sure to be a hit. It’s got to be another hot dog hit, but we think you’ll be finding other ways to serve this one on French fries!

**INGREDIENTS:**
- 2 onions, diced
- 32-ounce can tomato sauce
- 28-ounce can Bush's baked beans
- 15-ounce can butter beans, drained and rinsed
- 1 green pepper, chopped
- 1 bunch green onion, chopped
- 2 tablespoons vinegar
- 2 tablespoons mayonnaise
- 2 teaspoons liquid smoke flavoring
- 1/2 cup chopped pimientos

**DIRECTIONS:**
1. Heat on a low setting for 6 hours in slow cooker. Turn off and let rest for 15 minutes.
2. Grill or boil hot dogs as desired
3. Serve with pita or tortilla chips, or stuffed into burritos.

### PERFECT CHERRY PIE CRUST

This holiday cherry pie has a perfectly flaky crust and is filled with a mixture of fresh cherries, orange peel and cinnamon. The filling is sweet, tart and the texture is divine.

**INGREDIENTS:**
- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/2 cup cold butter, cut into chunks

**DIRECTIONS:**
1. Mix flour and sugar in bowl.
2. Add butter and mix well. Mix until butter is...