

better

Fresh ideas to make the most of the season

- Make Freezer Fruit Pops
- Pitch a Tent
- Grow Gorgeous Flowers
- Start Small for Best Results



Better Homes & Gardens MidwestLiving FamilyCircle CountryHome Parents EatingWell.

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SUMMER 2019

Fresh ideas to make the most of the season

HOME & GARDEN

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Top three popular designer looks.
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Organize your child's toys and books.
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Take your own stylish accessories.
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Get bold and mix color from plants.
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Add new appeal with updated fixtures.



FOOD & HEALTH

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 Whip up freezer treats for hot days.
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 Show these wrap-and-go lunches.
- 8** Selecting & Storing
 Summer's Best Produce
 Choose and keep the best fruits and veggies.
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- 12** The No-Sweat Summer
 Dinner Party
 Take the stress out of hosting.
- 16** Vivian's Pickling Party
 Learn how to pickle vegetables.
- 17** Quick-Fix Dinners
 Make a meal in 15 minutes or less.



BETTER LIVING

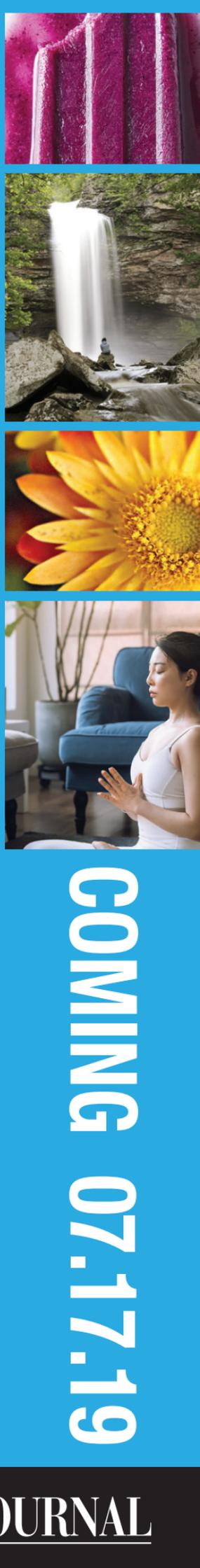
- 3** The Spontaneous Vacation
 Plan less and experience more!

THE BIG CHEESE

Cheese takes a burger to a whole new level. These mouth-watering delights feature flavors you might not have considered.

Double Cheeseburgers with Special Ranch

- MAKES 4**
- 1** cup sour cream
 - 1/2** cup finely chopped fresh chives, dill, and parsley
 - 1/2** cup ketchup
 - 1/2** cup mayonnaise
 - 1/2** cup pickle relish
 - 1** tbsp. Worcestershire sauce
 - 1/2** tsp. salt and pepper
 - 2 1/2** lb. ground beef (80% lean)
 - 1** olive oil
 - 4** slices yellow American cheese
 - 4** slices yellow sharp cheddar cheese
 - 4** sesame seed brioche buns or sesame seed rolls, split and lightly toasted
 - 1** small onion, sliced, finely chopped
 - 1** sliced dill pickle
 - 1** thinly sliced iceberg or Little Gem lettuce
- 1.** For special ranch, in a medium bowl, mix the sour cream, chives, ketchup, mayonnaise, dill, and Worcestershire sauce with salt and pepper.
- 2.** Place the beef in another medium bowl; season with salt and pepper. Form into 4 very thin, large patties.
- 3.** Heat a cast-iron skillet, griddle, or grill pan over medium-high. Drizzle the skillet with oil; cook 4 patties, turning occasionally, until cooked through. For 4 to 5 minutes. Top 2 of the patties with a slice of each of the cheeses during the last minute or two of cooking. Top each with another cooked patty to melt the cheese; transfer to a plate. Repeat with the remaining patties and cheese.
- 4.** Build the burgers by layering the bun bottom with the onion, pickle, double cheeseburgers, lettuce, some of the special ranch, and the bun top.



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