

SAVOR THE FLAVORS OF SUMMER



www.dishnitupwithdawn.com

From patio parties to lazy lake days, this free summer recipe guide from Dish'n It Up with Dawn brings you simple, crave-worthy dishes that make mealtime a breeze. Whether you're grilling, chilling, or throwing together a last-minute bite—these no-fuss recipes are here to help you ditch the stress and dish it up with flavor all season long!



Smoky BBQ Veggie Kabobs

Summer veggies and potatoes skewered, grilled and finished with Smoky Bacon BBQ Sauce. The perfect side for any grilled meat.

Ingredients

6 cups assorted fresh veggies (such as sliced zucchini or summer squash, broccoli florets, whole button mushrooms, cubed assorted bell peppers, cubed red onion)

8 wooden skewers, soaked in water for 30 minutes

Non-aerosol olive oil cooking spray

$\frac{1}{3}$ cup TS Smoky Bacon BBQ Sauce

Directions

1. Prepare grill to medium heat. Thread desired vegetables on skewers in desired pattern. Lightly spray kabobs with olive oil spray.
 2. Place kabobs on grill. Grill, turning occasionally, until desired doneness, about 6-8 minutes.
 3. Brush with Smoky Bacon BBQ Sauce the last 2-3 minutes.
- Makes 4 servings.



Smoky BBQ Chicken Skewers

Fire up the grill with these bacon-wrapped chicken skewers, slathered with smoky-sweet BBQ sauce.

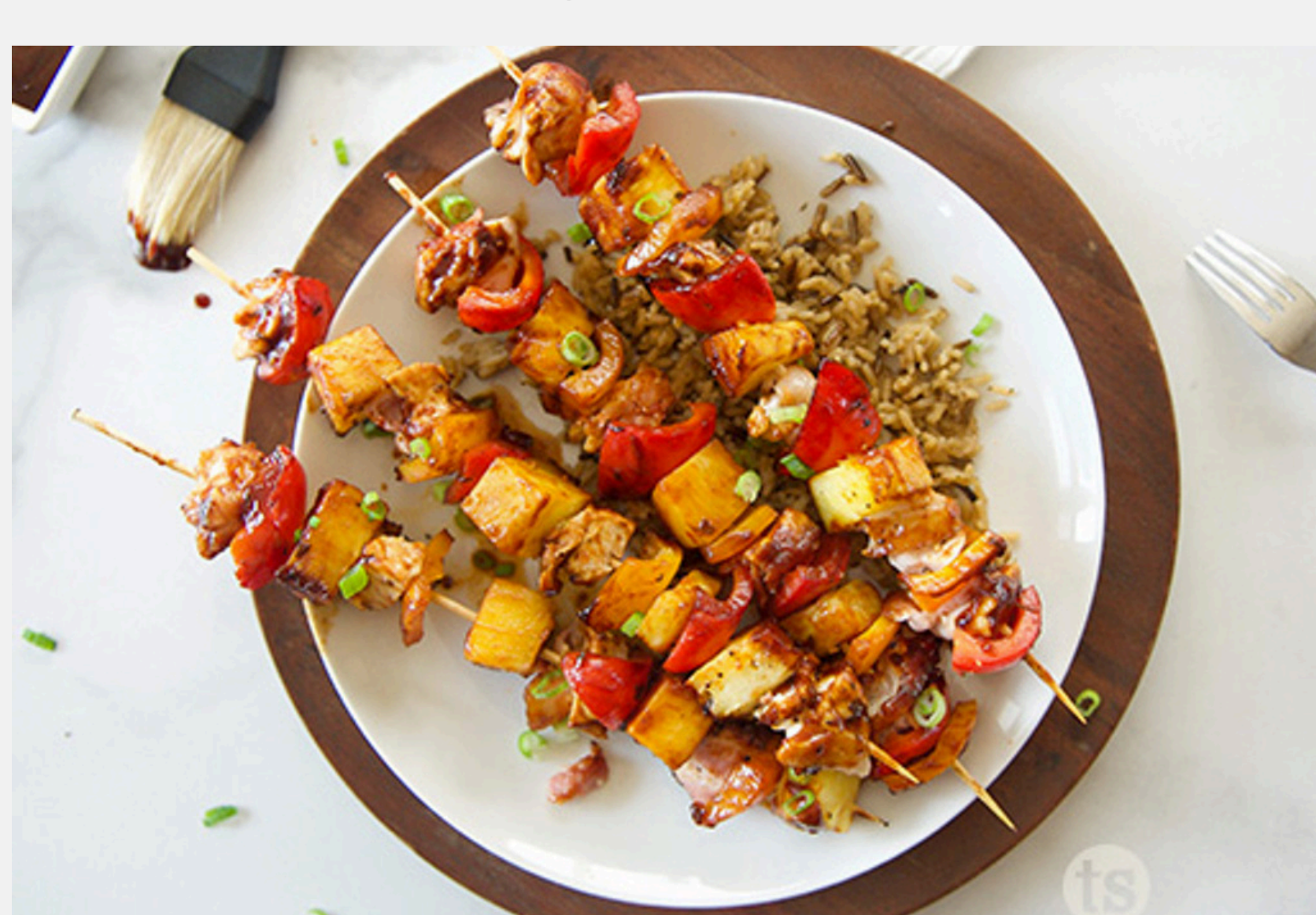
Ingredients

1½ pounds boneless, skinless chicken breasts, cubed
1 tablespoon Ultimate Steak™ Seasoning
8 bacon slices, cut into thirds (about ½ pound)
2 red and/or orange bell peppers, cubed
2 cups cubed fresh pineapple
12 metal or wooden skewers, soaked in water for 30 minutes
½ cup Smoky Bacon BBQ Sauce
Chopped green onions, for garnish, optional

Directions

- 1. Prepare grill to medium. Season chicken with Ultimate Steak Seasoning. Microwave bacon for 1 minute; let cool slightly. Wrap 1 section of bacon around each chicken cube.**
- 2. Thread bacon-wrapped chicken onto skewers, alternating with peppers and pineapple (do not pack together too tightly).**
- 3. Place skewers on grill. Grill, turning occasionally, until internal temperature of chicken reaches 165°F on an instant-read food thermometer, about 12 minutes. Brush with Smoky Bacon BBQ Sauce during the last 1-2 minutes of grilling. Remove from grill; sprinkle with chopped green onions, if desired.**

Makes 6 servings.



Dill Pickle Crab Dip

Enjoy this dilly crab dip with guests on your deck this summer.

Ingredients

2 (8 ounce) packages cream cheese, softened

½ cup imitation crabmeat, chopped (can use lump crab if desired)

½ cup chopped celery

3 tablespoons mayonnaise

2 tablespoons Dill Pickle Dip Mix

1 teaspoon fresh squeezed lemon juice

Directions

1. In medium bowl, combine all ingredients.

2. Refrigerate 2 hours. Serve.

Makes 10 servings.

- **For a Hot Dip: Preheat oven to 350°F. Prepare step 1. Transfer to a oven-safe dish. Bake 25–30 minutes or until hot and bubbly. Serve immediately.**



Green Bean & Bacon Salad

This simple green bean salad comes together in just 15 minutes and a great addition to any summer meal.

Ingredients

¼ cup milk

1 teaspoon lemon juice

3 tablespoons mayonnaise

1½ tablespoons Onion Onion™ Seasoning

1 (16-ounce) package frozen whole green beans, thawed

1 (8-ounce) package fresh ciliegine "cherry-sized" mozzarella balls, drained

20 grape tomatoes, cut in half

4 bacon slices, cooked and crumbled

Directions

- 1. In a large bowl, combine milk and lemon juice. Let stand 1-2 minutes.**
- 2. Whisk in mayonnaise and Onion Onion Seasoning. Salt and pepper as desired.**
- 3. Add remaining ingredients; toss to coat.**

Makes 6 servings.

- Make Ahead: Prepare through step 3; do not add bacon. Refrigerate, covered, up to 1 day. Stir in bacon before serving.**



Dill Pickle Potato Salad

This potato salad is easy to prepare and would complement any entrée for your summer gatherings.

Ingredients

2½ pounds baby red potatoes, with skins, quartered

2 teaspoons salt

¾ cup sour cream

½ cup mayonnaise

2 tablespoons Dill Pickle Dip Mix

1 tablespoon yellow mustard

1 cup chopped celery

½ cup chopped red onion

⅓ cup chopped dill pickles

4 large hard-boiled eggs, peeled and chopped

Directions

- 1. Place potatoes and salt in a large saucepan; cover with water. Bring to a boil over high heat; reduce heat and simmer 15 minutes or until potatoes are tender. Drain and cool completely.**
- 2. In a large mixing bowl, combine sour cream, mayonnaise, Dill Pickle Dip Mix and mustard; stir to combine.**
- 3. Remove some of the skins from potatoes, if desired, and cut into bite-size cubes. Add potatoes and remaining ingredients to bowl; stir gently. Salt and pepper as desired.**
- 4. Refrigerate, covered, 30 minutes or up to overnight.**

Makes 8 servings.



Italian Turkey Burgers

These burgers are filled with flavor and ready in only 20 minutes.

Ingredients

2 tablespoons Dried Tomato & Garlic Pesto Mix

2 tablespoons water

1½ tablespoons olive oil

1 pound 85% lean ground turkey

¼ cup crumbled feta cheese

4 mozzarella cheese slices or provolone cheese slices

4 hamburger buns, toasted

4 tomato slices

Directions

- 1. Prepare grill to medium heat. In a small microwave-safe bowl, combine the first 3 ingredients. Microwave on HIGH 1 minute. Stir; let cool 5 minutes.**
- 2. In a large bowl, combine turkey, feta, and prepared pesto. Form into 4 patties.**
- 3. Place patties on the grill. Grill, turning once, until internal temperature reaches 165°F on an instant-read food thermometer, about 10-12 minutes. Top burgers with cheese slices the last 1 minute of grilling.**
- 4. Place burgers in toasted buns. Top with tomato slices.**

Makes 4 servings.



TS Signature BBQ Baby Back Ribs

Baby back ribs rubbed with our signature seasoning rub and pressure cooked to tender perfection. Brushed with Smoky Bacon BBQ Sauce and finished on the grill.

Ingredients

2 full racks of pork baby back ribs (about 4-5 pounds)

3 tablespoons TS Signature Seasoning & BBQ Rub™

½ cup Smoky Bacon BBQ Sauce



Directions

1. Place a wire rack in a 6-quart or larger multicooker. Add 1 cup of water to the bottom. Cut each rack of ribs into 3-4 rib sections. Rub with TS Signature Seasoning & BBQ Rub. Place ribs, meat-side up, in a multi-cooker.
2. Set multi-cooker to Pressure Cooker on HIGH for 30 minutes. When done, allow a 10-minute natural release, then continue with a quick release. Ribs should be very tender and almost falling off the bone. If not, continue pressure cooking 5-10 minutes.
3. Prepare grill to medium heat. Brush ribs with Smoky Bacon BBQ Sauce. Place on grill. Grill, turning once, until meat is lightly caramelized or desired doneness, basting with sauce occasionally, about 6-8 minutes.

Makes 6 servings.

- **Make Ahead & Freeze:** Cut and rub ribs with TS Signature Seasoning & BBQ Rub*; place in a gallon freezer bag. Place Smoky Bacon BBQ Sauce in a quart freezer bag. Place both bags in a gallon freezer bag. Seal well, label and freeze. Thaw completely and continue with step 2 or 3.
- ***Ribs can be prepared through step 2 and cooled.**

Bacon Ranch Cheeseburger

Ranch seasoned burgers grilled and topped with Cheddar cheese, bacon and ranch mayonnaise.

Ingredients

½ cup mayonnaise

2 tablespoons Classic Ranch Mix, divided

1 pound 85% lean ground beef

4 mild Cheddar cheese slices

4 hamburger buns, toasted

4 cooked bacon slices

Burger toppings such as dill pickle slices, lettuce, tomato, onion, optional

Directions

- 1. Prepare grill to medium heat. In a small bowl, combine mayonnaise and 1 tablespoon Classic Ranch Mix. Set aside.**
- 2. In a medium bowl, combine ground beef and remaining 1 tablespoon Classic Ranch Mix; salt and pepper as desired. Form into 4 patties.**
- 3. Place patties on grill, Grill, turning once, until internal temperature reaches 165°F on an instant-read food thermometer, about 8-10 minutes. Top with cheese slices the last 1-2 minutes of grilling.**
- 4. Spread toasted buns with ranch mayonnaise. Top with desired burger toppings, burgers and bacon.**

Makes 4 servings.



Grilled Peach & Pound Cake

Kabobs

Food on a stick? There's just something fantastic about it.

Ingredients

1 package Absolutely Almond Pound Cake Mix™

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup butter, melted

1 large egg

7 firm fresh peaches, pitted

$\frac{1}{4}$ cup granulated sugar

$\frac{1}{2}$ (16-ounce) package large marshmallows

8 metal or wooden skewers

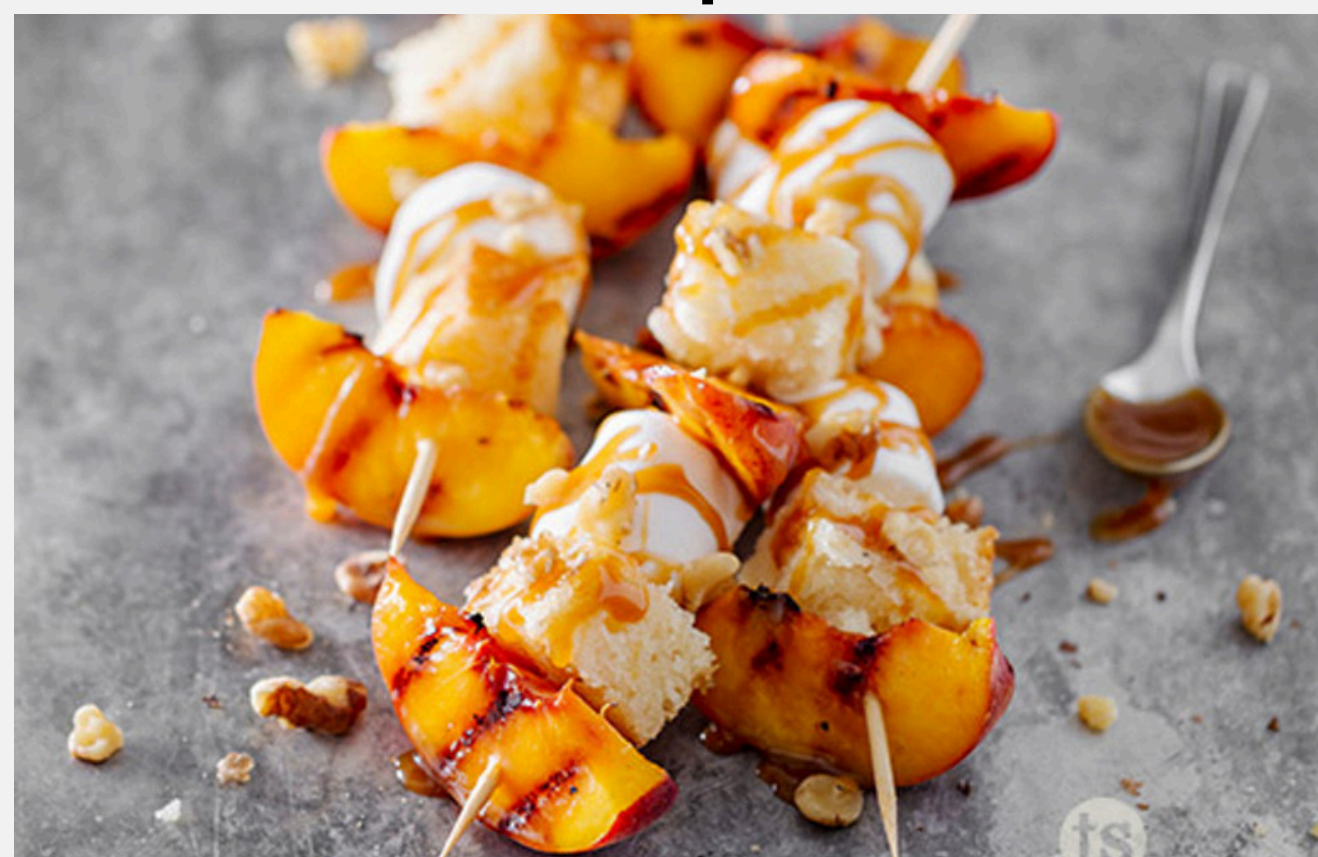
$\frac{1}{2}$ cup Caramel Sauce, warmed

$\frac{1}{4}$ cup chopped walnuts

Directions

- 1. Prepare Absolutely Almond Pound Cake Mix using water, butter and egg according to package directions. Cool completely.**
- 2. Prepare grill to medium heat. Slice peaches into thick wedges; sprinkle with sugar and let stand 10 minutes. Place peaches on grill. Grill, turning occasionally, until tender and slightly charred, about 4-6 minutes.**
- 3. Cut cooled cake into 1½-inch cubes. Thread cake cubes, peaches and marshmallows on skewers in desired pattern.**
- 4. Drizzle skewers with warmed Caramel Sauce and sprinkle with walnuts.**

Makes 8 servings.



That's a Wrap!

I hope these summer recipes bring a little extra sizzle to your table and make your mealtimes easy, breezy, and totally delicious. 🍴 *Ready for more fuss-free flavor and fresh ideas?* Click the link below to join the private group where we're always dishin' it up with quick tips, tasty tricks, and a lot of foodie fun. Can't wait to see you there!



Dawn

**Dish'n It Up
Group**

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want, find it here:**

