



## 4<sup>th</sup> of July menu

- Pork Carnitis –Pineapple Bar B Que Sauce
- Baked Beans
- Roasted Corn on the Cob
- Cole Slaw
- Sliced Watermelon
- Root Beer Floats
- Betsy Ross Cake

### Pork Carnitis

**3-4 pound pork rump roast**  
**Coke-a-cola**  
**1 jalapeno**

**7-up**  
**orange juice**  
**1 white onion**

Braise a 3-4 pound pork rump in equal amounts of 7-up, coke-a-cola, and orange juice, 1 jalapeno cut lengthways in half, half of one white onion quartered, braise until tender, brush with pineapple bar b que sauce allover (recipe below) and char broil all the sides (continue to brush if desired), cool and pull apart, place on buns (your choice) and top with more Bar-B-Que sauce and thinly sliced onions (optional)

### Pineapple Bar-B-Que sauce

**16 oz pineapple and reserved juice**  
**1 bottle of chili sauce**  
**2 tablespoons brown sugar**

**1 onion**  
**Worcestershire sauce**  
**1 cup of French dressing**

Drain 16 oz can of pineapple and reserved juice, sauté half of onion finely diced until transparent. Add 1 bottle of chili sauce, pineapple juice

(reserved), 2 tablespoons of brown sugar, 2 dashes of Worcestershire sauce and a cup of French dressing, cook 15 minutes. Add crushed pineapple and brush and top on pork.

Great with ribs also!

### Cole Slaw

<b>1 head of green cabbage</b>	<b>1 cup of sour cream</b>
<b>2 tablespoons of sugar</b>	<b>1½ tablespoons of vinegar</b>
<b>1 tablespoon of mayonnaise</b>	<b>½ teaspoon black pepper</b>

1 head of green cabbage. Mix in a separate bowl sour cream, sugar, vinegar, mayonnaise, salt, and black pepper, toss together and serve chilled.

### Roasted Corn on the Cob

Remove silk from corn by turning back husks, replace inner husks, place corn on the grill and turn often. Roast about 15 min. Serve with plenty of butter, salt and pepper. If desired, corn can be husked, spread with butter, salt and pepper wrapped in foil.

### Baked Beans

20 oz. can Navy beans	1 tbsp. salt
3 tbsp. brown sugar	1/3 cup molasses
2 tsp. dry mustard	2 cans (16oz.) Tomatoes
1 medium onion (sliced)	Salt Pork Rind

Drain and rinse cooked Navy Beans. Place beans in casserole or an oven proof dish. Combine 1 tbsp. salt, 3 tbsp. brown sugar, 1/3 cup molasses, 2 tsp. dry mustard, tomatoes, and one medium onion. Add to beans and mix. Scrape salt pork rind and cut deep gashes ½ inch apart. Press into beans add enough hot water to cover beans (only pork rind exposed) Cover with foil and bake in slow oven (275 degrees) 6 to 8 hours.

Add more water as needed to keep the beans covered. Remove cover last half hour of baking. Serve with catsup. Optional- You can use ½ lb. bacon cut into 1 inch sizes instead of salt pork.

**Sliced watermelon**  
what more could be said!

**Dessert: Berries Under a Cloud**

16 oz strawberries  
Raspberries and blackberries (optional)

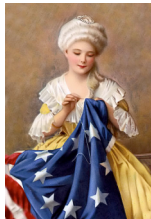
Whipped topping  
Sugar

Rinse strawberries in cold water, hull and slice in a bowl. Add 2 tbsp. sugar, toss and serve with whipped topping. You may add raspberries and blackberries (rinse lightly before adding).

**All American Root Beer Floats**

Favorite root beer  
Favorite vanilla ice cream

Make root beer floats with vanilla ice cream.



**A 4<sup>th</sup> of July Tribute**

**BETSY ROSS CAKE**

1 cup butter, softened  
5 eggs, separated  
½ teaspoon baking soda  
4 cups Flour minus 8 tablespoons

3 cups of sugar  
Juice of one Lemon  
1 cup milk

**White Chocolate Cream Frosting**

4 cups powdered sugar  
5 oz. White Chocolate  
3 tablespoons Butter (room temperature)

1 package (8 oz.) Cream Cheese  
1 teaspoon Vanilla

**CAKE:**

Cream butter adding sugar gradually until light and fluffy. Add egg yolks, lemon juice, baking soda, flour and milk. Mix until well blended. \*\* Beat Egg Whites stiff but not dry ( be sure there is not oil or yolks in tour egg whites or they will not whip up) Fold into batter. Pour into a greased and floured 13x9x4 inch cake pan. Bake at 325 degrees for about 45 minutes. Cool the cake and spread with white chocolate frosting.

**FROSTING:**

Gradually beat sugar into cream cheese until well blended. Melt chocolate, remove from heat, stir in butter and cool. Blend in cream cheese mixture, add vanilla. Spread on cake.

**FLAG GARNISH:**

Rinse and drain 4 oz. blue berries. Place blue berries in upper left-hand corner of cake in 4 x 6 inch rectangle. With a point of a knife, trace 2-inch wavy lines from left to right. Set strawberries between lines.