

SPRING & SUMMER 2025

Outdoor

ENTERTAINING

RECIPES | INSPIRATION | COUPONS

Thank You FOR SHOPPING WITH US | OVER \$25 IN SAVINGS!



Selected Varieties
**PAM No-Stick
Cooking Spray**



Selected Varieties
**Reddi Wip
Dairy Whipped Topping**

EASY BAKED FRENCH TOAST

PREP TIME: 15 MIN COOK TIME: 20 MIN SERVES: 4

INGREDIENTS:

PAM® Original No-Stick Cooking Spray
¼ cup butter
¼ cup firmly packed brown sugar
2 cups **Reddi Wip®** Original Dairy Whipped Topping
3 eggs
8 slices thick-sliced Brioche bread or Texas toast
Reddi Wip® Original Dairy Whipped Topping and fresh berries for serving

DIRECTIONS:

1. Preheat oven to 400°F. Spray large rimmed baking sheet with cooking spray.
2. Melt butter in small saucepan over medium heat. Whisk in brown sugar; bring to a boil. Pour sugar mixture onto baking sheet and quickly spread evenly using an offset spatula.
3. Whisk together 2 cups **Reddi Wip®** and eggs in 8x8-inch baking dish. Dip each slice of bread in egg mixture on both sides and place on baking sheet.
4. Bake 10 minutes. Turn each slice and continue baking until browned and crispy, 8 to 10 minutes. Serve with **Reddi Wip®** and fresh berries.



BRIGHT,
VIBRANT
AND
SWEET

LEMON CAKE

PREP TIME: 15 MIN COOK TIME: 45 MIN SERVES: 12

INGREDIENTS:

PAM® Baking Spray
1 pkg (15.25 oz) **Duncan Hines®** Classic Yellow Cake Mix
1 cup water
3 eggs
½ cup vegetable oil
2 tablespoons grated lemon peel
¾ cup confectioners' sugar
2 tablespoons fresh lemon juice
1 cup sliced strawberries
Reddi Wip® Original Dairy Whipped Topping

DIRECTIONS: CAKE

1. Preheat oven to 350°F. Spray 10-cup bundt pan or 10-inch tube pan with baking spray.
2. Combine dry cake mix, 1 cup water, eggs, oil and 2 tablespoons lemon peel in large bowl. Beat with electric mixer on low speed just until moistened. Beat on medium speed 2 minutes. Pour into prepared pan.
3. Bake 45 minutes, or until wooden pick inserted near center comes out clean. Cool 30 minutes. Remove from pan; cool completely on wire rack.

GLAZE

1. Beat confectioners' sugar and lemon juice with wire whisk until smooth. Add water, if necessary, for desired consistency. Drizzle over cake; let stand until glaze is firm.
2. Garnish base of cake with strawberries and top each piece with a serving of **Reddi Wip®**.



Selected Varieties
**Blue Bonnet
Spread Quarters**



Selected Varieties
**Hebrew National
Beef Franks**



Selected Varieties
**Hunt's Snack Pack
Pudding or Juicy Gels**



Selected Varieties
Hunt's Ketchup

Selected Varieties
Gulden's Mustard



Selected Varieties
**Duncan Hines
Dolly Parton's Cake or Brownie Mix or
Keto Friendly Frothing or Mix**



Selected Varieties
Vlasic Relish or Pickles

Selected Varieties
Milwaukee's Pickles

FRESH,
EASY AND
DELICIOUS

AL BRONZO MEZZI RIGATONI WITH PESTO & ROASTED VEGETABLES

PREP TIME: 20 MIN COOK TIME: 15 MIN SERVES: 7

INGREDIENTS:

1 box **Barilla**® Al Bronzo Mezzi Rigatoni pasta
½ jar **Barilla**® Rustic Basil Pesto
2 tablespoons extra virgin olive oil
1 onion, small diced
3 each zucchini, sliced half moon
1 bunch asparagus, diced
1 pint cherry tomatoes, halved
½ cup Parmigiano-Reggiano cheese, shredded
10 basil leaves, sliced
salt and pepper to taste

DIRECTIONS:

1. Pre-heat your oven to 425 °F. Bring a large pot of water to a boil.
2. Toss the vegetables in olive oil and season with salt and pepper, place onto a sheet tray and roast in the oven for 15 minutes or until slightly golden and cooked through. Remove from the oven and set aside.
3. Cook pasta according to package directions.
4. Meanwhile, in a large bowl add pesto and ½ cup of pasta cooking water and stir to combine.
5. Drain pasta and toss with the sauce, vegetables, and cherry tomatoes.
6. Garnish with basil and cheese.



Selected Varieties
Marie Callender's
Entree

Selected Varieties
Marie Callender's
Large Pot Pie



Selected Varieties
Barilla
Pesto

Grill'n Time

QUICK
AND EASY
MEAL
SOLUTION

Selected Varieties
Wish-Bone
or **Western**
Dressing



Selected Varieties
Birds Eye
Steamfresh Vegetables

WISH-BONE® MARINATED CHICKEN 1-2-3

PREP TIME: 5 MIN COOK TIME: 12 MIN SERVES: 6

INGREDIENTS:

¾ cup **Wish-Bone**® Italian dressing, divided
6 boneless skinless chicken breasts

DIRECTIONS:

1. Pour ¾ cup Italian Dressing over chicken in large, shallow glass baking dish or plastic bag. Cover or close bag. Marinate chicken in refrigerator, turning occasionally, 30 minutes to 3 hours. Remove chicken from marinade, discarding marinade.
2. Grill or broil chicken, turning once and brushing frequently with remaining ¾ cup dressing, until chicken is thoroughly cooked (165°F), about 12 minutes.
3. Variations: Use 1 (2 to 2 ½ lb.) T-Bone, boneless sirloin or top loin steak OR 2 ½ to 3 lbs. chicken pieces OR 2 ½ lbs. pork chops (about 1-in. thick)





Selected Varieties
**Kellogg's
Town House
Crackers**

CLASSIC VEGETABLE SPREAD

PREP TIME: 5 MIN SERVES: 18

INGREDIENTS:

- 1 pkg 8 oz cream cheese, softened*
- 1 cup sour cream
- ½ cup finely chopped red bell pepper
- 2 tablespoons vegetable juice or hot-style tomato juice
- 1 pkg 1 oz dry ranch salad dressing mix
- ¼ cup chopped fresh chives
- Kellogg's Town House Original Crackers

DIRECTIONS:

1. In small bowl stir together cream cheese, sour cream, red pepper and vegetable juice. Stir in salad dressing mix and chives.
 2. Refrigerate at least 2 hours to blend flavors. Garnish as desired. Serve with Kellogg's Town House Original Crackers.
- *Note: Soften cream cheese in microwave at high for 15 to 20 seconds.



Selected Varieties
**Pringles
Mingles**



Selected Varieties
**Morning Star Farms
Burgers or Meals**

Make it a Party



Selected Varieties
**Essential Everyday
Plastic Party Cups**



Selected Varieties
**Essential Everyday
Plastic Party Plates or Bowls**



Selected Varieties
**Essential Everyday
Dry Roasted Peanuts**



**Essential Everyday
Dinnerware Variety Pack**

Essential
EVERYDAY®

**COMPARE
AND \$AVE**

You'll love it,
we guarantee it.



POTATO CHIP CRUSTED CHICKEN TENDERS

PREP TIME: 20 MIN COOK TIME: 30 MIN SERVES: 6

INGREDIENTS:

2 lb chicken tenders
1 bag (9 oz) **Essential Everyday** Classic Potato Chips, crushed
1 cup all purpose flour
2 eggs
 $\frac{1}{2}$ cup **Essential Everyday** Ranch Dressing
Essential Everyday Ranch Dressing and Honey Mustard Dressing for serving

DIRECTIONS:

1. Preheat oven to 400°F and line a sheet pan with parchment paper.
2. In a bowl, whisk together eggs and ranch dressing.
3. Add potato chips to a food processor and pulse until they form small crumbs. Alternatively, you can use a rolling pin to crush the chips in the bag. (A food processor is best to make the crumbs super fine, otherwise they don't stick as well to the chicken.) Pour crumbs into a large bowl.
4. Add flour to another bowl.
5. Coat each piece of chicken in flour, then egg mixture, then coat in crushed potato chips, patting lightly to adhere the crumbs. Repeat with all chicken tenders.
6. Place on baking sheet and bake for 30 minutes, or until golden brown.
7. Remove from oven and serve with honey mustard and ranch for dipping.

Selected Varieties
Essential Everyday
Salad Dressing

Selected Varieties
Essential Everyday
Potato Chips

Selected Varieties
Essential Everyday
Marinade

A PERFECT
OUTDOOR
DINNER
DATE!

Essential Everyday
Sliced
Ripe Olives

Essential Everyday
Iced Tea Mix

NEW!

NO ARTIFICIAL
COLORS OR FLAVORS*

Frollies
WATERMELON

FREE THE
FUN!



Selected Varieties
Frollies
Fruity Ice Pops

Trademark owned by Froneri International Limited. *Added colors from natural sources.

Hello Summer!

A UNIQUE, UNMISTAKABLE
LAYER OF BUTTERFINGER
REVEL TO DELIVER THE
UNIQUE CRISPITY,
CRUNCHY TEXTURE.

WITH 8 MOST CRAVEABLE
BETTER-FOR-YOU ICE
CREAMS WITH MIX-INS IN
EVERY BITE FOR LESS THAN
490 CALORIES.

DISTINCT GUMMI TEXTURE
THROUGHOUT THE FULL POP
DELIVERS AN UNDENIABLE TROLLI
EXPERIENCE, NEVER-BEFORE-SEEN
IN FROZEN NOVELTY.



Butterfinger Ice Cream Bars



Selected Varieties
Halo Top Mix-Ins



Trolli Gummi Pops

Essential
EVERYDAY.

DELICIOUSLY
FROZEN

Fill your freezer
& save!



Essential Everyday
Chocolate Syrup



Essential Everyday
Vanilla Wafers



Essential
Everyday
Ice Cream Cups



Selected Varieties
Essential Everyday
Dairy Whipped
Topping



Selected Varieties
Stone Ridge Creamery
Ice Cream



Selected Varieties
Stone Ridge Creamery
Sundae Cones

Break Out the S'mores



Essential Everyday
Marshmallows



Selected Varieties
Essential Everyday
Graham Crackers

Summer Safety with our Best Friends!

Enjoying the sunny summer days with our furry companions can be the highlight of the season, but it's important to remember the potential hazards out there.

**For more
summer safety
tips consult the
experts at
ASPCA**

Visit the vet for an early-summer checkup. Make sure your pets get tested for heartworm if they aren't on year-round preventative medication.

Give pets plenty of fresh, clean water when it's hot or humid outdoors as pets can get dehydrated quickly. Make sure your pets have a shady place to get out of the sun. Be careful not to over-exercise them and keep them indoors when it's extremely hot.

Know the symptoms of overheating:

- Excessive panting or difficulty breathing
- Increased heart and respiratory rate
- Drooling
- Mild weakness, stupor or even collapse



Essential
EVERYDAY®

FIRE UP THE GRILL

Save big on
grilling greats!



Selected Varieties
Essential Everyday
Ridge Charcoal
Briquets



Selected Varieties
Essential Everyday
Charcoal Lighter
Fluid



Selected Varieties
Essential Everyday
Barbecue Sauce



Essential Everyday
Ketchup



Essential Everyday
Yellow Mustard



Essential Everyday
Aluminum Foil

Selected Varieties
Essential Everyday
Natural Sliced
Cheese



GRILLING TIPS

1. FIND THE RIGHT TEMP:

Perfect burgers need a perfect temperature. Set your grill to medium-low to medium high (usually 275° and 300° F). Any higher and you risk the exterior burning before the inside has reached the desired temperature.

2. START OFF COLD:

To get a nice caramelized crust while perfect interior temperature, grill your burgers straight from the fridge. Do not let meat sit at room temperature.

3. DON'T OVER FLIP:

Burgers are ready to flip when the spatula can easily slide under them. If the meat is sticking to the grate, let them sit a while longer. Stick to flipping just once when ready to ensure proper doneness (160°)



Selected Varieties
Essential Everyday
Pickle Spears

IT'S NOT
SUMMER
WITHOUT

HEINZ
ESTD 1869

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COLD. CRISP.
CLAUSSEN.

ALWAYS CHILLED. NEVER HEATED.



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MAKE IT
DELICIOUS
ANYWAY YOU
SQUARE IT.



Kraft
Singles

SQUARE **IT**





Selected Varieties

**McCormick Grill Mates
Seasoning, Rub or
Marinade Mix**

**McCormick
Pure Ground
Black Pepper**

UNFI - 2025

GRILLED CORN WITH SPICY HONEY BUTTER

PREP TIME: 10 MIN COOK TIME: 10 MIN SERVES: 4

INGREDIENTS:

- 6 tablespoons unsalted butter, melted, divided
- 1 tablespoon honey
- ¼ teaspoon McCormick® Ground Cayenne Red Pepper
- 2 tablespoons McCormick® Grill Mates® Roasted Garlic & Herb Seasoning
- 4 ears fresh corn, husk and silk strands removed

DIRECTIONS:

1. Mix 3 tablespoons of the melted butter, honey and red pepper in a small bowl until well blended. Set aside. Mix remaining 3 tablespoons butter and Roasted Garlic and Herb Seasoning in small bowl. Brush evenly over corn.
2. Grill corn over medium-high heat 10 minutes or until tender and lightly charred, turning occasionally.
3. Remove corn from grill. Brush with reserved spicy honey butter mixture. Serve immediately.
4. Cooking over a campfire? Place grill grate over top of campfire. Grill corn as directed, rearranging hot coals as needed to maintain even direct heat.



Selected Varieties
**McCormick
Grinder**

**Lawry's
Seasoned Salt**

DOUBLE STACKED SMASH BURGERS

PREP TIME: 15 MIN COOK TIME: 7 MIN SERVES: 4

INGREDIENTS:

BURGER SAUCE

- ½ cup mayonnaise
- 2 tablespoons French's® Tomato Ketchup
- 1 tablespoon French's® Classic Yellow Mustard
- 1 tablespoon dill pickle relish
- ½ teaspoon McCormick® Grill Mates® Cracked Pepper, Garlic & Sea Salt Seasoning

SMASHED BURGERS

- 1 ½ pounds ground beef
- 1 tablespoon plus 1 teaspoon McCormick® Grill Mates® Cracked Pepper, Garlic & Sea Salt Seasoning
- 4 pretzel hamburger rolls, toasted
- 2 slices smoked Provolone cheese, each slice cut in half
- French's® Original Crispy Fried Onions

DIRECTIONS:

SAUCE

1. Mix all ingredients in a small bowl. Cover. Set aside until ready to serve.

BURGERS

1. For the burgers, mix ground beef and 1 tablespoon of the seasoning in medium bowl until well blended.
2. Divide meat evenly into 8 portions and shape into patties. Sprinkle patties evenly with remaining 1 teaspoon seasoning.
3. Place burgers on grill over medium heat. Smash burgers slightly. Cook 4 minutes, then flip.
4. Top 4 of the burgers with cheese. Close grill; cook 3 minutes or until cheese is melted and burgers are cooked through (internal temperature of 160°F).

To assemble burgers, spread sauce on cut-sides of rolls. Place burger with cheese on bottom roll. Add a second burger patty to each. Top with Crispy Fried Onions to serve.



SPRING & SUMMER 2025

Outdoor

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ENTERTAINING



**HOMEMADE
MINI CORN DOGS**



**GRASSHOPPER
PUDDING
PARFAITS**



**MONTREAL STEAK SKEWERS
WITH TOMATO OLIVE RELISH**

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