



**4TH OF JULY**

**RECIPES  
AND  
CRAFTS**

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## Letter from the Editors

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Dear Reader,

The 4<sup>th</sup> of July is the perfect holiday to gather family and friends, enjoy good food and relax outdoors. Since we're already well into the summer months, the 4<sup>th</sup> is a great holiday for barbecue, grilled food and no-bake desserts.

At RecipeLion we have put together a 4<sup>th</sup> of July recipe collection that will create a great spread, but won't leave you panting over a hot stove all day. Our summer recipes are quick and easy and are sure to please even the pickiest eaters. From pork kabobs and BBQ bacon cheeseburgers to corn on the cob and frozen lime pie, we've got something for everyone.

Thanks to [www.FaveCrafts.com](http://www.FaveCrafts.com), we also have a collection of craft projects to help you decorate for the day. Create patriotic centerpieces for your outdoor tables or spirited chalkboard labels for each dish. If you are taking your meal to the fireworks, we even have a pretty painting project for your picnic basket.

For even more great 4<sup>th</sup> of July recipes, outdoor cooking ideas, grill tips and more, visit us at [www.RecipeLion.com](http://www.RecipeLion.com).

Our eBooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at [www.RecipeLion.com](http://www.RecipeLion.com).

Sincerely,

*The Editors of RecipeLion*

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

### Rum Soaked Salmon



#### Description

Add the delicious flavor of rum to your healthy salmon meal. With only a couple ingredients you can have a fantastic grilled meal.

#### Ingredients

- 2 pound salmon fillet
- 1 cup packed brown sugar
- $\frac{1}{2}$  cup coarse salt
- 1 tablespoon black pepper
- 1 cup of dark rum

#### Instructions

1. Using a sharp knife, remove the skin from the salmon.
2. Using a needle nose, remove any bones.
3. Soak it in the rum for 15 minutes.
4. Drain and pat dry with a paper towel.
5. Mix the rest of the ingredients together - this is the cure.
6. Using a shallow pan, completely bury the fillet in the cure mixture.
7. Let it sit in the fridge for 4 hours (a lot of the juice will be extracted by the cure).

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8. Rinse off the cure with cold water and pat dry.
9. Smoke it at 200-225 for 1.5 to 2 hours or until it's done.

## Marinated Red, White and Blue-cheese Onions

### Description

Marinated in red-wine vinegar and topped with blue-cheese, this onion side dish, steak topping or sandwich filling is delicious anytime, but perfect for 4th of July festivities. This would make a great addition to a BBQ.

**Serves:** 6

### Ingredients

- 1 large each, cut in thin wedges: red onion, Vidalia onion
- 3 large shallots, thinly sliced
- 3 vegetable oil
- 1 tablespoon red wine vinegar
- 3 crumbled blue cheese
- <sup>1</sup>/<sub>2</sub> cup each: minced fresh cilantro, chopped toasted walnuts
- Salt, ground red pepper to taste

### Instructions

Separate onion wedges; transfer to a large bowl and add shallots, oil, vinegar and cheese. Cover and refrigerate 24 to 48 hours. At serving time, add cilantro, walnuts, salt and red pepper and mix well. Serve piled on bread or as a side dish, or as a topping for grilled steaks and burgers.



## Barbecue Bacon Cheeseburgers



### Description

I love cheeseburgers with bacon on it, but I never would have thought of adding barbecue sauce to it. Try it out!

### Ingredients

- 1 pound ground beef
- 2 tablespoon barbecue sauce
- <sup>1</sup>/<sub>4</sub> pound Velveeta cheese, sliced
- 4 hamburger rolls, split and toasted
- lettuce
- 8 slices bacon, crisply cooked

### Instructions

1. Mix meat and barbecue sauce.
2. Shape into 4 patties.
3. Broil patties 4-6 inches from heat or grill over hot coals 4-6 minutes on each side or to desired doneness, turning and brushing occasionally with additional barbecue sauce.
4. Top each patty with Velveeta.
5. Continue broiling or grilling until Velveeta begins to melt.
6. Fill rolls with cheeseburgers, lettuce and bacon.

Makes 4 sandwiches.

## Delicious Corn on the Cob



### Description

Delicious Corn on the cob is one of my favorite summertime foods. That buttery yellow corn just screams my name.

### Ingredients

- 6-8 large ears of corn, shucked and de-silked
- ~1/2 cup butter or margarine, melted
- salt and pepper
- aluminum foil

### Instructions

1. Clean the corn ears.
2. Melt the butter.
3. Using a basting brush, slather each ear liberally with butter. After a moment, the butter should harden somewhat into a tacky coating.
4. Sprinkle lightly with salt and heavily with fresh-ground peppercorns (I use green, white, and black).
5. Tightly roll up each ear in a piece of aluminum foil such that two layers of foil cover the ear's surface.
6. Twist or fold over the foil at the ends. I usually do this in batches of three ears, or the kitchen counter becomes rather messy.

### Cook Time:

-Cook them on the grill for 8-10 minutes, then turn them over and cook another 8-10 minutes.

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-On a charcoal grill, I lay them directly on the prepared coals (red inside, completely covered with grey ash).

-On a propane gas grill, I turn it to medium-hot heat and lay the ears on a low rack. The perfect ear will be well-roasted, with the tops of kernels brown or just blackening.

-Be careful opening the foil -- that butter is hot! I typically serve them with fresh bratwurst boiled in beer before being grilled.

## Sweet Apricot-sauced Ribs



### Description

Create a sweet tasting sauce for those ribs. Make your mouth water with the taste of apricots mixed with your favorite barbecue sauce. Make your mouth a happy mouth.

### Ingredients

- 4 pork spareribs, cut into serving-size pieces
- 8-ounce can undrained apricot halves
- 3 catsup
- 3 brown sugar
- 2 lemon juice
- 1 tablespoon Dijon-style mustard
- 1 teaspoon dry ginger
- Dash salt

### Instructions

Serving Size: 4

1. Bank medium-hot coals in covered grill with peach or apricot chips or chunks.
2. Place ribs on grill over drip pan, cover grill and cook ribs over direct heat for 1 1/2 hours, turning occasionally.
3. Meanwhile, mix remaining ingredients together in blender.
4. Brush ribs generously with sauce and continue to cook, about 30 minutes, basting and turning over.

## BBQ Miso Eggplant



### Description

Learn how to prepare eggplant Japanese style with this healthy recipe for grilled eggplant. This healthy eggplant recipe is one of the most delicious ways to cook eggplant.

### Ingredients

- 1 pound round eggplant, cut in half
- 2 ounce shiro miso (white miso paste)
- 1 ounce sake (Japanese rice wine)
- 2 ounce sugar
- $\frac{1}{2}$  ounce soy sauce
- 6 ounce water
- $\frac{1}{2}$  green onion, chopped
- $\frac{1}{4}$  ounce sesame oil

### Instructions

1. Combine all ingredients except the eggplant in a bowl to create the marinade.
2. Marinate eggplant slices overnight.
3. Drain and grill on a well oiled grill until grill marks are well defined. Serve with reserved marinade.

## Easy Grilled Vegetables



### Description

This recipe for outdoor grilled vegetables will blow you away. Recipes for grilling vegetables, even ones with grilling vegetables tips, are rarely easier and more flavorful than this one for easy grilled vegetables.

**Serves:** 4

### Ingredients

- 1 large sweet onion
- 4 green bell peppers ( 2 green & 2 red )
- 12 ounce mushrooms, kept whole
- 1 small yellow squash
- 1 small green zucchini

### Instructions

1. Wash vegetables, wipe dry and cut into chunks. Spray with vegetable oil (or oil and garlic ).
2. Place vegetables in a single layer on a grill basket and cook over a hot grill, turning occasionally until vegetables are softened and browned.

## Easy Plum-Glazed Pork Kabobs



### Description

Learn how to make shish kabobs that liven up dinner. Easy shish kabob recipes like this plum-glazed pork kabobs are full of flavor. Rethink the kabob, as sometimes pork is the best for a shish kabob.

**Serves:** 6

### Ingredients

- 1 1/2 pound pork tenderloin
- 1 red onion, cut into 12 wedges
- 2 bell peppers, cut into 12 squares
- 1/3 cup plum jelly or jam
- 2 tablespoon lite soy sauce
- 1/2 teaspoon ground ginger
- 1 clove garlic, minced

### Instructions

1. Trim all visible fat from meat. Cut meat into 12 cubes.
2. Thread onto skewers, alternating with onion wedges and pepper squares.
3. Combine remaining ingredients in 1 cup glass measure. Microwave (high) for 1 minute; stir to blend.
4. Place kabobs on grill over medium-hot fire. Grill 10-12 minutes, turning and basting frequently with glaze, until browned.

## Barley and Corn Salad with Jalapeno and Lime Dressing



### Description

This cool summer salad is a great side or potluck dish on a hot summer day. Spice it up with the jalapeno and lime dressing and the kids won't even realize they are eating healthful barley and veggies. This dish is quick and easily thrown together at the last minute.

**Cooking Time:** 40 minutes

### Ingredients

- 3 cup water
- 1 cup uncooked pearl barley
- 1 tablespoon minced jalapeno pepper, seeded & deribbed
- $\frac{1}{4}$  cup fresh lime juice
- 2 tablespoon vegetable oil
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon black pepper
- 1 cup fresh corn kernels (or frozen kernels, thawed)
- $\frac{1}{2}$  cup cucumber, peeled, seeded, diced
- $\frac{1}{2}$  cup tomato, unpeeled, diced
- $\frac{1}{2}$  cup green bell pepper, diced
- $\frac{1}{2}$  cup red onion, finely chopped

### Instructions

1. Bring water to a boil in a medium saucepan; gradually stir in barley.
2. Cover, reduce heat and simmer for 40 minutes or until barley is tender and water is absorbed. Let cool.
3. Combine jalapeno pepper and lime juice, vegetable oil, salt and pepper, and stir with a wire whisk.
4. Combine barley with corn and cucumber, tomato, pepper, and onion in a large bowl; add dressing, tossing to coat.

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## Orzo and Tomato Salad with Feta and Olives



### Description

This light pasta salad makes a great summer side dish or even a lunch main course. All you have to do is cook up the orzo and mix in the remaining ingredients for a delicious, light cold pasta salad.

**Serves:** 6

### Ingredients

- 1 cup orzo pasta
- 1 cup feta cheese, diced
- 3 Tablespoons fresh parsley, chopped
- 3 Tablespoons fresh dill, chopped
- 1 tomato ripe, coarsely chopped
- $\frac{1}{4}$  cup green olives
- $\frac{1}{4}$  cup virgin olive oil
- $\frac{1}{8}$  cup lemon juice
- Salt and pepper to taste

### Instructions

1. Cook orzo according to package for al dente. Drain and rinse with cold water.
2. Once orzo has cooled, in serving bowl mix orzo, olives, feta, parsley, dill, and tomato.
3. In small bowl, whisk together oil and lemon juice. Mix into salad. Salt and pepper to taste. Refrigerate and chill before serving.

## Angel Food Ice Cream Cake



### Description

This quick and easy ice cream cake will take you back to your childhood. This is a great no-bake dessert that can be thrown together in minutes and toted off to a picnic or summer pool party. All ages will love it.

**Makes:** 15 slices

### Ingredients

- 1 angel food cake (8 inches)
- $\frac{1}{2}$  gallon vanilla ice cream, slightly softened
- 2 quart fresh strawberries
- Sugar or sugar substitute

### Instructions

1. Cut the cake in half, tear one half into small pieces and set aside.
2. Cut the other half into 12-14 thin slices, arrange in the bottom of a wax paper lined 13" x 9" x 2" baking pan, overlapping as needed.
3. Spread softened ice cream over cake, pressing down to smooth. Gently press the small cake pieces into the ice cream. Cover and freeze.
4. Just before serving, slice strawberries and sweeten to taste. Cut dessert into squares and top with strawberries.

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## Chocolate Overload Ice Cream Pie

### Description

This quick and easy no-bake pie is sure to be a crowd-pleaser. After all, who doesn't love chocolate? This no-fail recipe can be thrown together in minutes and can refrigerated overnight to be ready for a party or potluck the next day.

**Serves:** 8

### Ingredients

- 1 Premade Oreo pie crust
- 1 pound mint-chocolate chips
- $\frac{1}{2}$  gallon chocolate-marshmallow ice cream
- 8 ounce Chocolate Cool Whip

### Instructions

1. Allow the ice cream and Cool Whip to soften to the point that they are spreadable. When they have reached this point, cover the bottom of the pie shell (crust) with up to  $\frac{3}{4}$  of the mint-chocolate chips.
2. Stir the remaining chips into the ice cream. Spread the mixture into the pie shell, adding ice cream until you've filled to the top edge.
3. Liberally slather the Chocolate Cool Whip over the top, until the ice cream is completely covered.
4. If you didn't use up all of the chips, sprinkle some of them over the top as decoration. Freeze the pie until solid (generally a good idea to allow at least 12 hours between preparation and serving). If frozen hard, it will cut more easily with a heated knife.

## Coconut Ambrosia Salad

### Description

This fruity summer salad is a great no-cook treat for a sunny afternoon. Mix and match your fruits from what's in your fridge and you'll have this dish together in no time. This is also a great way to get the kids eating fruit.

**Serves:** 4

### Ingredients

- 2 large Valencia or navel oranges
- 3 bananas
- 1 pineapple cut into chunks, fresh or canned
- 1 bunch of seedless grapes
- 2 apples, cut into chunks
- $\frac{1}{4}$  cup powdered sugar
- $1\frac{1}{2}$  cup shredded coconut
- 3 tablespoon orange juice
- 1 mint sprig, a cherry, or a strawberry, for garnish

### Instructions

1. Peel the oranges carefully and remove all membrane. Peel the bananas and cut them into thin slices. Prepare all other fruits.
2. Combine the powdered sugar and coconut and stir until well blended.
3. Arrange alternating layers of fruits in individual serving dishes or in a large serving bowl. Sprinkle each layer with part of the coconut mixture, reserving some for the top.
4. Pour orange juice on the top, add a garnish if desired, and chill well before serving.

## Apricot Ice



### Description

This is the perfect, cool, fruity dessert for a hot summer day. Serve it at your barbecues, parties, and reunions. Best of all, it's easy to make!

**Serves:** 4

### Ingredients

- 1 1/2 cup dried apricots
- 2 cup lemon juice
- 1/4 cup sugar

### Instructions

1. Place apricots in saucepan with enough water to cover, and bring to boil over medium heat.
2. Reduce heat, cover, and simmer until fruit is soft, about 20 minutes.
3. Drain and reserve 3/4 cup of fruit liquid. Cool.
4. Puree fruit in food processor or blender with reserved fruit liquid.
5. Add lemon juice and sugar to fruit and puree 30 seconds longer.
6. Pour into 8-inch square pan. Place in freezer and stir every 15 minutes until creamy.
7. Cover and freeze.

## Creamy Frozen Lime Pie

### Description

This creamy frozen pie is a great no-bake summer dessert. It's tasty and refreshing and makes the perfect finish to a grilled meal or picnic.

**Serves:** 6

### Ingredients

- 8-inch prepared graham cracker crust
- 8 ounce cream cheese, softened
- 14 ounce can sweetened condensed milk
- 1 cup evaporated milk
- $\frac{1}{2}$  cup lime juice (about 3 medium limes)
- 1 teaspoon grated lime zest
- Lime slices, for garnish

### Instructions

1. Beat cream cheese in small mixing bowl until smooth. Gradually add sweetened condensed milk and evaporated milk; beat until smooth.
2. Add lime juice and lime peel; beat on medium speed for 1 minute.
3. Pour into crust; freeze for at least 2 hours or until firm. Let stand at room temperature for 10 to 15 minutes. Garnish with lime slices. Serve immediately.

## Red, White and Blueberry Dessert Squares

### Description

Create the perfect layered dessert for your 4th of July gathering with these cookie squares topped with blueberries, raspberries and cream. A sweet glaze keeps everything firm and easily cut into squares for a crowd.

**Serves:** 25

### Ingredients

- 1 1/2 cup flour
- 3/4 cup firmly packed brown sugar
- 3/4 cup margarine or butter
- 3/4 cup finely chopped walnuts
- 2 cup fresh blueberries
- 8 ounce pkg. cream cheese, softened
- 1 teaspoon vanilla
- 7 ounce jar marshmallow creme
- 8 ounce container frozen whipped topping, thawed
- 3 cup fresh raspberries
- 1 1/4 gallon sugar
- 1/4 cup cornstarch
- 2 cup water
- 3 ounce pkg raspberry jell-o

### Instructions

Heat oven to 325F. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and brown sugar; mix well. Using fork or pastry blender, cut in margarine until coarse crumbs form. Stir in walnuts. Lightly press mixture in ungreased 15x10x1 inch jelly roll pan. Bake at 325F for 10 to 15 minutes or until light golden brown. Cool. Sprinkle blueberries over cooled crust. In large bowl, beat cream cheese and vanilla until light and fluffy. Add marshmallow creme; beat just until combined. fold in whipped topping. Spread over blueberries. Refrigerate about 1 hour or until firm. Sprinkle raspberries over top of cheese mixture. In medium saucepan, combine sugar, cornstarch and water; mix well. cook and stir over medium heat until mixture thickens and becomes clear. Remove from heat; stir in gelatin until dissolved. Cool glaze 20 to 30 minutes or until lukewarm. Carefully spoon glaze over raspberries. Refrigerate about 1 hour until firm. Cut into squares. Store in refrigerator.

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

### Fourth of July Chalkboard Labels

By: Lindsay of Living with Lindsay

Use these patriotic chalkboard labels to identify the different dishes at a Fourth of July spread. These lovely mini-chalkboards are easy to paint and can be used again and again. You can also use as place cards at a sitdown meal on the Fourth of July.



If you are planning to host a party or BBQ on the Fourth of July, now is the time to begin thinking about some fun details to add to your decor.

As someone who is always a bit embarrassed to ask a host, "What is this?", I find it very refreshing when the dishes are labeled so that I know what I'm about to pile onto my plate. With that idea in mind, I created a set of Independence Day themed framed chalkboard labels. These are very easy to make and are sure to impress your guests fun AND helpful? What's not to like? Best of all, they are CHEAP (and readers of [Living with Lindsay](http://Living with Lindsay) know I love cheap crafts!)

#### Materials

- 4x6 picture frame(s) I bought frames for \$1 each at the dollar store
- 220 grit sandpaper
- Chalkboard spray paint
- White spray paint (if frames are not white)
- Acrylic paint in red, white, and blue
- Three oneinch foam brushes
- Scotch 'Delicate' Painters Tape

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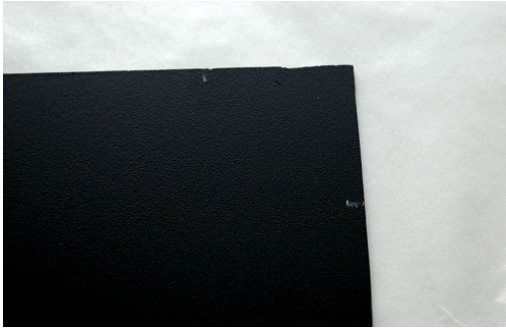
- Ruler
- White chalk

**Instructions**

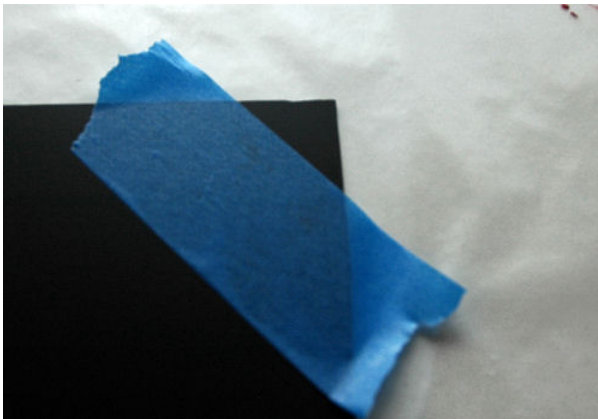
1. Take apart your frames and lightly sand the glass with your sandpaper. You basically want to just rough up the surface enough to remove the gloss. You only need to sand one side of the glass.
2. In a wellventilated area, spray the sanded side of the glass pieces with the chalkboard paint. Apply three light coats, allowing each coat to dry for about 15 minutes before applying the next. While the glass is drying, spray the frames with the white paint. Allow the frames and glass to dry completely (about an hour) before handling them.



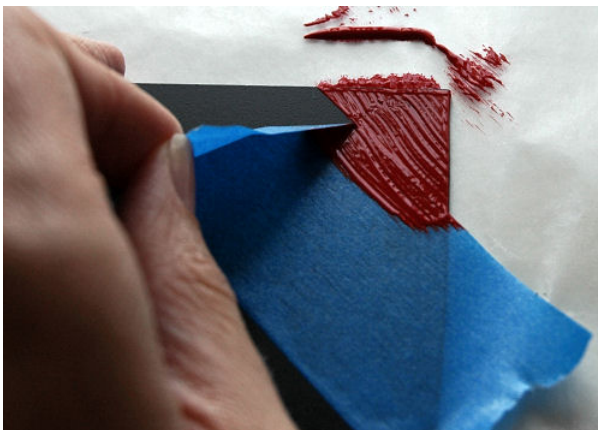
3. Using your ruler and either a pencil or piece of chalk, mark a dash one inch across and one inch down from the upper right corner of each piece of chalkboard.



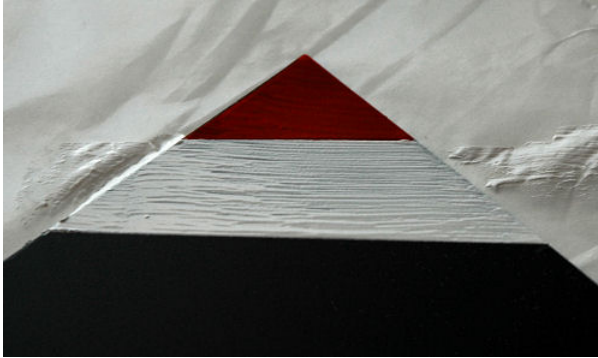
4. With a piece of delicate painters tape (otherwise, you may peel off the recent paint, which will make you cry trust me), mark off the diagonal between the two dashes. Make sure you press the tape edge down firmly so that paint will not seep underneath it.



5. With your red acrylic paint and a foam brush, paint the marked off corner of the chalkboard. I applied a thick coat of paint and then immediately and gently removed the tape. Any brush marks in the paint will mostly fade, and those that are left will add character to your piece. Isn't it great to add character by being sloppy? Yeah, I think so, too!



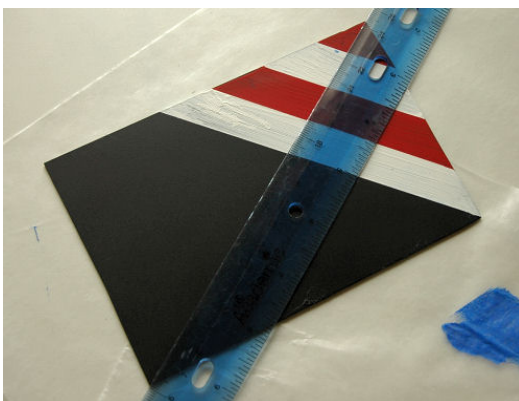
- Once the red paint is dry (about an hour), mark off an inch from the red edges and add another diagonal of painters tape. Also line the long red edge with tape to make a clean edge. Paint the marked off space white and gently remove the tape while the paint is still wet.



- Repeat the process making another one inch stripe of red and another stripe of white.



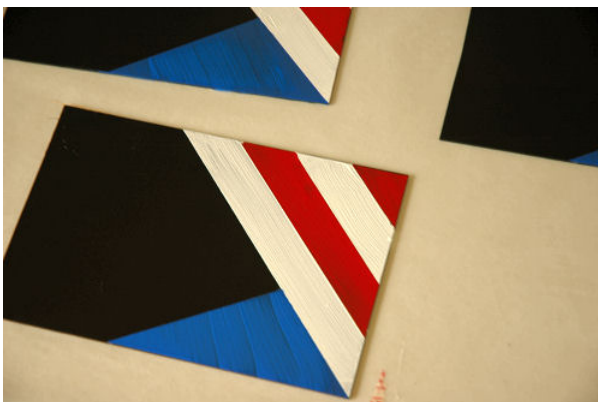
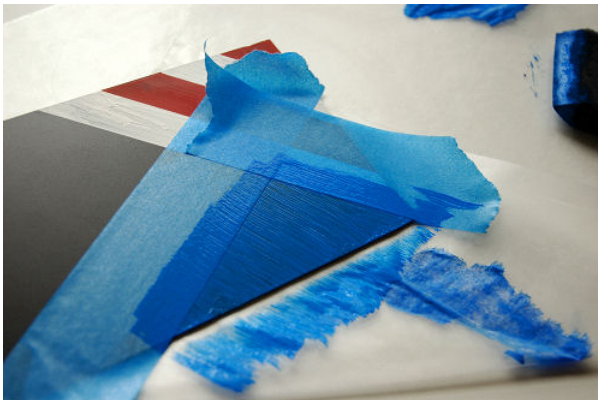
- After your red and white stripes are dry, create a diagonal line from the upper right corner to the lower left corner of your chalkboard frame with your ruler. Mark a dash where the lower side of the ruler crosses with the lower white painted line.



- Next, tape a line from the dash down to the lower left corner of the chalkboard. Also, tape off the lower edge of the last white stripe to make a clean edge. You'll make a little triangle.



- Paint the bottom area blue and carefully remove the tape while the paint is still wet.



- Once the blue paint is dry, add the chalkboard and frame backing to the white frames. You can use chalk to write on the black portion of the chalkboard. When you are ready to erase the writing, simply use a wet cloth to wipe it away. Be careful not to write on the areas painted with acrylic paint; it's difficult to remove the chalk without damaging the stripes.



12. Use your frames to label items on your Independence Day spread. Sit back and enjoy the day with your friends and loved ones!



Happy BBQing!

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## Patriotic Starburst Bouquet

By: Annabelle Keller, CPD for STYROFOAM Brand Foam

Celebrate your patriotism with this red, white and blue craft project. This festive bouquet makes a great quick and easy Fourth of July decoration or the perfect outdoor picnic table decoration.



### Materials:

- STYROFOAM Brand Foam:
  - Sheet, 1" x 12" x 36"
  - Stars: 9" x 1/2", one; 6" x 1/2", one; 4 x 1/2", three
- Clay pot, 5"
- Wood dowels, 36" x 1/8", two
- Multipurpose acrylic sealer
- Acrylic paints: white; bright red; denim blue
- White dimensional paint
- Satin varnish
- Metallic red shredded Mylar
- Paintbrushes, 3/4" and 1/2" flat wash
- Serrated knife
- Five wood skewers
- Disposable palette
- Paper towels

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- White, thick craft glue
- Transparent tape, 1/2" width
- Ruler
- Scissors
- Craft knife
- Sea wool sponge
- Paraffin or candle stub

Steps:

1. Apply sealer to clay pot and let dry. Paint clay pot, excluding rim, and wood dowels white. Paint pot rim blue, extending color 1" to inside top. Let dry. Sponge paint white portion of clay pot with blue, let dry, and then repeat with red (refer to photo).
2. Insert a wood skewer into edge of each foam star at center bottom to use as a handle while painting. Insert opposite end of skewer into foam sheet while paint dries. Paint stars as follows: one 4" and one 6", red; one 4", white; one 4", blue.
3. For flag pattern on 9" star, paint two left points blue and three remaining points white (refer to photo). Use tape to mask off eight white stripes on star, continuing pattern onto edges and back. Paint unmasked white portion of star red, creating nine red stripes. Let dry and remove tape. With white dimensional paint, paint seven 5-point stars on blue field. Squeeze paint in center of each star and pull out to points with bottle tip. Let dry thoroughly.
4. Apply varnish to clay pot, stars, and wood dowels. Let dry.
5. Using a utility knife, cut one each of following lengths from white wood dowels: 12" dowel (flag star); 8" dowel (large red star); 11 1/2" dowel (blue star); 8 1/2" dowel (white star); 6 1/2" dowel (small red star). Replace skewers in stars with wood dowels as indicated and glue.
6. Wax serrated knife with candle stub or paraffin. Cut pieces of sheet foam to snugly fit clay pot. Layer and glue foam inside pot. Arrange stars in pot, gluing wood dowels into foam (refer to photo). Glue shredded Mylar, covering top of foam.

®™ Trademark of The Dow Chemical Company ("Dow") or an affiliated company of Dow.  
For more project ideas, please see [styrofoamstyle.com](http://styrofoamstyle.com).

## American Picnic Basket

By: DecoArt

A simple wood picnic basket transforms into a pretty and patriotic carrier with this painting project. This basket is perfect for bringing snacks to 4th of July fireworks.



Detail below

### Materials:

DecoArt Products Required  
Americana Acrylics

- DAO1 - Snow (Titanium) White
- DAO3 - Buttermilk
- DAO8 - Yellow Ochre
- DAO11 - Lemon Yellow (transparent)
- DAO18 - Country Red
- DAO52 - Avocado
- DAO56 - Olive Green
- DAO63 - Burnt Sienna
- DAO67 - Lamp (Ebony) Black
- DAO80 - Russet
- DA140 - Red Violet
- DA163 - Honey Brown
- DA166 - Deep Midnight Blue
- DA215 - Peony Pink
- DA233 - Wild Orchid
- DA255 - Bahama Blue
- DA257 - Bleached Sand
- DA274 - Carousel Pink
- DA276 - Razzle Berry

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- DA277 - Spa Blue

#### Americana Drying Time Extender

- DAS1 - Brush 'n Blend Extender

#### Americana Spray Sealers

- DAS13 - Americana Matte Spray

#### Supplies

- 1" flat brush
- 12 flat brush
- 6 flat brush
- 10/0 liner brush
- Water container
- Palette or plastic plate
- Paper towels
- Tracing & transfer paper
- 1" painter's tape
- Vintage picnic basket, stained
- [Pattern](#)

#### Instructions:

NOTE: Allow to dry between steps.

1. Use 1" flat to basecoat left section of basket top Deep Midnight Blue and right side Buttermilk.
2. Use painter's tape to mask off stripes. Paint open areas Country Red. Remove tape.
3. Load 12 flat with Drying Time Extender. Pick up Burnt Sienna on one corner of brush. Shade edges of Buttermilk stripes.
4. Trace and transfer designs.
5. Paint stars Yellow Ochre and buttons Country Red.
6. Paint ants, Russet; banner, Bleached Sand; cupcake base, Spa Blue; frosting, Peony Pink; cherry, Country Red; olive, Olive Green; cheese cube, Yellow Ochre; grape, Red Violet; toothpick and small basket, Honey Brown; watermelon slice, Razzle Berry and Olive Green. Paint ant hands and feet assorted colors as desired.
7. For stars/buttons: Use 6 flat brush and Russet to shade inside button recess. Highlight edges with brush mix of Yellow Ochre and Country Red. Add small comma stroke highlights of Snow White. Use brush handle end and Deep Midnight Blue to place two dots in button centers. Use liner brush and Snow White to add thread. Use brush handle end and Lemon Yellow to dot stars. Use liner brush and Deep Midnight Blue to paint stitches.

8. For ants: Use 12 flat brush to highlight ant bodies with Wild Orchid. Use liner brush and Lamp Black to add eyes, mouths, legs and antennae. Add Snow White to eyes. Outline ants with Deep Midnight Blue.
9. For cupcake: Use 12 flat brush to shade under frosting with Bahama Blue. Use liner brush and Bahama Blue to stripe base. Shade frosting with Razzle Berry and highlight with Carousel Pink. Highlight cherry with Peony Pink. Add stroke highlight with Snow White. Use liner brush to paint sprinkles multiple colors. Use liner brush and Deep Midnight Blue to outline and add detail on base.
10. For olive: Shade olive with Avocado. Outline with Deep Midnight Blue.
11. For toothpick: Shade grape with brush mix of Deep Midnight Blue and Red Violet. Add comma highlight with Peony Pink. Outline grape, cheese, and toothpick with Deep Midnight Blue.
12. For basket: Paint fruit with Razzle Berry and Olive Green. Outline and add details with Deep Midnight Blue.
13. For watermelon: Add Snow White stripe; add Deep Midnight Blue seeds and outline.
14. Trace and transfer lettering on banner. Use liner brush and Deep Midnight Blue for lettering. Outline banner and paint posts with liner brush and Lamp Black. Add Bahama Blue flags.
15. Mist lightly with Americana Matte Spray to seal. Repeat allowing to dry between coats.

## American Flag Placemat Tutorial

By: Shannon Staker of Shannon Makes Stuff

Use this step-by-step sewing tutorial to create an American flag placemat for a patriotic centerpiece or make many for dinner guests on Independence Day. Start with store-bought American flags (the kind you wave around at parades) for this easy decorating idea. This 4th of July craft from Shannon Staker of [Shannon Makes Stuff](http://ShannonMakesStuff.com) is great for outdoor barbecues and picnics. As Shannon suggests, pair these placemats with a vase of red, white and blue flowers (real or paper).



### Materials:

- Red, White, and Blue Thread
- One American Flag for each placemat
- Thinnest vinyl you can purchase

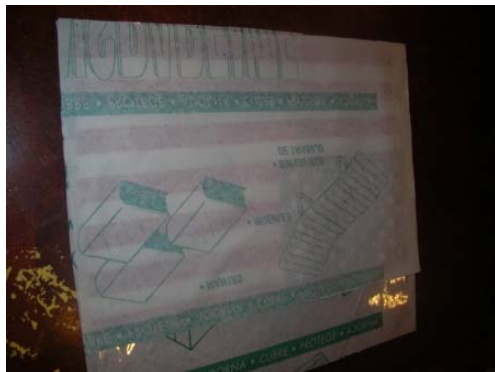


**Steps:**

1-Remove flag from stick by pulling. Lay your flag out flat and cut up the side with the stars so it is even and pretty close to the stars. Like a regular american flag.



2-Cut two pieces of vinyl that are 1/2 inch larger than the flag on all sides. Sandwich american flag inbetween the vinyl sheets. Leave the paper on the vinyl. So you will have paper, vinyl, flag, vinyl, paper.



3-Start by sewing with white thread around the blue part of the flag with a straight stitch. You leave the paper on because the vinyl tends to stick to the machine and then you get uneven sewing and bunching. Sew on the bottom of each red stripe, except the bottom stripe.




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4-Cut of all the excess white thread on both the front and back of flag.



5-Change to red thread and sew in a zigzag stitch on the top of all the red stripes, except for the top stripe.



6-Cut off all of the excess red thread on the front and back of the flag.



7-Sew around the entire outside of the flag in red thread in a straight stitch. You do not want to sew on the flag you want to sew next to the flag about 1/8 inch off the flag. Cut off excess red thread.



8-Change to blue thread and sew diagonal lines across the stars. Cut off excess blue thread.



9-Tear off the top paper. Be gentle so you don't pull out the thread.



10-Flip over and tear off the paper on the bottom side. I like to use a pin and slide it underneath the paper to help me lift it up, but be careful not to puncture the vinyl.





11-Cut around the red sewn line to get rid of any extra vinyl. Be careful not to cut the red stitching.



12-Turn flag over and there you have it. An american flag placemat. Perfect for a centerpiece with white, red and blue carnations, or great for any outdoor picnic barbeque on the 4th!



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## Independence Day Centerpiece

By: DecoArt

Celebrate the USA with an Independence Day centerpiece composed of painted pots, stars and firecrackers. This is a great piece for outdoor dining on the Fourth of July. For more choices in patriotic painted pots, see [this project](#).



### Materials:

DecoArt Products Required  
Patio Paint

- DCP10 - Summer Sky Blue
- DCP14 - Cloud White
- DCP19 - Antique Mum
- DCP20 - Sunflower Yellow
- DCP21 - Wrought Iron Black

### Supplies

- Brushes by Loew-Cornell Brush Co. - Loew-Cornell Golden Taklon: Series 7300 shader 12; Series 7550 Wash 1"; Series 7050 Script Liner 1
- Supplies - compressed sponge, star picks, Raffia, Hot glue gun and glue
- Terra Cotta Pot
- 1/2" thick wood dowel stick cut approx. 4", 7", 8", and 11" in ht.
- Star and Letters cut from 1-1/2" thick wood
- Wooden Hearts
- Wood Blocks (4) cut approx. 3" x 3" x 3"

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- 1/2" Wood Platform for firecrackers cut approx. 4" square
- 1-1/4" round wood dowel for firecrackers cut approx. 5", 7", and 9" tall
- [Pattern](#)

**Instructions:**USA Terra Cotta Pot

1. Paint the base of pot Antique Mum. Paint the rim Patio Brick. Allow to dry.
2. Stars: Transfer star pattern to compressed sponge and cut out. Dab sponge in Sunflower Yellow and randomly place stars on the rim of the pot.
3. Transfer USA pattern. Paint letters Summer Sky Blue. Outline w/Black. Add dots with White.

USA Letters, Hearts and Blocks

1. Paint all letters Daisy Cream. Paint hearts and blocks Patio Brick and some Summer Sky Blue. Allow to dry. Dab stars on blocks using same instructions as step 2 above.
2. U: Cut a square from compressed sponge and dab on using Patio Brick. S: Brush-on stripes using Patio Brick, Summer Sky Blue and Sunflower Yellow. A: Brush on Summer Sky Blue stripes. Outline all letters w/Black.
3. Star and dowels: Paint Sunflower Yellow. Dot star w/White and outline w/Black.
4. Drill a hole in the top of each block and the bottom of each letter and star for the dowel to fit in. After they are attached, glue on hearts, raffia and star picks.

Firecrackers

1. Paint the base Patio Brick. Paint firecrackers Daisy Cream. Allow to dry.
2. 9" Firecracker: Brush on Summer Sky Blue stripes approx. 7" from the bottom. 7" Firecracker: Approx. 3 1/2" from the bottom dab on Patio Brick squares cut from compressed sponge. 5" Firecracker: Brush on stripes approx. 4" from the bottom using Patio Brick, Summer Sky Blue and Sunflower Yellow. All Firecrackers: Paint a 1/2" wide Sunflower Yellow band. Paint the tops Summer Sky Blue.
3. Drill a small hole in the top of ea. firecracker to stick star picks in. Glue or nail firecrackers to the base. Tie raffia around the center.

## Finishing Instructions

Spray all pieces with Matte Sealer.

## Red, White and Blue BBQ Skewer

By: DecoArt

Everyone can have a little 4th of July festivity with red, white and blue skewers for cooking meat or marshmallows over a fire. These are perfect for a party and the handles are inexpensively made with thread spools.



### Materials:

DecoArt Products Required

Patio Paint

- DCP10 - Summer Sky Blue
- DCP14 - Cloud White
- DCP35 - Sterling Silver
- DCP43 - Holly Berry Red

Supplies

- Three unfinished wood spools (1-1/2" x 1/3", 1/4" holes)
- Two 1-1/2" unfinished wood wheels with 1/4" hole
- Unfinished 1-3/4" wood star
- White craft glue
- 1/2" flat brush
- Foam plate
- 1/4" x 36" round aluminum rod (available in building supply store)

### Instructions

PAINTING INSTRUCTIONS:

NOTE: Allow paint to dry after each application.

1. Paint wheels Sterling Silver.
2. Paint star and one spool Holly Berry Red.

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3. Paint one spool Summer Sky Blue; paint remaining spool Cloud White.
4. For handle, slide one Sterling Silver wheel onto rod. Slide Holly Berry Red, then Cloud White, then Summer Sky Blue spool onto rod. Slide remaining Sterling Silver wheel onto rod. Adjust pieces of handle so that end wheel hole is aligned evenly with end of rod. Hold wheel in place and place glue between all wood pieces and push together firmly so that no space remains between pieces of handle. Glue star over end of handle to cover end of rod.

**HELPFUL HINTS:**

1. Wood pieces need to fit tightly on rod. If hole of wood piece is not large enough, use a screwdriver with 1/4" head and twist inside hole to make slightly larger.
2. As with any skewer, do not hold directly into flame, but over it, as heat travels through metal.

## 4th of July Cookout Invites

By: Debi Adams for Sizzix

Invite friends and family to a 4th of July cookout with these fun homemade cards. Summer sandals become patriotic symbols in these clever 4th of July crafts.



### Materials:

#### Brand Items

- 654995 - Sizzix Originals Die - Stars #2
- 655377 - Sizzix Bigz Die - Sandal

#### Other Supplies

- Cardstock
- Patterned Paper
- Foam Dots
- Glitter
- Ribbon

### Instructions:

Print invitation on cardstock, trim to size and mat on cardstock. Die-cut Sandal from patterned papers, layer and adhere to invitation. Die-cut Stars out of cardstock, embellish with glitter and adhere to Sandals using foam dots. Embellish with ribbon.

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## July 4th Candleholders

By: Heidi Borchers of Inspired at Home

Stacked clay pots painted in stars and stripes become patriotic candleholders. These are a great addition to your July 4th centerpieces.



### Materials:

- Aleene's® Super Thick Tacky Glue™
- Clay pots: 2 (1-3/4" diameter), 6 (2-1/4" diameter), 3 (3-1/4" diameter)
- 2 (4" diameter) clay pot saucers
- Acrylic paint – red, navy blue, white
- Paintbrushes: sponge, ¼" flat shader, fine-tip
- Pop-up craft sponge
- Fun Foam scrap
- Pencil with eraser
- Waxed paper
- Toothpick (optional)
- [Pattern](#)



**Instructions:**

For small candleholder: paint bottom of 1 (2-1/4") pot red and rim with navy blue. Paint rim of 1 (3-1/4") pot navy blue.

For medium candleholder, paint 1 (1-3/4") pot and 3 (2-1/4") pots white.

For large candleholder, paint bottom of remaining 1-3/4" pot white and rim navy blue. Paint bottom of each remaining 2-1/4" pot red. Paint bottom of each remaining 3-1/4" pot navy blue and rim of each red. Paint bottom of each saucer red, leaving rim unpainted, and inside of 1 saucer white. Let dry.

For each candleholder, transfer patterns to pop-up craft sponge and cut 1 of each design except small star. Dip each sponge into water to expand and wring out excess water. Transfer small star pattern to Fun Foam scrap and cut out. Glue small star to pencil eraser to make stamp. Let dry.

Pour separate small puddles of paint onto waxed paper. Dip 1 sponge into desired color of paint and "tap, tap, tap" your sponge beside paint puddle on waxed paper. This helps to distribute the paint and saturate the sponge. But don't over-saturate the sponge – it doesn't take much paint to stamp these designs! Using photo as guide, determine pattern and press sponge onto first pot where desired. Repeat to create design. Let dry. To change colors, wash sponge thoroughly and wring out excess water completely. Dip into next paint color and repeat. To stamp paint small stars, brush paint onto foam stamp and press onto pot. Repeat to create design. Let dry. To paint small dots, dip toothpick or end of paintbrush into desired color of paint and dot on pot. Let dry. Use fine-tip brush to paint wavy lines. Let dry.

To assemble small candleholder: glue bottom of blue-rimmed 2-1/4" pot to bottom of blue-rimmed 3-1/4" pot.

To assemble medium candleholder: glue 2 white 2-1/4" pots together around rim and then glue bottom of remaining white 2-1/4" pot to 1 end of joined pots. Glue bottom of white 1-3/4" pot to opposite end of joined pots.

To assemble large candleholder, glue blue and red 3-1/4" pots together around rim. Glue bottom of 1

saucer to each end of joined pots. Glue red 2-1/4" pots together around rim. With white saucer up, center and glue 1 end of joined pots on saucer. Glue bottom of remaining 1-3/4" pot to free end of joined 2-1/4" pots. Let dry.

Heidi's Designer Tip: Be sure you use plenty of glue to secure these candlesticks together and let your glue dry completely. If you can't find clay pots in the exact sizes I have used, have fun mixing and matching your own sizes and shapes!

## Independence Feast Apron

By: DecoArt

This 4th of July craft project creates a colorful apron celebrating a "Feast for the Fourth." Wear during Independence Day cookouts and other celebrations for a bit of festivity.



### Materials:

DecoArt Products Required  
SoSoft Fabric Acrylics

- DSS1 - White
- DSS2 - Antique Gold
- DSS23 - Dark Chocolate
- DSS24 - Lamp Black
- DSS35 - Soft Peach

SoSoft Metallics

- DSM11 - Bright Blue Metallic

Americana Acrylics

- DA128 - Deep Burgundy

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### Dazzling Metallics

- DA117 - White Pearl

### Royal Metallics

- DM04 - Brilliant Silver

### Americana Spray Sealers

- DAS13 - Americana Matte Spray

### Fabric Painting Medium

- DAS10 - Fabric Painting Medium

### Supplies

- Brushes - by Loew-Cornell - Fabric Brush Series; FAB Flats - 4F & 8F; FAB Round - 2
- Brushes - La Corneille Series - Series 7450, 1/4" & 3/8" Angle; Series JS 1 Liner
- Supplies - Paper towels, palette or plastic plate, water container, old toothbrush or speckling brush 808866-8, nine 2" wooden stars, 1/8" & 1/4" small star stencil, powder blush for cheeks, silver thread, Loew-Cornell double-ended stylus, palette knife No. J-O (1-1/4"), belt sander, drill, transfer paper
- Denim Apron of Your Choice
- [Pattern](#)

### Instructions:

#### PREPARATION

1. Round edges of stars with 1" belt sander.
2. Drill two holes in center of stars to create buttons.

#### PAINTING INSTRUCTIONS

NOTE: When using paints that are not So-Soft, mix Fabric Painting Medium with paint, following instructions on bottle.

1. Transfer the design onto the apron using white transfer paper.
2. Basecoat all design areas with White and 8F brush. (Refer to illustrations.)

**DRESS AND SHOES**

1. Basecoat dress, shoes and red stripes with 8F brush loaded with Deep Burgundy.
2. Basecoat white stripes with 2 round brush loaded with Buttermilk.
3. Use 4F brush to basecoat blue stripe on bottom of dress with Williamsburg Blue.
4. Use 1/4" stencil to stencil stars on blue stripe with Buttermilk.
5. With 3/8" angle brush, shade dress, shoes and red stripes with Black, highlight upper edges of sleeves with Buttermilk, and shade white stripes with Black and blue stripe with Bright Blue.

**WHITE PINAFORE**

1. With 8F brush, basecoat pinafore with Buttermilk.
2. Use 1/8" star stencil to stencil stars on pinafore.
3. Shade around edges and waistline with Black using 3/8" angle brush.
4. Shade around edge of stars with Bright Blue using 1/4" angle brush.

**FACE, HANDS, FEET AND HAIR**

1. With 4F brush, basecoat face, hands and feet with Flesh Tan, and hair with Dark Chocolate.
2. Use 1/4" angle brush to shade face, hands and feet with Dark Chocolate.
3. Using 1 liner brush, add highlights to hair with Antique Gold, Black and White.
4. With 4F brush, shade hair and dip dot eyes with Black.
5. Powder blush cheeks with Q-Tip.

**BANNER**

1. With 8F brush, basecoat with White.
2. Transfer lettering and paint with Bright Blue.
3. Shade around edge of banner with 3/8" angle brush loaded with Williamsburg Blue.

**STARS**

1. Use 4F brush to basecoat three stars with Bright Blue, three with Metallic Burgundy, and three with White Pearl.
2. Use 1 liner to line all stars and paint garland wire with Brilliant Silver.

**FINISHING INSTRUCTIONS**

1. Using toothbrush or speckling brush loaded with black, spatter entire painted design. (Avoid getting too many spatters on the face.)
2. Sew all star buttons into place with silver thread.
3. Cut six strands of thread 8" long for each of the stars; bundle strands together and tie them around under each button. Trim to desired length.
4. Spray all painted areas with matte spray.

## 4th of July Centerpieces

By: Debi Adams for Sizzix

Stars and patriotic ribbons surround a paper candle in this fun centerpiece for the 4th of July. Get the whole family involved in making these fun 4th of July centerpieces.



### Materials:

#### Brand Items

- 654995 - Sizzix Originals Die - Stars #2
- 655001 - Sizzix Originals Die - Rectangles
- 655160 - Sizzix Bigz Die - Star, Nested
- 655415 - Sizzix Sizzlits Set 12 Dies - Calendar
- 655777 - Sizzix Bigz Clear Die - Star

#### Other Supplies

- Cardstock
- Patterned Paper
- Acrylic
- Binder Rings
- Brads
- Buttons
- Chipboard

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- Distressing Ink
- Glitter Glue
- Hole Punch
- Paint Pens
- Ribbons
- Sandpaper
- Tissue Paper

**Instructions:**

Die-cut Stars out of acrylic and paper-covered chipboard. Embellish acrylic with paint pens. Die-cut Rectangle from chipboard. Use texture plate to emboss white-core colored cardstock and sand to highlight. Attach to rectangular chipboard. Punch two holes in rectangle. Punch holes into Star points, matching up to holes in rectangle. Punch one hole into smaller Stars. Use Textured Impressions folders to emboss paper. Die-cut Stars from paper and distress with distressing ink. Attach Stars and photos to pages. Die-cut the word “July” from paper and attach to album. Embellish with sayings, buttons and brads. Use binder rings to attach Stars to rectangular chipboard. Tie ribbons onto rings. Hand-cut flame from paper. Attach to a small strip of acrylic. Glue acrylic strip to back side of album. Ruffle tissue paper and adhere to back side of flame. Embellish flame and ruffle with distressing ink and glitter glue.

*4<sup>th</sup> of July Recipes and Crafts*

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## Included in this eBook

- 16 4<sup>th</sup> of July Recipes
  - Easy BBQ Recipes
  - Red, White and Blue Recipes
  - Refreshing Dessert Recipes
  
- 10 4<sup>th</sup> of July Craft Projects
  - Patriotic Centerpieces
  - American Flag Placemats
  - Spirited Dish Labels