

BACKYARD BARBECUE



30 CLASSICS
& FUTURE
FAVORITES
FOR SUMMER

Table of Contents

About	3
Salads	
Antioxidant Orchard Salad	5
Basic Pasta Salad	6
Roasted Beet, Artichoke, and Sweet Corn Salad	7
Tomato Basil Pasta Salad	8
Sides	
BBQ Beans	10
Grilled Artichokes and Easy Garlic Aioli.....	11
Grilled Balsamic Veggies	12
Grilled Creamed Corn	13
Grilled Corn on the Cob.....	14
Grilled Guacamole	15
Bread	
Honey Cornbread Muffins	17
Whole Wheat Naan.....	18
Meat	
Balsamic Chicken Kebabs	20
BBQ Ribs.....	21
Cumin-Lime Pork and Pineapple Quesadillas	22
Ginger-Soy Beef Tenderloin Kebabs.....	24
Grilled Chicken Breast Tostadas	25
Grilled Chicken Souvlaki Gyros.....	26
Grilled Pizza.....	28
Grilled Pizza Tortillas	29
Grilled Vegetable Chicken Quesadillas	31
Grilled Steak Stir Fry Salad.....	32
Korean BBQ: Kogi Tacos	33
Teriyaki Burgers with Pineapple	35
Teriyaki Turkey Burgers	36
Fish	
Spicy Sweet Savory Seared Ahi Tuna.....	38

Veggies

No-Bake Grilled Vegetable Lasagna 40
Grilled Vegetable Tacos 41

Dessert

Cheesecake in a Jar 44
Grilled Lemon Poundcake with Strawberries and Cream 45
Lemonade Pie 46

And More

More from Food for My Family 47
Free Printables 47
About Mandi Ehman and Life...Your Way 49

About

Summer time is almost here, and that means more time for grilling, backyard barbecues and picnics!

As we approach the start of the grilling season, Shaina from [Food for My Family](#) and I have brought together 15 bloggers to share more than 30 recipes to help you plan the perfect get together!

Not sure where to start? Try these [yummy balsamic chicken kebabs](#), these quick and easy [grilled pizza tortillas](#) or this delicious [lemonade pie](#)! Throughout the book you're guaranteed to find new favorites mixed in with classics you already know and love!

Be sure to browse the [free printables](#) I've put together for you as well – everything from picnic planners and recipe cards to shopping lists and invitations.

Enjoy!

Mandi
[Life...Your Way](#)

backyard barbeque
{classics & future favorites}



SALADS

Antioxidant Orchard Salad

Jennifer Leal is a mother of two and the home cook behind the healthy food and family blog 'Savor the Thyme'. [Savor the Thyme](#) focuses on feeding your family 'real' foods and healthy lifestyle. Jennifer obtained a MS in Immunology and worked for a large pharmaceutical company in CT before starting her family. She is also a freelance writer and social media consultant.

Originally posted on [Savor the Thyme](#).



Ingredients:

- 1-2 heads of Romaine lettuce, shredded
- 1 cup red grapes, sliced length-wise
- 1 cup blueberries
- 1 cup sliced strawberries
- 1 stick of celery, sliced thin
- handful of sliced almonds
- 1/3 cucumber, quartered and chopped
- fresh herbs, chopped

Directions:

Combine all ingredients and top with your favorite vinaigrette. Delish-i-ousness!

Visit [Savor the Thyme](#) for more family-friendly "real" food!

Basic Pasta Salad

Tracy lives in upstate NY with her husband, kitty, and brand new puppy. Her blog, [Sugarcrafter](#), is a baking and cooking blog that features from-scratch recipes using wholesome ingredients with step-by-step directions to give you the confidence you need to conquer any recipe. She also enjoys canning, hiking, camping, and quilting.

Originally posted on [Sugarcrafter](#).



Ingredients:

- 1 (12 oz.) box rainbow rotini
- 1 (13.75 oz.) can artichoke hearts
- 1 pint cherry tomatoes
- 1 bell pepper
- 1 clove garlic, minced
- 1/4 cup onion
- 3 oz. pepperoni slices
- 1/4 cup Italian dressing

Directions:

Cook the pasta according to package directions. Drain and let cool.

Drain the artichokes, then cut them into quarters and toss them into a large bowl. Cut the cherry tomatoes in half and add them to the bowl.

Dice the onion and pepper and mince the garlic, and then add them to the bowl.

Quarter the pepperoni slices. Toss all of the ingredients together in the bowl with the Italian dressing. Cover the bowl with plastic wrap and allow to chill in the refrigerator. Serve cold.

Visit [Sugarcrafter](#) for more wholesome recipes with easy-to-follow directions!

Roasted Beet, Artichoke, and Sweet Corn Salad

Tracy lives in upstate NY with her husband, kitty, and brand new puppy. Her blog, [Sugarcrafter](#), is a baking and cooking blog that features from-scratch recipes using wholesome ingredients with step-by-step directions to give you the confidence you need to conquer any recipe. She also enjoys canning, hiking, camping, and quilting.

Originally posted on [Sugarcrafter](#).



Ingredients:

- 8 beets, both golden and red varieties
- 2 Tbsp. olive oil
- 1 Tbsp. garlic powder
- 2 ears sweet corn
- 1 (14 oz.) can artichoke hearts
- fresh basil, roughly chopped
- 2 oz. goat cheese

Directions:

Preheat the oven to 400 ° and line a small baking sheet with foil. Peel the beets and chop them into small chunks. Place on the baking sheet and drizzle with olive oil and garlic powder. Bake 30-40 minutes or until tender.

Meanwhile, bring a medium pot of salted water to a boil. Cook the ears of corn just until tender, 3-4 minutes. Remove from the water and let cool before cutting the corn off the cob. Quarter the artichoke hearts.

Toss together the beets, corn, and artichokes. Sprinkle with the basil and goat cheese.

Visit [Sugarcrafter](#) for more wholesome recipes with easy-to-follow directions!

Tomato Basil Pasta Salad

Desperately awaiting the summer sun and warmth, Katie Kimball resides in Michigan and fiddles with cooking real food all times of the year. You can find family-friendly, whole foods recipes, research, kitchen tips and ways to go green at [Kitchen Stewardship](#), her online home.

Originally posted on [Kitchen Stewardship](#).



Ingredients:

- 1/4+ cup extra virgin olive oil
- 2 large or 4 small tomatoes
- salt and pepper to taste
- 1/2 lb. fettuccine, cooked
- 1/4+ cup fresh basil, sliced thinly
- 1-2 cloves garlic, crushed
- 1-2 cups shredded mozzarella
- parmesan cheese (optional)

Directions:

Put the water on to boil for the pasta while you warm the olive oil over medium heat in a heavy skillet. Chop the tomatoes and add to the warm oil, reserving about 1/4 to put on the top fresh. Add a bit of salt and pepper to taste.

Mince/crush the garlic and set aside for at least five minutes to allow the allicin to develop for maximum nutrition. (Allicin is an antibacterial agent, best consumed raw, but still has health benefits cooked.) While your pasta is cooking and tomatoes are warming, wash, slice or chop fresh basil until you have at least 1/4 cup. More never hurt! Your goal is to add the garlic and basil more or less at the end of the cooking so they just get an impression of warmth, but not more than a minute on the heat. Give the tomato/oil/garlic/basic a good stir and turn off the heat.

Mix the pasta with the tomato mixture, either in one pot or the other or in a large serving bowl. Add shredded cheese immediately and stir well so that it melts.

Top with fresh tomatoes and additional fresh basil for presentation and added flavor. Parmesan cheese is optional but delicious. Sometimes an extra generous drizzle of olive oil makes it just right.

Visit [Kitchen Stewardship](#) for more healthy recipes and green living tips!

backyard barbeque
{classics & future favorites}



SIDES

BBQ Beans

Tracy lives in upstate NY with her husband, kitty, and brand new puppy. Her blog, [Sugarcrafter](#), is a baking and cooking blog that features from-scratch recipes using wholesome ingredients with step-by-step directions to give you the confidence you need to conquer any recipe. She also enjoys canning, hiking, camping, and quilting.

Originally posted on [Sugarcrafter](#).



Ingredients:

- 5 (or more) strips of bacon
- 2 tsp. bacon drippings
- 1/2 onion
- 1 (28 oz.) can baked beans
- 1 (15.5 oz.) can butter beans
- 1 (15.5 oz.) can kidney beans
- 1 (15.5 oz.) can pinto beans
- 1/2 cup BBQ sauce
- 1/2 tsp. ground mustard
- 1/2 tsp. cumin

Directions:

First, preheat the oven to 350 °. While you're waiting for the oven to preheat, get out the bacon.

Cook it in a skillet on medium heat until it's good and crispy.

Next, chop the 1/2 onion into small-ish pieces.

When the bacon has slightly cooled a bit, crumble it up.

Now, get out a casserole dish that holds at least 3 quarts, because there are a LOT of beans.

Drain your beans and then add them to the casserole dish.

Add in the rest of the ingredients, and mix it all up.

Then, cover and bake for about 45 minutes.

Visit [Sugarcrafter](#) for more wholesome recipes with easy-to-follow directions!

Grilled Artichokes and Easy Garlic Aioli

Shaina Olmanson is the home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#), a daily contributor to Babble.com's [Family Kitchen Blog](#) and the editor of the [food channel](#) for Lifetime Moms. Shaina can usually be found in one of three places: cooking, at the computer or behind the camera.

Originally posted on [Food for My Family](#).



Ingredients:

Artichokes

- 3 whole artichokes
- 1 1/2 lemons
- 1/4 cup extra virgin olive oil
- 2 cloves garlic
- 1/2 tsp. sea salt
- cracked black pepper

Aioli

- 1/4 cup mayonnaise
- 2 cloves garlic, minced
- 1/2 lemon
- 1 scallion, diced (or 1/2 shallot)
- 1/2 tsp. salt
- cracked black pepper

Directions:

Fill a large bowl with water. Squeeze the juice from one lemon into the bowl, saving the rind. Halve artichokes and immediately submerge in the water. Bring a 5-quart pot of water to a boil and add in the squeezed lemon rinds. Transfer the artichokes to the boiling water. Boil for 20 minutes, stirring occasionally.

Heat grill on high. Empty the lemon water from the bowl. Add in juice from half a lemon, olive oil, crushed/minced garlic cloves, salt and pepper. When the artichokes are done boiling, drain them and toss them around in the bowl.

Turn the grill down to a medium heat. Add artichokes to the grill. Baste the artichokes with the remaining oil mixture in the bowl. Turn every five minutes until artichokes start to char. Remove from heat.

Mix together all aioli ingredients in a small bowl. Serve with grilled artichokes.

Visit [Food for My Family](#) for more tips and recipes!

Grilled Balsamic Veggies

With a passion for spending time in the kitchen, plus a desire to share her favorite recipes, family photos and traditions, Brenda's everyday life can be found at [A Farmgirl's Dabbles](#).

Originally posted on [A Farmgirl's Dabbles](#).



Ingredients:

- 1 cup olive oil
- 8 Tbls. balsamic vinegar
- 2 Tbls. honey
- 1 tsp. dried crushed basil
- 1 tsp. kosher salt
- 1 onion, cut into 1" to 2" chunks
- 1 green pepper, cut into 1" to 2" chunks
- 1 red pepper, cut into 1" to 2" chunks
- 16 oz. whole button mushrooms
- freshly cracked black pepper
- kosher salt

Directions:

If using wooden skewers, soak in water for 1 hour before grilling.

In a small bowl, combine first 5 ingredients and whisk well to create the marinade. Place cut onion, green pepper, red pepper, and whole mushrooms in a gallon ziplock baggie. Pour marinade over the veggies, seal baggie tightly, and turn to coat. Place in fridge to marinate for 2 to 4 hours, flipping baggie over every half hour.

Heat grill to medium-high. If using grill pan, place pan inside grill to heat up.

Thread marinated vegetables onto skewers or place in grill pan. Grill until you have some lovely grill marks and the vegetables are tender, about 15 to 20 minutes. Sprinkle with freshly cracked black pepper and kosher salt before serving.

Visit [A Farmgirl's Dabbles](#) for more recipes, life stories and inspiration!

Grilled Creamed Corn

With a passion for spending time in the kitchen, plus a desire to share her favorite recipes, family photos and traditions, Brenda's everyday life can be found at [A Farmgirl's Dabbles](#).

Originally posted on [A Farmgirl's Dabbles](#).



Ingredients:

- 8 ears corn, husked
- 2 Tbls. butter
- 2 Tbls. flour
- 1 1/4 cup milk
- 3 Tbls. cream cheese
- 1 Tbls. sugar
- salt and freshly ground black pepper
- couple pinches cayenne pepper, optional

Directions:

Preheat grill to medium-high. Arrange the corn on the grate and grill, turning occasionally, until the kernels are golden brown and softened, 8 to 10 minutes. Remove corn from grill. Once cool enough to handle, remove the corn kernels from the cobs; discard the cobs. You should have about 5 cups of kernels.

Lower the grill temperature to medium. It is very important to get the heat lowered, so the butter won't burn. Heat a large cast-iron skillet over the grate. Add the butter to melt, then whisk in the flour until combined and foaming, about 1 minute. Gradually whisk in the milk and cream cheese and cook, whisking constantly, until smooth and thick, 2 to 3 minutes. Stir in sugar. Stir in the corn kernels; season with salt, black pepper and the cayenne, if using, and cook until heated through, about 1 minute.

Visit [A Farmgirl's Dabbles](#) for more recipes, life stories and inspiration!

Grilled Corn on the Cob

Tara Kuczykowski is a married mom of three boys and two girls, ages 3 to 9 years. For the past two-and-a-half years, Tara has been helping families stretch their budgets at the popular money-saving blog, [Deal Seeking Mom](#), and she's now sharing her tips, tricks, recipes and more at [Unsophisticook](#), where she's "keeping it real in the kitchen!"

Originally posted on [Unsophisticook](#).



Ingredients:

- 6 ears fresh sweet corn
- 1/4 cup butter softened
- 1 Tbls. fresh parsley chopped
- 2 tsp. prepared horseradish
- 1/4 tsp. paprika
- 1/4 tsp. black pepper
- 1/8 tsp. salt

Directions:

Pull the husks away from the corn, leaving them attached at the base of the ear, and strip away all of the corn silk.

Cover the corn with cold water in a pot and let soak for 30 minutes.

Remove the corn from the water and dry it thoroughly.

Combine the butter, parsley, horseradish, paprika, black pepper, and salt, and spread over corn.

Pull the husks back up over the corn and secure with wet string.

Place the corn directly on the grill over medium/high heat for 20 minutes, turning every five minutes.

Pull the husks back and enjoy!

Visit [Unsophisticook](#), where Tara keeps it real in the kitchen!

Grilled Guacamole

Kate Selner writes the food blog [Kate in the Kitchen](#), where you'll find healthy scratch meals blended with memories and stories, mixed well and served alongside musings on love, life, parenting a teen, and navigating the world.

Originally posted on [Kate in the Kitchen](#).



Ingredients:

- oil
- tomato
- avocado
- onion
- limes

Directions:

Tomato and avocado should be ripe, but not too ripe due to the fact that they soften intensely on the grill. Carve the avocado in half and remove the pit, then brush a little oil over them. Halve your tomatoes, and slice the onions into thick rounds so they are easy to handle. Give those a smear of oil too. And be sure not to forget the limes!

Place all the items face down on the grill. The tomato should go on the hottest part of the grill. Watch it carefully until you notice the edges beginning to soften just a little, becoming dark where it touches the grill. Flip it over and let it cook for a few more minutes, then remove it to a pan to rest. The skin usually comes off.

For the rest of the items, leave them in place until they are nicely marked and beginning to soften. Turn the avocado over so the peel side is down on the grate and cook them until they become soft and compliant. Flip over the lime halves too so the rind is down, and watch for the pulp to almost collapse. At this point, you're not going to get juice from the limes, but you will get a deliciously smoky lime pulp for your guacamole that gives it that familiar and tangy 'Zing!' that only a good lime can offer. And those onions can be cooked to any degree you wish.

Once you've got all the grilling done, allow everything to cool. Chop the tomato and onion, scoop out the avocado and squeeze the limes into a bowl. Do be cautious of the amount of lime you put in; remember that the pulp will become more intense from being heated, and you may not need as much as you think. Add in whatever seasonings you prefer.

Visit [Kate in the Kitchen](#) for more made-from-scratch recipes!

backyard barbeque
{classics & future favorites}



BREAD

Honey Cornbread Muffins

With a passion for spending time in the kitchen, plus a desire to share her favorite recipes, family photos and traditions, Brenda's everyday life can be found at [A Farmgirl's Dabbles](#).

Originally posted on [A Farmgirl's Dabbles](#).



Ingredients:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 cup buttermilk
- 1/2 cup butter, melted
- 2 large eggs
- 1/4 cup honey

Directions:

Preheat oven to 375°. Spray a standard muffin pan with cooking spray, or line your pan with muffin paper liners.

In a large bowl, mix the cornmeal, flour, sugar, baking soda, and salt. In another bowl, whisk together the buttermilk, butter, eggs, and honey. Add the wet ingredients to the dry ingredients and stir until just mixed.

Evenly divide the cornbread mixture into your prepared pan. Bake for 15 minutes, or until golden.

Visit [A Farmgirl's Dabbles](#) for recipes, life stories and inspiration!

Whole Wheat Naan

Katie Goodman is the cook, recipe developer, and self-taught photographer behind [GoodLife Eats](#). It is there that she shares what she finds good in the kitchen and in life. A mix of great recipes, family memories, and yummy photography is what Katie serves up each week.

Originally posted on [GoodLife Eats](#).



Ingredients:

- 1 (.25 oz.) package active dry yeast
- 1 cup warm water
- 2 Tbls. white sugar
- 1/4 cup plain yogurt
- 1 egg, lightly beaten
- 2 tsp. salt
- 2-2 1/2 cups bread flour
- 1 3/4-2 cups whole hard white wheat flour
- 1/4 cup butter, melted

Directions:

Add the warm water and yeast to the bowl of a stand mixer. Let rest for 10 minutes, until the yeast has bloomed. Add the sugar, yogurt, egg, and salt to the water. Whisk until combined.

Add 1 cup of bread flour and 1 cup of whole wheat flour to the liquid mixture, stir with the paddle attachment of the mixer. Slowly add remaining flours until a soft, elastic dough is formed. Knead for 3-5 minutes with the electric mixer.

Switch to the dough hook attachment when the dough becomes too thick for the paddle. Alternatively, you can knead by hand on a lightly floured surface.

Remove dough from the bowl, oil bowl, replace dough and cover with plastic wrap. Set aside to rise for approximately 1 hours, or until doubled in bulk.

Punch the dough down and pull off small handfuls of dough (about the size of a golf ball). Roll the dough into balls and place on a greased baking tray. Cover with plastic wrap and allow to rise again until doubled, about 30-45 minutes.

Cook the Naan on a greased grill preheated to high. Roll the dough balls into a thin circle or oval. Cook on the grill for 2-3 minutes per side, or until puffy and browned.

Brush the cooked side with melted butter, then turn over and cook on the remaining side for 2-3 more minutes. Remove, and cook remaining until the process is complete.

Visit [GoodLife Eats](#) to celebrate the good in the kitchen!

backyard barbeque
{classics & future favorites}



MEAT

Balsamic Chicken Kebabs

Jennifer Leal is a mother of two and the home cook behind the healthy food and family blog 'Savor the Thyme'. [Savor the Thyme](#) focuses on feeding your family 'real' foods and healthy lifestyle. Jennifer obtained a MS in Immunology and worked for a large pharmaceutical company in CT before starting her family. She is also a freelance writer and social media consultant.

Originally posted on [Savor the Thyme](#).



Ingredients:

- 6 wooden skewers
- 1 lb. boneless, skinless chicken breasts
- 1 red pepper
- 1 20 oz. can of pineapples slices, drained
- 1/2 cup Newman's Own balsamic vinaigrette dressing, divided
- 2 tsp. fresh parsley, chopped

Directions:

Immerse skewers into water and set aside for 30 minutes. Chop the chicken breasts into large chunks and marinate in the first 1/4 cup of dressing for 30 minutes.

Meanwhile, chop the peppers and pineapple.

Heat the grill to medium.

Alternate placing the chicken, peppers and pineapple on the skewers.

Pour the remaining 1/4 cup dressing onto the skewers and place them on the grill for approximately 3 minutes, flip and cook another 3 minutes. You may need to cook them longer, depending on the size of the chicken pieces.

Place the skewers on a bed of rice or couscous and garnish with the parsley.

Visit [Savor the Thyme](#) for more family-friendly "real" food!

BBQ Ribs

A self-proclaimed neat freak, Cheryl Sousan chronicles her journey through homemaking on her blog, [TidyMom](#), with posts on recipes, tutorials, crafting and her ever-growing love for photography. This St. Louis mom juggles her passion for life, her daughters and her tiger-loving husband, all while her obsession with tidiness cleans up the trail blazed behind her.

Originally posted on [Tidy Mom](#).



Ingredients:

- St. Louis Style ribs
- olive oil
- minced garlic
- seasoned salt
- pepper
- barbecue sauce
- aluminum foil pan

Directions:

Cut your slabs of ribs in half (you will see why next). Then rub all sides with olive oil, then the garlic. Season with salt and pepper.

Rib Racks are the secret to great ribs! They make grilling your ribs a breeze! Not only does a rack free up space on your grill to cook all the ribs you want, but it also keeps your ribs from burning.

Place an aluminum foil pan filled with water below the grates on the grill.

Cook on medium/low indirect heat for about one hour and 15 mins.

CAREFULLY remove the ribs from the rack and place back on your platter and cover all sides with BBQ sauce then return to the rack.

Continue to cook for another 30 minutes, or until meat is about 1/4" down from the end of the bone.

Remove ribs from the racks and place on platter for about 10-15 mins. to cool. Then cut rib portions and enjoy!

Visit [Tidy Mom](#) for more baking, creating and photography!

Cumin-Lime Pork and Pineapple Quesadillas

Katie Goodman is the cook, recipe developer, and self-taught photographer behind [GoodLife Eats](#). It is there that she shares what she finds good in the kitchen and in life. A mix of great recipes, family memories, and yummy photography is what Katie serves up each week.

Originally posted on [GoodLife Eats](#).



Ingredients:

Quesadillas:

- 1 recipe [Cumin-Lime Pork](#), cooked and sliced thin or chopped
- pineapple salsa
- canola oil
- medium sized flour tortillas
- pepper jack cheese
- salsa verde and/or fresh guacamole

Pineapple Salsa:

- 2 1/2 cups fresh pineapple, chopped
- 1 red bell pepper, chopped
- 1/2-1 Anaheim pepper, seeded and diced
- 2 green onion, thinly sliced
- 1/4 cup packed fresh cilantro, chopped

Directions:

Prepare all the ingredients for the salsa as listed. Toss to combine and refrigerate until you make the quesadillas. Can be made up to 12 hours ahead of time.

Combine all the ingredients except the pork into a food processor to make the marinade. Give 3-4 quick pulses. Place the pork in a gallon sized zip top bag and pour the marinade over the pork. Seal the bag and marinate for 24-48 hours in the refrigerator.

To cook: preheat the grill to high heat. Add the pork and turn the heat down to medium-high. Sear on each side for 3-5 minutes.

Insert a meat thermometer into the very center of the pork to test the temperature. The pork is safe to remove from the grill when the temperature reaches 145 ° F.

If the pork has not yet reached 145 ° F, lower the temperature of the grill to medium-low and place the pork on the upper rack. Cook until the temperature reaches 145 °, testing every couple of minutes.

Remove pork from the grill and transfer to a platter and loosely tent with foil. Allow the tenderloin to rest for 5-10 minutes before cutting into it. Slice and serve.

To assemble the quesadillas: Preheat oven to 200 ° F. Lightly grease a pan with canola oil. Heat over medium heat. Sprinkle pepper jack cheese, about a small handful, on to one tortilla. Top the cheese with about a 1/3 cup of pork, then 1/4 cup of pineapple salsa and top with another small handful of pepper jack. Place another tortilla on top of the final layer. Cook on the griddle over medium heat for 3-5 minutes per side, or until the tortillas are golden on both sides and the cheese is melted.

Place cooked quesadillas on a baking sheet and place in the 200 degree F oven to keep warm while you make additional quesadillas.

Cut quesadillas into sixths and serve with salsa verde and/or fresh guacamole.

Visit [GoodLife Eats](#) to celebrate the good in the kitchen!

Ginger-Soy Beef Tenderloin Kebabs

Shaina Olmanson is the home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#), a daily contributor to Babble.com's [Family Kitchen Blog](#) and the editor of the [food channel](#) for Lifetime Moms. Shaina can usually be found in one of three places: cooking, at the computer or behind the camera.

Originally posted on [Food for My Family](#).



Ingredients:

- 3 pounds tenderloin
- 1/2 cup soy sauce
- 3 Tbls. honey
- 2 Tbls. sesame oil
- 3 Tbls. brown sugar
- 1 Tbls. minced garlic
- 1 Tbls. minced ginger
- 1 Tbls. mirin
- 1 tsp. wasabi (optional)
- 10 bamboo skewers

Directions:

Cut the tenderloin into one-inch cubes. Combine soy sauce, honey, brown sugar, garlic, ginger, mirin and wasabi in a one-gallon zip-top bag and shake to combine. Place the beef cubes into the bag and place in the fridge for at least one hour.

After marinating, skewer four or five cubes per stick. Grill at 400° F for three minutes and flip, grill for another three minutes and remove to a foil lined plate, wrap them with foil and allow them to rest for five minutes.

Visit [Food for My Family](#) for more tips and recipes!

Grilled Chicken Breast Tostadas

Laura is able to share her passion for cooking and food that was fostered by her mother from the time she was a young girl at [Realmomkitchen.com](http://realmomkitchen.com). Her focus is on recipes that have regular ingredients most people keep stocked in their pantry, and she loves things that are quick & easy.

Originally posted on Real Mom Kitchen.



Ingredients:

- 2 limes
- 3 Tbsp. extra virgin olive oil
- 1 clove garlic, minced
- 3 boneless skinless chicken breast
- kosher salt
- fresh ground pepper
- 1 cup sour cream
- 6 (6 inch) corn tortillas
- additional olive oil
- [easy guacamole](#)
- [pico de gallo](#)

Directions:

In a gallon sized ziploc bag, combine juice from 1 lime, olive oil, and garlic. Season with salt and pepper. Add chicken and marinate for 1 hour.

While chicken marinates, mix 1 cup sour cream with 1 tsp. lime zest and 1-2 Tbsp. lime juice (from remaining lime) to make a lime crema. Store in refrigerator until ready to serve.

Preheat grill to high. Grill chicken for about 4-6 minutes per side until juices run clear.

Brush tortillas with olive oil and toast on grill for about 30 seconds per side or until nice and crisp. Remove from grill and sprinkle with salt.

Slice cooked chicken breasts into slices and build tostadas. To build: Spread tortilla with guacamole then top with chicken slices, pico de gallo, followed by lime crema.

Makes 6 tostadas.

Visit Real Mom Kitchen for more tried and true recipes!

Grilled Chicken Souvlaki Gyros

Tammy Luna blogs at [Tammy's Recipes](http://tammysrecipes.com), her personal recipe website filled with family favorites and mouth-watering photos. "Inspiring you in the kitchen as I blog about mine!"

Originally posted on [Tammy's Recipes](http://tammysrecipes.com).



Ingredients:

Chicken Souvlaki:

- 1 pound chicken, cubed for skewers
- 2 cloves garlic, minced
- 1/2 tsp. lemon zest
- 1 Tbls. lemon juice
- 2 tsp. fresh oregano, chopped
- 1 tsp. fresh thyme
- 1 tsp. salt
- 1/2 tsp. lemon pepper seasoning
- oil

Tzatziki Sauce:

- 1/2 cup grated peeled cucumber
- 1/4 cup Greek yogurt or plain yogurt
- 1/4 cup sour cream
- 1 Tbls. chopped oregano
- 1/2 tsp. lemon zest
- 1 tsp. lemon juice
- 1/2 tsp. salt

For Serving:

- 4 pita rounds (regular pita bread or whole wheat pita bread)
- 2 tomatoes, sliced
- 4 slices of red onion
- 1/4 cup crumbled Feta cheese, optional
- lettuce (whole leaves or shredded), optional

Directions:

Soak bamboo skewers. Toss the chicken chunks with the garlic, lemon zest, lemon juice, oregano, thyme, salt, and lemon pepper seasoning in a large bowl or Ziplock bag. Allow to marinate for 15 minutes.

While the chicken is marinating, make the tzatziki sauce by mixing the cucumber, yogurt, sour cream, oregano, lemon zest, lemon juice, and salt in a bowl.

Preheat grill on high for 10 minutes (or prepare coals for charcoal). While grill is heating, put chicken on skewers and drizzle or spray with a little oil.

Reduce grill heat to medium and grill chicken with lid closed, rotating skewers every 5 minutes or so, until chicken is done (about 10-15 minutes depending on the size of the chicken chunks).

Serve hot grilled chicken "gyro-style" -- with the pita bread, prepared tzatziki sauce, tomato slices, onion slices, and feta and/or lettuce if using.

Visit [Tammy's Recipes](#) for more everyday kitchen inspiration!

Grilled Pizza

Laura is able to share her passion for cooking and food that was fostered by her mother from the time she was a young girl at Realmomkitchen.com. Her focus is on recipes that have regular ingredients most people keep stocked in their pantry, and she loves things that are quick & easy.

Originally posted on Real Mom Kitchen.



Ingredients:

- [fast and easy pizza dough](#)
- pizza or barbeque sauces
- olive oil
- foil
- cookie sheet
- tongs
- metal spatula
- cheese and whatever topping you like

Directions:

Turn your grill on and set it to high for 15 minutes.

While the grill heats up, roll out your dough. Roll out your first piece of dough and brush one side with olive oil. Place oil side down on a piece of aluminum foil and brush the other side. Then top with a piece of foil. Follow this same process with the next piece of dough until you have a stack of oiled dough in between foil pieces. The oil keeps the dough from sticking to the foil and grill and adds to the flavor of the crust.

Now you're ready to grill the dough. Turn the grill down to medium. Place the dough on the grill. Just take off the top layer from your stack using the foil and flip it on the grill. Once the dough is all on the grill close the lid and let it cook for 2 minutes. Now, no peaking during the 2 minutes even though you may want to.

After the 2 minutes check the dough to see if it's done. The dough will get nice and puffy, about twice the size it was when you put it on there. If it hasn't, let it go a little bit more. Now you want to have a cookie sheet nearby. Remove the dough from the grill with your tongs and place on the cookie sheet grilled side up.

Now you get to top your pizzas however you like. Once topped carefully place the pizzas back on the grill with the aid of your tongs, to cook the underside of the dough. Turn your grill down to low if the underside of the crust is cooking faster than the toppings are getting heated. Close the lid again and cook for another 5-7 minutes until the cheese is all melted.

Remove from the grill using your spatula and enjoy!

Visit Real Mom Kitchen for more tried and true recipes!

Grilled Pizza Tortillas

A self-proclaimed neat freak, Cheryl Sousan chronicles her journey through homemaking on her blog, [TidyMom](#), with posts on recipes, tutorials, crafting and her ever-growing love for photography. This St. Louis mom juggles her passion for life, her daughters and her tiger-loving husband, all while her obsession with tidiness cleans up the trail blazed behind her.

Originally posted on [Tidy Mom](#).



Ingredients:

You'll need flour tortillas plus toppings for whatever style pizza you want to make!

Hawaiian:

- pizza sauce
- Canadian bacon
- pineapple
- shredded cheddar
- mozzarella cheese

Chicken:

- garlic alfredo sauce
- Tyson precooked grilled chicken
- shredded cheddar & mozzarella cheese

Hamburger & Canadian Bacon:

- cooked ground beef
- precooked Canadian bacon
- pizza sauce
- shredded cheddar & mozzarella cheese

Tomato & Basil

- pizza sauce
- fresh sliced tomatoes
- fresh basil
- fresh mozzarella

Directions:

Brush both sides of your tortillas with olive oil.

Get your toppings organized . Once you flip the dough, you need to top it quickly because you don't have much wiggle room as far as cooking time goes. If you want any meats that

need to be cooked, do so beforehand; on-grill time is too short to allow for cooking all the way through.

Preheat grill to medium

Gather all of your toppings, tortillas, tongs, spoon (for sauce), brush, metal spatula and cookie sheets (to transfer after cooking) near your grill within easy reach. (I would suggest having someone there to assist you as well.)

Lay your oil brushed tortillas on the grill. Leave the grill open, as it will only take 1 to 1-1/2 minutes to grill the crusts.

Just check on them and when you can see the grill marks, flip them over with your tongs.

Now, sauce and top your pizzas like the devil himself is chasing your butt! This is not the time to go heavy on toppings. You need them to heat through and the cheese to melt. Once you've got your pizza topped, close the grill lid so heat can reflect down onto the top. Cook for about 3-5 minutes, checking after about two minutes for doneness.

Remove each pizza with a metal spatula and place on cookie sheets to carry inside.

Visit [Tidy Mom](#) for more baking, creating and photography!

Grilled Vegetable Chicken Quesadillas

Kate Selner writes the food blog [Kate in the Kitchen](#), where you'll find healthy scratch meals blended with memories and stories, mixed well and served alongside musings on love, life, parenting a teen, and navigating the world.

Originally posted on [Kate in the Kitchen](#).



Ingredients:

- guacamole
- chicken breasts
- lime juice
- Penzeys Adobo seasoning
- vegetables of your choice
- tortillas
- shredded cheese

Mustard Oil for Grilling:

- 3 Tbls. spicy brown mustard
- 1/2 cup olive oil

Directions:

Prepare guacamole ahead of time and allow to sit at room temperature for flavors to develop.

Whisk mustard and oil to combine and allow to sit for about an hour.

Marinate chicken in lime juice and Penzeys Taco Seasoning. Grill until cooked through, and then chop.

Chop your vegetables and arrange them on the grill, brushing with oil as they cook.

Once everything is cooked, leave your grill on so it will continue to heat while you assemble the quesadillas. Use one tortilla per quesadilla, as it makes it easier to rotate and turn on the grill.

Top each tortilla with chicken, vegetables, guacamole and cheese and fold in half.

Place each quesadilla on the grill and cook until both sides are browned and the cheese is melted.

Visit [Kate in the Kitchen](#) for more made-from-scratch recipes!

Grilled Steak Stir Fry Salad

Tammy Luna blogs at [Tammy's Recipes](http://tammysrecipes.com), her personal recipe website filled with family favorites and mouth-watering photos. "Inspiring you in the kitchen as I blog about mine!"

Originally posted on [Tammy's Recipes](http://tammysrecipes.com).



Ingredients:

- 8 cups bite-size broccoli florets
- 1 large red onion
- 1 1/2 tsp. salt
- 1/4 tsp. ground black pepper
- 2 tsp. minced garlic
- 1/2 cup oil
- 1 red bell pepper, halved and sliced
- 3 cups thinly sliced grilled steak
- 2 heads of Romaine lettuce, washed and cut into bite-sized pieces
- 2 cups diced fresh tomatoes
- 1/2 cup crumbled feta cheese
- croutons, optional
- ranch salad dressing, optional

Directions:

Preheat grill (or prepare charcoal grill), including a grill plate/pan/grid for grilling vegetables. In a large mixing bowl, toss together the broccoli, onion, salt, pepper, garlic, oil, and red pepper.

Spread vegetables on the hot grill pan. Grill on medium with lid closed for about 8 minutes. Leaving vegetables on grill, stir thoroughly and then sprinkle the steak on top of the veggies. Close lid again and grill for an additional 8 minutes or until vegetables are crisp-tender and steak is hot.

Remove platter from grill and allow to cool for a few minutes. In a large mixing bowl, toss together the Romaine lettuce and fresh tomatoes. Stir in the still-hot/warm steak and veggie mixture. Gently toss in the feta cheese and croutons (if using). Serve immediately with your favorite Ranch dressing.

Visit [Tammy's Recipes](http://tammysrecipes.com) for more everyday kitchen inspiration!

Korean BBQ: Kogi Tacos

Shaina Olmanson is the home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#), a daily contributor to Babble.com's [Family Kitchen Blog](#) and the editor of the [food channel](#) for Lifetime Moms. Shaina can usually be found in one of three places: cooking, at the computer or behind the camera.

Originally posted on [Food for My Family](#).



Ingredients:

Korean BBQ Short Ribs:

- 3 pounds flanken-style beef short ribs
- 1 cup soy sauce
- 1/2 cup brown sugar
- 1/3 cup mirin
- 1/4 cup sesame oil
- 6 cloves garlic
- 6 scallions
- 2 tsp. fresh peeled ginger

Korean-Style Slaw:

- 3 cups Napa cabbage, chopped
- 1 cup daikon, diced into matchsticks
- 1 cup bean sprouts
- 6 scallions, diced
- 3 Tbls. cilantro, chopped
- 1 lime, juiced
- 2 Tbls. soy sauce
- 1 Tbls. mirin
- 1 Tbls. sriracha or chili pepper sauce
- 1 Tbls. extra virgin olive oil

For Assembly:

- 10-15 yellow corn tortillas
- sriracha

Directions:

Begin by cutting off excess fat from the short ribs. You can also remove the membrane under the bone side of the rib. Place in a large flat dish or in a zip-top bag.

In a food processor, blend together soy sauce, brown sugar, mirin, sesame oil, garlic, scallions and ginger. Reserve 1/2 cup of sauce and store in an airtight container in the refrigerator. Pour the rest of the sauce over the short ribs, ensuring all ribs are covered.

Seal tightly and allow to marinate in the refrigerator for up to 24 hours.

To prepare the slaw: Place Napa cabbage, daikon, spouts, scallions and cilantro together in a medium to large bowl. In a small bowl, whisk together lime juice, soy sauce, mirin and sriracha. Slowly whisk in olive oil. Pour dressing over vegetables and toss to coat. Store covered in the fridge until ready to serve.

Reduce the extra marinade ingredients in a small saucepan over medium heat, stirring occasionally, until the mixture is thick. Place in a serving bowl to drizzle on tacos.

Heat your grill to 550° F or so**. The intent here is to flash cook the meat while simultaneously caramelizing the marinade. Place your short ribs on the grill. Cook for three minutes and flip. Cook an additional three minutes, wrap in foil and set aside.

Lower grill heat to medium. Place corn tortillas on the grill. Flip after 45 seconds. Grill for another 45 seconds and remove.

Cut short ribs into strips, avoiding the bones. Assemble your Korean tacos: Corn tortilla, barbecued short ribs, a drizzle of Korean barbecue sauce, Napa cabbage slaw and extra sriracha to match your tastes. Serve immediately.

**If you are doing chicken, you will want to lower the heat a bit and extend the cooking time.

Visit [Food for My Family](#) for more tips and recipes!

Teriyaki Burgers with Pineapple

Laura is able to share her passion for cooking and food that was fostered by her mother from the time she was a young girl at Realmomkitchen.com. Her focus is on recipes that have regular ingredients most people keep stocked in their pantry, and she loves things that are quick & easy.

Originally posted on Real Mom Kitchen.



Ingredients:

- 1 1/4 pounds ground beef
**at least 15% fat for moistness
- 1 (28-oz.) can pineapple slices
- 1/4 cup low-sodium soy sauce
- 1/4 cup chopped green onions
- 1 tsp. grated peeled fresh ginger
- 1/4 tsp. black pepper
- 1 clove garlic, minced

Directions:

In a large bowl, combine beef, 2 pineapple slices (chopped finely), soy sauce, onions, ginger, pepper and garlic. Divide beef mixture into 4 equal portions, shaping each into a 1/2-inch-thick patty.

Preheat grill. Place burgers on grill rack; grill 4 minutes on each side or until desired degree of doneness and grill the remaining pineapple slices. Serve on toasted buns topped with 2 pineapple slices on each burger. Serve with desired condiments.

Visit Real Mom Kitchen for more tried and true recipes!

Teriyaki Turkey Burgers

[My Kitchen Addiction](#) is an honest glimpse into the kitchen & life of Jen Schall. She has a passion for food and photography and loves to share that with her friends, family, and readers. Her recipes focus on cooking and baking from scratch with fresh, local ingredients whenever possible!

Originally posted on [My Kitchen Addiction](#).



Ingredients:

- 1 pound lean ground turkey
- 2 Tbls. fresh ginger, minced
- 1 egg
- 1 cup panko bread crumbs
- pinch Kosher salt
- 1/2 cup chunky teriyaki sauce
- 4 slices pineapple
- green leaf lettuce
- 4 hamburger rolls

Directions:

Preheat the grill to medium heat.

In a mixing bowl, gently combine the ground turkey, ginger, egg, bread crumbs, and a pinch of salt. Once the ingredients are combined (don't over mix!), shape into 4 patties.

Cook the burgers and the pineapple slices on the grill. The burgers will need to cook for about 5 minutes on each side (and must reach 165°F in the center... I recommend using a digital meat thermometer so you're sure!). In the last few minutes of cooking, baste the burgers on both sides with the teriyaki sauce. Cook the pineapple for the same amount of time, flipping to cook on both sides.

Serve the burgers immediately, topped with the lettuce and grilled pineapple.

Visit [My Kitchen Addiction](#) for fresh recipes from the heart!

backyard barbeque
{classics & future favorites}



FISH

Spicy Sweet Savory Seared Ahi Tuna

Shaina Olmanson is the home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#), a daily contributor to Babble.com's [Family Kitchen Blog](#) and the editor of the [food channel](#) for Lifetime Moms. Shaina can usually be found in one of three places: cooking, at the computer or behind the camera.

Originally posted on [Food for My Family](#).



Ingredients:

- 2 lbs. Ahi Tuna steaks
- 1/4 cup soy sauce
- 1/4 cup honey
- 1/4 cup wasabi powder
- sesame seeds

Directions:

Combine honey, soy sauce, and wasabi. Reserve half for dipping sauce. Use other half to marinate the tuna steaks for one hour.

After marinade, coat the tuna in sesame seeds.

Sear steaks on a very hot grill cooking only about 40 seconds per side.

Remove and wrap in foil for five minutes.

Slice thin and serve with reserved dipping sauce.

Visit [Food for My Family](#) for more tips and recipes!

backyard barbeque
{classics & future favorites}



VEGGIES

No-Bake Grilled Vegetable Lasagna

Katie Goodman is the cook, recipe developer, and self-taught photographer behind [GoodLife Eats](#). It is there that she shares what she finds good in the kitchen and in life. A mix of great recipes, family memories, and yummy photography is what Katie serves up each week.

Originally posted on [GoodLife Eats](#).



Ingredients:

- 1 cup ricotta cheese
- 1/3 cup sun-dried tomato basil feta
- 3 Tbls. olive oil
- coarse salt and freshly ground pepper
- 8 lasagna noodles, cooked and drained
- 1/2 cup tomato basil spaghetti sauce
- 1 medium zucchini, sliced
- 1 medium yellow squash, sliced
- 1 Tbls. olive oil
- 2 Tbls. balsamic vinegar
- 1/2 cup torn basil leaves

Directions:

Stir together the ricotta, feta and olive oil, and salt and pepper to taste. Set aside.

Heat grill to medium-high heat. Toss the zucchini and squash with 2 Tbls. of olive oil. When grill has heated, place the slices directly on the grill grates. Turn after 2-3 minutes, once grill marks have started to show. Then grill on the other side another 2-3 minutes. Remove and toss with balsamic vinegar. Salt and pepper, to taste.

Layer one noodle, a spoonful of ricotta mixture, zucchini and yellow squash and a drizzle of sauce. Repeat layering twice. Drizzle a little more olive oil on top. Garnish with basil and feta. Serve.

Visit [GoodLife Eats](#) to celebrate the good in the kitchen!

Grilled Vegetable Tacos

[My Kitchen Addiction](#) is an honest glimpse into the kitchen & life of Jen Schall. She has a passion for food and photography and loves to share that with her friends, family, and readers. Her recipes focus on cooking and baking from scratch with fresh, local ingredients whenever possible!

Originally posted on [My Kitchen Addiction](#).



Ingredients:

Tacos:

- 2 yams, peeled and cut into cubes
- 1 yellow squash, cut into chunks
- 3 ears of corn
- 2 Tbls. extra virgin olive oil
- 1 tsp. ancho chili pepper
- 1 tsp. ground cumin
- 1 cup cooked black beans
- 1 tomato, seeded and diced
- 1 avocado, diced
- juice from 1/2 lime
- cilantro leaves
- lettuce
- corn tortillas

Chipotle Cream:

- 1 cup light sour cream
- 1 Tbls. chipotle peppers in adobo sauce, minced
- juice from 1 lime
- 1-2 tsp. agave syrup, if needed

Directions:

To make the chipotle cream, mix together the sour cream, minced chipotle, and juice from the lime in a small bowl. Add the agave syrup, to taste, to adjust the flavor and the heat of the sauce. Cover with plastic wrap and refrigerate while preparing the tacos.

Preheat the grill to medium heat.

For the tacos, combine the yams and squash in a large mixing bowl. Add 1 Tbls. of olive oil, 1 tsp. of ancho chili powder, and 1 tsp. of ground cumin. Stir to evenly coat the vegetables with the oil and spices. Brush the corn with the remaining Tbls. of olive oil, and sprinkle with a small amount of the ancho chili powder.

Transfer the yams and squash to a grill pan. Cook both the corn and the yams and squash over the grill until slightly charred and cooked through (about 10–15 minutes), stirring and rotating occasionally.

Meanwhile, combine the diced tomato, avocado, and lime juice in a small bowl.

Once the corn and vegetables are finished, cut the corn from the cobs. In a large bowl, combine the yams and squash, corn, and 1 cup of black beans for the taco filling.

Assemble the tacos by adding some of the filling to a corn tortilla, topped with the avocados and tomatoes, lettuce, cilantro leaves, and some chipotle sour cream. Enjoy!

Visit [My Kitchen Addiction](#) for fresh recipes from the heart!

backyard barbeque
{classics & future favorites}



DESSERTS

Cheesecake in a Jar

Amanda Rettke is a self-taught cake and cookie decorating enthusiast. Her creations rival those of trained pastry chefs, though she just blushes when you tell her. Her tutorials on her site [I Am Baker](#) will help you recreate those cakes yourself, and soon you'll be wowing friends and neighbors at birthday parties and summer cookouts.

Originally posted on [I Am Baker](#).



- filling of choice

Ingredients:

Chocolate Cheesecake

- 1 (8 oz.) package cream cheese
- juice of 1/2 orange
- 1/2 cup of Hershey's chocolate syrup
- sweetened condensed milk
- Oreo crust

No Bake Cheesecake

- 1 (8 oz.) package cream cheese
- 1 can sweetened condensed milk (14 oz.)
- 2 tablespoons lemon juice (to taste)
- 1 tsp. clear vanilla extract
- graham cracker crust

Directions:

Combine cream cheese, juice and condensed milk* until creamy and smooth. Pour onto prepared crust, chill at least three hours.

*For the chocolate cheesecake, start by combining the chocolate syrup and sweetened condensed milk.

Make the crust according to the package directions and layer it in the bottom of each jar.

Spoon 1/2 cup filling into each jar. Add the fruit filling of your choice.

Refrigerate for several hours.

Visit [I Am Baker](#) for more confectionary creations!

Grilled Lemon Poundcake with Strawberries and Cream

Jessica Fisher has learned to reconcile a tight budget with her love for great food. As a busy mom of six voracious eaters, she regularly shares healthy, delicious and budget-friendly recipes at [GoodCheapEats](#). She also writes about parenting at [LifeasMOM](#).

Originally posted on [Life as Mom](#).



Ingredients:

- 1 cup whipping cream
- 1 Tbls. sugar
- 1/4 cup sugar
- 1/4 cup lemon juice
- 1/4 cup water
- 1 family size poundcake, like Sara Lee's, cut into slices 1-inch thick
- 1 pound strawberries, sliced

Directions:

In large mixing bowl, whip cream with an electric mixer. Sprinkle in sugar and continue whipping until soft peaks form. Refrigerate until ready to use.

In small saucepan combine sugar, lemon juice, and water. Bring to a boil and simmer for three minutes, until sugar is completely dissolved.

Place pound cake slices on medium hot grill and brush with lemon syrup. Flip and brush the other side. Grill until lightly toasted.

Serve with whipped cream and berries.

Visit [Life as Mom](#) for more recipes and encouragement for moms!

Lemonade Pie

A self-proclaimed neat freak, Cheryl Sousan chronicles her journey through homemaking on her blog, [TidyMom](#), with posts on recipes, tutorials, crafting and her ever-growing love for photography. This St. Louis mom juggles her passion for life, her daughters and her tiger-loving husband, all while her obsession with tidiness cleans up the trail blazed behind her.

Originally posted on [Tidy Mom](#).



Ingredients:

- 1¾ cup milk
- 2 (4-serving) vanilla instant pudding
- 1 (6 oz.) frozen lemonade concentrate, thawed
- 1 (8 oz.) Cool Whip
- 1 graham cracker crust

Directions:

Pour milk into large bowl, add pudding mix and beat with wire whisk. Add thawed lemonade. Beat with whisk. Fold in Cool Whip. Pour into crust.

Refrigerate 4 hours before serving.

Visit [Tidy Mom](#) for more *baking, creating and photography!*

And More from Food for My Family

Visit Food for My Family for recipes, tips and more...

- :: [Grilling Recipes](#)
- :: [Tips for Eating Well on a Budget](#)
- :: [Weekly Menu Plans and Shopping Lists](#)
- :: [Gardening Tips](#)
- :: [Family-Friendly Recipes](#)

About Shaina



I'm Shaina Olmanson, a freelance writer, photographer, recipe developer, wife and mom to four young kids: 11, 6, 4 and 2. Growing up in Minnesota surrounded by farms served as a daily reminder of the importance of eating real food locally and seasonally whenever possible. I fell in love with the art of cooking while spending countless hours hanging on my Yugoslavian-born grandmother's apron strings, watching her roast meats, simmer sauces and bake elegant treats.

I strive to teach my children to cook and prepare real food in a day and age where many people have turned to convenience foods because they are so readily available, and I hope to encourage others to do the same. I wholeheartedly believe that food is what connects people. It is a part of our culture and our everyday life, and it can bring us together around the dinner table.

I am the home cook and photographer behind [Food for My Family](#) and [Olmanson Photography](#), a daily contributor to Babble.com's [Family Kitchen Blog](#) and the editor of the [food channel for Lifetime Moms](#), a digital property from Lifetime and A&E Television Networks. I contribute regularly to [Cascadian Farm's blog](#), [Simple Bites](#) and [Food Your Way](#). I was named one of the [Top 100 Mom Food Bloggers](#) by Babble in 2011 and one of the [Top 10 Family Cooking Blogs](#) by Life Scoop.

I can usually be found in one of three places: cooking, at the computer or behind the camera. More often than not, these three things occur in the kitchen simultaneously, only now it's my apron strings that have kids hanging from them.

Free Printables



Download or print these free printables to help you plan your next backyard barbecue:

- :: [Backyard Barbecue Planner](#)
- :: [Dirty Dozen / Clean Fifteen Cheat Sheet](#)
- :: [Freezer Storage Cheat Sheet](#)
- :: [Internal Cooking Temperature Cheat Sheet](#)
- :: [3x5 Recipe Cards](#) or [4x6 Recipe Cards](#)
- :: [Shopping List](#) or [Half-Page Shopping List](#)

Or get these activity pages plus more than 100 other printables in a single download when you [buy the complete download pack for just \\$7!](#) The complete set includes all printables published to date, organized by folder within a single download. It also includes free monthly email updates with any new or updated printables in a single download as well. [Read more about download packs here.](#)

About Mandi Ehman and Life...Your Way



You might wonder, with a name like [Life...Your Way](#), whether I believe in any absolutes. Let me assure you that I do.

I believe in right and wrong, the God of the Bible, the covenant of marriage and the sanctity of life.

However, I also believe there are lots of gray areas where each of us have to make our own decisions. Some of these are a good/better/best kind of thing. But most are simply to-MAY-to versus to-MAH-to.

In this internet age, we're hit with opinions, facts and information from every angle every day — about food, finances, motherhood, success and more. And each day we have to wade through it all and try to decide what's best for ourselves, our family and our children.

Life...Your Way has one goal: to help you sort through all of the facts and opinions so you can make an informed decision about what works best for your preferences, your needs and your lifestyle.

About Mandi

Eight years ago I married the guy who lived across the street.

We set off on a cross-country adventure, moving 3,000 miles away from our family to a city where we knew no one. We made a lot of stupid decisions and did a lot of growing up, and two years later our oldest daughter was born. In the five years that followed, we had three more babies, moved three times and built our dream home on a little slice of heaven in the middle of nowhere. We made a few more mistakes, and our hearts broke as we said goodbye to three babies that we never got to hold in our arms.

These days, my husband has the privilege of being a stay-at-home dad, and I have the incredible privilege of pursuing my passion — writing, blogging and more — while also being home for all of the milestones I wouldn't want to miss and the boobos that need kissing. We're a homeschooling family, which means we get to spend every day together. And most days we consider that a blessing!

Although it might sometimes seem like I've got it all figured out, let me assure you that I don't. There are probably dirty dishes in my sink right now, and I end up wasting time on Facebook more often than I care to admit. Our marriage is beautiful, but not perfect, and I still get buyer's remorse after a stupid impulse purchase. I'm the spokesperson for [Plan to Eat](#), but sometimes I totally ignore my meal plan and we end up eating out because mama doesn't feel like cooking.

But through it all, we're just a family trying to make the best decisions we can while pursuing our passions and enjoying each other. And here at Life...Your Way, I try to share the things I'm thinking about and the lessons we're learning along the way.