



Tastes Better from Scratch™

BBQ Menu

- [Chicken Kabobs](#)
- [Corn on the Cob](#)
- [Potato Salad](#)
- [Baked Beans](#)
- [Sugar Cookie Bars](#)

Produce

Bell peppers (2, any color)
 Sweet onion (1)
 Corn (6-8 ears)
 Yukon gold potatoes (3 lbs.)
 Celery (2 ribs)
 Red onion (¼ cup)
 Yellow onion (1 medium)
 Red bell pepper (1)
 Garlic (2 cloves)

Canned Goods

Dill pickles (2 and splash of
 pickle juice)
 Red kidney beans (15 oz. can)
 Navy beans (15 oz. can)
 Pinto beans (15 oz. can)
 Baked beans (15 oz. can)
 Tomato sauce (8 oz.)

Refrigerated

Eggs (4)
 Buttermilk (¼ cup)
 Unsalted butter (1 ½ cups)
 Cream cheese (8 oz.)
 Hard boiled eggs (4)

Pantry Staples

Oil (½ cup)
 Olive oil (4 Tbsp.)
 Brown sugar (2/3 cup)
 Sugar (2 cups)
 Vanilla extract (2 tsp.)
 Almond extract (1 tsp.)
 Flour (4 ¾ cups, all purpose)
 Baking soda (1 tsp.)
 Powdered sugar (4-5 cups)

Meat

Chicken breast (2 lbs.)
 Bacon (10 slices)

Other

Soy sauce (½ cup)
 Sprite (½ cup, not diet)
 Horseradish (1 tsp.)
 Wooden or bamboo skewers
 Mayonnaise (1 cup)
 Yellow mustard (3 Tbsp.)
 Ketchup (2/3 cup)
 Molasses (¼ cup)
 Worcestershire (1 Tbsp.)
 Hot sauce (1 tsp.)
 Liquid smoke (½ tsp, optional)

Spices

Garlic powder
 Salt and pepper
 Coarse ground black pepper