



4th of July Printable Party Plan

Serves 10-12

PLAN INCLUDES: Menu, beverages, party supplies, suggested serving pieces, suggested décor ideas, detailed party prep timeline, shopping list and all of the recipes you need to get this easy 4th of July party started.

MENU:

- Blue & white corn chips and salsa
- Watermelon & tomato gazpacho
- Hot dogs or sausage on whole grain buns*
- Red & white quinoa salad (with roasted red peppers, tomatoes and feta)
- Condiments (including pickles and sauerkraut)
- Cherry hand pies
- Red, white & blue chocolate-covered strawberries

*Substitute hamburgers, turkey burgers and/or veggie burgers for half or all of the hot depending on your crowd (be sure to buy the correct amount of buns for whatever meats you choose to serve)

BEVERAGES:

- Red & blue sangria
- American beer, such as Anchor's Liberty Ale
- Lemonade or iced tea
- Pitcher water (optional: Add lemon or limes)
- Sparkling water



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PARTY SUPPLIES:

- 12 (16 oz.) mason jars (or 20 plastic cups)
- 12 (4 oz.) canning jars (or 20 plastic shot glasses)
- 16 dinner plates (10-12")
- 16 dessert plates (6-8")
- 20 dinner napkins
- 20 cocktail napkins
- 16-20 each silver plastic forks, knives and spoons
- 1 package red and white striped straws
- 12 dishwasher safe spice jar labels (otherwise they will bleed), such as Martha Stewart Home Office with Avery Kitchen Labels, 1 5/8" round with red border
- 5" wide round pastry cutter, vase or bowl (to cut pastry for hand pies)

SUGGESTED SERVING PIECES:

- Ice bucket or vase and ice tongs (or use a plastic cup to scoop ice)
- Beverage bucket for beer and other drinks
- Beverage dispenser or large pitcher for sangria
- Serving spoon for quinoa salad
- Small serving spoons for sauerkraut and mustard
- Small serving fork for pickles
- Tray or large plate for serving hot dogs
- 1 large bowl filled with ice for gazpacho shooters, if serving in jars
- 1 large serving bowl for quinoa salad
- 1 large serving bowl for chips
- 1 large plate for hand pies
- 1 cake stand or large plate for strawberries
- Chip & Dip platter for chips and salsa (or large plate & small bowl in center)

SUGGESTED DÉCOR IDEAS:

- Colors: red, white and blue
- 2 sizes mini wooden flags (5x7 and 8x11) from hardware store or drugstore; buy 1 mini flag per person if using for place settings
- Large mason jars or clear glass vases filled with white hydrangeas
- Red or navy table cloth or table runner
- Silverware (forks, knives & mini flag) in 16 oz. glass mason jars lined with napkins on buffet for self-service place settings



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PARTY PREP TIMELINE:

Up to 1 week before:

- Buy alcohol (wine, brandy, triple sec and beer)
- Buy other beverages (sparkling water, bottled water, lemonade and/or iced tea)
- Pick up party supplies
- Make simple syrup for sangria
- Make playlist/decide on music

Up to 3 days before:

- Make quinoa salad
- Refrigerate beer

Up to 2 days before:

- Make cherry hand pie filling
- Make sangria (make at least 8 hours in advance)
- Set out serving pieces
- Assemble self-serve place settings: Line 16 oz. mason jar or plastic cups with napkins; insert fork, knife & small flag (if using)

Up to 1 day before:

- Buy flowers, recut when home and immediately plunge into water in vases or large mason jars
- Make gazpacho
- Put gazpacho in small mason jars for serving, if using (shake before serving)

Morning of:

- Make chocolate-covered strawberries and let stand to harden or refrigerate
- Put potato chips in bowl
- Put tortilla chips on chip and dip (or on plate - keep small empty bowl in center for salsa)
- Unwrap paper products and set out
- Set out large bucket for beverages
- Set out ice bucket or vase & ice tongs
- Set out glassware
- Designate spot for empty bottles



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Up to 3 hour before:

- Buy ice
- Preheat oven to 350 degrees
- Make and bake hand pies (undercook slightly if serving warm later)

1 hour before:

- Put ice in bucket and add drinks, reserving some for ice bucket
- Set out bottle opener next to drink bucket
- Put chocolate-covered strawberries on serving platter
- Empty garbage (including bathroom)

30 minutes before:

- Put sangria in drink dispenser or pitcher
- Set out condiments (ketchup, mustard, pickles, sauerkraut)
- Put on music

When guests arrive:

- Add ice to sangria
- Cook hotdogs
- Toast buns (if desired)
- Have fun!



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SHOPPING LIST:

1/2 watermelon (about 2.5 lbs.)
1 lb. strawberries (long stem, if available) + 1 lb. regular strawberries (for sangria)
1 pint blueberries
2 lemons (or more if you plan to add lemon slices to water)
4 large beef steak tomatoes
1 pint grape tomatoes
1 bunch cilantro (5 sprigs needed)
5 oz. baby spinach (optional - see note at end of quinoa recipe below)
18 hot dogs, sausage or chicken brautwurst (or a mixture)
8 oz. feta cheese
(2) 14.1 oz. packages refrigerated pie crusts (2 per package), such as Pillsbury
(2) 10-12 oz. bags frozen sweet cherries
12-14 oz. package quinoa
18 whole grain hot dog buns
20 oz. bottle ketchup
12 oz. bottle mustard, such as Gulden's spicy brown mustard
32 oz. jar pickle chips, or another type of pickle
8 oz. jar sauerkraut
8 oz. jar roasted red peppers
32 oz. bottle cranberry juice cocktail
9 oz. bag blue corn tortilla chips, such as Garden of Eatin'
13 oz. bag white corn tortilla chips, such as Tostitos Hint of Lime
(2) 9 oz. bags kettle cooked potato chips, such as Cape Cod
16 oz. jar mild or medium salsa, such as Muir Glen Medium Chipotle Salsa
1/2 cup (about 1/3 lb.) dried cherries or blueberries
3.5 oz. blue sparkling sugar (can be found in cake decorating aisle)
12 oz. bag white chocolate chips
Instant tapioca (not starch), such as Kraft Minute Tapioca
64 oz. lemonade or iced tea
(4) 25 oz. bottles sparkling water
2-3 gallons bottled water
24 bottles beer
2 large bags ice



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Pantry staples:

Sugar

Sugar in the raw

Eggs

Vanilla extract

Olive oil

Sherry or red wine vinegar

Salt & pepper

Liquor Store:

4 bottles dry rosé wine, preferably Spanish or French

1 bottle Brandy (2 cups needed)

1 bottle Triple sec (2 cups needed)



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RECIPES:

Watermelon & Tomato Gazpacho

Red & White Quinoa Salad (with roasted red peppers, tomatoes & feta)

Cherry Hand Pies

Red, White & Blue Chocolate-Covered Strawberries

Red & Blue Sangria



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Watermelon & Tomato Gazpacho

Yield: 12 servings

Ingredients

5 cups cubed watermelon

4 beefsteak tomatoes (about 1 ½ lbs.), cored, peeled, seeded & cut into 1" pieces

5 sprigs cilantro

Juice of 1 lemon

5 Tbs. olive oil

1/2 tsp. salt

1/8 tsp. fresh-ground black pepper

Splash sherry or red wine vinegar

1. Heat 1 Tbs. olive oil in medium skillet over high heat. Add tomatoes to pan and cook until juicy (about 1-2 minutes). Remove from heat and add tomatoes to blender, along with watermelon.
2. Add 5 sprigs cilantro and remaining 4 Tbs. olive oil to tomato-melon mixture. Puree until mostly smooth. Add lemon juice, salt, pepper and a splash of vinegar, to taste. Serve cold.

Note: To peel tomatoes, cut a small x in the bottom (non-stem end) of the tomatoes and drop them into boiling water for about 10 seconds; immediately plunge into ice water to stop the cooking. When tomatoes are cool enough to handle, you'll be able to easily remove the peel. While peeling the tomatoes isn't absolutely necessary, it makes the soup more refined and is really worth the extra step.



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Red & White Quinoa Salad (with roasted red peppers, tomatoes & feta)

Yield: 8-10 servings

Ingredients

4 C. chicken or vegetable stock (low sodium)
2 C. quinoa
Juice of 1 lemon (about 3 Tbs.)
4 Tbs. extra virgin olive oil
2 Tbs. sherry vinegar or red wine vinegar
1 large garlic clove, minced
8 oz. roasted red peppers, drained and chopped
1 pint grape tomatoes, halved lengthwise
8 oz. feta cheese, crumbled
Salt and pepper to taste

1. Bring stock to a boil in a medium saucepan over medium-high heat. While waiting for the stock to boil, place quinoa in a fine-mesh strainer and rinse under warm water for 2 minutes to wash away the natural (but bitter) outer layer of the grain. Once stock is boiling, add quinoa and return to a boil. Reduce heat to low, cover saucepan and simmer until quinoa has absorbed most of the liquid, about 15 minutes. Remove from heat, uncover, fluff with a fork and cool.

2. In a medium bowl combine lemon, olive oil, vinegar, garlic, salt and pepper. Whisk until well combined. Add cooled quinoa, red peppers and tomatoes and stir gently with a fork to keep quinoa fluffy. Add feta and toss to combine. Serve at room temperature or slightly chilled.

Note: Add 5 oz. baby spinach to bulk up the salad a bit if serving 10-12 people.



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Cherry Hand Pies

Total Time: 45 minutes

Yield: 16-20 hand pies

Ingredients

20 oz. frozen sweet cherries

1 C. sugar

1/2 C. dried cherries or blueberries

2 tsp. vanilla extract

1/4 tsp. sea salt

4 Tbs. instant tapioca (not starch), such as **Kraft Minute Tapioca**

(2) 14.1 oz. packages refrigerated pie crusts, such as **Pillsbury**

1 egg, beaten

3 Tbs. sugar in the raw

1. Combine cherries, 1 cup sugar, dried blueberries (or cherries), vanilla, salt and tapioca in a medium saucepan over medium-high heat. Cook until cherry mixture begins to thicken, about 3-5 minutes. Remove from heat and set aside to cool. Cherry filling can be made up to 3 days in advance.

2. Preheat oven to 350 degrees. Line 2 rimmed baking sheets with parchment paper and set aside. Unroll raw pie crust dough on waxed paper. Using a 5" wide round cutter, vase or bowl cut 4 rounds out of pie crust. Gently lift rounds with a spatula, and transfer to prepared baking sheet. Scoop 1 Tbs. cherry filling onto one side of each round, at least 1/2 inch from edge of rounds. Using a sharp knife, slice three slits into center of opposite side of each round. Spread beaten egg around entire edge of each circle using your finger. Carefully fold slit side of each round over filling and press gently to seal edges of semi-circle. Run a crimped pastry or pizza cutter around edges of semi-circles to clean up edges. Repeat with remaining pie crust dough.

3. Brush tops of hand pies with beaten egg and sprinkle with sugar in the raw. Bake for 20-25 minutes or until slightly golden brown, switching baking sheets half way through cooking to bake evenly. Serve immediately or cool and serve at room temperature.



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Red, White & Blue Chocolate-Covered Strawberries

Total Time: 10 minutes

Yield: About 12 chocolate-covered berries

Ingredients

8 oz. white chocolate chips

3.5 oz. blue sparkling sugar

1 lb. strawberries with stems attached

1. Wash strawberries carefully to keep stems intact; dry completely. Line a rimmed baking sheet with parchment or waxed paper and set aside. Place about 1 oz. of sugar crystals in a medium bowl and set aside.
2. Heat white chocolate in a microwave-safe bowl at 30 second intervals, until half of the chocolate is melted, stirring each time you take it out. Once half of chips are melted, stir until the chocolate is smooth and shiny (the heat from the melted chocolate will melt the remaining chocolate and this method ensures that the chocolate won't seize or burn). Continue to heat at 15 second intervals if the chocolate is not completely melted after stirring.
3. Hold stems of strawberries away from the berry and dip berries into melted chocolate. Twist berries as you lift them out of the chocolate to let extra chocolate drip back into the bowl. Dip the bottom third of the chocolate-covered berry in the sugar crystals, then place dipped strawberry on prepared baking sheet. Repeat with remaining strawberries. Allow chocolate to harden at room temperature (about 30 minutes) or in the refrigerator (about 10 minutes).



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Red & Blue Sangria

Serves about 12

Ingredients

- 4 bottles dry rosé wine, preferably Spanish or French
- 4 C. cranberry juice
- 2 C. brandy
- 2 C. triple sec
- 3/4 C. simple syrup (recipe below)
- 1 pint blueberries
- 1 lb. strawberries, sliced (or use 2 cups diced watermelon)

- 1 C. water
- 1 C. sugar

For the simple syrup: Bring water and sugar to a boil in a small sauce pan. Boil until clear; remove from heat and let cool.

For the sangria: Combine wine, juice, brandy and triple sec in a large pitcher. Add 3/4 cup simple syrup, or to taste. Stir to combine. Add fruit and refrigerate for at least 8 hours, or up to 24 hours. Serve straight up or over ice.