

Questa Del Rio News

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CELEBRATE INDEPENDENCE DAY!

Celebrate Independence Day with a festive feast that's sure to delight your guests! We've curated a selection of delicious recipes perfect for your 4th of July gathering, featuring the vibrant colors and flavors of summer. These recipes will not only tantalize your taste buds but also create a memorable holiday celebration for all.

Start with a refreshing and patriotic red, white, and blue Poke Cake, a visually stunning dessert that combines the sweetness of berries with the richness of whipped frosting. For the main course, fire up the grill for Smoky Grilled Chicken with a tangy Sweet Vinegar Sauce, bringing a touch of smoky heat and sweet & sour to your plate. Complement your meal with a fresh and colorful Tomato, Peach, and Corn Salad, a delightful mix of seasonal produce, adding a burst of flavor and color to your table.

Red, White, and Blue Poke Cake

(recipe courtesy of Southern Living)

1 box white cake mix (plus ingredients called for on the box)
1 (3-oz) package strawberry gelatin
1 c boiling water
1 c cold water
1 (8-oz) container whipped topping, thawed
Red and blue sprinkles

1. Prepare cake: Bake the white cake according to package directions in a 9 x 13-inch pan. Allow it to cool completely.
2. Make gelatin: Dissolve the strawberry gelatin in boiling water. Stir in cold water.
3. Poke and pour: Use a fork to poke holes all over the cooled cake. Pour the gelatin mixture evenly over the cake. Refrigerate for at least 2 hours.
4. Frost and decorate: Spread the thawed whipped topping over the chilled cake. Sprinkle with red and blue sprinkles.

Smoky Grilled Chicken With Sweet Vinegar Sauce

(recipe courtesy of Marthastewart.com)

2 T paprika
1 T dry mustard
2 T light brown sugar
1 t cayenne pepper
4 bone-in, skin-on chicken breasts
1/2 c honey
1/4 c apple cider vinegar
1/4 c water
1 red chile pepper, thinly sliced

1. Prepare rub: Combine paprika, dry mustard, brown sugar, and cayenne pepper. Rub the mixture all over the chicken breasts.
2. Grill chicken: Grill the chicken over medium heat, turning occasionally, until cooked through, about 30 minutes.
3. Make sauce: In a small saucepan, combine honey, vinegar, water, and sliced red chile pepper. Bring to a simmer and cook until slightly thickened, about 5 minutes.
4. Serve: Serve the grilled chicken with the sweet vinegar sauce on the side.

Tomato, Peach, and Corn Salad

(recipe courtesy of Southern Living)

3 large beefsteak tomatoes, cut into wedges
3 peaches, pitted and sliced
2 ears of corn, kernels cut off
1/4 c fresh basil leaves, torn
1/4 c crumbled Feta cheese
2 T olive oil
1 T balsamic vinegar
Salt and pepper to taste

1. Combine ingredients: In a large bowl, combine tomato wedges, peach slices, corn kernels, and basil leaves.
2. Dress salad: Drizzle the salad with olive oil and balsamic vinegar. Season with salt and pepper.
3. Toss and serve: Gently toss to combine and sprinkle with crumbled Feta cheese. Serve immediately.




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