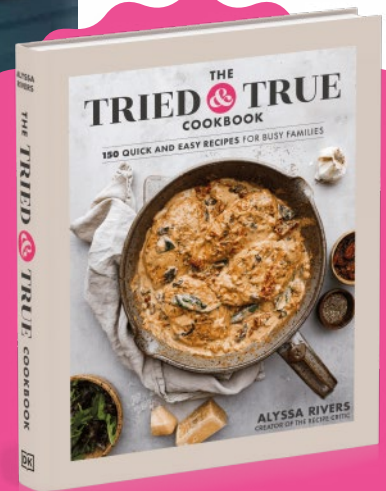




THE
RECIPE
CRITIC • TRIED & TRUE

Popular Summer BBQ Sides





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of **'The Tried and True Cookbook'** and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking. The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

Very Berry Cheesecake Salad

Berry Cheesecake Salad has only the freshest berries combined with a creamy cheesecake fluff. This is so amazing and will be the hit of any gathering!



PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

SERVINGS: 8



INGREDIENTS

1 (8 ounces) cream cheese softened
1/2 cup sugar
8 ounces cool whip thawed*
6 cups berries I used:
3 cups strawberries sliced
1 cup blackberries
1 cup blueberries
1 cup raspberries

INSTRUCTIONS

- 1 In a large bowl, beat together cream cheese and sugar until smooth and creamy. Fold in the thawed cool whip.
- 2 Add strawberries, blueberries, blackberries, blueberries, and raspberries. Fold carefully into the cream cheese mixture. Serve immediately.



VERY BERRY CREAMY CHEESECAKE SALAD TIPS AND VARIATIONS

This salad is almost a dessert, but no one will care, it is just too good!

Fruit: Look for the ripest, freshest berries you can find. They should be firm, but not underripe, vibrant colors, and free from blemishes. Slice the strawberries till they are bite-size for easy eating. The berries you will not need to cut.

Frozen Fruit: I do not like to use frozen fruit, because the berries release too much liquid and your salad may become a mushy mess. To help alleviate that you can rinse the frozen fruit, once it's thawed, with water till it runs clear. The fruit will still not be as plump and firm, but it will still taste delicious.

Cream Cheese: To ensure everything mixes in smoothly, make sure your cream cheese is really soft, and then beat it really well. It makes the berries easier to mix in as well.

Cool Whip Topping: A great substitute for cool whip would be 2 cups of vanilla yogurt.

Sugar: If you are worried about the sugar dissolving use powdered sugar instead of granulated. It will give you a smoother consistency. I kind of like the little bit of crunch regular sugar gives.

Flavors: You can add a bit of flavor to your salad by adding 1/2 tsp of vanilla, or almond extract. Or add lemon or lime zest for a bit of zing.

Stir in: Add broken-up chocolate-covered graham crackers, cookies, or even chopped snickers for more of a dessert than a salad.

Loaded Creamy Ranch Dip (Poolside Dip)

Loaded Creamy Ranch Dip is packed with so many delicious flavors that friends and family won't be able to get enough of it. Perfect for the pool or potlucks!



PREP TIME: 10 minutes
TOTAL TIME: 10 minutes
SERVINGS: 6



INGREDIENTS

8 oz cream cheese, softened
1 red bell pepper finely diced
1 jalapeño finely diced (leave the seeds in for more kick)
1 small can black olives chopped
1 can corn 15 ounce, drained
1 package ranch seasoning mix

INSTRUCTIONS

- 1 In a medium sized bowl add cream cheese, bell pepper, jalapeño, olives, corn, and ranch package. Mix together until incorporated.
- 2 Serve immediately with your favorite chips or store for up to 24 hours.



HOW TO STORE RANCH DIP

This creamy ranch dip can be made ahead of time and stored for days! It's easy to whip up the day before you need it so you don't have to spend time making it on the day of your party.

In the Refrigerator: Once you have made your dip then, store it in an airtight container and put it in your fridge. It will last about 3-4 days.

World's Best Baked Beans

These World's Best Baked Beans will be the last recipe you will ever make! This easy recipe is the perfect side to a potluck and a tried and true family recipe that your family will go crazy over!



PREP TIME: 15 minutes
COOK TIME: 1 hour
TOTAL TIME: 1 hour, 15 minutes
SERVINGS: 8



INGREDIENTS

1 pound bacon
1 green pepper, diced
1 white onion, diced
4 (15 ounce) cans pork and beans
1 cup ketchup
1 cup brown sugar
1 tbsp Worcestershire sauce

INSTRUCTIONS

- 1 Preheat oven to 350 degrees Fahrenheit. Fry up the bacon and crumble in pieces. Remove the bacon with a slotted spoon and discard some of the grease.
- 2 Returning to the same skillet, add the diced green pepper and onion to some of the bacon grease and cook until tender.
- 3 Stir in the cooked bacon, pork and beans, ketchup, brown sugar, and Worcestershire sauce. Place the beans in a 9x13-inch baking dish.
- 4 Cover the baking dish with foil or a lid and bake for 1 hour.



HOW DO I COOK BAKED BEANS IN A SLOW COOKER OR ON THE STOVE?

Looking for more ways to cook the world's best baked beans? Even though baking them is the preferred method, you can definitely cook them in a slow cooker or over the stove.

In the Slow Cooker: Follow all of the steps in the recipe card but instead of combining the ingredients in a 9x13 pan, place them in a slow cooker. Cook the beans on low for 4–6 hours.

On the Stove: Use a large Dutch oven over the stove to cook and combine all of your ingredients. Follow all of the steps in the recipe card, but instead of baking the beans, allow them to simmer on the stove in the Dutch oven for one hour.

Caramelized Brown Sugar Cinnamon Grilled Pineapple

These grilled pineapple spears are coated in a buttery brown sugar cinnamon glaze that is caramelized with 3 simple ingredients and then grilled to perfection. This will be one of the most amazing sides that you grill this summer!



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 6 Servings



INGREDIENTS

1 pineapple cut into spears
1/2 cup Brown Sugar
1/2 cup Butter melted
1 teaspoon Cinnamon

INSTRUCTIONS

- 1 Lay the pineapple spears on a pan. Sprinkle lightly with cinnamon. Whisk together the butter, brown sugar and cinnamon. (If it seems thick, I always put it in the microwave for a few seconds so that it can easily pour on top of the pineapple.) Spread on top of the pineapple using a cooking brush.
- 2 Grill for about 7-10 minutes on medium heat or until it is starting to turn golden brown. I always like to brush the excess sauce from the pan back on top of the pineapple before serving.



VARIATIONS OF GLAZE

It is always fun to try new things and with pineapple it makes it even more delicious. Try these amazing flavors that also compliment the grilled pineapple.

In the Refrigerator: Honey: Substitute the brown sugar for honey for a sweeter glaze or even half brown sugar and half honey.
Spicy: Add a little spice with chili powder or cayenne pepper in the glaze.

Coconut and Fruit Juice: This is a citrus favorite. Use lime, orange or lemon juice to infuse the pineapple with a bold citrusy flavor.

Incredible Bacon Ranch Pasta Salad

This bacon ranch pasta salad is filled with colorful veggies and perfectly contrasting textures and flavors! Every bite is so satisfying it will be an incredible hit with anyone lucky enough to enjoy it!



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 12



INGREDIENTS

16 ounces fusilli tri-color pasta, or pasta of choice
10 slices bacon, cooked and crumbled
3 Roma tomatoes, diced
5 ounces sliced olives
2 cups cheddar cheese, shredded
1 cup mayonnaise or Greek yogurt
1 packet dry ranch seasoning (about 2 tablespoons)

INSTRUCTIONS

- 1 Cook the pasta according to package directions. Drain and rinse in cold water.
- 2 Cut up your broccoli, olives, and tomatoes and add them to a large bowl.
- 3 Combine the pasta, bacon, and cheese with the veggies.
- 4 In a small bowl whisk the mayonnaise and dry ranch seasoning. Add it to the bowl of pasta and veggies and mix until combined.



HOW TO STORE LEFTOVER PASTA SALAD

If you are taking this to a BBQ or potluck of any kind you will want to double or triple this recipe. Luckily, this recipe is great to make beforehand so that it can be ready to go whenever. Here are a few tips on how you can store any leftover pasta salad:

In the Refrigerator: Once you have assembled all of the ingredients, store them in an airtight container in your fridge. They will last about 4–5 days. The sauce will get absorbed into the noodles, so I would add a little extra to them just before serving to make it taste completely fresh. Note: If you're using Gluten free noodles, they do not last as long in the refrigerator.