



4TH OF JULY MENU PLAN



ENTREE

CROCKPOT ZESTY BBQ CHICKEN



[RECIPE HERE](#)

ENTREE

INSTANT POT RIBS



[RECIPE HERE](#)

SIDE

BACON RANCH POTATO SALAD



[RECIPE HERE](#)

SIDE

COPYCAT KFC COLESLAW



[RECIPE HERE](#)

DESSERT

STRAWBERRY PIE



[RECIPE HERE](#)

DESSERT

FIREWORK BUNDT CAKE



[RECIPE HERE](#)

SHOPPING LIST

PANTRY STAPLES

- BBQ SAUCE (2 CUP)
- ZESTY ITALIAN DRESSING (1/4 CUP)
- BROWN SUGAR (1/4 CUP + 2 TBSP)
- WORCESTERSHIRE (1 TBSP)
- APPLE JUICE (2 CUPS)
- RANCH DRESSING MIX (1 PACKET)
- MAYONNAISE (2/3 CUP)
- WHITE VINEGAR (1 1/2 TSP)
- LEMON JUICE (2 1/2 TSP)
- GRANULATED SUGAR (2 1/4 + 1/3 CUP)
- CORNSTARCH (2 TBSP)
- STRAWBERRY JELLO (1 3-OUNCE BOX)

PANTRY STAPLES CONT

- CAKE FLOUR (2 1/4 CUPS)
- BAKING POWDER (2 TSP)
- BAKING SODA (1/2 TSP)
- VANILLA EXTRACT (2 TSP)
- CLEAR VANILLA EXTRACT (1/2 TSP)
- ALMOND EXTRACT (1/2 TSP)
- VEGETABLE OIL (1/2 CUP)
- RED AND BLUE FOOD COLORING
- POWDERED SUGAR (3 CUPS)

PROTEIN

- CHICKEN BREAST (1 1/2 LBS)
- BABY BACK RIBS (3-4 LBS)
- BACON CRUMBLES (1 1/2 CUP)

DAIRY

- SOUR CREAM (16 OUNCES)
- SHREDDED CHEDDAR (1 1/2 CUP)
- BUTTERMILK (1 CUP + 2 TBSP)
- MILK (3/4 CUP)
- WHIPPED CREAM
- EGG WHITES (4)
- SALTED BUTTER (3 TBSP)

SEASONINGS

- CHILI POWDER (1 TSP)
- PAPRIKA (1 TSP)
- GARLIC POWDER (1 TSP)
- ONION POWDER (1 TSP)
- SALT AND PEPPER

PRODUCE

- POTATOES (2 LBS)
- GREEN ONIONS (2 BUNCHES)
- FINELY CHOPPED CABBAGE (8 CUPS)
- SHREDDED CARROTS (1/4 CUP)
- STRAWBERRIES, SLICED (4 CUPS)
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