



aprons

# Summertime Eats

**Aprons Advice:**

- Complete your meal with macaroni salad, fresh chopped salad, and cupcakes for dessert.
- The Caramel Puffs recipe can be made days in advance and stored in an airtight container.

## COOKING SEQUENCE

- Prepare Caramel Puffs and begin to bake (10 minutes)
- Preheat grill for burgers, then prepare dip through step 1 (30 minutes)
- Prepare burgers, then complete dip and puffs; serve (20 minutes)

## EASY SMOKEHOUSE BURGERS

**Ingredients**

- 4 (1/3-lb) frozen burger patties
- 1 tablespoon barbecue rub or seasoning (such as brown sugar-bourbon or mesquite)
- 1 package sliced smoked ham (9–10 oz)
- 8 slices smoked cheddar cheese
- 4 hamburger buns
- 1/2 cup bread-and-butter pickle chips
- 2 cups smoky barbecue potato chips
- 4 tablespoons smoky barbecue sauce

**Steps**

1. Preheat grill (or grill pan). Season burgers with seasoning; divide ham into 4 even stacks. Place burgers and ham stacks on grill.
2. Grill burgers 6–8 minutes on each side and until 165°F. Grill ham stacks 2–3 minutes on each side or until hot and grill-marked. Place 1 ham stack on each burger patty; top with 2 slices cheese.
3. Toast buns on grill if desired. Place 1 burger on each bottom bun; top evenly with pickles and potato chips. Spread sauce onto each top bun, then place on top of burgers. Serve.

## CREAMY PICKLE DIP

**Ingredients**

- 8 oz cream cheese, softened
- 1 large shallot, finely chopped
- 1 cup dill pickle chips, coarsely chopped
- 1/4 cup pickle juice
- 2 teaspoons garlic-spice paste
- 1 teaspoon seafood seasoning
- 1 teaspoon pepper
- Pretzel crisps or potato chips, optional for dipping

**Steps**

1. Place cream cheese in large bowl to soften. Chop shallot and pickles (reserve 1/4 cup pickle juice).

2. Place all ingredients (except pickles and chips) in bowl with cream cheese; beat with electric mixer until combined. Gently stir (fold) in pickles. Chill until ready to serve. Serve with pretzel crisps or potato chips for dipping.

## CARAMEL PUFFS

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### Ingredients

Nonstick aluminum foil  
1 stick unsalted butter  
1/2 cup brown sugar  
1/4 cup light corn syrup  
1/2 teaspoon baking soda  
1 bag butter (or cheddar) flavored puffed corn (3–4 oz)

### Steps

1. Preheat oven to 300°F. Line baking sheet with foil. Combine in medium, nonstick saucepan over medium heat: butter, brown sugar, and corn syrup. Bring mixture to a boil; cook 2 minutes, stirring often, or until mixture blends and thickens. Remove from heat and stir in baking soda.
2. Place puffs in large bowl. Pour butter mixture over puffs; toss to coat (mixture will be VERY HOT). Arrange puffs in single layer on baking sheet; bake on center rack 30 minutes, stirring halfway through cook time. Let stand to cool 5 minutes before serving. (Makes 6 servings.)

## NUTRITIONAL INFORMATION

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CALORIES (per 1 serving each recipe) 1450kcal; FAT 96.00g; SAT FAT 44.00g; TRANS FAT 1.00g; CHOL 270mg; SODIUM 3120mg; CARB 89g; FIBER 0.00g; SUGARS 34g; PROTEIN 56g; CALC 26%; VIT A 0%; VIT C 0%; IRON 36%

### Easy Smokehouse Burgers

CALORIES (per 1/4 recipe) 890kcal; FAT 54.00g; SAT FAT 23.00g; TRANS FAT 0.00g; CHOL 175mg; SODIUM 1930mg; CARB 49g; FIBER 0.00g; SUGARS 9g; PROTEIN 51g; CALC 20%; VIT A 0%; VIT C 0%; IRON 30%

### Creamy Pickle Dip

CALORIES (per 1/4 recipe) 220kcal; FAT 20.00g; SAT FAT 11.00g; TRANS FAT 0.50g; CHOL 55mg; SODIUM 890mg; CARB 5g; FIBER 0.00g; SUGARS 3g; PROTEIN 4g; CALC 4%; VIT A 0%; VIT C 0%; IRON 0%

### Caramel Puffs

CALORIES (per 1/6 recipe) 340kcal; FAT 22.00g; SAT FAT 10.00g; TRANS FAT 0.50g; CHOL 40mg; SODIUM 300mg; CARB 35g; FIBER 0.00g; SUGARS 22g; PROTEIN 1g; CALC 2%; VIT A 0%; VIT C 0%; IRON 6%