



COMPIQ

Red, White, and BBQ Recipes

Employee Recipe eBook in Honor of

250

1776

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UNITED STATES OF AMERICA

THE APPS

THE Cheeseburger Dip

RECIPE BY LEAH STRNAD

INGREDIENTS

- 2 lbs ground beef
- 1 small onion, diced
- 1 tbsp minced garlic
- 1 small can cream of mushroom soup
- 2 cans medium Rotel tomatoes and green chiles (not drained)
- 32 oz medium chunky salsa
- 8 oz block cream cheese, cubed
- 32 oz Velveeta cheese, cubed
- 1 cup milk
- Tortilla chips
- Sliced pickled jalapeños (optional)
- Shredded cheese (optional)

DIRECTIONS

Brown ground beef with diced onion and minced garlic; drain and add to crockpot.

Add remaining ingredients and cook on high for 1.5 hours.

Mix to incorporate, set crockpot to warm, and serve over tortilla chips.

Place jalapeños and shredded cheese on the side for personal choice.

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Alright - party staple for our family! Makes THE BEST nachos with the added bonus of being a crockpot recipe. No Summer party is allowed without it over here!



THE APPS

Kind of a Big Dill

RECIPE BY LINDA DORAN

INGREDIENTS

- 1 cup sour cream
- 1 cup mayonnaise
- 2 tbsp dill, minced (double if fresh)
- 2 tbsp parsley, minced (double if fresh)
- 2 tbsp dried onions (double if fresh)
- 2 tsp seasoned salt

DIRECTIONS

Mix everything thoroughly together in a bowl.

Best if made a day ahead to allow flavors to fully develop.

Great served cold with fresh veggies or chips.



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“My family has been bringing this to the 4th of July picnic for almost 50 years.”

MAIN MEAT

Killer Bacon Cheeseburger

RECIPE BY VIN DEBENEDETTO

INGREDIENTS

- 3 pounds of 80/20 ground beef
- 1/3 cup of heavy cream
- 6-8 dashes of Tabasco sauce
- 4 dashes of Worcestershire sauce
- 1 teaspoon of salt
- 1/2 teaspoon ground black pepper
- Kaiser rolls
- Softened butter for spreading
- Cheddar cheese
- Cooked bacon slices

DIRECTIONS

Place the beef into a medium mixing bowl. Add the cream, Tabasco sauce, Worcestershire, salt, and pepper.

With clean hands, mix the meat well.

Form the beef mixture into 4-6 patties and set aside.

Preheat your grill on medium-high heat to 375-450°F.

Slice the rolls in half and spread each half with some softened butter.

Sear the patties on the grill for about 4 minutes on each side.

Place the rolls face-down on the grill for about 2 minutes to lightly brown them. Remove and set aside.

Grill patties to medium/well, to an internal temperature of about 145-155°F.

Place a slice of Cheddar on to melt.

Remove the patties and place them on the base of the halved buns. Top each with 2 pieces of bacon.

Add desired toppings and top with the other half of the rolls.



“ I can't take credit for the recipe, but these have always been a big hit for me. I will take credit for the grilling, however.

SIDES

Better than the Rest, Basic Potato Salad

★ RECIPE BY ANGELA REGNER

INGREDIENTS

- 3 pounds waxy potatoes (such as Yukon gold or new), scrubbed and cut into ¾-inch cubes.
- 1/3 cup white-wine vinegar
- 4 scallions (white part minced, green part thinly sliced)
- Coarse salt
- Ground pepper
- 3/4 cup light mayonnaise

DIRECTIONS

Set a steamer basket in a Dutch oven (or large pot with a lid), and add enough salted water to come just below the basket; bring to a boil.

Place potatoes in the basket, cover the pot, and reduce heat to a gentle simmer. Steam until tender, 15 to 25 minutes, gently tossing occasionally.

Meanwhile, in a large bowl, combine white-wine vinegar, scallion whites, 1 teaspoon coarse salt, and 1/4 teaspoon pepper.

Add hot potatoes to the vinegar mixture and toss to combine. Cool completely to room temperature, tossing occasionally, about 1 hour.

Add light mayonnaise and scallion greens to the cooled potatoes; mix gently to combine.

Serve at room temperature for best flavor, or cover and refrigerate for up to 2 days.

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This is my family favorite for those that don't like traditional mustard potato salad and it's always perfect for summer because it goes with everything!



SIDES

Cowboy Caviar

★ RECIPE BY KAREN WALTERS

INGREDIENTS

- 2 cans black-eyed peas, drained
- 1 can black beans, drained
- 1 can niblet corn, drained
- 1 can shoepeg corn, drained
- 1 can petite diced tomatoes, drained
- 2 small cans black olives, chopped and drained
- 2 small cans green chili peppers
- Jalapeño peppers, chopped (to taste)
- 1 bunch green onions, chopped (or purple onion)
- ½ bunch fresh parsley, chopped
- 2 tsp minced garlic
- 1 large bottle Zesty Italian dressing
- Chips or crackers (Scoops are highly recommended!)

DIRECTIONS

Mix all ingredients together in a large bowl.

Cover and refrigerate. Best when made a couple of days in advance to let the flavors mingle!

Serve chilled with your favorite chips or crackers



“Gourmet taste for people who prefer cowboy boots to country clubs.”

COCKTAIL

Boozy Lemonade with Mint

RECIPE BY SARAH COX

INGREDIENTS

- 1 cup fresh mint leaves, chopped and slightly muddled
- 2/3 cup white sugar
- 12 fluid ounces vodka (*OR replace with club soda for a mocktail*)
- 1 cup fresh lemon juice
- Crushed ice
- Thin slices of lemon & extra mint (for garnish)

DIRECTIONS

Combine the chopped mint and sugar in a large bowl; stir in the vodka (or club soda) and lemon juice.

Cover the bowl securely with plastic wrap and refrigerate for 30 minutes to 2 hours to infuse.

Strain the lemonade through a fine mesh sieve into a serving pitcher.

Fill six 6- to 8-ounce glasses with crushed ice, then pour in the strained lemonade.

Top each glass with a thin slice of lemon and fresh mint leaves for garnish.



“Nothing says summer like lemonade, but this party pitcher recipe gives the classic a minty, boozy upgrade.”

DESSERT

Patriotic Berry Trifle

RECIPE BY KIM CONLEE

INGREDIENTS

- 1/4 cup plus 2/3 cup sugar
- 1/4 cup fresh lemon juice
- 1/4 teaspoon almond extract
- 1 premade angel food cake, cut into 1-inch slices
- 1 pound cream cheese, at room temperature
- 2 cups heavy cream, at room temperature
- 2 pints blueberries
- 2 pints strawberries, hulled and sliced

DIRECTIONS

Heat 1/4 cup sugar, the lemon juice, and 1/4 cup water in a saucepan over medium-high heat, stirring until the sugar dissolves completely.

Remove from the heat and stir in the almond extract.

Brush both sides of each angel food cake slice with the prepared syrup, then cut the slices into 1-inch cubes.

Beat the remaining 2/3 cup sugar and the cream cheese with an electric mixer on medium speed until smooth and light.

Add the heavy cream and beat on medium-high speed until completely smooth and it reaches the consistency of whipped cream.

Arrange half of the cake cubes in the bottom of a 13-cup trifle dish.

Sprinkle evenly with a layer of blueberries, then dollop half of the cream mixture over them and gently spread it out.

Top with a layer of sliced strawberries, then layer the remaining cake cubes on top.

Sprinkle with more blueberries, top with the remaining cream mixture, and finish with a decorative pattern of the remaining strawberries and blueberries.

Cover and refrigerate for 1 hour.



“Beautiful to serve and even better to eat, this red, white, and blue dessert is sure to be the highlight of your celebration.”

SHOPPING LIST

Meat

- 5 lbs Ground Beef (2 lbs for dip, 3 lbs for burgers)
- Cooked bacon slices

Produce

- 1 small Onion
- 1 bunch Green Onions / Purple Onion
- 4 Scallions
- 3 lbs Waxy Potatoes (Yukon Gold or New potatoes)
- 1 cup Fresh Mint leaves
- Fresh Lemons (for 1 ¼ cups juice + garnishes)
- 2 pints Blueberries
- 2 pints Strawberries
- Fresh Dill & Parsley (optional, can use dried)
- Fresh Jalapeno peppers (optional, to taste)

Dairy & Refrigerated

- 1 lb 8 oz Cream Cheese (8 oz block + 1 lb)
- 32 oz Velveeta Cheese
- Cheddar Cheese slices
- Shredded Cheese (optional)
- 1 cup Milk
- 2 1/3 cups Heavy Cream (1/3 cup + 2 cups)
- 1 cup Sour cream (or Kitehill non-dairy alternative)
- 1 ¾ cups Mayonnaise / Light mayonnaise
- Softened Butter (for spreading)

Alcohol or Beverage

- 12 fluid ounces Vodka (or Club Soda for a mocktail option)

Pantry

- 1 small can Cream of Mushroom soup
- 2 cans medium Rotel Tomatoes and Green chiles
- 32 oz Medium Chunky Salsa
- 2 cans Black-eyed Peas
- 1 can Black Beans
- 1 can Niblet Corn
- 1 can Shoepeg Corn
- 1 can Petite Diced Tomatoes
- 2 small cans Black Olives
- 2 small cans Green Chili peppers
- 1 large bottle Zesty Italian dressing
- 1/3 cup White-wine vinegar
- Kaiser Rolls
- 1 premade Angel Food Cake
- Tortilla chips / Scoops / Crackers

Baking & Spices

- Minced Garlic
- Tabasco sauce
- Worcestershire sauce
- Sliced Pickled Jalapenos (optional)
- Dried Dill, Parsley, and Dried Onions
- Seasoned Salt, Coarse Salt, and Ground Black Pepper
- White Sugar
- Almond Extract

We hope you use these recipes to serve up an epic weekend full of great food, good company, and lasting memories.

HAPPY 4th OF JULY!

