



# Summer Recipes!

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## Greetings,

Looking for some fresh new summer recipe ideas? Eversave Recipe's latest summertime cookbook is filled with tasty and fun member-submitted recipes - great for BBQ's, summer parties and family gatherings. We hope you enjoy these recipes as much as we do!

At Eversave Recipes members share their favorite time-saving, budget-friendly and family-tested recipes. Do you know a recipe that saves time, saves money or is just too good to keep to yourself? Visit [Eversave.com](http://Eversave.com) to share and find recipes, and to get free samples, coupons & more!

Enjoy!

*Eversave.com staff*

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# Summer Recipes!

## Key Lime Tartlets

By Nancy Ellingsworth

*Nice for a quick dessert to make when you are going to a party or dinner on quick notice.*

### Ingredients

- 1 container whipped topping
- 1 can of condensed sweetened milk
- 1 container of Key Lime juice (find it with the lemon & lime juices)
- 5 or 6 boxes of Filo shells (in the freezer section)

### Directions

Mix the whipped topping, milk, and juice together (I like to do it the night before to have the flavors blended together). Fill the shells and go. Enjoy.

Prep time: 5 minutes.



### Specialty Drink: **Coconut Frenzy**

*A Dessert you can drink!*

#### Ingredients

- 2 teaspoons coconut extract
- 2 cups of vanilla ice cream
- Dash of birthday cake sprinkles
- 1 cup of pecans
- 1 cup of milk

#### Directions

- Put all ingredients in blender.
- Blend and served chilled.

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## Oriental Chicken

*Quick and easy! A big hit at every cookout.*

### Ingredients

- 6 ounces slivered almonds (toasted)
- 6 ounces sunflower seeds
- 1 package coleslaw
- 2 cans mandarin oranges (drained)
- 2 packages Ramen noodle soup (oriental flavor)
- 1 package Perdue short cut chicken (honey roasted)

### Sauce

- 2/3 cup canola oil
- 4 tablespoon white vinegar
- 4 teaspoon sugar
- 2 Oriental flavor packets

### Directions

Before opening Ramen noodles, crush well. Place slivered almonds on cookie sheet and spray with **PAM®**. Place in oven and toast for approximately 5 minutes. Cut chicken into bite-sized pieces. In a small bowl, mix canola oil, vinegar, sugar and oriental flavor packets together. In a large bowl, place crushed noodles, slivered almonds, sunflower seeds, coleslaw, mandarin oranges and chicken. Pour sauce over and mix well. Refrigerate for 2 hours.

Servings 20

### Did You Know?

#### **Fun Fact about PAM® spray:**

You can spray it on cooked pasta after draining to keep it from sticking together.

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## BLT Dip

By Christina Allen

*Appetizer dip most everyone will love.*

### Ingredients

- 1 cup mayo (real or dressing - you pick)
- 1 cup sour cream
- 3 ounce jar real bacon bitz
- 3 - 4 Roma tomatoes

### Directions

In a medium bowl mix the first 3 ingredients. Dice & seed tomatoes add to mixture, mix well. Refrigerate at least one hour. Either leave in bowl & serve or put on top of shredded lettuce and serve with toasted pointes of bread, crackers, corn chips or what ever your heart desires.

Prep time: about 20 minutes  
Refrigerate for an hour before serving  
Serves about 15 people



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## Marinated Jumbo Shrimp

By Dorothy DeMay

*Great for a party or a special family dinner.*

### Ingredients

1/4 cup pure honey  
1/4 cup dark rum  
Juice of one lime  
1/4 cup fresh, finely chopped cilantro  
1 tablespoon ground garlic pepper, or more if you like  
1-2 bags of frozen precooked jumbo shrimp, thawed  
Kosher salt



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### Directions

Whisk honey, rum, lime juice, cilantro and garlic pepper in large measuring pitcher until well blended. Rinse shrimp in cold water until thawed in a colander, then place in serving dish. Pour marinade over shrimp, cover tightly and refrigerate at least 2-4 hours (overnight is even better). Just before serving, sprinkle kosher salt over top and garnish with a few small fresh sprigs of cilantro and a lime slice. These also look very pretty in a cocktail glass. Enjoy!

# Summer Recipes!

## Lemon-Lime Cake

By Margie

*A delicious refreshing summer cake.*

### Ingredients

- 1 package lime jello
- 1 package lemon cake mix

### Topping

- 1 envelope dream whip
- 1 package lemon instant pudding
- 1-1/2 cup cold milk

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### Directions

Dissolve jello in 3/4 cup boiling water. Add 1/2 cup cold water. Set aside at room temperature.

Mix and bake cake as directed on box in a 13x9 pan. Cool cake 20 minutes. Poke deep holes through top with a fork. With a cup slowly pour jello mixture into holes. Refrigerate.

**Topping:** In chilled deep bowl blend and whip all ingredients. Frost cake and refrigerate and serve.

Servings 12

# Summer Recipes!

## Broccoli Salad

By Karen Bergerman

*I am asked to make this salad for every get together we have. It tastes great and is diet friendly.*

### Ingredients

- 2 cups broccoli flowerettes, diced small
- 4 slices crisp bacon (crumbled)
- 1/2 cup shredded cheddar cheese (use low fat for diet)
- 1 medium onion (diced small)
- 1/2 cup raisins
- 2 tablespoons sugar (use Splenda for low sugar)
- 2 teaspoons apple cider vinegar
- 1/2 cup Miracle Whip (use low fat Mayo for diet)
- 1/4 - 1/2 cup peanuts (optional)



### Cooking Tip



***Meal Prep is Half the Battle For Stress-Free Weeknight Cooking***

### Directions

Put the broccoli, onion, raisins, cheese and bacon in a bowl. Mix the Miracle Whip, sugar and vinegar together for the sauce and pour over broccoli mixture, add peanuts (optional) and stir. It is best to wait until just before eating to put the sauce on. You can mix 1/2 broccoli and 1/2 cauliflower if you like. ENJOY!!!

Prep time: 10 minutes

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## Light and Fruity Pie

By Margie

*Great for a light dessert.*

### Ingredients

- 1 package strawberry jello
- 2/3 cup boiling water
- 2 cups ice cubes (approximately 6)
- 1 8 ounce cool whip
- 1 cup diced fresh strawberries
- 1 prepared 8 or 9 inch graham cracker crust



### Cooking Tip



***Cooking with Fruit***

### Directions

Dissolve gelatin completely in boiling water stirring about 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whisk, blend in whipped topping; then whip until smooth. Fold in fruit. Spoon into crust. Chill 3 hours.

Prep time: 10 minutes.

Servings 8

# Summer Recipes!

## Chicken & Summer Vegetable Spanish Rice

By Susan Stolz

*Chicken with lots of Summer Veggies and **Uncle Ben's Instant Rice** is a family favorite. (Eliminate the chicken and it is a tasty vegetarian dish.) I use a turkey roaster and make a lot!*

### Ingredients

1/4 cup of Olive Oil (really depends on the size of the pot)  
4 large cubed chicken breast (BLSL) or 3 - 5 pounds of chicken wings if you aren't concerned with fat  
1 large onion diced  
1 each red and green bell peppers  
2 each large green and yellow zucchini  
5 - 6 plum tomatoes diced  
3 cloves of fresh garlic sliced thin  
1 can stewed tomatoes (just to be sure!)  
2 to 3 cups Uncle Ben's Instant Rice (depends on how much liquid you have created)  
Spices: lots of cumin, salt, pepper and garlic  
Salt to taste

### Directions

After preparing the chicken, I sprinkle it with cumin and let it set while I cut up all the veggies. Saute chicken (for vegetarian start with veggies) for about 5 minutes. Add onions and garlic, another 5 minutes. Add green and red peppers. Seasonings (including more cumin) - cover and simmer another 5 minutes. Add rest of the veggies and stewed tomatoes. Season again - cover and simmer about 30 minutes. Taste the liquid and add seasoning if needed. Add Uncle Ben's Instant Rice and in 5 minutes your ready to serve.

### Did You Know?

***Want to spice up your plain white rice?*** Mix **Uncle Ben's Long Grain White Rice** with medium to hot salsa. This will kick up your rice a notch and it keeps the calories down!