



Fourth of July
**HOUSE
PARTY**

COOKOUTS, CRAFTS & CONTESTS



**CITY OF
NORCO**
HORSETOWN USA

Celebration Guide



COOKOUT RECIPES



FIRECRACKER CORN ON THE COB

INGREDIENTS:

8 Ears of Corn
4 tbsp. Plain, Salted or Compound Butter (see next recipe)

DIRECTIONS:

1. Preheat grill to high.
2. Place the cobs on a hot grill, keeping the corn in its husks to steam as it cooks. Close the grill, checking and turning with tongs, every five minutes or so, for approximately 15-20 minutes.
3. Remove the husks (if you haven't already) and slather with your choice of compound butter or plain, salted butter. If you prefer a smokier, charred corn on the cob, simply add back to the grill after husking for just a little more char.



FREEDOM COMPOUND BUTTER

INGREDIENTS:

- 1 stick Unsalted Butter
- 1 ½ tsp. Lemon Juice
- ½ tsp. Salt
- 1 clove Garlic (minced)
- 3 tbsp. Fresh Parsley (chopped)
- 1 ½ tbsp. Fresh Chopped Herbs (Basil, Oregano, Rosemary, etc.)
- ¼ tsp. Black Pepper

DIRECTIONS:

1. Put all ingredients into a bowl and mix until well combined.
2. Place on a piece of plastic wrap and roll into a log. Twist ends to seal well.
3. Refrigerate at least 1 hour.
4. Slice into rounds and enjoy!

CHILI LIME BUTTER

INGREDIENTS:

- 1 stick Unsalted Butter
- 2 tbsp. Fresh Lime Juice
- 2 tbsp. Honey
- ½ tsp. Chili Powder
- ¼ tsp. Salt

DIRECTIONS:

1. Put all ingredients into a bowl and mix until well combined.
2. Place on a piece of plastic wrap and roll into a log. Twist ends to seal well.
3. Refrigerate at least 1 hour.
4. Slice into rounds and enjoy!



UNCLE SAM'S GRILLED WATERMELON SALAD

INGREDIENTS:

- ¼ Watermelon (medium size)
- ½ cup Crumbled Feta Cheese
- 2 cups Arugula
- ¼ cup Red Onion (sliced)
- 2 tbsp. Fresh Mint (chopped)
- 2 tbsp. Fresh Basil (chopped)
- 2 tbsp. Olive Oil
- 1 tsp. Balsamic Vinegar
- ¼ tsp. Salt
- ¼ tsp. Pepper

DIRECTIONS:

1. Preheat grill to high heat.
2. Cut watermelon into 1-inch-thick slices and remove the rind. Brush each piece with 1 tbsp. olive oil.
3. Grill watermelon until char lines develop and watermelon lightly browns, about 3 minutes each side. Remove from heat and chop into large chunks.
4. In large bowl, gently combine watermelon, feta, arugula, red onion, mint and basil.
5. Whisk together 1 tbsp. olive oil, balsamic (add more to taste) salt and pepper. Gently combine with rest of the salad. Serve and enjoy!



YANKEE DOODLE SKEWERS

INGREDIENTS:

- 4 Zucchini or Summer Squash (large size)
- 1 head Cauliflower (cut into florets)
- 1 Maui Onion (large size)
- 8 Skewers (soak in water for 20 minutes)
- Extra-Virgin Olive Oil (for drizzling)
- Kosher Salt
- Black Pepper
- Parsley (for garnish)
- Red Pepper Flakes (optional)
- ¼ cup Crumbled Feta Cheese

DIRECTIONS:

1. Preheat grill to medium-high.
2. Shave zucchini and yellow squash into long strips. Cut onion into quarter pieces.
3. Skewer zucchini, yellow squash, onion and cauliflower. Drizzle with olive oil and season with salt and pepper.
4. Grill, turning occasionally, until vegetables are tender and slightly charred, 10-12 minutes.
5. Crumble with feta when served.



INDEPENDENCE BURGERS

INGREDIENTS:

1½ lb. 80% Lean Ground Beef Chuck
Kosher Salt
Freshly Ground Pepper
8 thin slices Cheddar Cheese (optional)
4 Soft Sesame Buns (split)
Bibb Lettuce and Sliced Tomato (for topping)

DIRECTIONS:

1. Preheat grill to high.
2. Sprinkle ground beef evenly with ½ tsp. salt in a large bowl.
3. Gently form the meat into 4 balls, then lightly press into 4-inch-wide, 1-inch-thick patties. Make a 2-inch-wide indentation in the center of each with your thumb to prevent the burgers from bulging when grilled.
4. Season the patties with salt and pepper. Grill, undisturbed, until marked on bottom, 3-5 minutes. Turn and grill until the other side is marked and the patties feel firm, 3-5 more minutes. If desired, top each burger with 2 slices of cheese during the last 2 minutes of cooking and cover with a disposable aluminum pan to melt.



BATTLE CRY BBQ CHICKEN

INGREDIENTS:

3-4 lbs. Chicken Pieces (leg, thigh, wings, and/or breast)
2 tbsp. Olive Oil
Salt and Pepper (to taste)
2 cups Barbecue Sauce

DIRECTIONS:

1. Preheat grill to medium heat. Season chicken with salt and pepper to taste.
2. Cook chicken on an oiled grate for 15 minutes. Turnover, baste with barbecue sauce. Cook an additional 20-30 minutes continuing to brush with sauce. (Breast could reach 165 degrees and thighs at 175 degrees).
3. Let chicken rest 5 minutes before serving.



OLD GLORY GRILLED FISH TACOS

TACO INGREDIENTS:

4 Corn Tortillas
1 Cod Fillet (medium size)
2 tbsp. Olive Oil
2 Limes (medium sized, halved)
1 Garlic Clove, minced
¼ tsp. Ground Cumin
¼ tsp. Chili Powder
Salt and Black Pepper
½ Avocado (diced)
Sour Cream
Slaw (see recipe)

SLAW INGREDIENTS:

½ Red Cabbage (small size, sliced thin)
¼ cup Cilantro (chopped)
¾ cup Red Onion (thinly sliced)
1 tbsp. Lime Juice
1 tbsp. Olive Oil

DIRECTIONS:

1. Preheat grill to medium-high heat.
2. In a bowl, whisk together the olive oil, lime juice, garlic, chili powder, cumin, salt and pepper.
3. Place fish in marinade and refrigerate for 20 minutes.
4. Brush grill grates with oil and place fish on grill. Grill until cooked through, approximately 3 minutes per side.
5. Transfer to a plate, break into pieces and set aside.
6. Warm the tortillas on the grill for approximately 2 minutes per side.
7. To construct taco, break up some of the cooked fish, place in warm tortilla, and top with slaw and avocado.

Slaw: In a bowl, add cabbage, red onion, cilantro, lime juice, olive oil, salt and pepper. Toss to combine. Taste and adjust seasoning if needed.



RED, WHITE & BACON WRAPPED ASPARAGUS

INGREDIENTS:

1 bunch Asparagus (thinner stalks work best)
4 strips Bacon
1 tbsp. Extra-Virgin Olive Oil
Kosher Salt
Cracked Black Pepper

DIRECTIONS:

1. Preheat the grill to medium-high heat.
2. Rinse and trim the asparagus (trim at least an inch and a half up the stem.)
3. Lay the asparagus flat on a cutting board and drizzle the asparagus with the olive oil and season to taste with the salt and pepper. Gently roll around the cutting board to ensure all of the asparagus has been seasoned.
4. Gather the asparagus into bundles of 6-8 shoots and wrap with a half piece of bacon. Try gently tucking the end of the bacon into itself at the end to secure. Toothpicks are also an option to secure the bacon, but be sure to remove them before serving.
5. Place the bundles directly on the grill grates and cook for 4-5 minutes per side, or until the asparagus is tender and the bacon is crisp. Serve immediately.



BETSY ROSS'S BACON BAKED BEANS

INGREDIENTS:

- ½ cup Ketchup
- ½ cup Barbecue Sauce
- ¼ cup Brown Sugar
- 2 cloves Garlic (minced)
- 2 tbsp. Dijon Mustard
- 1 tbsp. Worcestershire Sauce
- Kosher Salt
- Ground Black Pepper
- 3 (15 oz.) Canned Navy Beans (rinsed and drained)
- 6 strips Bacon (chopped)
- Jalapenos (optional)

DIRECTIONS:

1. Preheat oven to 375 degrees.
2. In a large bowl, whisk together ketchup, barbecue sauce, brown sugar, Dijon, Worcestershire, garlic, salt and pepper. Add beans and toss until coated.
3. Transfer to large baking dish or Dutch oven. Top with bacon and bake until browned and crispy, about 1 hour.



PATRIOT POTATO SALAD

INGREDIENTS:

- 3½ lb. Yukon Gold Potatoes
- Kosher Salt
- Ground Black Pepper
- 1 cup Mayonnaise
- 3 tbsp. Yellow Mustard
- 6 Hard-Boiled Eggs (peeled and chopped)
- 3 Celery Ribs (thinly sliced, plus ¼ cup leaves)
- 6 Scallions (thinly sliced)
- 1/3 cup Fresh Flat-Leaf Parsley (chopped)
- 1 (4 oz.) Jar Diced Pimentos (drained)
- Sweet Paprika (for garnish)
- Diced Red Onions (optional)

DIRECTIONS:

1. Peel and cut potatoes into 1-inch pieces. Place potatoes in a medium saucepan. Cover with cold, salted water. Simmer until tender, approximately 4-5 minutes. Drain.
2. Combine mayonnaise, mustard, potatoes, eggs, celery and leaves, scallions, parsley, and pimentos. Toss to combine. Season with salt and pepper. Garnish with paprika.



CELEBRATORY STRAWBERRY SHORTCAKE

INGREDIENTS:

- 2 cups Fresh Strawberries
- 1/3 cup Confectioners' Sugar
- 1 tbsp. Lemon Juice (or to taste)
- 1½ cups Frozen Whipped Topping (thawed)
- 1 (12 oz.) Pound Cake (packaged/prepared)

DIRECTIONS:

1. Slice and mix the strawberries in a bowl with confectioners' sugar and lemon juice. Allow to stand approximately 15 minutes to form juice. Stir several times.
2. Place a slice of pound cake onto a dessert plate, and spoon about 1/3 cup of strawberries and juice over the cake. Place a dollop of whipped topping on the berries, and top with another cake slice. Spoon another tablespoon or so of strawberries over the top and serve.



LADY LIBERTY'S LEMONADE

INGREDIENTS:

½ lb. Strawberries
1½ cups Lemon Juice
2 cups Sugar
2 cups Water

DIRECTIONS:

1. Trim the stems off the strawberries and puree using a blender or food processor.
2. Make a simple syrup. Add sugar and water to a saucepan, simmer and stir until sugar is dissolved. Remove from heat and cool to room temperature.
3. Combine syrup (how much simple syrup you add depends on how sweet you like your lemonade), lemon juice, and pureed strawberries to a carafe. Stir to combine.
4. Chill.
5. Don't forget to add a little "spirit" (if you choose and are over 21, of course).



CRAFTS & COLORING



STAR SPANGLED SLIME

SUPPLIES:

5 oz. White School Glue
Liquid Starch
Food Coloring
Cups and Craft Sticks (for mixing)
Glitter (optional)

DIRECTIONS:

1. Pour glue into cup, add a tbsp. of water, food coloring and glitter, and mix well with the craft stick.
2. Add approximately $\frac{1}{4}$ cup or less of liquid starch. Keep stirring and it will start to form.
3. Take out of the cup and begin kneading. If the slime is too sticky, add a little bit of starch at a time (about 1 tsp or less). Store in sealed container.



FOURTH OF JULY ROCKETS

SUPPLIES:

Cardboard Tubes (toilet paper, paper towels, gift wrap, etc.)

White Glue

Paper (construction or scrapbook)

Straws

Decorations/Embellishments (glitter, sequins, ribbons, pipe cleaners, etc.)

Optional: Paint, Paint Brushes, Tissue Paper for "Flames"

DIRECTIONS:

1. Start by decorating your tubes any way that you wish. Have fun with it! Add glitter, paint, sequins or decorated patterned papers onto the tubes.
2. To create the rocket cap, cut a circle from a sheet of paper.
3. Trace around a lid from the kitchen, approximately 5" across.
4. Cut a slit halfway through to the center of the circle. Roll into a cone shape and secure with glue.
5. Use the glue to attach the caps to the rockets. Add a straw "fuse" and tissue paper "flames."



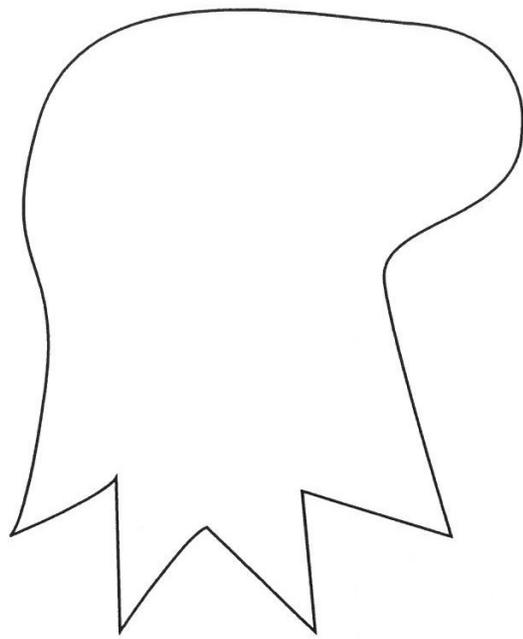
HANDPRINT BALD EAGLE

SUPPLIES:

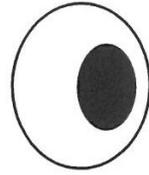
Colored Card Stock
Glue Stick
Scissors
Googly Eyes (Optional)
Bald Eagle Template (see next page)

DIRECTIONS:

1. Print out the eagle craft template and cut out pieces.
2. Trace your child's handprint onto brown paper and cut out.
3. Assemble the eagle by gluing the child's handprint behind the body.
4. Glue the tail feathers on the bottom of the eagle, behind the body.
5. Secure the two claws to the base of the body, where the tail feathers and body meet.
6. Glue the head to the top of the body.
7. Attach the beak to the edge of the head so half is on the head and half is off of the head.
8. Glue the eye to the left of the beak.



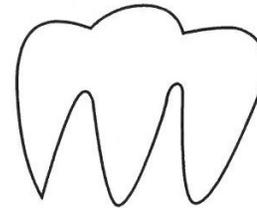
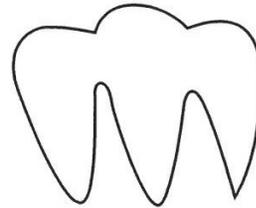
head



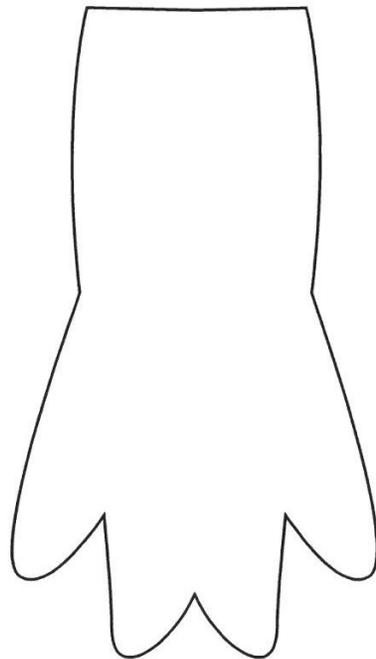
eyes



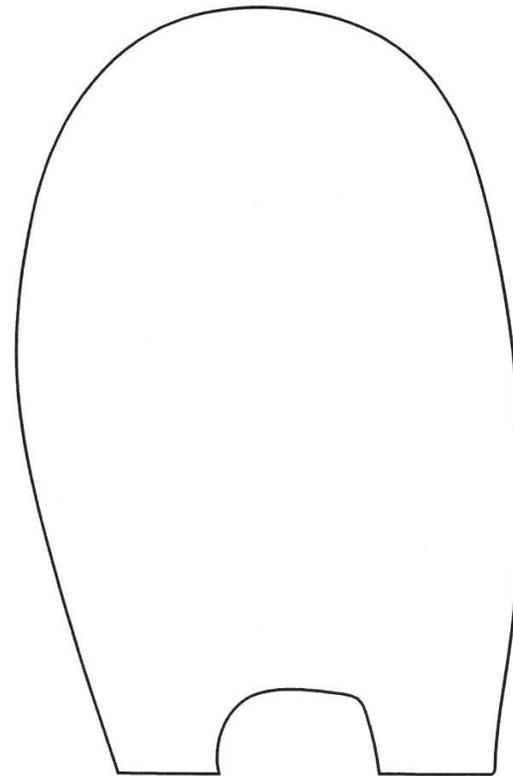
beak



feet

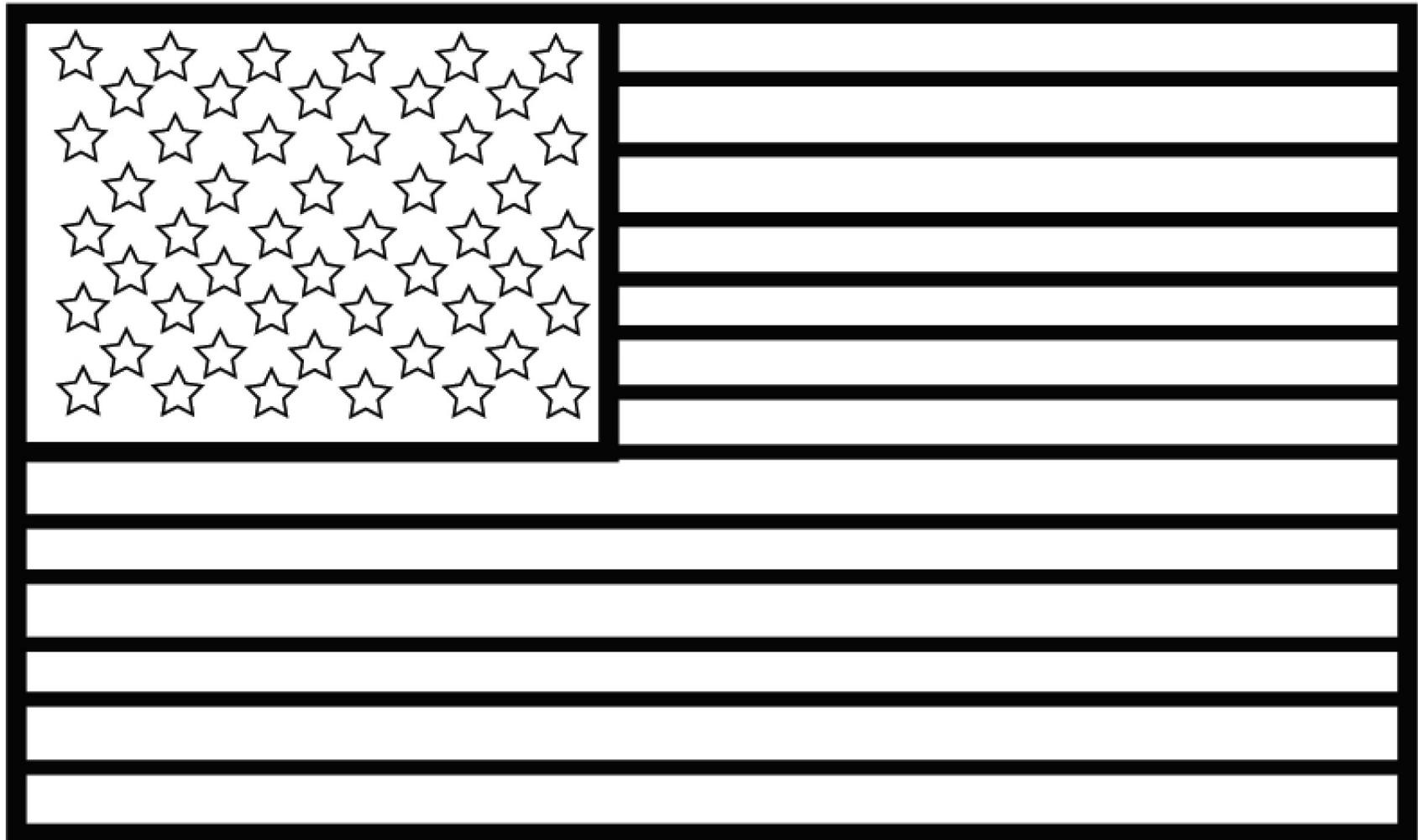


tail feathers

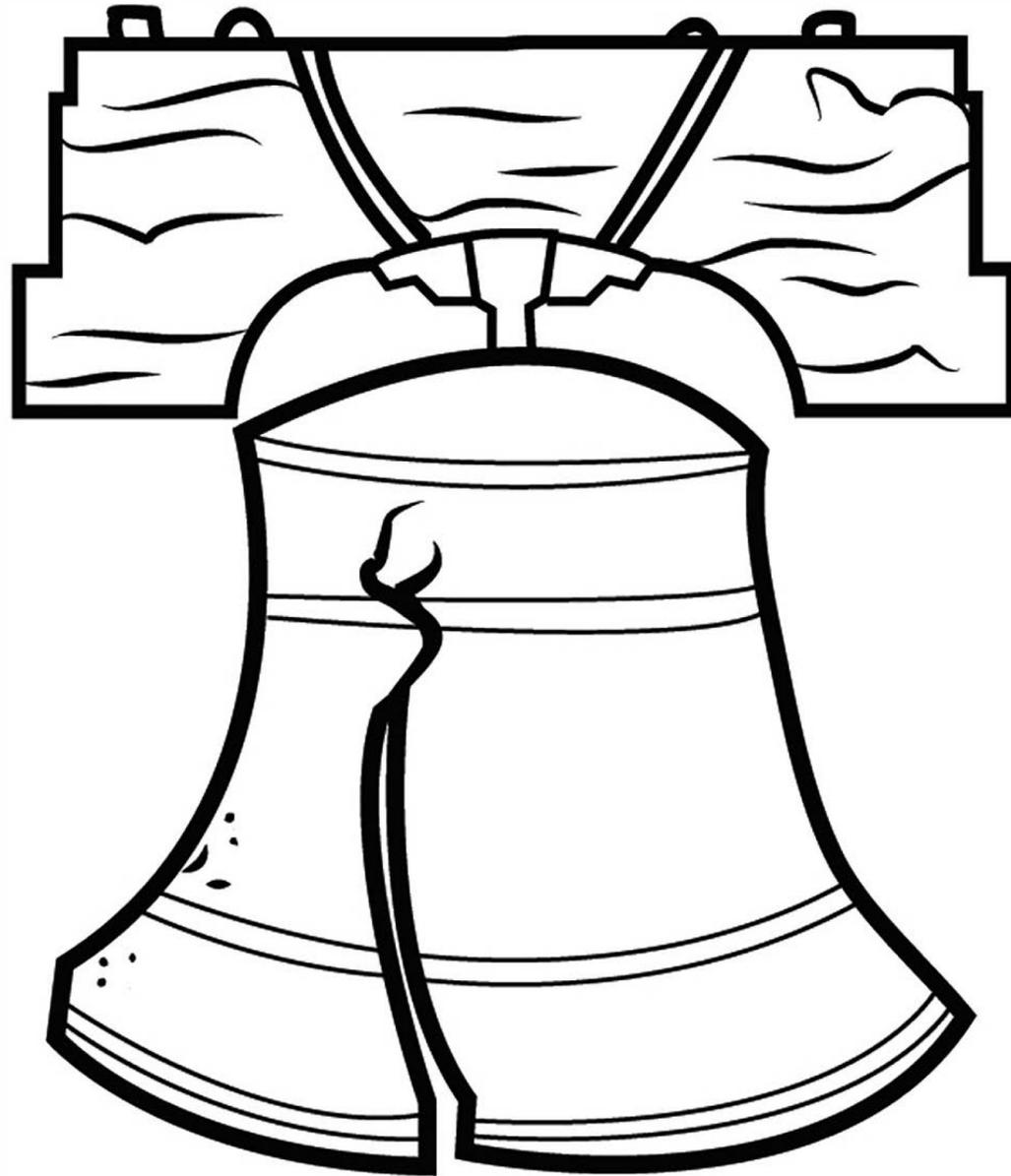


body

★ THE ★
AMERICAN FLAG

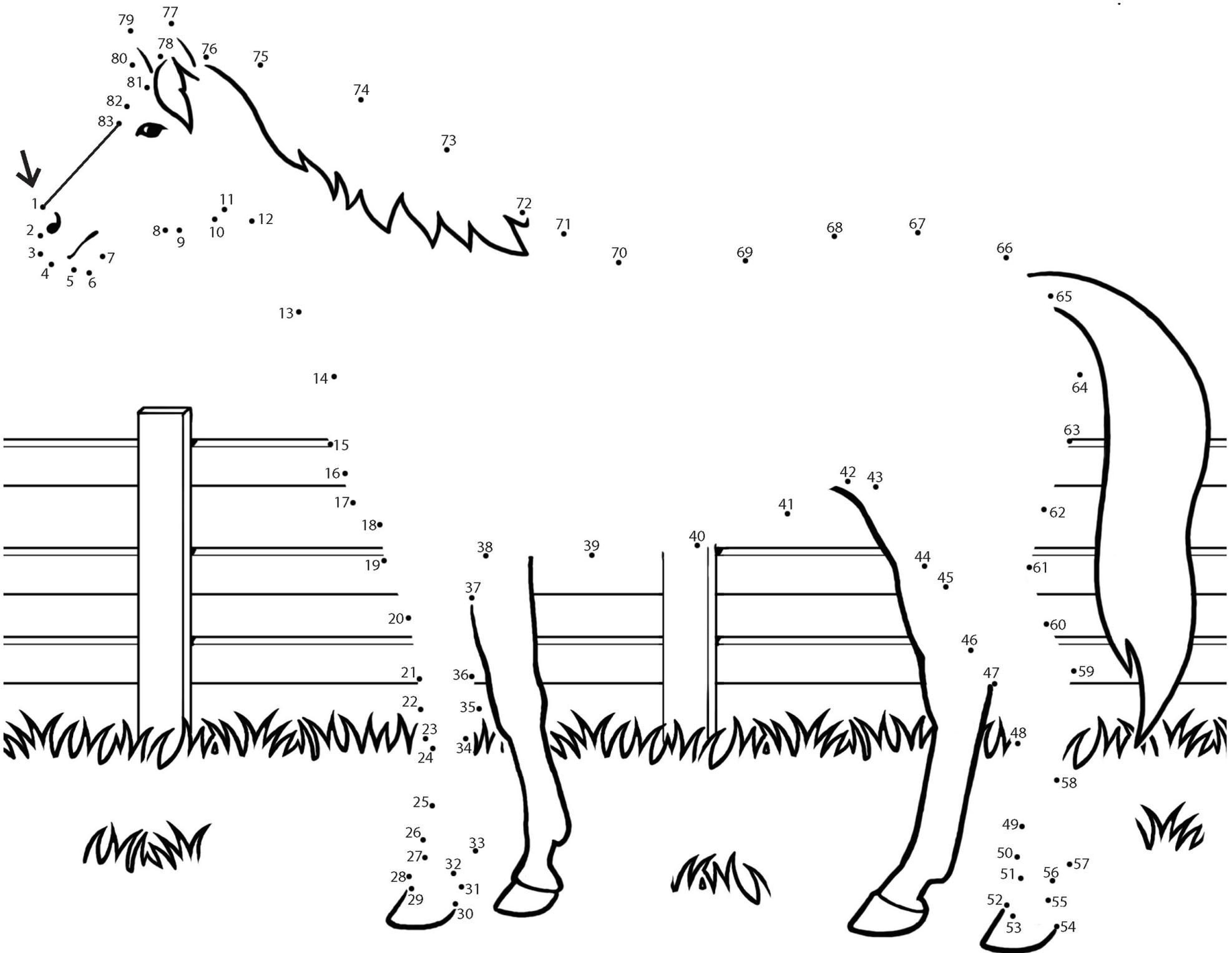


THE LIBERTY BELL



BALD EAGLE







COME RIDE, PLAY AND STAY IN...

HORSE TOWN
USA
NORCOCA®



GAMES & ACTIVITIES



EGG RACE

SUPPLIES:

Eggs (Preferably Hard Boiled)
Spoon (one spoon for every participant)
2 Cones

DIRECTIONS:

1. Using a cone, mark the start and finish line. If you don't have cones, you can use anything available.
2. Place the egg onto participants' spoons and place their other arm behind their back.
3. When the race starts, participants will run as fast as they can toward the finish line without the egg rolling off of the spoon.
4. If the egg falls, the participant starts again.
5. Whoever crosses the finish line first with their egg still balanced on their spoon and an arm behind their back, wins!



WATER BOTTLE BOWLING

SUPPLIES:

- 10 Empty Bottles (any size)
- 10 Different Colors of Food Coloring
- 1 Ball

DIRECTIONS:

1. Fill up 10 bottles with water, and add food coloring for more fun!
2. Set them up in a bowling formation and use any size ball to knock them down.

WORD SEARCH

INDEPENDENCE

BARBECUE

FREEDOM

NORCO

LIBERTY

NORCONIAN

FIREWORKS

FAMILY

PRIDE

ANTHEM

HORSETOWN

AMERICA

PARADE

FLAG

STARS

PATRIOTIC

STRIPES

SUMMER

JULY

USA

Y S W P A T R I O T I C Y N V
U V N J Z E Z X I Q Y Y S O L
S P A R A D E E N N Z F T R I
A A T S F I K A D N S L B C B
I F M B V H X C E K S A W O E
B N A E W U J Z P H W G S N R
N A O M R I F R E E D O M I T
E Z R R I I D R N N B O K A Y
G G F B C L C U D P H S U N I
J U L Y E O Y A E P S T I A S
R E B Z H C T C N R G R H N T
F X G T F W U R C I X I Y T A
S U M M E R X E E D K P J H R
H O R S E T O W N E X E Z E S
G S F I R E W O R K S S N M G