

SHANNON'S IN THE KITCHEN



RED, WHITE & BARBECUE



★ A VINTAGE AMERICAN RECIPE COLLECTION ★



SPECIAL BONUS SECTION



Favorite Recipes

from America's Most Famous Address



GOOD FOOD ♥ GOOD FRIENDS ♥ LONG WEEKENDS

SHANNON'S IN THE KITCHEN

★ LABOR DAY COLLECTION ★

ONE LAST TASTE[!] *of Summer*

Labor Day signals the unofficial end of summer, but the **memories** — and the **recipes** — can go far beyond one weekend.

Growing up on a dairy farm, we didn't take a lot of family vacations, which probably made the ones we did take feel even more special. Some of my favorite memories are simply being together — family trips, time with my brothers, good food and those end-of-summer days you wish could last a little longer.

This picture of my brother **Chad** and me is from one of those trips, and it still makes me smile.

This collection is a little bit of that feeling: easy recipes for gathering around the table, along with a few vintage American favorites as we celebrate America's 250th. Whether you're having a Labor Day barbecue, packing a picnic, feeding a crowd or just making something good for the people you love, **these are recipes meant to be enjoyed long after summer is over.**

I hope a few of them become part of your own good memories.

Love, Shannon ♥



GOOD FOOD



GOOD FRIENDS



LONG WEEKENDS



Dill Pickle Dip

Cool, creamy and loaded with chopped dill pickles and fresh dill. This easy dip disappears fast at every Labor Day table.

★ INGREDIENTS ★

- 8 oz cream cheese, softened
- ½ cup sour cream
- 2 tablespoons dill pickle juice
- ¼ teaspoon garlic powder
- 1 tablespoon chopped fresh dill
- 1 cup diced dill pickles
- Potato chips, crackers or vegetables, for serving

★ DIRECTIONS ★

- 1 Beat cream cheese until smooth.
- 2 Add sour cream, pickle juice, garlic powder and fresh dill. Mix until combined.
- 3 Fold in diced dill pickles.
- 4 Transfer to a serving bowl and serve with chips, crackers or vegetables.



Shannon's Tip

Make the dip a few hours ahead and refrigerate it so the dill and pickle flavors have time to come together. Give it a quick stir before serving.



Potato Salad

Creamy, tangy and just the right touch of sweet. This classic potato salad is a potluck legend and the first bowl to disappear. Perfect for cookouts, picnics and every Labor Day table.

★ INGREDIENTS ★

- 3 lbs. starchy potatoes (Russet or Yukon gold)
- ½ cup chopped celery
- 5 hard-boiled eggs, peeled and chopped
- ¼ cup finely chopped white onion
- 1 cup mayonnaise
- ¼ cup granulated sugar
- 2 tablespoons white vinegar or rice vinegar
- 2 tablespoons yellow mustard
- Salt to taste

★ DIRECTIONS ★

- 1 Peel and chop potatoes into 1-inch pieces.
- 2 Place the potatoes into a deep pot, and cover with water. Add a heaping teaspoon of salt to the pot and bring the potatoes to a boil. Cook until potatoes are tender. Drain and rinse with cold water until completely cool.
- 3 Place potatoes, celery, eggs, and onion in a large salad bowl.
- 4 In a separate bowl, whisk together mayonnaise, sugar, vinegar, and yellow mustard.
- 5 Pour dressing mixture over the ingredients in the salad bowl.
- 6 Toss until fully combined.
- 7 Chill for at least one hour before serving.



Shannon's Tip

Make the salad a few hours ahead and refrigerate it so the flavors have time to come together. Give it a gentle stir before serving.





VINTAGE ORANGE

Creamsicle Fluff

There are a lot of orange fluff recipes out there, but nothing says vintage quite like a salad with mini marshmallows and Cool Whip. This one is a family favorite, and I hope you enjoy it as much as we do.

★ INGREDIENTS ★

- (1) 3 Ounce Box Orange Jello
- (1) 3 Ounce Box French Vanilla Instant Pudding
- 1 Cup Boiling Water
- ½ Cup Cold Water
- 8 Ounces Extra Creamy Cool Whip
- (2) 14 Ounce Cans Mandarin Oranges
- 1 Cup Mini Marshmallows

★ DIRECTIONS ★

1. In a large bowl, combine orange jello and boiling water. Stir until combined.
2. Stir in cold water, and refrigerate for 15–20 minutes.
3. Stir in pudding mix, and refrigerate for another 15–20 minutes until slightly thickened.
4. Fold in Cool Whip, mini marshmallows, and oranges. Enjoy!



Shannon's Tip

The cottage cheese versions are good, too, but they have a slightly different texture. You can also easily add maraschino cherries for a little pop of color.



EASY 4-INGREDIENT

Corn Dog Muffins

These little corn dog muffins are the ultimate cookout shortcut. Just four simple ingredients, a regular muffin pan, and you've got a crowd-pleasing snack that's perfect for Labor Day.

★ INGREDIENTS ★

- 2 (8.5-ounce) boxes Jiffy Corn Muffin Mix
- 2 eggs
- 2/3 cup milk
- 4 hot dogs

★ DIRECTIONS ★

- 1** Preheat oven to 400°F. Grease a regular 12-cup muffin pan or use paper liners.
- 2** Prepare the Jiffy mix with the eggs and milk, stirring just until combined.
- 3** Cut the hot dogs into bite-size pieces. Stir most of the pieces into the batter, saving a few for the tops.
- 4** Fill the muffin cups about 2/3 full. Add a few reserved hot dog pieces on top.
- 5** Bake 13–15 minutes, or until golden brown.



Shannon's Tip ♥

These are best served warm with ketchup and mustard. They're easy to grab, fun to eat, and perfect for a crowd — especially at a Labor Day cookout!



FIVE INGREDIENTS OR LESS

Mom's CALICO BEANS

This is one of those recipes that belongs at a Labor Day get-together. Sweet, smoky and loaded with beans, it's easy to make ahead — and even easier in the Crock-Pot.

★ INGREDIENTS ★

- 1 lb ground beef
- ½ lb bacon, chopped
- ¾ cup ketchup
- ½ cup chopped onion
- ½ tsp salt
- ½ cup brown sugar
- 1 tsp mustard
- 2 tsp vinegar
- 1 (28 oz) can pork & beans
- 1 (15 oz) can light red kidney beans, drained
- 1 (15 oz) can Great Northern beans, drained
- 1 (15 oz) can butter beans, drained

★ DIRECTIONS ★

- 1 Heat oven to 350°F.
- 2 Brown the ground beef, bacon and onion together. Drain well.
- 3 Stir in the ketchup, salt, brown sugar, mustard and vinegar.
- 4 Add the pork & beans, kidney beans, Great Northern beans and butter beans. Stir everything together.
- 5 Transfer to a covered casserole dish and bake at 350°F for 1 hour.



Shannon's Shortcut ♥

This recipe is a crowd-pleaser and tastes even better the next day. Perfect for potlucks and picnics!



★ CROCK-POT OPTION ★

Brown the ground beef, bacon and onion; drain well. Transfer to the slow cooker and add all remaining ingredients. Stir to combine.

Cover and cook on LOW for 4–5 hours or HIGH for 2–3 hours, until everything is hot and the flavors have come together.

Labor Day Tip: ♥

Once the beans are hot, turn the Crock-Pot to WARM and let everyone help themselves. It keeps the beans ready to serve without taking up oven space.

ESTIMATED NUTRITION PER SERVING

Calories	Protein	Carbohydrates	Fat	Fiber	Sodium
430	26g	48g	19g	6g	860mg





★ LABOR DAY COLLECTION ★



AIR FRYER LABOR DAY

Copycat Corn

Labor Day was made for corn on the cob. But if you want to skip the mosquitoes and hot weather, this air fryer version gives you that favorite-restaurant flavor with less work and all the taste.

★ INGREDIENTS ★

- 4 ears fresh yellow corn
- 2 tablespoons olive oil
- 1¼ teaspoons kosher salt, divided
- ½ cup butter, divided
- ½ teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried oregano
- 1 teaspoon paprika
- ¼ teaspoon cayenne pepper

★ DIRECTIONS ★

- 1 Cut each ear of corn into approximately 2-inch rounds.
- 2 Toss the corn with the olive oil, 1 teaspoon kosher salt and 2 tablespoons melted butter.
- 3 Preheat the air fryer to 400°F.
- 4 Air fry the corn for about 15 minutes, turning the pieces occasionally, until golden.
- 5 While the corn cooks, put the remaining butter in a microwave-safe bowl and microwave until melted. Stir in the remaining ¼ teaspoon salt, black pepper, onion powder, garlic powder, thyme, oregano, paprika and cayenne. Adjust the seasonings to your taste.
- 6 Add the cooked corn to the seasoned butter and coat well before serving.



Shannon's Tip

Melt the seasoned butter right in the bowl you'll use for the corn. One less dish to wash. And don't forget the ranch for dipping.



MOM'S Scotch-A-Roos!

One of my mom's most requested bars—and for good reason! With a chewy peanut butter and Rice Krispies base and a smooth chocolate-butterscotch topping, these classic no-bake treats disappear fast at every gathering.

★ INGREDIENTS ★

- 1 cup sugar
- 1 cup corn syrup
- 1 cup peanut butter
- 6 cups Rice Krispies
- 6 oz. pkg. butterscotch chips
- 6 oz. pkg. semi-sweet chocolate chips

★ DIRECTIONS ★

1. Microwave sugar and syrup for 3 minutes on high.
2. Blend in peanut butter, then Rice Krispies.
3. Press mixture into a 9x13 pan.
4. Microwave chocolate chips and butterscotch chips for 3½ minutes on high, stirring frequently until chips are melted and mixture is smooth.
5. Spread over bars.
6. Chill until top is firm. Cut into bars and enjoy!



Shannon's Tip ♥

I like to add a little coconut oil to the chocolate and butterscotch mixture. It makes the topping smoother and easier to spread, and it still hardens perfectly when chilled!



LABOR DAY

Potluck Favorites

CLASSIC RECIPES THAT BRING EVERYONE TOGETHER

1. CLASSIC COLESLAW

★ INGREDIENTS ★

- 10 oz coleslaw mix
- 1 cup carrots
- ½ cup mayonnaise
- 3 tbsp apple cider vinegar
- ¼ cup milk
- 2 tbsp sugar
- 1 tbsp parsley
- 2 green onions

★ DIRECTIONS ★

In a large bowl, combine the coleslaw mix, carrots and green onions.

In a separate bowl, whisk together the mayonnaise, apple cider vinegar, milk and sugar until smooth.

Pour over the vegetables and toss well to coat.

Stir in the parsley. Cover and refrigerate until chilled before serving.



2. HAMBURGER CASSEROLE

★ INGREDIENTS ★

- 4 cups egg noodles
- 1 lb ground beef
- 1 (10 oz) can cream of tomato soup
- 1 cup green pepper
- 1 tsp garlic
- 1 tsp Italian seasoning
- 8 oz tomato sauce
- 14 oz tomatoes
- ½ cup peas and carrots
- 1 cup corn
- 2 cups cheddar jack cheese
- Salt
- Black pepper

★ DIRECTIONS ★

Cook the egg noodles according to package directions; drain. Brown the ground beef and drain excess fat. Add the green pepper and garlic and cook until slightly softened. Stir in the Italian seasoning, tomato sauce, tomatoes, peas and carrots, and corn. Season with salt and black pepper. Fold in the cooked noodles and cream of tomato soup. Transfer to a casserole dish and top with cheddar jack cheese. Cover and bake at 350°F for 45 minutes. Uncover and bake another 15 minutes, or until hot and bubbly and the cheese is melted. (Depending on your oven and casserole dish, it may be ready before the full hour.)

3. MACARONI SALAD

★ DRESSING ★

- 1 cup mayonnaise
- 2 tbsp sweet pickle relish
- 1 tbsp granulated sugar
- 2 tbsp Dijon mustard
- 1½ tbsp apple cider vinegar
- ½ tsp salt
- ¼ tsp onion powder
- ¼ tsp black pepper

★ MACARONI SALAD ★

- 12 oz elbow macaroni noodles
- ½ cup red bell pepper
- ½ cup celery
- ½ cup red onion
- ½ cup carrot
- 1 hard-boiled egg

★ DIRECTIONS ★

Cook the macaroni according to package directions; drain and cool. In a large bowl, whisk together the dressing ingredients. Add the cooled macaroni, red bell pepper, celery, red onion, carrot and chopped hard-boiled egg. Toss until everything is evenly coated. Cover and refrigerate until well chilled.



LABOR DAY

Potluck Favorites

CLASSIC RECIPES THAT BRING EVERYONE TOGETHER

4. DILL PICKLE PASTA SALAD

★ INGREDIENTS ★

- 16 oz rotini pasta
- 2 cups dill pickles
- 1½ cups cheddar cheese
- 1–2 tbsp dill
- ½ cup mayonnaise
- ½ cup sour cream
- 1 tbsp dried dill
- ½ tsp onion powder
- ½ tsp black pepper
- ½ tsp garlic powder
- 2 tbsp dill pickle juice

★ DIRECTIONS ★

Cook the rotini according to package directions; drain and cool. In a large bowl, whisk together the mayonnaise, sour cream, dried dill, onion powder, black pepper, garlic powder and pickle juice. Add the cooled pasta, chopped dill pickles, cheddar cheese and fresh dill. Toss until evenly coated. Cover and refrigerate until chilled.



5. BACON CHEESEBURGER SLIDERS

★ INGREDIENTS ★

- 1 lb bacon
- 1 lb ground beef
- 1 tsp garlic
- ½ tsp sea salt
- 1 tsp dried onion flakes
- ½ tsp black pepper
- 3 oz cream cheese
- ½ cup barbecue sauce
- 2 tsp Dijon mustard
- 2 cups cheddar cheese
- 1–2 pkg Hawaiian rolls
- ½ cup butter
- 1–2 tbsp sesame seeds

★ DIRECTIONS ★

Cook the bacon until crisp; drain and crumble. Brown the ground beef with the garlic, salt, dried onion flakes and black pepper; drain excess fat. Reduce the heat and stir in the cream cheese, barbecue sauce and Dijon mustard until combined. Stir in the bacon. Split the Hawaiian rolls and arrange the bottoms in a baking dish. Spread the beef mixture over the rolls, top with cheddar cheese and replace the tops. Brush with melted butter and sprinkle with sesame seeds. Bake at 350°F until the cheese is melted and the sliders are hot, about 15–20 minutes. Cut apart and serve.



SHANNON'S IN THE KITCHEN

★ LABOR DAY COLLECTION ★



LADY BIRD JOHNSON

★ *Sweet Tea* ★



LYNDON B. JOHNSON

★ *Texas Barbecue Bites* ★



AMERICA'S *Most Famous* ADDRESS

Vintage favorites

from the kitchens, cookbooks and memories of presidents and first ladies who once called the White House home.

For generations, some of America's most memorable meals have been served at one very famous address.

Beyond the grand dining rooms were family favorites, backyard barbecues, summer picnics, treasured recipes and the foods that presidents and first ladies simply loved to eat. Some came from their hometowns. Others became family traditions. And quite a few were surprisingly simple.

These recipes offer a delicious little glimpse into another side of White House history — what was served, what became a favorite, and the stories that happened around the table.

From Texas barbecue to Southern favorites and recipes passed along by first ladies, they're a reminder that some of the best history is found in the kitchen. ♥

≡ 1600 PENNSYLVANIA AVENUE ≡
The White House

Behind the famous address...!

We sometimes forget that the White House is, first and foremost, a home. Kings, queens and dignitaries have gathered there, but more importantly, so have families and friends. Birthdays were celebrated, holidays were shared, and favorite foods found their way to the table again and again.

The recipes in this collection were gathered from vintage archives, family cookbooks and documented favorites to give you a little slice of Americana to enjoy at home — any time of the year.



★ ROSALYNN CARTER ★

Plains Special Cheese Ring



★ BETTY FORD ★

3-Ingredient Caramel Peaches



★ RONALD & NANCY REAGAN ★

Macaroni and Cheese



LOW & SLOW Oven Ribs

You don't need a grill to make really good ribs. These cook low and slow in the oven until they're tender, then get sauced and finished uncovered.

★ INGREDIENTS ★

- 2 racks baby back pork ribs, 2½–3 pounds each
- ¼ cup barbecue rub
- ½ cup barbecue sauce, plus more for serving

★ DIRECTIONS ★

- 1 Preheat oven to 225°F.
- 2 Remove the membrane from the back of each rack of ribs and pat dry.
- 3 Rub all over with the barbecue rub. Let rest at least 30 minutes, or refrigerate uncovered up to 16 hours.
- 4 Wrap each rack tightly in heavy-duty foil.
- 5 Place on a rimmed baking sheet and bake for 3–3½ hours, until very tender.
- 6 Carefully unwrap the ribs and discard foil. Brush the ribs generously with barbecue sauce.
- 7 Return to the oven, uncovered, and bake 30–45 minutes, until the ribs are glossy and sticky. Brush with additional sauce if desired, slice and serve.



Shannon's Tip ♥

Don't skip removing the membrane from the back of the ribs. Once you get an edge started, grab it with a paper towel and peel it back—almost like pulling off a piece of Scotch tape. It makes a big difference in how tender the ribs turn out and lets the seasoning get to the meat.



★ A LITTLE TASTE OF AMERICA'S 250TH ★



★ LBJ'S WHITE HOUSE BARBECUE SAUCE ★

President Lyndon B. Johnson was famous for bringing Texas barbecue to the White House. This barbecue sauce was published with the Texas-style rib recipe in *The White House Family Cookbook*. Use it in place of the regular barbecue sauce during the final uncovered portion of this recipe, and serve extra alongside.

MAKES ABOUT 1 QUART

- | | |
|--------------------------------|------------------------------|
| • 2 teaspoons butter | • 1 cup chili sauce |
| • 1 large onion, chopped | • 2 cups ketchup |
| • 1 green bell pepper, chopped | • ¼ cup Worcestershire sauce |
| • 2 garlic cloves, chopped | • 1 bay leaf |
| • 1 cup cider vinegar | • 12 black peppercorns |
| • ¼ cup brown sugar | • 1 fresh parsley sprig |

SAUCE DIRECTIONS

In a sauté pan, melt butter; sauté onion, green pepper and garlic until slightly browned. Transfer to a large saucepan and add remaining ingredients. Bring to a boil, reduce heat and simmer for 1 hour. Strain.



LADY BIRD JOHNSON'S

Ranch Spiced Tea

Straight from the LBJ Ranch, this was a favorite of Lady Bird Johnson's family and guests—summer or winter. Citrus, cinnamon and cloves turn ordinary iced tea into a little taste of Texas history.

★ INGREDIENTS ★

- 8 cups boiling water
- 4 family-size tea bags
- Small can frozen limeade
- Small can frozen orange juice
- 1 stick cinnamon
- Few whole cloves
- Sugar or Sweet'N Low to taste

★ DIRECTIONS ★

Place in a large pot and simmer a few minutes.

May be served hot or cold.



Shannon's Tip ♥

Make the tea ahead and let it chill well so the flavors have time to come together. Serve it over plenty of ice with a slice of lemon and a sprig of mint.

The original recipe says it may be served hot or cold—perfect any time of year.

A LITTLE TASTE OF ★ AMERICA'S 250TH

This spiced tea comes from Lady Bird Johnson's collection of favorite recipes from the LBJ Ranch. The original recipe notes that it was a favorite of family and guests at the ranch—"summer or winter."

A classic Texas recipe ★ *A part of American history*

ENJOY A LITTLE TASTE OF THE LBJ RANCH THIS LABOR DAY!



PRESIDENT REAGAN'S *Favorite Macaroni & Cheese*

Macaroni and cheese was one of President Reagan's favorite comfort foods. This recipe was shared by First Lady Nancy Reagan in a 1983 community cookbook. Simple, cheesy and about as classic as it gets.

★ INGREDIENTS ★

- ½ pound macaroni
- 1 teaspoon butter
- 1 egg, beaten
- 3 cups grated sharp cheddar cheese, reserve ½ cup for topping
- 1 teaspoon dry mustard, dissolved in 1 tablespoon hot water
- 1 teaspoon salt
- 1 cup milk

★ DIRECTIONS ★

1. Preheat oven to 350 F.
2. Boil macaroni noodles and drain.
3. Stir butter, egg and 2 1/2 cups of shredded cheese into the noodles.
4. Pour noodles into a buttered 1 1/2-quart casserole dish.
5. In a separate bowl, combine mustard, salt and milk. Pour over noodles.
6. Sprinkle dish with remaining 1/2 cup of cheese.
7. Bake for 45 minutes or until custard is set and cheese is melted.



Shannon's Tip ♥

Want to give it a little more flavor? Try adding a splash of Worcestershire sauce and a little paprika. You can also add a bit more sharp cheddar on top if you're like me and believe there's no such thing as too much cheese.



ROSALYNN CARTER'S

Plains Special Cheese Ring

A longtime favorite of Rosalynn Carter, this wonderfully vintage cheese ring made its way from Plains, Georgia, all the way to the White House. Sharp cheese, nuts and a little cayenne are molded into a ring and traditionally served with strawberry preserves in the center. It's old-school party food in the very best way.

★ INGREDIENTS ★

- 1 pound grated sharp cheese
- 1 cup finely chopped nuts
- 1 cup mayonnaise
- 1 small onion, finely grated
- Black pepper
- Dash cayenne
- Strawberry preserves, optional

★ DIRECTIONS ★

- 1 Combine everything except the preserves, seasoning with black pepper to taste.
- 2 Mix well and put into a 5- or 6-cup ring mold.
- 3 Refrigerate for several hours or overnight, until firm.
- 4 Unmold to serve.
- 5 If desired, fill the center with strawberry preserves, or serve plain with crackers.



Shannon's Tip ♥

Line the ring mold with plastic wrap for easy removal. And don't skip the strawberry preserves — that sweet-and-savory combination makes it.



BETTY FORD'S

3-Ingredient Caramel Peaches

Betty Ford's Caramel Peaches are one of those recipes that prove simple really can be best. The recipe dates back to 1974, when the Ford family was known for enjoying simple, all-American food. Fresh peaches, brown sugar and butter cook together until warm and syrupy. Add vanilla ice cream and a drizzle of caramel, and you've got an easy dessert that still feels special.

★ INGREDIENTS ★

- 8 firm peaches
- 8 tablespoons brown sugar
- 4 tablespoons butter

Optional for serving:

- Vanilla ice cream

★ DIRECTIONS ★

- 1 Peel the peaches, cut them in half and remove the pits.
- 2 Place the peach halves hollow-side up in a large frying pan. Add 1 tablespoon brown sugar and ½ tablespoon butter to the hollow of each peach.
- 3 Cook over low heat, carefully turning the peaches once, until the juices become thick and syrupy.
- 4 Serve warm, with vanilla ice cream if desired.



Shannon's Tip ♥

Serve these warm with vanilla ice cream and a drizzle of caramel sauce. It's such an easy dessert, but it looks like you did a whole lot more work than you actually did.



SHANNON'S IN THE KITCHEN

★ LABOR DAY COLLECTION ★



THANK YOU

I'm a farm girl at heart, and I've always believed there's something special about gathering around good food with the people you care about.

Celebrating family, friends and the moments we get to spend together is so important to me. It doesn't have to be fancy. Sometimes the best memories come from a simple meal, a full table and taking the time to enjoy the people around you.

Thank you for joining me for this Labor Day collection. I hope you found a few recipes you'll make for your own celebrations—not just this weekend, but throughout the year.

I'm so glad you're here, and I hope you'll continue to follow along.

With love,
Shannon



★ ShannonsInTheKitchen.com ★

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GOOD FOOD ♥ GOOD FRIENDS ♥ LONG WEEKENDS



SIMPLE RECIPES
.....
FOR THE
LONG WEEKEND
.....
★ ★ ★

★ ABOUT SHANNON

*Farm girl at heart.
Food lover always.*

I grew up believing some of the best memories are made around a table. These are the kinds of recipes I come back to again and again — easy, crowd-friendly favorites that don't require a lot of fuss.

Although I put this collection together for Labor Day, these aren't recipes you'll make once and forget about. They're personal favorites you can use year-round whenever you're feeding a crowd, getting together with friends or just feel like celebrating with really good food.

Thank you for following along, cooking with me and being part of *Shannon's in the Kitchen*.



Shannon ♥

GOOD FOOD. ★ GOOD FRIENDS. ★
SOMETHING WORTH CELEBRATING. ★

★ **DIGITAL DOWNLOAD ONLY** ★