



Can-Can Chicken



- 1 tbsp. kosher salt
- 1 tsp. sugar
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. cayenne pepper
- 1 tsp. paprika
- 1 tsp. ground mustard
- 1 broiler/fryer chicken (3-1/2 to 4 lb.)
- 1 can (12 oz.) beer

Directions

1. In a small bowl, mix first seven ingredients. With fingers, carefully loosen skin from chicken; rub seasoning mixture under and over skin. Tuck wings under chicken. Refrigerate, covered, 1 hour.
2. Completely cover all sides of an 8- or 9-in. baking pan with foil. Place a beer-can chicken rack securely in pan. Remove half of beer from can. Using a can opener, make additional large holes in top of can; place can in rack.
3. Stand chicken vertically on rack; place on grill rack. Grill, covered, over indirect medium heat 1-1/4 to 1-1/2 hours or until a thermometer inserted in thickest part of thigh reads 170°-175°.
4. Carefully remove pan from grill; tent chicken with foil. Let stand 15 min. before carving. Serves 6.

<https://www.tasteofhome.com/recipes/can-can-chicken>

Labor Day Fun Facts

1. Labor Day in Canada began in 1872 in Toronto but quickly made its way south to the U.S. Originally it began as a significant demonstration demanding rights for workers.
2. The first U.S. Labor Day was celebrated on Tuesday, September 5, 1882, in New York City, planned by the Central Labor Union. The Labor Day parade of about 10,000 workers took unpaid leave and marched from City Hall past Union Square uptown to 42nd St., and ended in Wendel's Elm Park at 92nd St. and 9th Ave. for a concert, speeches, and a picnic.
3. Oregon was the first state to make Labor Day a holiday in 1887.
4. On June 28, 1894, Congress passed an act making the first Monday in September of each year a legal holiday in the District of Columbia and the territories.
5. What are we celebrating? The contributions and achievements of the 155 million men and women who are in the U.S. workforce.
6. In the late 1800s the average American worked 12-hour days and 7-day weeks to eke out a basic living. Children as young as 5-6 years old worked in factories and mines.
7. The year in which the 8-hour day was firmly established was 1916 with the passage of the Adamson Act. This was the first federal law regulating hours of workers in private companies.
8. Traditionally people did not wear white or seersucker clothes after Labor Day as it unofficially marked the end of summer.
9. The football season starts on or around Labor Day and many teams play their first game of the year during Labor Day weekend. Except during our current pandemic?
10. Labor Day is viewed as the unofficial last day of vacation before the start of the new school year (mourned by students all over). Stated differently, it's the Back-to-School kickoff (cheered by parents all over!).



<https://www.forbes.com/sites/steveodland/2012/08/29/10-labor-day-facts/#6866bc405af3>

Grilled Vegetable Platter



- 1/4 cup olive oil
- 2 tablespoons honey
- 4 teaspoons balsamic vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/8 teaspoon pepper
- Dash salt
- 1 pound fresh asparagus, trimmed
- 3 small carrots, cut in half lengthwise
- 1 large sweet red pepper, cut into 1-inch strips
- 1 medium yellow summer squash, cut into 1/2-inch slices
- 1 medium red onion, cut into wedges

Directions

1. In a small bowl, whisk the first seven ingredients. Place 3 tbsp. marinade in a large re-sealable plastic bag. Add vegetables; seal bag and turn to coat. Marinate 1-1/2 hours at room temp.
2. Transfer vegetables to a grilling grid; place grid on grill rack. Grill vegetables, covered, over medium heat 8-12 min. or until crisp-tender, turning occasionally.
3. Place vegetables on a large serving plate. Drizzle with remaining marinade. Yield: 6 servings.

Editor's Note: If you do not have a grilling grid, use a disposable foil pan. Poke holes in the bottom of the pan with a meat fork to allow liquid to drain.

<https://www.tasteofhome.com/recipes/grilled-vegetable-platter>

Bite-Size Apple Pies

- 1/2 cup sugar
- 2 teaspoons ground cinnamon
- 1 package (14.1 oz.) refrigerated pie pastry
- 3 tablespoons butter, melted, divided
- 2 medium tart apples



Directions

1. Preheat oven to 425°. In a small bowl, mix sugar and cinnamon; reserve 1 tablespoon. On a lightly floured surface, unroll pastry sheets; roll and trim each to an 8-in. square. Brush with 2 tablespoons butter; sprinkle with remaining sugar mixture. Cut each square into eight 1-in. strips.
2. Cut each apple into eight wedges; wrap one strip of pastry around each wedge, placing sugared side of pastry against the apple.
3. Place on a parchment paper-lined baking sheet. Brush tops with remaining butter; sprinkle with reserved sugar mixture. Bake 13-15 minutes or until pastry is golden brown. Serve warm. Yield: 16 servings.

<https://www.tasteofhome.com/recipes/bite-size-apple-pies>



Frozen Sangarita

Frozen Margarita:

- 4 cups ice
- 1/2 cup tequila
- 1/4 cup orange liqueur, such as Grand Marnier or Cointreau
- 1/4 cup fresh lime juice (about 4 limes)
- 1 tablespoon agave

Quickie Frozen Sangria:

- 4 cups ice
- 1/4 bottle red wine, chilled
- 1/2 cup fresh orange juice
- 1/4 cup lemon juice (about 2 lemons)
- 1 tablespoons agave

1. For the frozen margarita: Add to a blender the ice, tequila, orange liquor, lime juice and agave. Blend until combined, adding more ice to make thicker. Remove to a pitcher.
2. For the frozen sangria: Add to a blender the ice, red wine, orange juice, lemon juice and agave. Blend until combined, adding more ice to make thicker. Remove to a pitcher.
3. To serve: Spoon a layer of frozen margarita and then a layer of frozen sangria into a margarita glass and repeat to create layers. Best served with straws!

<http://www.foodnetwork.com/recipes/trisha-yearwood/frozen-sangarita-recipe-2090092>

Cilantro Blue Cheese Slaw

- 8 cups shredded cabbage
 - 1 small red onion, halved and thinly sliced
 - 1/3 cup minced fresh cilantro
 - 1 jalapeno pepper, seeded and minced
 - 1/4 cup crumbled blue cheese
 - 1/4 cup fat-free mayonnaise
 - 1/4 cup reduced-fat sour cream
 - 2 tablespoons rice vinegar
 - 2 tablespoons lime juice
 - 1 garlic clove, minced
 - 1 teaspoon sugar
 - 1 teaspoon grated lime peel
 - 3/4 teaspoon salt
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- 1/2 teaspoon coarsely ground pepper



Directions

1. In a large bowl, combine the cabbage, onion, cilantro and jalapeno. In a small bowl, combine the remaining ingredients; pour over salad and toss to coat. Yield: 8 servings.

Editor's Note: Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

<https://www.tasteofhome.com/recipes/cilantro-blue-cheese-slaw>