

Summer Party Guide

by Celebrations At Home



in partnership with
North American Meat Institute as a contractor to the Beef Checkoff

Funded by Beef Farmers and Ranchers



hot dog bar



Are you new to entertaining or scared to cook for a crowd? Host an outdoor party, fire up the grill, and set up the ultimate hot dog bar! It's the perfect way to entertain because all the prep work is done ahead. When the party is underway you can grill the hot dogs and guests can choose their favorite toppings with an interactive buffet.



BEANS IN JARS

Serve up baked beans in 4-ounce jars so guests can easily grab and go.



FOOD COVERS

Use food umbrella covers to protect dishes from pesky bugs.



TOPPINGS DISPLAY

Use a spice riser to hold hot dog toppings. Place toppings in small jars with spoons and tongs.

Hot Dog Toppings Checklist

Use this checklist when you plan and shop for your ultimate hot dog bar.

TOPPINGS

- corn relish
- bacon
- chopped onion
- sautéed onion
- sautéed peppers
- sauerkraut
- pickle relish
- slaw
- jalapeños
- cucumber slices
- matchstick carrots
- cut tomatoes
- pickle spears
- shredded cheddar cheese
- chili
- pineapple chunks

CONDIMENTS

- ketchup
- brown or grainy mustard
- yellow mustard
- bbq sauce
- teriyaki sauce

- **Be Beef-Prepared:** start with all-beef hot dogs, and buns. Choose from a variety of kosher, uncured, organic, or grass-fed brands.
- Garnish hot dogs with fresh cilantro, parsley, or basil.
- Hot dogs with a mini toppings bar are also a good idea for tailgates & camping parties.





Set the Scene

- Set up a tablescape that takes you from Memorial Day, to July 4th, to Labor Day with red and blue table decorations.
- Set up a tent or patio umbrellas so guests can move out of the sun.
- Make sure you have plenty of ice on hand. You'll need it for drinks as well as to keep anything chilled for serving.
- Create a playlist for the party. Add summer favorites from Pop, Reggae, Classic or Alt Rock, or Country.
- Hang string lights overhead if you'll be entertaining after sundown.



A COOL WELCOME

As guests arrive, welcome them with a cool refreshing drink.

Pre-fill jars with an assortment of lemonade, and place a lid with holes for paper straws.

Display the jars on ice so guests can quickly grab an ice cold drink as they enter.

Details



Place Settings

Layer simple white plates with red or blue plates, and top with favor bags filled with colorful taffy.



Centerpiece

Create an easy centerpiece with hydrangeas, roses, snapdragons, lily of the Nile, sea holly, baby's breath, and greenery.



Red Fruit Platter

Add a color coordinating fruit platter to the table, to nosh on.



Hand Fans

Provide fans for your guests' comfort. Hang them on garden hooks or place them in a basket.

Party Tips

TRIO OF LEMONADE

Pitcher drinks are the way to go for a backyard cookout. Set out pitchers of flavored lemonade and let guests help themselves. For an adult beverage you can add a splash of vodka or tequila to the drink.

THOUGHTFUL TOUCH

Fill a bucket with items to help guests be more comfortable. Add sunscreen, bug spray, and wet-wipes. Bonus points if you add ice to the bucket to keep these items cool.

ACTIVITIES

Outdoor parties are the perfect time for yard games. Set up bocce ball, croquet, cornhole, or ladder ball, for guests to play. Help guests cool off with a good ole fashioned game of water balloon toss. If you have space, set up a badminton area.

EASY DESSERT

Serve DIY ice cream sandwiches for dessert. Make them ahead and place them on a tray in the freezer. Use large soft cookies from the bakery section of the grocery store, and cut out circles of ice cream (use a biscuit cutter or glass rim) to fit in between. Use a few different cookie flavors like sugar, chocolate chip, and colorful candy-filled.



HOT DOG CHILI RECIPE

Make this hot dog chili in the slow cooker, a day ahead so it's ready to heat and serve at party time.

- 1 lb. lean ground beef
- 1/2 onion, chopped
- 15 oz. tomato sauce
- 1/2 cup water
- 1 Tbsp sugar
- 1 1/2 tsp Worcestershire Sauce
- Pinch of red pepper flakes
- 2 tsp chili powder
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/4 tsp cumin
- 1/4 tsp paprika

1. DO NOT PRE-COOK MEAT. Combine all ingredients together in a slow cooker (using your hands works best).
2. Cook on high for 2 hours, then turn to low for 2 more hours.

TIP: You'll need to use extra lean ground beef since you won't be draining excess fat.



CORN RELISH RECIPE

Make corn relish up to a day ahead so the flavors can fully marinate. Use it to top your hot dogs or serve with tortilla chips.

- 15 oz. can of corn, drained & rinsed
- 3/4 of a red pepper, diced
- 1 avocado, diced
- Juice from half a lime
- 1/4 cup fresh cilantro, chopped
- 1/8 teaspoon of salt
- 1/8 teaspoon of cumin

1. Add a teaspoon of oil to a nonstick skillet and heat over medium high heat. Add corn and sauté, stirring often until it begins to caramelize and char; about 5 minutes. Remove & let cool.
2. Combine all ingredients in a medium size bowl and mix well. Cover and chill until ready to serve.

Timeline and Resources

A week ahead

- Get a proper head count for guest list.
- Shop for any party decorations or supplies you need.
- Shop for non-perishable or pantry ingredients.
- Make party playlist.

2 to 3 days ahead

- Shop for fresh ingredients and flowers.
- Gather tablescapes items so they're ready to use. Prep party favors.
- Make ice cream sandwiches, cover and freeze.

Day before party

- Mix up pitcher drinks and refrigerate.
- Make hot dog chili in slow cooker. Let cool, cover and refrigerate until ready to reheat for party.
- Prep and place all the hot dog toppings into serving vessels (make corn relish, sauté onions & peppers, cook bacon). Cover and refrigerate.
- Put baked beans into individual jars and refrigerate.

Day of party

- Arrange flowers in a vase.
- Set the tables, and set up tents or umbrellas.
- Cut up fruit and arrange fruit platter. Cover and refrigerate until ready to serve.
- Cook hot dogs and corn-on-the-cob on the grill after guests arrive.

More sides recipes

- [Classic Pasta Salad](#)
- [Classic Potato Salad](#)
- [Delicious Baked Beans](#)
- [Easy Corn Salad](#)
- [Broccoli Salad](#)
- [Pasta Salad with Broccoli & Peanuts](#)

More dessert recipes

- [Strawberry Angel Food Parfaits](#)
- [Best Lemon Bars](#)
- [Blackberry Custard Pie](#)
- [Easy No-Churn Ice Cream](#)
- [Cookie Butter Ice Cream Pie](#)
- [Chocolate Chip Oatmeal Bars](#)

Thank You...

Summer parties are meant to be fun, laid back, and relaxing. Hosting a hot dog bar with all the fixings means you can prep ahead and have fun with the rest of your guests.

We hope you've enjoyed these ideas, tips and recipes, and will put them to action.

Follow or share us on social media, and let us know how your party planning turns out.

Cheers!
Chris



Copyright © 2021 by Christina Nease | Celebrations At Home
All rights reserved. No part of this publication may be reproduced.
This e-book is for personal use only.

GRAB A
HOT DOG