

# FOURTH OF JULY TIMING GUIDE

Take the pressure off of cooking for a group this Independence Day with this handy guide and shopping list. These recipes work best for 6 to 8 people (but can be easily doubled if you're feeding a crowd).

## JULY 3rd

- In the afternoon, for the [Red White and Blue Cheesecake](#), remove the cream cheese and eggs from the fridge and allow to come to room temperature.
- In the evening, mix the ingredients for the cheesecake and pressure cook according to recipe directions. Once you remove the cheesecake from the pressure cooker, remove to a wire rack and cool.
- Wipe out the pressure cooking pot and prepare the [Easy Make-Ahead Baby Back Ribs](#). After pressure cooking, remove the ribs and allow to cool for 30 minutes, then cover and refrigerate.
- Once the cheesecake has cooled to room temperature, cover and refrigerate overnight.

## JULY 4<sup>th</sup>

### In the Morning

- Slice the strawberries and juice 1 lemon for the [Fresh Berry Compote](#). Prepare as directed in the pressure cooker, and transfer to a glass jar to cool for 1 hour, then refrigerate.
- For the [Italian Pasta Salad](#), dice 1 small yellow squash. Prepare the pasta salad as directed and remove to a bowl to cool. Reserve the pasta water. After 5 minutes of cooling, add two-thirds of the dressing and gently stir. Cool to room temperature and refrigerate.

### Two Hours Before

- [Slice the watermelon](#) and refrigerate.

### One Hour Before

- Shuck and clean the [Fresh Corn on the Cob](#) and place in a steamer basket along with 2 cups of water.
- Dice the cucumbers and cherry tomatoes, mince the fresh parsley, and grate the parmesan cheese for the pasta salad. Slice the green onions and set aside.
- Set the table. (Don't forget to place salt and pepper shakers on the table, along with any decorations you've created for your meal.)
- Set out any pre-purchased sides or appetizers in serving bowls for guests to snack on as they arrive.
- Set out drinks and a pitcher of ice water so people can help themselves.

### About 30 Minutes Before

- Preheat the grill.
- Remove the ribs from the fridge and baste with the BBQ sauce of your choice.
- Start cooking the corn on the cob. (It will take 10 to 20 minutes to come to pressure.)
- Remove the pasta salad from the fridge and mix in the diced veggies. Add the remaining dressing and gently stir until mixed. Garnish with green onions and lemon zest, if desired.
- Finish the ribs on the barbecue by grilling 3 minutes per side, basting with additional BBQ sauce as needed.

## Enjoy Your Dinner!

- When you're ready for dessert, remove the cheesecake from the fridge and use a hot knife to slice, wiping between slices. Serve individual slices topped with compote and fresh fruit.

# FOURTH OF JULY SHOPPING LIST

## BBQ Baby Back Ribs

- 1 slab baby back pork ribs
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 small yellow onion
- 1 celery stalk large diced
- 1 cup BBQ sauce, plus more if needed

## Italian Pasta Salad

- 1 package (16 oz) rotini
- 2 teaspoons salt
- 1 cup matchstick carrots
- 1 cup small diced yellow squash
- 1 cup small diced cucumber
- 1 cup sliced grape or cherry tomatoes
- 1 small can (2 oz) sliced olives
- 1/4 cup freshly grated Parmesan cheese
- 1 green onion
- 2 tablespoons fresh parsley
- 2 teaspoons lemon zest (optional)
- 1 bottle (16 oz) Italian Dressing (we use Olive Garden's Signature Italian)

## Corn on the Cob

- 6–8 ears of fresh corn
- Salted Butter

## Fresh Fruit

- 1 large watermelon
- 2 bags fresh dark cherries
- Anything other fruit that looks tasty

## Cheesecake

- 1 cup crushed cookie crumbs (Coconut Thins, Golden Oreos, Graham Crackers)
- 2 tablespoons butter
- 2 packages (16oz) cream cheese
- 1/2 cup sugar
- 1/4 cup sour cream
- 1 tablespoon all-purpose flour
- 1 teaspoon vanilla extract
- 2 eggs
- Fresh strawberries sliced, optional for serving
- Fresh blueberries optional for serving

## Berry Compote

- 2 cups sliced fresh strawberries
- 1 cup fresh blueberries
- 3/4 cup sugar
- 2 tablespoons lemon juice
- 1 tablespoon cornstarch

## Recipes

Baby Back Ribs: <https://www.pressurecookingtoday.com/make-ahead-bbq-baby-back-ribs-perfect-for-tailgating-parties/>

Italian Pasta Salad: <https://www.pressurecookingtoday.com/italian-pasta-salad/>

Corn on the Cob: <https://www.pressurecookingtoday.com/pressure-cooker-corn-on-the-cob/>

Red White & Blue Cheesecake: <https://www.pressurecookingtoday.com/red-white-blue-pressure-cooker-cheesecake/>

Berry Compote: <https://www.pressurecookingtoday.com/pressure-cooker-berry-compote/>