



FAVORITE
LIL' LUNA
summer
RECIPES



..... Hi there! Kristyn here.



THANK YOU for downloading my ebook of our favorite summer recipes! Like many of you, I'm always looking for fun, simple, and tasty treats to make for my family. With that in mind, I thought I'd compile some of my favorites from the site and share them with you to hopefully make life a little easier. ;)

On Lilluna.com I try to share all things good - from easy recipes to cute crafts and decor ideas. With five little kids, I know how crazy and busy life can be so I've made it my passion to share these fun creations on the site for everyone to use. I hope they help, and I hope these recipes become new family favorites and make your meal planning an easier task. As always, I love to hear how they turn out and love hearing from each of you so come by the site and say hi!



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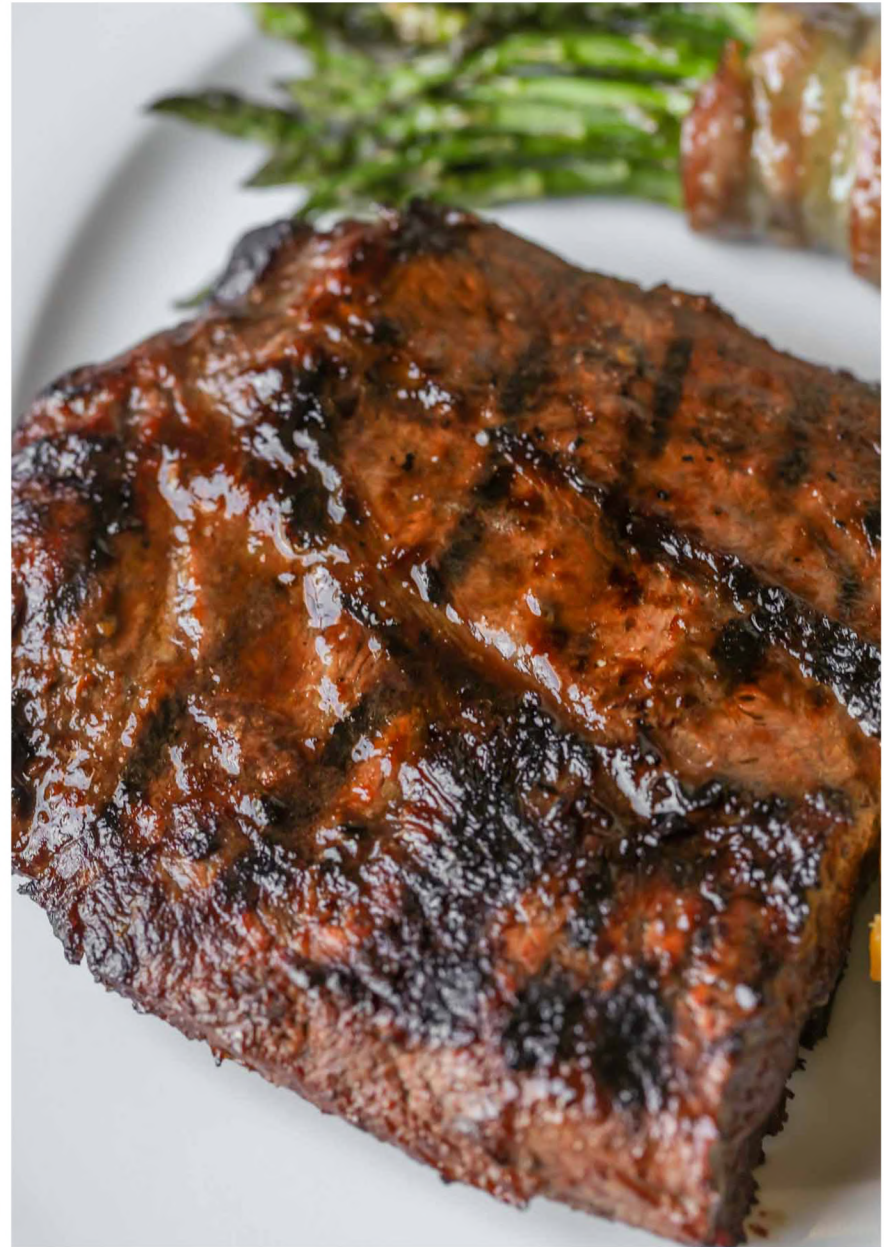
Steak Marinade

ingredients ●●●●●●

- 1 cup Italian Dressing
- 1/2 cup A1 Original
- 1/2 cup Worcestershire Sauce
- 1 tsp lemon juice optional

instructions ●●●●●●

- 1** Place all your ingredients in a gallon bag or tupperware. Mix well.
- 2** Add your steak (we prefer Flat Irons because they are tender and fairly inexpensive).
- 3** Let marinate for 24-36 hours. You can even do 12 hours if you'd like but I think it's better if it's for at least 24 hours.
- 4** Grill and ENJOY!



Pulled Pork

ingredients

- 3-4 lb pork butt
- 2 tbsp kosher salt
- 1/3 cup liquid smoke
- barbecue sauce (optional)

instructions

- 1 Rub your pork butt generously with the salt.
- 2 Place your pork in you crock pot and pour liquid smoke over it.
- 3 Cook on low for 8-10 hours or until pork easily shreds.
- 4 Serve alone or on hamburger buns with bbq sauce.



Grilled Huli Huli Chicken

ingredients ●●●●●●●●

- 1 cup brown sugar packed
- 3/4 cup ketchup
- 3/4 cup reduced-sodium soy sauce
- 1/3 cup chicken broth
- 2 tsp ginger
- 2 tsp minced garlic
- 12 boneless skinless chicken thighs

instructions ●●●●●●●●

- 1** Mix brown sugar, ketchup, soy sauce, broth, ginger and garlic in a small bowl. Take out 1 cup and reserve for basting (and refrigerate).
- 2** Place the rest of the marinade into a large Ziploc bag with the thighs. Refrigerate overnight.
- 3** Discard marinade from chicken and grill thighs until no longer pink (about 8 minutes per side), basting with the extra marinade as you grill. Serve warm. ENJOY!



Crock Pot Ribs

ingredients ●●●●●

- 3 pounds baby back pork ribs
- 2 cups barbecue sauce
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 2 teaspoons dried oregano
- 1 teaspoon Worcestershire sauce
- 2 teaspoons chili powder
- 1/2 teaspoon salt

instructions ●●●●●

- 1** Spray the crock of the crock pot with cooking spray, or use a liner for easy cleanup. Cut the rack of ribs in half to fit into the crock pot.
- 2** In a small bowl, mix together the barbecue sauce, brown sugar, apple cider vinegar, oregano, Worcestershire, chili powder, and salt. Pour the barbecue sauce mixture over the ribs.
- 3** Cook on low heat for 8 hours, or high heat for 4 hours. Spoon the additional barbecue sauce over the ribs before serving.



Ranch Burger

ingredients ●●●●●

For Burger Patty

- 1 lb ground beef
- 1 c cheddar cheese
- 1 pkg hidden valley ranch mix or 3 TB

For Secret Sauce

- 3/4 c mayo
- 1/4 c ketchup
- 1/4 c relish
- 2 TB worcestershire sauce

instructions ●●●●●

- 1 Mix cheese and ranch into your hamburger meat and form into patties. Grill to your liking.
- 2 Combine all sauce ingredients and mix well with a whisk.
- 3 Top with this delicious sauce for a fantastic restaurant style burger.



Potato Salad

ingredients

- 10-12 potatoes we use a 5 lb bag
- 6-7 hard-boiled eggs
- 1 small can black olives
- 2 cups mayonnaise
- 1/4 cup pickle juice
- baby dill pickles diced
- 1 tbsp mustard
- salt & pepper to taste

instructions

- 1 Place your potatoes in a pot and bring to a rolling boil. Boil potatoes for 40-45 minutes or until tender.
- 2 While potatoes are cooking, boil your eggs. Peel them and set aside.
- 3 Let potatoes cool. Peel off skins and cube your potatoes. It's okay if they are soft or fall apart. Place in a large bowl.
- 4 Cube eggs and add to bowl. Cut olives and desired amount of pickles (we used 3) into small pieces as well and add to your bowl.
- 5 Add your mayonnaise and mustard and mix well. Add salt and pepper and mix well.
- 6 Refrigerate until ready to serve.

(We like to make this the day before & let it refrigerate for 18 - 24 hours).



Broccoli Salad

ingredients ●●●●●

- 1 cup reduced-fat mayonnaise
- 1/2 cup raisins
- 3 tbsp sugar
- 2 tbsp vinegar
- 7 cups broccoli florets, chopped
- 1/2 cup shelled sunflower seeds
- 8 slices bacon cooked and crumbled

instructions ●●●●●

- 1** In a large bowl combine mayonnaise, raisins, sugar, & vinegar. Add broccoli and stir. Cover and chill in the refrigerator for at least 2 hours or up to 24 hours.
- 2** Before serving, stir in sunflower seeds and bacon.



Corn Salad

ingredients

- 3 tbsp olive oil divided
- 1 tbsp lime juice
- 1/4 tsp salt
- 1 1/2 cups corn fresh or thawed frozen corn
- 1 1/2 cups cherry tomatoes halved
- 1/2 cup cucumber finely chopped
- 2 tbsp fresh basil minced
- 1/3 cups crumbled feta cheese
- 2 tbsp Italian dressing (optional)

instructions

- 1 Whisk together 2 tablespoons of oil, lime juice, and salt in a small bowl and set aside.
- 2 Cooking corn in a skillet with remaining oil until tender.
- 3 Pour corn into a large bowl, cool slightly and add tomatoes, cucumber, and basil. Refrigerate until ready to serve.
- 4 Right before serving, drizzle with dressing, feta cheese and Italian dressing (if desired). ENJOY!



Pasta Salad

ingredients

- 16 oz box colored rotini pasta
- 16 oz bottle italian dressing
- 1 c colby jack cheese cubed
- 1 can black olives
- 1/2 pkg mini pepperonis
- parmesan cheese to taste
- chopped tomatoes optional
- chopped cucumbers optional

instructions

- 1 Cook pasta as directed on package.
- 2 Drain and rinse with cold water.
- 3 Add desired amount of olives, cheese and pepperonis to pasta.
- 4 Pour at least half of your Italian dressing and mix well.
- 5 Refrigerate for at least 2 hours. Pour additional dressing (as much as you want) before serving.



Macaroni Salad

ingredients ●●●●●●●●

24 oz macaroni
1/4 cup salt
1 1/2 cup ham cubed
1 bag frozen peas
1 cup milk
1 1/2 cup light mayonnaise
1/2 cup ranch dressing
salt, pepper, paprika to taste

instructions ●●●●●●●●

- 1** Add noodles and salt to a boiling pot of water. Cook until the macaroni is tender. Drain.
- 2** In a bowl add the drained macaroni, peas and ham.
- 3** In a separate bowl mix the milk, mayo and ranch dressing.
- 4** Add the sauce to the pasta and mix until coated.
- 5** Season with salt, pepper and paprika.



Baked Beans

ingredients

- 2 30 oz cans pork and beans
- 3/4 cup brown sugar
- 1 tsp dry mustard
- 6 slices uncooked bacon cut up
- 1/2 cup ketchup

instructions

- 1 Mix all ingredients together and put into a crock pot. Cook on LOW heat for 5 hours.
- 2 For last hour, take the lid half off and let it continue to cook. Having the lid half off will allow it to thicken up. ENJOY warm.



Fruit Salad

ingredients

- 1/4 cup orange juice
- 1/8 cup pineapple juice
- 1/4 cup brown sugar
- 1 tsp vanilla
- 2 cups green grapes
- 2 cups red grapes
- 1 cup strawberries sliced
- 1 cup blackberries
- 1 - 2 cups pineapple cubed
- 1 cup kiwi sliced

instructions

- 1 Bring orange juice, pineapple juice and brown sugar to a boil in a small pot. Simmer for 5 minutes. Add vanilla and let cool.
- 2 Add all sliced and cubed fruit to a bowl. Pour dressing over fruit and chill for at least 1 hour before serving.



No Bake Cookies

ingredients ●●●●●●

- ½ cup butter
- 2 cups sugar
- ½ cup milk
- 3 TB cocoa powder
- 2/3 cup peanut butter
- 2 tsp vanilla extract
- 3 cups quick oats

instructions ●●●●●●

- 1** Add butter, sugar, milk and cocoa powder to a saucepan and bring to a boil for 1 minute.
- 2** Remove from heat and stir in peanut butter and vanilla until smooth. Stir in your oats.
- 3** Drop heaping tablespoons onto wax paper & let cool.



Angel Food Ice Cream Cake

ingredients ●●●●●●

1 box angel food cake mix plus ingredients on box
2-3 Ice Cream Flavors about 4 qts total
Hot Water

instructions ●●●●●●

- 1** Make the angel food cake according the recipe on the box. *Cool completely before removing it from the pan, then tear it into small pieces. Evenly divide the pieces into 2 bowls.
- 2** * While the cake is cooling remove the ice cream tubs from the freezer to soften just enough to be able to spread it.
- 3** To layer the cake: Add softened ice cream to the bottom of an angel food cake pan, then add the cake pieces from one of the bowls. Repeat layers ending with a layer of ice cream. Freeze overnight.
- 4** To remove the cake from the pan: Dip the pan into hot water for a few minutes. Place a plate on the top of the pan and then flip it over. The cake should slide right out onto the plate. The outer layer of the cake will be a little melted so place the cake back into the freezer to firm it up.
- 5** Optional: Before freezing a final time garnish with sprinkles, candies or chocolates.



Cream Cheese Fruit Dip

ingredients ●●●●●●●●

- 8 oz cream cheese
- 1 cup sugar
- 7 oz marshmallow fluff
- 7 oz cool whip (I used light)
- 1 tsp vanilla

instructions ●●●●●●●●

- 1** Beat cream cheese (that is room temperature) with sugar and vanilla until well mixed. Fold in cool whip and marshmallow fluff.
- 2** Place in a bowl and chill.



4th of July Rice Crispy Treat

ingredients ●●●●●●

- 6 cups Rice Krispies Cereal (divided)
- 16 oz marshmallows (divided)
- 3 tbs margarine or butter (divided)
- Food Coloring (red and blue/turquoise -
(I like Betty Crocker Gel Food Colors because the colors are brighter)

instructions ●●●●●●

- 1** Gather your supplies and divide the Rice Krispies and marshmallows in three for the three layers (2 cups Rice Krispies and about 2 cups marshmallows).
- 2** Add marshmallows to a microwave safe bowl along with the margarine (1 TB) for a few minutes or until they start to get big and almost touch the top of the microwave. Take them out, stir well and add the food coloring. (We started with the blue, then no food coloring and then the red).
- 3** Then add 2 cups of Rice Krispies and stir well. Press into well greased 9x9 pan (a 9x13 works but makes thinner treats).
- 4** Repeat with no food coloring and then the red food coloring layer. Let set and ENJOY!



Jello Poke Cake

ingredients ●●●●●●●●

- 1 white cake mix box and any ingredients listed on box
- 13.3 oz jello mix raspberry, cherry or strawberry
- 1 cup boiling water
- 1 cup cold water
- 1 tub Cool Whip or Homemade Whipped Topping

instructions ●●●●●●●●

- 1** Prepare cake mix as directed and bake in a 9x13 pan. Let cool for 15 minutes.
- 2** Poke cake with fork at ½ inch intervals.
- 3** Prepare jell-o as directed. Spoon over cake mix until jell-o liquid is all gone.
- 4** Chill 3 to 4 hours and top with whipped cream. Refrigerate until ready to serve. ENJOY!



Lemon Lasagna

ingredients

- 1 package Lemon Oreos or Golden Oreos
- 6 tbsp unsalted butter melted
- 8 oz PHILADELPHIA Cream Cheese softened
- 1/2 cup margarine or butter
- 1 cup powdered sugar
- 16 oz cool whip or you can make your own cream
- 7.8 oz lemon instant pudding
- 3 cups milk
- lemons for garnish

instructions

- 1 Begin by crushing your Oreos. For a very fine mixture, place Oreos in your food processor. Place in a ziploc baggie and add your melted butter. Mix until it is well combined.
- 2 Press into the bottom of a 9x13 pan spreading out to cover the entire bottom of the pan.
- 3 In a medium bowl, blend cream cheese, butter, powdered sugar and ½ of the cool whip. Blend well and pour over your Lemon Oreo Crust.
- 4 In another bowl, make your pudding by adding your milk to your bowl and instant pudding. Whisk together until pudding thickens. Pour over the cream cheese layer. Refrigerate for at least 5 minutes.
- 5 Top off with the rest of your Cool Whip.
- 6 Refrigerate at least 1 hour before serving. Add lemon slices and ENJOY!



Fruit Pizza

ingredients

- 1/2 cup butter
- 3/4 cup sugar
- 1 egg
- 1 3/8 cup flour
- 1 tsp cream of tartar
- 1/2 tsp baking soda
- 1/8 tsp salt

Frosting

- 1 cube cream cheese (8 oz.)
- 1/2 cup sugar
- 2 TB of Pineapple Juice

instructions

- 1 Cream together butter, sugar and egg.
- 2 Mix flour, cream of tartar, baking soda and salt.
- 3 Add dry ingredients to creamed mixture.
- 4 Dip hands in flour & spread dough onto sprayed pizza pan.
- 5 Bake at 350 for 10 minutes. Cool.
- 6 Cream together frosting ingredients. Spread over crust.
- 7 Right before serving, add desired fruit. We used bananas, pineapple, kiwis, strawberries. (Dip bananas in pineapple juice to keep from getting dark.) Keep refrigerated until ready to serve.



Strawberry Shortcake Bars

ingredients

Butter Vanilla Cake

- 1/2 cup butter softened
- 1 cup granulated sugar
- 2 eggs
- 1 tsp baking powder
- 1/4 tsp salt
- 1 1/2 cups all purpose flour
- 3/4 cup milk
- 1 tsp pure vanilla extract
- 1 pint strawberries

Frosting

- 8 oz cream cheese softened
- 1/4-1/2 cup powdered sugar
- 8 oz cool whip frozen

instructions

- 1 In a large bowl, beat together sugar and butter until creamy. Mix in eggs, baking powder & salt. Alternate between adding in the flour and milk, beating after each addition. Beat until all ingredients are combined. Stir in vanilla extract.
- 2 Pour batter evenly into a greased and floured a 9 x 13 inch baking dish.
- 3 Bake at 350 for 18-20 minutes until a toothpick comes out clean. Cake should be flat and light in color. Let cool.
- 4 Dice up strawberries and set aside.
- 5 In a large bowl, cream together cream cheese, powdered sugar and frozen whipped topping. Evenly spread cream cheese mixture over top of cooled cake. Top with diced strawberries. Refrigerate for 3 hours.



Oreo Ice Cream Cake

ingredients ●●●●●●

- 1 pkg Oreos crushed and divided
- 1/4 c butter melted
- 1 Gallon cookies and cream ice cream softened
- 16 oz jar hot fudge warmed
- 8 oz carton whipped topping thawed

instructions ●●●●●●

- 1** Add crushed cookie crumbs to a bowl reserving ½ cup for the top. Add butter and mix well. Press into a greased 9x13 pan.
- 2** Spread softened ice cream over crust and freeze for 2 hours.
- 3** Drizzle warm fudge over ice cream & freeze for 1 hour.
- 4** Add whipped topping and sprinkle with reserve Oreos and freeze for 2 hours. Remove from freezer and let it set out for 15 minutes before serving. ENJOY!



Dirt Cake

ingredients

- 1 package Oreos
- 8 oz Cream Cheese softened
- 1/2 cup margarine or butter
- 1 cup powdered sugar
- 16 oz cool whip
- 2 boxed Instant White Chocolate or Vanilla pudding
- 3 cups milk
- 1 tsp vanilla

instructions

- 1 Crush 2/3 package of Oreos and place in the bottom of a 9x13 pan. Set aside.
- 2 Mix cream cheese and margarine until smooth. Mix in powdered sugar & fold in whipped topping. Set aside.
- 3 In a separate bowl mix pudding, milk and vanilla. Fold this mixture in with the cream cheese mixture.
- 4 Pour over crumb mixture.
- 5 Sprinkle with the reserve crushed Oreos. Let set for a few hours & keep refrigerated until ready to serve.



Cherry Limeade

ingredients

- 1 can 7UP or Sprite
- 2 cherries
- 1/2 lime wedge
- Ice (we used Sonic's ice)
- 2 tbsp Maraschino Syrup

instructions

- 1 Place 2 cherries and ¼ lime in the bottom of your cup.
- 2 Add ice and then soda.
- 3 Add 2 TB Maraschino Syrup and juice from ¼ lime.



Frozen Hot Cocoa

ingredients

- 2 cups milk
- 3 packets hot cocoa
- 3 cups ice
- whipped cream (optional)
- chocolate curls (optional)

instructions

- 1 Place milk, cocoa mix and ice in a blender. Blend until mostly smooth.
- 2 Pour into a glass and top with whipped cream and chocolate curls.



Pink Drink

ingredients ●●●●●●

- 1 48 oz. can DOLE Pineapple Juice
- 1 cup Pink Lemonade Mix
- 1 2 liter Sprite

instructions ●●●●●●

- 1 Add pineapple juice and lemonade mix to a large pitcher. Right before serving, add Sprite and mix well. Add ice and ENJOY!

