



Across the Fence Backyard Cooking Recipes – July 2025

Million Dollar Deviled Eggs

2 Tbsp. butter, salted or unsalted
6 hard-cooked eggs
2 Tbsp. mayonnaise
2 tsp. Dijon mustard

½ to 1 tsp. hot sauce, like Tabasco
2 tsp. pickle brine or olive brine (optional)
Salt and freshly ground black pepper, to taste
Garnish: paprika, chopped fresh chives

Prepare the butter: Soften the butter by placing it in a medium microwave-safe bowl. Cook in the microwave for 10 to 15 seconds to soften. Don't worry if the butter starts to melt a little. Prepare the eggs: Peel and cut the hard-cooked eggs in half lengthwise with a sharp knife. Make the filling: Add the egg yolks to the butter and mash the yolks well with a fork to fully incorporate the butter. You can use a hand mixer and beat the mixture for a smoother finish. Mix in the mayonnaise, mustard, hot sauce, and pickle brine (if using) into the mashed egg yolks. Taste the filling and add salt and pepper to taste. Fill the eggs: Add the egg whites to a platter. Spoon the filling into a piping bag fitted with a star or plain tip or a heavy-duty zip bag. If using the zip bag, cut a small hole in the corner. Pipe the filling into the egg whites. Alternatively, you can spoon the filling into each egg white using two small spoons. Sprinkle the top with paprika and garnish with chives, if using, and serve.

Irresistible Burgers

1 lb. ground beef
3 Tbsp. sour cream
3 Tbsp. ranch dressing powder
½ cup cooked and crumbled bacon
1 cup shredded Cheddar cheese
¼ cup chopped onion

Salt and pepper to taste
3 Tbsp. mayonnaise
1 Tbsp. grainy mustard
Hamburger buns
Lettuce leaves and tomato slices for serving

Put all the patty ingredients (beef, sour cream, ranch dressing powder, bacon, cheese, onion, salt and pepper) in a large bowl, and mix well to combine, just don't overwork the meat too much. Heat griddle or cast-iron pan to medium high and add a little oil. Add the patties and cook until they are done to your liking - but be careful flipping them over as they're pretty soft. If you use a grill, heat the grill to low-medium and cook to your liking. While patties cook, combine the mayonnaise and mustard; mix and set aside. Toast buns, and when patties are ready build with sauce, lettuce, and tomato.

American Mosaic Cake

1 boxed cake mix	½ cup raspberry jam (or jam of your choice)
Ingredients for cake mix (eggs, oil, water)	1 cup blue candy melts
1 container vanilla frosting	1 cup red candy melts

Prepare cake according to package directions for a 2-layer cake. Once the cake is cooled, pour the frosting onto a large bowl. Whip the frosting with a hand mixer. Spread jam onto one of the cake tops and top with second cake layer. Frost the cake until smooth. Melt 1 cup each red and blue candy melts in separate bowls. Pour each color onto a parchment-lined baking sheet and spread evenly with an offset spatula. Refrigerate until set, for about 20 minutes. Break the red and blue candy into small irregular pieces. Arrange the candy on the vanilla-frosted cake, gently pressing the pieces into the frosting.

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