

Across the Fence Recipes – July 2022

Grilled Lemon Chicken

2 cup thawed lemonade concentrate
⅓ cup soy sauce
1 garlic clove, minced
1 tsp. seasoned salt
½ tsp. celery salt
⅓ tsp. garlic powder
1 broiler/fryer chickens, cut up

In a bowl, whisk the first 6 ingredients until combined. Pour half into a shallow glass dish. Cover and refrigerate remaining lemonade mixture. Dip chicken into lemonade mixture, turning to coat; discard lemonade mixture. Grill chicken, covered, over medium heat for 30 minutes, turning occasionally. Brush with reserved lemonade mixture. Grill 10 to 20 minutes longer, brushing frequently, until a thermometer reads 165°.

Raspberry Icebox Cake

1 yellow cake mix
1 Tbsp. salted butter
1½ cups raspberries
3 Tbsp. raspberry jam
Zest of 1 lemon plus juice of 1 lemon (or lime)
2 cups heavy cream
4 Tbsp. powdered sugar

Prepare the cake mixture according to package directions. Divide batter evenly in two 8x4-inch pans. Bake according to package directions. Once cooled, cut cakes in half. Melt the butter in a pan over medium heat. Crumble one slice of cake into crumbs. Add to the pan and toast until golden brown all over, 1 to 2 minutes. Set aside to cool. Mix together the raspberries, jam, lemon zest and juice in a bowl. Set aside. Combine the heavy cream and powdered sugar in a bowl. Whip until firm peaks form. Place one layer of cake in the bottom of the lined pan and press to slightly flatten. Top with a third of the blackberry mixture and a third of the whipped cream. Repeat the process 2 more times, ending with whipped cream. Loosely cover with the overhanging plastic wrap and chill in the refrigerator for 8 hours. To serve, carefully lift the cake from the pan and remove the plastic wrap. Top with the remaining toasted crumbs, then slice and serve.

Cucumber Quinoa Salad

1 English cucumber, diced
2 cups chilled cooked quinoa
½ cup diced red onion
½ cup crumbled feta cheese
1 Tbsp. basil pesto
1 batch Lemony Italian Vinaigrette (see below)

Lemony Italian Vinaigrette

¼ cup olive oil
2 Tbsp. apple cider vinegar or red wine vinegar
1 Tbsp. fresh lime juice
½ tsp. Italian seasoning
pinch of salt and black pepper

Toss all ingredients together until combined. Serve immediately. Whisk all ingredients together in a small bowl until combined.

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