

# Memorial Day BBQ on a Budget

The Easy 15-Minute Grill Plan | Feeds 8 | Under \$30

## PANTRY BBQ SAUCE | 15 MINUTES

Makes 2 cups | About \$1.50

- 1 cup ketchup
- 1/4 cup brown sugar
- 2 tbsp apple cider vinegar
- 1 tbsp Worcestershire sauce | 1 tbsp yellow mustard
- 2 tsp smoked paprika | 1 tsp garlic powder
- 1 tsp onion powder | 1/2 tsp black pepper | 1/2 tsp salt
- 1/4 cup water

### Steps

1. Combine ketchup, sugar, vinegar, Worcestershire, and mustard over medium heat. Whisk until sugar dissolves, about 1 minute.
2. Add smoked paprika, garlic powder, onion powder, pepper, and salt. Whisk and cook 2 minutes.
3. Add water, reduce to low. Simmer 10 minutes until sauce coats the back of a spoon.
4. Cool to room temp. Brush on meat in the final 2 minutes of grilling. Refrigerate up to 2 weeks.

*No smoked paprika? Sub regular paprika + pinch of cumin, or 1 extra tsp Worcestershire.*

## GRILL TEMPS

Chicken thighs	175°F internal
Pork shoulder steaks	145°F internal
Smash sliders	160°F internal
Hot dogs	Plump + lightly charred

## GROCERY CHECKLIST

### Protein

- Bone-in chicken thighs (2 lbs)
- Pork butt, sliced into steaks by butcher (2 lbs)
- Ground beef (1 lb)
- Butcher counter hot dogs (8 ct)
- Dinner rolls (8 ct) | Hot dog buns (8 ct)

### Pantry Sauce

- Ketchup | Brown sugar
- Apple cider vinegar | Worcestershire sauce
- Yellow mustard | Smoked paprika
- Garlic powder | Onion powder | Kosher salt

### Sides and Appetizers

- Dry pasta (1 lb) | Pre-shredded coleslaw mix
- Corn on the cob (8 ears)
- Cherry tomatoes | Cucumber | Red onion
- Eggs (1 dozen) | Feta cheese (8 oz block)
- Cream cheese | Deli ham | Flour tortillas (8 ct)
- Black beans (2 cans) | Pita or tortilla chips
- English cucumbers (2) | Olive oil | Lemon

## PREP SCHEDULE

### Saturday Night

- Make the BBQ sauce (15 min)
- Salt the chicken thighs and pork steaks
- Make the pasta salad and slaw dressing
- Roll and refrigerate the pinwheels

### Sunday Morning

- Boil and peel the eggs
- Whip the feta for cucumber bites

### Monday Day-Of

- Set up the grill 1 hour before guests arrive
- Light the chimney 20 minutes before first cook
- Chicken thighs on first (longest cook time)
- Pork steaks next, then hot dogs and sliders
- Brush sauce on in the final 2 minutes only