



4th of July Budget Grilling Checklist

Feed 8 people for under \$30 | [HomemadeRecipes.com](https://homemaderecipes.com)



SHOPPING LIST

- | | |
|--|--------|
| ☐ 2 lbs 80/20 ground beef | \$6-7 |
| ☐ 1 pkg beef franks (8 ct) | \$3-4 |
| ☐ 8 hamburger buns | \$2-3 |
| ☐ 8 hot dog buns | \$2-3 |
| ☐ 1 bag pre-shredded coleslaw mix | \$1.50 |
| ☐ 1 bag chips | \$3 |
| ☐ 4 ears of corn | \$2-3 |

ESTIMATED TOTAL: \$22-28

PANTRY CHECKLIST (NO PURCHASE NEEDED)

- ☐ Yellow mustard
- ☐ Ketchup
- ☐ Relish
- ☐ Garlic powder
- ☐ Onion powder
- ☐ Worcestershire sauce
- ☐ Salt and pepper
- ☐ Vegetable oil

COST PER SERVING

- | | |
|----------------|-----------------|
| Classic burger | ~\$1.35-1.50 |
| Smash burger | ~\$1.35-1.50 |
| Hot dog + bun | under \$1.00 |
| Quick coleslaw | ~\$0.45/serving |
| Grilled corn | ~\$0.60/ear |

FOOD SAFETY RULES

Below 90 F: food safe for 2 hours outside

Above 90 F: window drops to 1 hour

Tip: Grill in 2 rounds for parties of 8+

GRILL TIMING GUIDE

ITEM	HEAT	TIME	TEMP
Classic burgers	Med-high	4 min/side	160 F
Smash burgers	High	2 min/side	160 F
Hot dogs (warm)	Medium	5 min total	--
Hot dogs (char)	High	1-2 min	--
Corn in husk	Medium	15 min	--

BURGER TECHNIQUE

- ★ Season with salt right before grilling — not before
- ★ Press a thumb indent into the center of each raw patty
- ★ Never press the patty down while it cooks
- ★ Pull at 160 F internal — use a thermometer
- ★ Rest 2 minutes before serving

HOT DOG TECHNIQUE

- ★ Score 3 diagonal cuts before grilling
- ★ Start on medium heat — 5 min to warm through
- ★ Move to high heat — 1-2 min for char marks
- ★ Scoring controls the split — dog stays intact on the bun

SMASH BURGER METHOD

- ★ Use 2-oz loose beef balls — don't pre-flatten
- ★ Preheat cast iron on grates 5 min until smoking
- ★ Smash flat immediately on contact — hold 10 seconds
- ★ Cook 2 min untouched, flip once, add cheese, 1 more min
- ★ No press? Flat bottom of a foil-wrapped skillet works

GRILLED CORN METHOD

- ★ Soak husks in cold water 15 min before grilling
- ★ Grill on medium heat 15 min, turn every 5 min
- ★ Pull when husks are uniformly charred
- ★ Season with butter, salt, garlic powder
- ★ No husks? Wrap in foil with butter — same timing