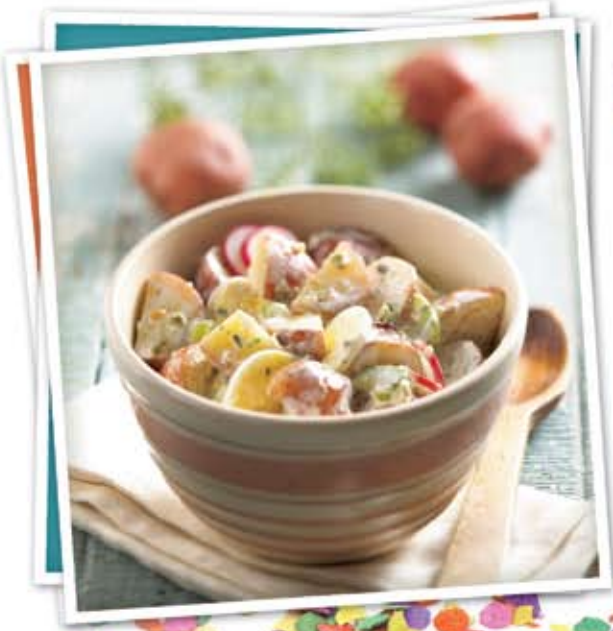


THE PERFECT GRADUATION celebration!

Try these fresh and easy ideas from Tastefully Simple®
to put you at the top of the class!



Veggies and prepared Backyard BBQ™ Dip
or Sun-Dried Tomato Veggie Dip
Blue Aztec Chips with Sweet Pineapple Chipotle Salsa
or Simply Salsa™
BBQ Beef Sandwiches*
Simple Potato Salad*
Truffle Fudge Brownies or For the Love of Cookies™

*Recipe follows

BBQ Beef Sandwiches

3-4 lbs. boneless beef roast**

Smoky Bacon Grill Sauce

12-16 sandwich buns

Sliced sharp Cheddar cheese

Sear beef roast on both sides in a large greased skillet over medium-high heat or on grill. Place meat in a greased slow cooker. Pour half the bottle of **Smoky Bacon Grill Sauce** over the meat. Cover; cook on low 8-10 hours or until meat is very tender. Shred the meat with 2 forks (discarding any fat, etc.); add remaining Smoky Bacon Grill Sauce. Serve hot shredded beef on buns; top with a slice of Cheddar cheese. Makes 12-16 servings.

**Boneless pork or browned ground beef may be used in place of beef roast.

Simple Potato Salad

1¼ cups prepared **Simple Salad™ Dressing Mix**

2 lbs. cooked, cubed potatoes**

3-4 hard-boiled eggs, peeled and chopped

1 cup sliced celery

Sliced radishes for garnish

Combine first 4 ingredients; chill until served. Garnish with sliced radishes. Makes 6-8 servings.

**Red potatoes are recommended. Boil whole, unpeeled potatoes for 15-20 minutes or until a fork inserted in center comes out easily. May be peeled or unpeeled. Cool and cube.

Shopping List:

Backyard BBQ™ Dip Mix or
Sun-Dried Tomato Veggie Dip Mix

Blue Aztec Chips

Sweet Pineapple Chipotle Salsa or
Simply Salsa™

Smoky Bacon Grill Sauce

Simple Salad™ Dressing Mix

Truffle Fudge Brownies or
For the Love of Cookies™

Available through your consultant and
tastefullysimple.com!



The food you love, the time you deserve.®