

SUMMER
RECIPE BOOK

Sizzlin'

SUMMER RECIPES

PUBLISHED BY SOUTHERN
LAKES NEWSPAPERS
2025

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RECIPE BOOK

Sizzlin'

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LAKES NEWSPAPERS
2025

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Burlington Store #3488

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Toynton Funeral Home provides personalized and compassionate burial and cremation service in the Walworth, WI area. Our team is available to assist you with all your service needs. We maintain a personal commitment to a standard of excellence in serving you.

328 Kenosha St., Walworth, WI
 262-275-2171 • www.toyntonfuneralhome.com

BACON WRAPPED SHRIMP *with* BASIL

By Eileen Stefanski

10 thin bacon strips
20 large fresh basil leaves
20 uncooked extra-large shrimp, peeled and deveined
1/4 cup barbecue sauce
1/2 cup finely crumbled goat cheese

Cut each bacon strip in half width-wise and set aside. Wrap a basil leaf around each shrimp, then wrap with a piece of bacon and secure with wooden toothpicks if necessary.

Place in a foil-lined 15" x 10" x 1" baking sheet. Bake at 375° for 15-20 minutes or until bacon is crisp. Brush with barbecue sauce, sprinkle with cheese. Bake 2-4 minutes longer or until heated through.

Alternately, you can grill until the bacon reaches the consistency of your choice before topping with barbecue sauce.

SUMMER RECIPES 2025 **3**




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SUMMER RECIPES 2025 **3**

Mexican Chopped Salad

For the salad:

- 1 Romaine lettuce, chopped
- ½ English cucumber, chopped
- 1 yellow bell pepper, chopped (or can use red)
- 150g of grape or cherry tomatoes, chopped
- 2 corn on the cobs (in husk)
- 1 small red onion, diced
- 1 handful of fresh cilantro (coriander), finely chopped
- 85g of avocado flesh, diced

For the dressing:

- 2 tablespoons of sherry vinegar
- 1 tablespoon of extra virgin olive oil
- 1 tablespoon of maple syrup (can use honey)
- 1 tablespoon of water
- ½ teaspoon of dried oregano
- Salt and black pepper to season

Instructions:

1. Place the corn on the cobs (in husks), in the microwave and cook for 5 minutes, remove and allow to cool.
2. Slice off the stem end and then remove husk, use a sharp knife to slice the corn off the cob.
3. Add this to a large bowl with the lettuce, cucumber, pepper, tomatoes, onion, avocado and cilantro.
4. Add the oil, vinegar, maple syrup, oregano and water to a small bowl, whisk to all combine, taste and season with a pinch of salt and black pepper.
5. Add this to the salad and toss to coat.



Barbara Bakshis
Senior Vice
President
Commercial
NMLS# 777464



Jean Scherrer
Vice President,
Branch Manager
NMLS# 579147



241 East Jefferson, Burlington, WI 53105 | 262-767-8600 | [greenwoods.bank](https://www.greenwoods.bank) | [f](#) [i](#)

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PROUD ANTIOCH
CHAMBER MEMBER

473544

FRUIT FILLED WATERMELON

**Whole watermelon, whole honeydew,
whole cantaloupe, pineapple,
strawberries, blueberries**

ALOHA SAUCE

**2 Tbs. each of lemon juice,
lime juice & orange juice
1/3 cup water
2/3 cup sugar**

Cut thin horizontal slice from bottom of watermelon so it will rest evenly, slice watermelon lengthwise in half. Carve a decorative zigzag edge from sliced edge on one half of watermelon, scoop out fruit to form a bowl. Scoop watermelon ball from second half. Fill watermelon bowl with watermelon, honeydew, cantaloupe balls, pineapple chunks, strawberries, blueberries. Pour Aloha sauce over fruits in bowl, toss lightly.

SUMMER RECIPES 2025 **5**



LAKE COUNTY MECHANICAL

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SUMMER RECIPES 2025 **5**

verlo MATTRESS

vMotion



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Bed Bases* **\$399**
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- Reduces snoring & acid reflux effects
- Alleviates lower back, knee & leg pain
- Aids in circulation

*with Verlo Mattress purchase. Does not apply to previous purchases. See store for details.



SAVE \$300 OFF
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On set purchase with
factory select covers.
Not applicable on
previous purchases.
One coupon per set
purchase.

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CRYSTAL LAKE

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McHENRY

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verlo.com

866.99.VERLO

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6 SUMMER RECIPES 2025

verlo MATTRESS

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Adjustable
Bed Bases* **\$399**
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6 SUMMER RECIPES 2025



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OSMOSIS DRINKING WATER SYSTEM
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ANY NEW WATER HEATER
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**608-755-1031 OR
800-982-1652**

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CUSTOMERS
SINCE 1978**
addiewatersystems.com
Terry@addiewatersystems.com



Terry Addie
473547

SALSA


By Kathie Craig

- 1 - 15 oz. can drained black beans
- 1 - 15 oz. can drained can corn
- 2 - 14 oz. can tomatoes, drained or equal amount fresh tomatoes
- 1/2 medium, chopped red onion
- 2 small diced and de-seeded jalapeno peppers
- 2 generous Tbs. cilantro (fresh is best)
- 1 tsp. salt
- 1 Tbs. olive oil
- 3 Tbs. lime juice

Mix all, best after 1 day.




SUMMER RECIPES 2025 **7**



ADDIE

Water Systems inc.



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PEOPLE IN YOUR LIFE**

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Mix all, best after 1 day.



SUMMER RECIPES 2025 **7**



Valley of the Kings

W7593 Townhall Rd. Sharon, WI 53585

Sanctuary and Retreat

We are accepting new memberships, please visit our website for information: www.votk.org

- 6 month membership for Individual is \$75, Family \$100
- 1 year for Individual is \$150, Family \$200
- Senior Membership, 63+ years are 1/2 Price

Members may visit the VOTK animals on Saturdays and Sundays from 1:30 to 4:00 p.m. You MUST be a member to visit

We educate the general public concerning the bond between human and non-human animals in the natural world. We are a private non-profit tax exempt charity, 501(c)3

Follow us: instagram: [valleyofthekings11](https://www.instagram.com/valleyofthekings11)
facebook.com/groups/votkbigcats
facebook.com/votkbigcats

PHONE: (262) 736-9389



Donations and membership payments can be made through [Paypal.me/votk](https://www.paypal.me/votk)



439339



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Follow us: instagram: [valleyofthekings11](https://www.instagram.com/valleyofthekings11)
facebook.com/groups/votkbigcats
facebook.com/votkbigcats

PHONE: (262) 736-9389



Donations and membership payments can be made through [Paypal.me/votk](https://www.paypal.me/votk)



439339

STRAWBERRY- PINEAPPLE COLESLAW

2 pkg. (14 oz. each) Coleslaw mix
1 jar (13 oz.) Coleslaw salad dressing
1 cup salted cashews
1 cup dried cranberries
1 cup chopped fresh pineapple
1 cup chopped fresh sugar snap peas
1 cup chopped fresh strawberries
1/2 cup shredded coconut
1/2 cup chopped green onions

Combine all ingredients in a large bowl, toss and coat. Cover and refrigerate until serving.



STRAWBERRY PIZZA

Lori Mehring

1 stick plus 2 Tbs. margarine
2 Tbs. powdered sugar
1 cup flour
8 oz. cream cheese
1 tsp. lemon juice
1 cup powdered sugar
8 oz. Cool Whip
2 qt. fresh strawberries
1 jar Solo strawberry glaze

Mix flour, powdered sugar, and margarine until like pie dough.

Pat into a greased pizza pan. Bake at 350° for 20 minutes.

Beat cream cheese and powdered sugar with 1 tsp. lemon juice. Mix in Cool Whip. Spread on cooled, baked dough and refrigerate until set. Slice strawberries, mix with glaze and spread on top of cream cheese layer.

*I got this recipe from a friend.
My family requests this recipe quite often.*

SUMMER RECIPES 2025 **9**

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SUMMER RECIPES 2025 **9**



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online parts & service: www.lylestv.com
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- Chips
- Rubs
- Sauces
- Pizza Ovens

The Appliance Store with So Much More



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Since 1934

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BIMINI TOPS • CAMPER ENCLOSURES
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Lake Geneva, WI 53147
office@genevaupholstering.com
www.genevaupholstering.com
www.facebook.com/geneva.corp.com

463553

SALMON SALAD

1 lb. potatoes
1/2 lb. fresh green beans
1/2 lb. fresh asparagus
4 salmon fillets (4-6 oz. each)
1 Tbs. plus 1/3 cup red wine vinaigrette divided
1/4 tsp. salt
1/4 tsp. pepper
4 cup baby spinach
2 cup cherry tomatoes, halved
1 Tbs. fresh chives, minced

Cut potatoes lengthwise in half. Cut green beans and asparagus, into 1 inch pieces. Place potatoes in stockpot, add water to cover. Bring to a boil, reduce heat, cook uncovered until tender, 15 minutes. Add green beans and asparagus during the last 5 minutes. Brush salmon with 1 Tbs. vinaigrette, sprinkle with salt and pepper. Place fish on oiled grill, grill covered over medium-high heat 6-8 minutes, until starts to flake. In large bowl, combine potato mixture, arugula, tomatoes and chives. Drizzle with remaining vinaigrette, toss to coat.

SUMMER RECIPES 2025 **11**



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MARESCALCO**
262-248-3435

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SUMMER RECIPES 2025 **11**

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For 3 Generations*

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James R. Taylor

and Sons, INC.

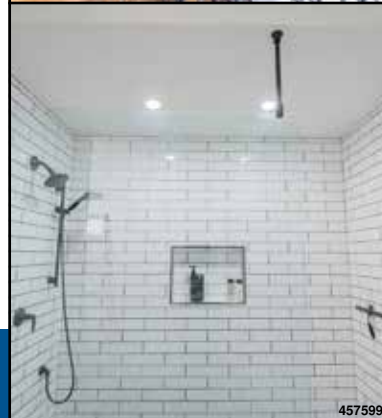
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WWW.JRTAYLORANDSONS.COM



HERBED CORN

1/2 cup softened butter
2 Tbs. minced fresh parsley
2 Tbs. minced chives
1 tsp. thyme
1/2 tsp. salt
1/2 tsp. cayenne pepper
8 ears of peeled corn

In small bowl, beat first 6 ingredients until blended. Spread 1 Tbs. mixture over each ear of corn. Wrap in heavy-duty foil. Grill corn, covered, over medium heat, about 15 minutes, until tender.

BERRY SANGRIA

1 bottle sparkling white wine
2-1/2 cup white cranberry juice
2/3 cup light rum
1/3 cup each fresh blackberries,
raspberries, cut strawberries
Ice cubes

In a large pitcher, mix everything together, refrigerate for 2 hours, serve over ice.

STRAWBERRY LEMON TRIFLE

4 oz. cream cheese, softened
1 cup vanilla yogurt
2 cup fat-free milk
1 pkg. instant lemon pudding
2 tsp. lemon zest, grated
2-1/2 cup sliced fresh strawberries (divided)
1 Tbs. water
1 prepared 12 oz. angel food cake

In large bowl, beat cream cheese and yogurt. Add the milk, dry pudding mix and lemon zest. Beat until smooth. In a blender, process 1/2 cup strawberries and water until blended. Tear cake into cubes. Place 1/3 in a trifle bowl. Top with 1/3 of pudding mixture and 1/2 of remaining strawberries. Drizzle with half of the strawberry sauce. Repeat layers. Top with remaining cake pudding mixture. Garnish with whip cream (optional). Cover and refrigerate for 2 hours.

SUMMER RECIPES 2025 **13**

HERBED CORN

1/2 cup softened butter
2 Tbs. minced fresh parsley
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1 tsp. thyme
1/2 tsp. salt
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8 ears of peeled corn

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Ice cubes

In a large pitcher, mix everything together, refrigerate for 2 hours, serve over ice.

STRAWBERRY LEMON TRIFLE

4 oz. cream cheese, softened
1 cup vanilla yogurt
2 cup fat-free milk
1 pkg. instant lemon pudding
2 tsp. lemon zest, grated
2-1/2 cup sliced fresh strawberries (divided)
1 Tbs. water
1 prepared 12 oz. angel food cake

In large bowl, beat cream cheese and yogurt. Add the milk, dry pudding mix and lemon zest. Beat until smooth. In a blender, process 1/2 cup strawberries and water until blended. Tear cake into cubes. Place 1/3 in a trifle bowl. Top with 1/3 of pudding mixture and 1/2 of remaining strawberries. Drizzle with half of the strawberry sauce. Repeat layers. Top with remaining cake pudding mixture. Garnish with whip cream (optional). Cover and refrigerate for 2 hours.

SUMMER RECIPES 2025 **13**

The advertisement features a background image of a picnic basket filled with food, including a sandwich, fruit, and a drink, set on a blue and green patterned cloth. The text is overlaid on this image in a bold, white, sans-serif font with a black outline. The company name is at the top, followed by the address and phone number. Below that, the services offered are listed, and the emergency availability is highlighted. The website and Lennox logo are at the bottom right.

Reliable

Heating and Air Conditioning, LLC

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LENNOX

473542

This is an identical copy of the advertisement above, featuring the same background image of a picnic basket and the same text layout.

Reliable

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RESIDENTIAL & COMMERCIAL

▪ Sales ▪ Installation ▪ Service ▪ RV Repair

24 HOUR EMERGENCY ALSO AVAILABLE

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LENNOX

473542

GRILLED CHICKEN/MANGO SKEWERS

**1 lb. boneless skinless chicken breast,
cut into cubes**
1 medium mango peeled and cut into cubes
1/2 cup sliced green onions, divided
3 medium ears of corn
1 Tbs. butter
1/2 tsp. salt
1/4 tsp. pepper
1 Tbs. virgin olive oil

Cut corn from cobs. In large skillet, heat butter, saute corn over medium heat, about 5 minutes. Stir in 1/3 cup green onions. Toss chicken with salt & pepper. Alternate chicken and mango onto 4 metal skewers. Brush with olive oil. Grill, covered over medium heat, about 12 minutes, turning occasionally. Serve with corn mixture, sprinkle with remaining green onions.

KEY LIME PIE

4 cup heavy whipping cream
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed milk
1/2 cup key lime juice
1 graham cracker crust pie shell (9 inch)
Sliced key limes (optional)

In a large bowl beat cream until it begins to thicken. Add sugar and vanilla, beat until stiff peaks form. In another large bowl, beat cream cheese, condensed milk and lime juice until well blended. Fold in 2 cups whipped cream, spoon into crust. Top with remaining whipped cream. Refrigerate 4 hours, garnish with fresh limes.



SUMMER RECIPES 2025 **15**

GRILLED CHICKEN/MANGO SKEWERS

**1 lb. boneless skinless chicken breast,
cut into cubes**
1 medium mango peeled and cut into cubes
1/2 cup sliced green onions, divided
3 medium ears of corn
1 Tbs. butter
1/2 tsp. salt
1/4 tsp. pepper
1 Tbs. virgin olive oil

Cut corn from cobs. In large skillet, heat butter, saute corn over medium heat, about 5 minutes. Stir in 1/3 cup green onions. Toss chicken with salt & pepper. Alternate chicken and mango onto 4 metal skewers. Brush with olive oil. Grill, covered over medium heat, about 12 minutes, turning occasionally. Serve with corn mixture, sprinkle with remaining green onions.

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4 cup heavy whipping cream
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SUMMER RECIPES 2025 **15**



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