



BlackberryBabe 
Easy Summer Side Dishes
The Side Dish Bible - 10 Side Dish Recipes
Perfect for your Summer Barbecues!





Hi! I'm Michelle. Or you might know me as Blackberry Babe. I live in Kansas City, Missouri, a town that definitely knows it's barbecue.

I'm just a working Mom trying to keep dinner fresh and exciting for my family. And a major part of that effort is putting together phenomenal side dishes to compliment whatever meat is going on the grill.

You'll find a wide variety of side dishes in this e-book, but they have one thing in common: they will become family favorites. These recipes are tried and tested by countless friends, family members, and Blackberry Babe readers and they remain some of my most favorite recipes!

If you're looking for a classic side dish, I would recommend my Classic Country Cole Slaw. This slaw is a tangy vinegar-based slaw that has been passed down from several generations in my family. It's sweet, so don't be afraid to lessen the sugar if that's not your thing!

You'll also find my Cream Cheese Corn Casserole. This recipe is based off a local barbecue joints "Cheesy Corn." It's always a hit and something that people tend to make over and over again for holidays and special occasions.

My personal favorite? The Cabbage, Radish and Apple Cole Slaw.

I hope that at least one of these dishes becomes a staple for your family. If you love these recipes, visit me on [Facebook](#) or [Instagram](#) to see all my newest recipes.

See you in the kitchen!

Michelle

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BELL PEPPER QUINOA PILAF

The perfect side dish for your next neighborhood block party!
It's great served warm or cold and full of fresh veggies and protein.

SERVES

4 People

PREP TIME

20 Minutes

COOK TIME

30 Minutes

TOTAL TIME

50 Minutes

INGREDIENTS

- 1 tablespoon olive oil
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 medium red bell pepper, diced (about 1 cup)
- 1 medium yellow bell pepper, diced (about 1 cup)
- 1 cup uncooked quinoa, rinsed
- 2 cups organic vegetable broth or vegetable broth or chicken broth
- 2 tablespoons chopped fresh parsley

DIRECTIONS

1. Heat the oil in a 2-quart saucepan over medium-high heat. Add the shallot and garlic and cook for 2 minutes, stirring occasionally. Add the peppers and quinoa and cook for 2 minutes, stirring occasionally.
2. Stir in the broth and heat to a boil. Reduce the heat to low. Cover and cook for 20 minutes or until the quinoa is tender and the liquid is absorbed. Stir in the parsley. Season, if desired.

CABBAGE, RADISH AND APPLE COLE SLAW

This is such a light and refreshing side dish! There is no mayo in the cole slaw dressing, which makes it perfect to bring to hot summer barbecues and potlucks! Cabbage, granny smith apple and radish make it crunchy and the dressing is light and sweet!

SERVES

4 People

PREP TIME

10 Minutes

COOK TIME

-

TOTAL TIME

10 Minutes

INGREDIENTS

5 cups shredded cabbage, red or green

1 cup Granny Smith apple, cut into matchstick pieces

3/4 cup radish, cut into matchstick pieces

2 tbsp white onion, very finely diced

Dressing

1/4 cup sugar

1/4 cup cider vinegar

1.5 tbsp water

1.5 tbsp oil

1/8 tsp celery seed

A shake of powdered mustard

A shake of salt and pepper





DIRECTIONS

1. Combine cabbage, apple, radish and onion in large mixing bowl.
2. In a small jar, add sugar, vinegar, water, oil, celery seed, powdered mustard, salt and pepper. Shake or stir until well combined.
3. Add dressing to cabbage mix, stir well. Place in refrigerator for at least 30 minutes to chill before serving.

HEALTHIER GREEK PASTA SALAD

This Greek Pasta Salad is super healthy and light, and fits perfectly in the 21 Day Fix! I use it as a side dish, but you could also add grilled or roasted chicken to it for a very simple meal! Serve it chilled.

SERVES

6 People

PREP TIME

5 Minutes

COOK TIME

10 Minutes

TOTAL TIME

15 Minutes

INGREDIENTS

3 cups whole grain pasta, cooked to package instructions and drained

1.5 cup diced broccoli, raw

1.5 cup diced cauliflower, raw

1.5 cup diced grape tomato, raw

1/2 cup red onion

1/2 cup black olives

3 tbsp feta cheese

Juice of one lemon

Dressing

2 tbsp extra virgin olive oil

1 tbsp red wine vinegar

1 tbsp dijon mustard

1/2 tsp dried oregano

1/2 tsp dried basil

1/2 tsp garlic powder

Pinch of salt and pepper





DIRECTIONS

1. In a large bowl, combine pasta, vegetables, feta cheese and lemon juice. Stir well.
2. In a small bowl, combine dressing ingredients. Taste and add more vinegar or oil to your taste. remember that there will be some extra acidity from the lemon juice.
3. Pour dressing over pasta and vegetables and stir well. Cover and chill in refrigerator for at least 20 minutes before serving.

SOUTHWEST BLACK BEAN AND AVOCADO QUINOA SALAD

This quinoa salad with avocados, black beans and tomatoes has an incredible, zesty lime dressing and is so healthy!

YIELD
8

PREP TIME
5 Minutes

COOK TIME
35 Minutes

TOTAL TIME
40 Minutes

INGREDIENTS

1 tbsp olive oil

1 cup quinoa, rinsed per package instructions

1.75 cups water

1 15 ounce can black beans, rinsed

1.5 avocados, peeled, seeded and cubed

1 cup cherry tomatoes, diced

1/2 red onion, diced

2 cloves garlic, diced

1 red bell pepper, seeded and diced

1/4 cup fresh cilantro, finely chopped*

Dressing

Juice of 1.5 limes

1/2 tbsp olive oil

1/2 tsp cumin

Sprinkle of salt and pepper





DIRECTIONS

1. In a medium sized pot, add olive oil and heat on medium for 1-2 minutes. Add quinoa and toast for 2-3 minutes, stirring lightly. Pour in water and turn burner to heat until water starts to boil. Give a quick stir, then cover and simmer on LOW heat for 15-20 minutes until the water is completely absorbed and the quinoa is fluffy when stirred.
2. In a small bowl, add dressing ingredients and stir to combine. Taste and adjust add more lime juice or olive oil to taste. Make sure all your add-ins are ready to go.
3. Add black beans to cooked quinoa, stir, and remove from heat. Let sit for 5-10 minutes.
4. Add avocado, tomatoes, red onion, garlic, red pepper and stir well to combine.
5. Finally, add dressing and cilantro, stir again.
6. Serve slightly warm or chilled. We prefer it chilled.

CREAM CHEESE CORN CASSEROLE WITH GREEN CHILES

You'll be asked for this cream cheese corn casserole recipe every time you bring it: sweet corn with cream cheese, chile peppers and spices make a super side dish!

SERVES

4 People

PREP TIME

10 Minutes

COOK TIME

1 Hours

TOTAL TIME

1 Hour 10 Minutes

INGREDIENTS

3 cans of corn, drained

8 ounces cream cheese

4 ounces canned green chiles,
chopped

1/2 small yellow onion, chopped
very fine

1/2 tsp garlic powder

1/2 tsp old bay or cajun/creole
seasoning

1/4 tsp salt

1/8 tsp pepper

1 tsp white sugar

1/2 cup shredded cheddar or colby jack
cheese

Additional shredded cheese for
sprinkling



DIRECTIONS

1. Preheat oven to 300 degrees.
2. In a large microwave safe bowl, add corn, cream cheese and green chiles. Cook in microwave for 1-2 minutes, until cream cheese is melted.
3. Stir, adding in onion, garlic powder, seasoning, salt, pepper, sugar and cheese, and stirring thoroughly.
4. Spray a 9x9" baking pan with cooking oil, then add corn and cream cheese mixture to pan. Sprinkle with additional cheese to taste.
5. Bake for one hour, serve.

CILANTRO LIME COLE SLAW

This super simple and healthy cilantro lime cole slaw has a nice zing from the lime dressing. The perfect substitution for heavy mexican rice or beans. Cilantro haters need not apply!

SERVES

6 People

PREP TIME

5 Minutes

COOK TIME

-

TOTAL TIME

5 Minutes

INGREDIENTS

- 3 tbsp fresh lime juice
- 2 tbsp extra virgin olive oil
- 2 teaspoons sugar or splenda
- dash of salt and pepper
- 1/3 cup chopped green onion
- 1/3 cup chopped fresh cilantro
- 8 ounces coleslaw mix (green cabbage and carrots)
- 4 ounces shredded purple cabbage

DIRECTIONS

1. Add coleslaw mix purple cabbage, cilantro and green onions into medium mixing bowl.
2. In a small bowl, add lime juice, olive oil, sugar/splenda, salt and pepper. Mix.
3. Pour dressing onto slaw mix, stir and serve.

CAULIFLOWER BROCCOLI SALAD

A delicious and healthy salad, combining broccoli, cauliflower, sunflower seeds, bacon, raisins and a sweet and tart dressing.

SERVES
10 People

PREP TIME
15 Minutes

COOK TIME
5 Minutes

TOTAL TIME
20 Minutes

INGREDIENTS

1/2 pound bacon, cooked and diced

3 cups raw broccoli, diced

3 cups raw cauliflower, diced

1 small white or red onion, finely chopped

1 cup raisins (I prefer golden raisins, look for them in your bulk foods section)

1/3 cup sunflower seeds

1 cup light mayonnaise

1/2 cup white sugar

2 tablespoons white vinegar

DIRECTIONS

1. In a large mixing bowl, add broccoli, cauliflower, bacon, raisins and sunflower seeds. Stir.
2. In a smaller mixing bowl, add mayonnaise, sugar and white vinegar. Stir until well combined.
3. Add mayonnaise dressing to broccoli mixture. Stir until well combined.
4. Keep covered in refrigerator when not serving.

SECRET INGREDIENT BAKED BEANS

A super secret ingredient gives these beans the perfect blend of sweet, savory and smoky flavors.

SERVES
10 People

PREP TIME
15 Minutes

COOK TIME
1 Hour

TOTAL TIME
1 Hour 15 Minutes

INGREDIENTS

- 3 slices hickory or apple smoked bacon, diced
- 1 small white onion, diced
- 3 16 ounce cans of pork and beans
- 1/2 cup brown sugar
- 16 ounce cherry pie filling
- 1 tsp paprika
- 1/2 tsp cayenne pepper (add in small increments to taste)
- 1 tsp cumin
- 5 tbsp Worcestershire sauce

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Add bacon and onion to large pot. Saute on medium heat for 10 minutes, stirring frequently.
3. Add pork and beans, brown sugar, pie filling, spices and Worcestershire sauce. Stir to combine.
4. Transfer into 9x13" pan and bake in oven for one hour at 350 degrees.

GLAZED GREEN BEAN BUNDLES

Bacon-wrapped green beans roasted in an absolutely delicious sauce! Only five ingredients.

SERVES

4 People

PREP TIME

10 Minutes

COOK TIME

25 Minutes

TOTAL TIME

35 Minutes

INGREDIENTS

- 1/2 lb green beans
- 4 pieces of bacon, halved
- 4 tbsp butter
- 1/4 cup brown sugar
- 1/4 tsp garlic powder

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Clean green beans by snapping or cutting off stems and dead ends.
3. Form green beans into bundles of 5-6 beans. Wrap one piece of bacon around each, secure with toothpick. Arrange bundles on baking pan (with edges, so that the juices don't run off into oven).
4. Combine butter, brown sugar and garlic powder in small microwave safe dish. Microwave on 50% power for one minute. Remove from microwave and stir to combine.
5. Pour butter and brown sugar glaze over the green bean bundles.
6. Place pan in oven at 375 for about 25 minutes.

CLASSIC COUNTRY COLE SLAW

This coleslaw recipe spans several generations in our family. It's perfect for hot summer days because there's no mayonnaise in the sweet and tangy vinegar-based dressing.

SERVES

8 People

PREP TIME

10 Minutes

COOK TIME

-

TOTAL TIME

10 Minutes

INGREDIENTS

1/3 cup sugar

1/4 cup cider vinegar

1.5 tbsp water

1.5 tbsp oil

1/8 tsp celery seed

A shake of powdered mustard

A shake of salt and pepper

14 ounces shredded cabbage or coleslaw mix

Optional: 2 tbsp very finely diced white onions

DIRECTIONS

1. Add together sugar, cider vinegar, water, oil, celery seed, salt, pepper and mustard. Mix until well combined.*
2. Add cabbage and onions (optional) to medium sized bowl. Pour dressing over the top and stir well. Cover, and chill in refrigerator for at least 15 minutes before serving.





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