

READ ME FIRST

Your guide to accessing and using Summer Mix + Grill

WHAT YOU GET INSIDE

- 15 BBQ recipes + 15 drink recipes
 - Printable shopping list (organized by aisle)
 - Host checklist (48 hours → post-party)
 - Master PDF with all recipes
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Designed and curated by David Jean

 Blueprint.

SUMMER MIX + GRILL

30 RECIPES FOR BACKYARD MAGIC



15 BBQ RECIPES +
15 CRAFT DRINKS



PRINTABLE
SHOPPING LIST +
HOST CHECKLIST



GET YOUR BUNDLE NOW

Blueprint

Midnight Char Coffee Cola Baby Back Ribs

A cinematic recipe from Summer Mix + Grill

Deep, bitter, sweet, smoky. Coffee and cola create a dark bark that cracks under pressure. Fall-off-the-bone tender. Your grill's new signature.



INGREDIENTS

- 2 racks baby back ribs
- 1 cup Coca-Cola
- 2 tbsp finely ground dark roast coffee
- 1 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tsp cayenne pepper
- 1 tsp garlic powder
- 1 tsp coarse salt
- 1/2 tsp black pepper
- 1 cup BBQ sauce

INSTRUCTIONS

1. In a bowl, combine the coffee, brown sugar, paprika, cayenne, garlic powder, salt, and black pepper to create the 'Midnight Char' rub. Pat the rib racks dry and apply the rub generously to all sides.
2. Prepare your grill or smoker for low and slow cooking, maintaining a temperature around 225°F-250°F (107°C-121°C).
3. Place the rubbed ribs bone-side down on the grate and smoke for 3 hours, allowing the dark bark to form.
4. Remove the ribs from the smoker. Place each rack on a large double layer of heavy-duty aluminum foil. Pour 1/2 cup of Coca-Cola into each foil packet and seal them tightly, ensuring no leaks.
5. Return the wrapped ribs to the smoker for another 2 hours.
6. Carefully unwrap the ribs. Increase the grill temperature slightly (around 300°F/149°C). Brush the ribs generously with the BBQ sauce for glazing. Continue cooking uncovered for 20-30 minutes until the glaze is caramelized and tacked. Allow to rest for 10 minutes before slicing.



Sticky Fire Honey Sriracha Wings

A cinematic recipe from Summer Mix + Grill

**Sticky. Spicy. Sweet. Charred edges. Double-glazed on the grill.
The wing that disappears first at every cookout.**



INGREDIENTS

- 2 lbs chicken wings (flats + drumettes)
- 1/3 cup honey
- 1/4 cup sriracha
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 clove garlic (minced)
- Sesame seeds and green onion for garnish

INSTRUCTIONS

1. Toss wings with a touch of oil and a pinch of salt. Prepare your grill for two-zone cooking (direct and indirect heat).
2. In a small bowl, whisk together the honey, sriracha, soy sauce, rice vinegar, and minced garlic until smooth.
3. Place the wings on the cool side of the grill for indirect cooking. Close the lid and cook for 20-25 minutes, or until cooked through (165°F).
4. Move the cooked wings directly over the heat source. Brush them generously with the glaze.
5. Turning and re-glazing frequently, cook for another 5-10 minutes until the edges are charred and the glaze is caramelized and tacky.
6. Transfer to a platter and garnish immediately with sesame seeds and chopped green onions.



Blueprint

Molten Garlic Rosemary Butter Tomahawk

Reverse-seared over indirect heat. Basted with infused butter. Charred rosemary. The steak that makes everyone gather around the grill.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 tomahawk or ribeye steak (2" thick)
- 4 tbsp unsalted butter
- 6 cloves garlic (smashed)
- 3 sprigs fresh rosemary
- Coarse salt and black pepper

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INSTRUCTIONS

1. Season steak generously with coarse salt and black pepper. Prepare grill for two-zone cooking (indirect heat).
2. Roast steak on indirect heat until internal temperature reaches 115-120°F. Remove steak and rest.
3. While resting, melt butter in a small pan with smashed garlic and rosemary. Raise grill heat to direct high sear.
4. Sear steak quickly over direct flame for 1-2 minutes per side until deeply charred.
5. Drizzle generously with the garlic rosemary butter and serve immediately.



Blueprint

Fire & Sweet Al Pastor Pork Tacos

A cinematic recipe from Summer Mix + Grill

**Grilled pineapple. Spicy habanero-marinated pork. Charred tortillas.
A taco that disappears in 2 bites.**



INGREDIENTS

- 2 lbs pork shoulder (thinly sliced)
- 1 cup pineapple chunks
- 3 dried guajillo chilies (softened)
- 2 habaneros (seeded)
- ¼ cup orange juice
- 2 tbsp neutral oil
- 1 tsp smoked paprika
- Corn tortillas
- 1 small white onion (diced)
- 1 bunch fresh cilantro (chopped)
- Salt and black pepper to taste

INSTRUCTIONS

1. In a blender, combine the softened guajillo chilies, habaneros, orange juice, oil, paprika, salt, and pepper. Blend until smooth.
2. Place the pork shoulder in a resealable bag. Pour the marinade over the pork and toss to coat. Let marinate for at least 2 hours, or overnight.
3. Preheat your grill to medium-high heat. Cut the pineapple into chunks. Thread the pork and pineapple onto skewers.
4. Grill the skewers for 4-5 minutes per side, until the pork is cooked through with a nice char and the pineapple is lightly caramelized.
5. Just before serving, warm the corn tortillas on the grill for 30 seconds per side until pliable and slightly charred.
6. Remove the pork and pineapple from skewers. Slice the pork thinly if needed. Assemble the tacos: place pork and grilled pineapple on tortillas, top with onion and cilantro.



Campfire Bourbon Peach Cobbler

A cinematic recipe from Summer Mix + Grill

Grill-smoked peaches. Bourbon caramel. Buttery biscuit topping. Served warm with vanilla ice cream. The only dessert your grill needs.



INGREDIENTS

- 6 ripe peaches (sliced)
- ¼ cup bourbon
- ⅓ cup brown sugar
- 1 tbsp cornstarch
- 1 cup biscuit mix
- ½ cup milk
- 2 tbsp butter
- Vanilla ice cream for serving

INSTRUCTIONS

1. Preheat your grill for indirect cooking at 375°F. Combine sliced peaches with bourbon, brown sugar, and cornstarch.
2. Place a heavy cast-iron skillet on the indirect side of the grill. Pour the peach mixture into the skillet.
3. In a bowl, prepare the biscuit dough by combining the biscuit mix and milk until just moistened. Do not overmix.
4. Cut the butter into small pieces and cut it into the biscuit dough until the mixture is crumbly.
5. Drop rounded spoonfuls of the biscuit dough onto the peach mixture.
6. Close the grill lid and cook for 20-25 minutes, or until the biscuit topping is golden-brown and the peaches are bubbly. Serve warm with scoops of vanilla ice cream.



Blueprint

Midnight Coffee Chile Smoked Brisket

A cinematic recipe from Summer Mix + Grill

16-hour slow smoke. Crackling black bark. Pink smoke ring. Coffee and chili create deep umami. The brisket that starts arguments over who gets the burnt ends.



INGREDIENTS

- 5–6 lbs beef brisket (point + flat)
- ¼ cup finely ground dark roast coffee
- 2 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tbsp chili powder
- 1 tbsp black pepper
- 1 tbsp kosher salt
- 1 tsp cayenne
- Yellow mustard (binder)

INSTRUCTIONS

1. Trim the brisket and coat with yellow mustard. Mix the coffee and spices for the rub, applying generously.
2. Prepare a smoker for indirect heat at 225°F–250°F, using oak wood for flavor.
3. Smoke the brisket for 8–10 hours, until a dark bark forms and the internal temperature reaches ~165°F.
4. Wrap the brisket tightly in butcher paper and return it to the smoker.
5. Continue smoking until the internal temperature is 203°F–205°F (probe tender). Rest for 2 hours before slicing.

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Island Fire Jerk Chicken + Mango Salsa

Scotch bonnet heat. Allspice and thyme. Charred skin. Sweet mango salsa on the side. Tastes like a Jamaican beach party.

*A cinematic recipe from **Summer Mix + Grill***



INGREDIENTS

- 8 chicken thighs (bone-in, skin-on)
- 6 scallions
- 4 habanero or scotch bonnet peppers
- ¼ cup soy sauce
- 2 tbsp allspice
- 1 tbsp thyme
- 1 tbsp brown sugar
- 2 limes (juiced)
- Mango Salsa:
- 2 ripe mangoes (diced)
- ½ red onion (minced)
- ¼ cup cilantro (chopped)
- 1 jalapeño (minced)
- 1 lime (juiced)

INSTRUCTIONS

1. Combine scallions, peppers, soy sauce, allspice, thyme, sugar, and lime juice in a blender. Puree until smooth to make the jerk marinade.
2. Coat the chicken thighs thoroughly with the marinade, rubbing it under the skin. Let marinate in the refrigerator for at least 4 hours, or overnight.
3. Prepare a grill for direct and indirect heat. For gas grills, turn half the burners to high; for charcoal, build a fire and let it burn down to coals, raking most to one side.
4. Sear the chicken over high direct heat, skin-side down, until charred and crisp, about 3-5 minutes. Flip and repeat.
5. Move the chicken to the cooler, indirect-heat side of the grill. Cover and cook until the internal temperature reaches 165°F, about 25-35 minutes.
6. While the chicken cooks, combine all mango salsa ingredients in a bowl. Serve the grilled chicken with the mango salsa on the side.



Blueprint

Blazing Shell Garlic Parmesan Oysters

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 12 fresh oysters (scrubbed)
- 6 tbsp unsalted butter (softened)
- 4 cloves garlic (minced)
- ¼ cup grated parmesan
- 2 tbsp fresh parsley (chopped)
- Lemon wedges
- Hot sauce

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INSTRUCTIONS

1. Prepare your grill for direct high heat. Ensure the grates are clean.
2. In a small bowl, combine softened butter, minced garlic, and chopped parsley.
3. Carefully place the scrubbed oysters on the preheated grill rack.
4. Spoon a generous amount of the garlic-parsley butter mixture onto each oyster.
5. Immediately sprinkle the grated parmesan cheese over the butter mixture in each oyster shell.
6. Close the grill lid and cook for about 2 minutes, until the butter is bubbling, the parmesan is melted and starting to get crispy, and the oysters are just cooked through. Remove from grill and serve immediately with lemon wedges and hot sauce.

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Blueprint

Smoky Garden Vegetable Skewers + Creamy Tahini

Charred zucchini. Sweet bell peppers. Smoky eggplant. Red onion. Drizzled with lemon tahini. The vegetarian dish that meat lovers steal.



INGREDIENTS

- 2 zucchinis (thick slices)
 - 2 bell peppers (chunks)
 - 1 red onion (wedges)
 - 1 eggplant (chunks)
 - 8 oz mushrooms (whole)
 - ½ cup olive oil
 - 2 tbsp lemon juice
 - 2 tsp smoked paprika
 - Tahini Sauce:
- Tahini Sauce:
 - ¼ cup tahini
 - 2 tbsp lemon juice
 - 1 clove garlic (minced)
 - 3 tbsp cold water
 - Salt

INSTRUCTIONS

1. Prepare your grill for medium-high heat. Clean the grates. (If using bamboo skewers, soak them in water for 20 minutes beforehand).
2. In a large bowl, whisk together the olive oil, lemon juice, and smoked paprika. Add all chopped vegetables and toss to coat evenly. Season generously with salt and pepper.
3. Carefully thread the vegetables onto the skewers, creating an alternating pattern of colors and textures.
4. Place the vegetable skewers directly on the preheated grill. Grill for 8-12 minutes, turning occasionally, until the vegetables are tender-crisp and have nice char marks.
5. While the skewers grill, make the creamy tahini sauce by whisking together the tahini, lemon juice, minced garlic, and cold water until smooth. Season to taste with salt.
6. Remove the skewers from the grill. Drizzle the creamy tahini sauce over the warm skewers just before serving, or serve the sauce on the side for dipping. Garnish with fresh herbs.



Blueprint

Crown Roast Rosemary Honey Glazed Lamb Chops

Grass-fed lamb. Sticky rosemary honey glaze. Fast sear over hot coals. Pink center. Crusty edges. Dinner party elegance on a grill.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 8 lamb chops (1.5" thick)
- ¼ cup honey
- 3 sprigs fresh rosemary (finely chopped)
- 4 cloves garlic (minced)
- 2 tbsp olive oil
- 1 tbsp Dijon mustard
- Salt and pepper

INSTRUCTIONS

1. Prep the lamb and make the glaze. (In a small bowl, whisk together the honey, chopped rosemary, minced garlic, olive oil, and Dijon mustard. Season generously with salt and pepper. Set aside.)
2. Score and season the lamb chops. (Pat the lamb chops dry. Using a sharp knife, make light cross-hatch scores on the fat cap. Rub with olive oil and a pinch more salt and pepper.)
3. Build a hot fire. (Prepare a charcoal or gas grill for direct, high-heat cooking. Brush the grates clean.)
4. Sear the lamb chops. (Place the lamb chops directly over the hot coals. Sear for 2-3 minutes per side, until they develop a beautiful deep crust and crusty edges.)
5. Glaze and finish. (Move the chops to a cooler part of the grill. Immediately brush the rosemary honey glaze over all surfaces. Cook for another 1-2 minutes per side until the glaze is set and sticky. The internal temperature should be around 130-135°F for a perfect pink center.)
6. Rest and serve. (Remove from the grill and let the chops rest for 5-7 minutes. Serve on a plate garnished with extra fresh rosemary sprigs.)

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Blueprint

Drunken Bird Lemon Herb Beer Can Chicken

Whole chicken roasted upright over a beer can. Crispy skin everywhere. Steamed from inside. Lemon herb butter under the skin. The most dramatic grill centerpiece.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 whole chicken (4–5 lb)
- 1 can beer (lager or pale ale)
- ½ cup unsalted butter (softened)
- 2 lemons (zested + juiced)
- 4 cloves garlic (minced)
- 2 tbsp fresh rosemary (chopped)
- 2 tbsp fresh thyme (chopped)
- Salt and pepper

INSTRUCTIONS

1. **Make the Lemon Herb Butter:** In a small bowl, mix softened butter, lemon zest, juice, minced garlic, chopped rosemary, thyme, salt, and pepper. Carefully loosen the skin on the chicken breast and thighs and rub most of the butter mixture underneath. Rub the remaining butter over the outside of the skin.
2. **Prepare the Beer Can and Grill:** Open the beer can, pour out (or drink!) about 1/4 of the beer. Make extra holes in the top of the can. Prepare your grill for two-zone cooking (indirect heat) with a target temperature of 375–400°F (190–205°C). Clean and oil the grates.
3. **Mount the Chicken:** Place the chicken onto the prepared beer can, ensuring it sits stable on its own or in a dedicated vertical roasting rack. The legs should form a tripod for balance. Tuck the wing tips behind the back.
4. **Grill:** Position the vertical chicken on the cooler side of the grill (indirect heat zone), making sure the legs and the can are stable. Close the grill lid.
5. **Monitor and Finish:** Roast for approximately 1 to 1.5 hours, or until a meat thermometer inserted into the thickest part of the thigh reads 165°F (74°C) and the juices run clear. The skin should be golden-brown and crispy. Avoid opening the lid frequently.
6. **Rest and Serve:** Carefully remove the chicken from the grill, using tongs to steady the base and can. Let it rest for 10–15 minutes. Safely remove the chicken from the can. Carve and serve.



Blueprint

Coastal Fire Shrimp Tacos + Cilantro Lime Slaw

Charred shrimp. Smoky chipotle crema. Crunchy slaw.
Warm tortillas. 10 minutes from grill to table.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 lb large shrimp (peeled, deveined)
- 2 tbsp olive oil
- 1 tbsp chipotle powder
- 1 tsp cumin
- 1 tsp garlic powder
- Corn tortillas
- Slaw:
 - 2 cups shredded cabbage
 - ¼ cup cilantro (chopped)
 - ¼ cup mayo
 - 2 limes (juiced)
 - Salt

INSTRUCTIONS

1. **Prep Shrimp:** Pat shrimp dry. In a bowl, toss shrimp with olive oil, chipotle powder, cumin, garlic powder, and salt.
2. **Make Slaw:** In a separate bowl, whisk together mayo, lime juice, and salt. Stir in the cabbage and cilantro until combined.
3. **Grill Shrimp:** Preheat grill to medium-high. Grill shrimp on skewers or in a grill basket for 2-3 minutes per side, until charred and opaque.
4. **Assemble Tacos:** Char tortillas briefly on the grill. Fill with grilled shrimp and top with the crunchy cilantro lime slaw.

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Blueprint

Smoked Summer Watermelon + Feta Salad

Grilled watermelon wedges. Salty feta. Fresh mint. Balsamic glaze. The salad that breaks every expectation.

A cinematic recipe from Summer Mix + Grill

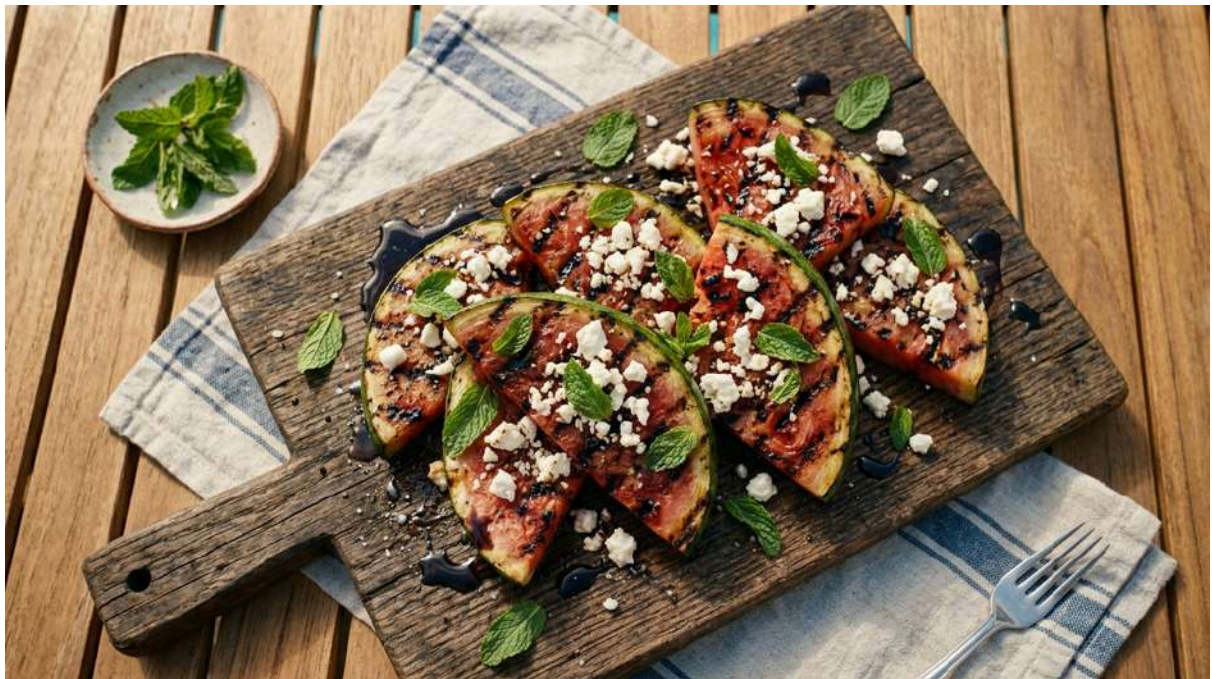


INGREDIENTS

- ½ seedless watermelon (cut into 2" wedges)
- 6 oz feta cheese (crumbled)
- ¼ cup fresh mint (chopped)
- 2 tbsp balsamic glaze
- 2 tbsp olive oil
- Salt and pepper

INSTRUCTIONS

- 1. Prep & Smoke:** Cut watermelon into 2-inch wedges. Lightly brush with olive oil. Preheat a smoker to 225°F (107°C) using fruitwood pellets or chunks.
- 2. Smoke Watermelon:** Smoke watermelon for 30-45 minutes until it absorbs a light, smoky flavor. Avoid overcooking.
- 3. Cool & Plate:** Remove watermelon and let cool. Slice wedges into smaller cubes or chunks. Arrange on a large platter.
- 4. Assemble Salad:** Scatter the crumbled feta, chopped fresh mint, and a drizzle of balsamic glaze over the watermelon. Garnish with a final pinch of cracked pepper.



Blueprint

Fire Kissed Prosciutto Arugula Pizza

Grill-crisped crust. Charred edges. Prosciutto that curls. Fresh arugula. Shaved parmesan. Drizzle of honey. Pizza night upgraded.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 lb pizza dough (store-bought or homemade)
- ¼ cup olive oil
- 4 oz prosciutto
- 2 cups fresh arugula
- ½ cup shaved parmesan
- 2 tbsp honey
- Crushed red pepper

INSTRUCTIONS

1. **Prep Grill:** Preheat grill to high heat (around 500°F/260°C).
2. **Prepare Dough:** Roll out pizza dough into a rustic round on a lightly floured surface. Lightly brush one side with olive oil.
3. **Grill Crust:** Place the dough, oil-side down, directly on the grill grates. Close the lid and grill for 1-2 minutes until the bottom is set.
4. **Top and Finish:** Carefully remove the crust with a peel and place it grilled-side up. Quickly top with half the parmesan and the prosciutto. Return the pizza to the grill, raw-side down. Close the lid and grill for 2-3 minutes until the cheese is melted and the bottom is charred.
5. **Serve:** Remove from grill. Immediately top with fresh arugula, remaining shaved parmesan, a drizzle of honey, and a light sprinkle of crushed red pepper. Slice and serve hot.



Blueprint

Cream Fire Smoked Mac and Cheese

Cavatappi pasta. Three cheeses. Smoked for 90 minutes. Crispy panko topping. The side dish that becomes the main event.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 lb cavatappi or elbow pasta
- 4 tbsp butter
- ¼ cup flour
- 3 cups whole milk
- 2 cups sharp cheddar (shredded)
- 1 cup gouda (shredded)
- 1 cup gruyere (shredded)
- 1 cup panko breadcrumbs
- Salt, pepper, smoked paprika

INSTRUCTIONS

1. Cook the pasta. (Boil cavatappi until al dente. Drain.)
2. Make the cheese sauce. (Melt butter, whisk in flour. Add milk, bring to simmer. Stir in cheddar, gouda, gruyere until smooth.)
3. Combine pasta and sauce. (Pour pasta into a cast-iron skillet, add sauce, combine well.)
4. Prepare the topping and smoker. (Preheat smoker to 225°F. Mix panko, butter, and paprika, sprinkle on top.)
5. Smoke the mac and cheese. (Place skillet in smoker. Smoke for 90 minutes until top is golden and bubbling.)
6. Rest and serve. (Remove and let rest for 10 minutes.)

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Blueprint

Smoky Sunset Mango Habanero Margarita

Sweet mango meets slow-building habanero heat. Smoked sea salt rim. Served over one giant clear ice cube. The drink that starts conversations.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 oz blanco tequila
- 1 oz fresh lime juice
- 1 oz mango purée
- 0.5 oz agave syrup
- 2 thin slices habanero (seeds removed)
- Smoked sea salt
- Smoked sea salt for rim

INSTRUCTIONS

1. Prepare the glass. (Moisten rim of rocks glass with a lime wedge. Dip into smoked sea salt.)
2. Add ice. (Place one large, clear square ice cube in the rimmed glass.)
3. Muddle habanero and agave. (In a cocktail shaker, gently muddle habanero slices with agave syrup.)
4. Combine liquid ingredients. (Add blanco tequila, mango purée, and fresh lime juice to the shaker. Add a handful of ice.)
5. Shake and strain. (Seal the shaker. Shake vigorously until chilled, about 15 seconds. Strain the cocktail into the prepared glass over the large ice cube.)
6. Garnish and serve. (Add an extra habanero slice and a lime wheel for garnish.)

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Blueprint

Tropical Haze Frozen Coconut Lime Spritzer

Creamy coconut, sharp lime, effervescent finish. Blended into an adult slushie. No alcohol. All vacation vibes.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 1 cup coconut milk
- ½ cup lime juice (fresh)
- 2 tbsp honey or simple syrup
- 1 cup ice
- Sparkling water to top
- Lime wheel and mint for garnish

INSTRUCTIONS

1. **Prepare the base.** Add coconut milk, lime juice, honey (or syrup), and ice to a blender.
2. **Blend.** Blend on high until the mixture is completely smooth and reaches a slushie consistency.
3. **Pour.** Pour the blended coconut-lime slush into a tall glass.
4. **Top.** Gently top the glass with sparkling water for an effervescent finish.
5. **Garnish.** Place a lime wheel on the rim and add a fresh sprig of mint.

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Blueprint

Blush Hour Frozen Watermelon Rosé

Frozen rosé. Sweet watermelon. A splash of lime. Blended until smooth. Served in a chilled glass. Summer in a single sip.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 cups frozen watermelon chunks
- 1 cup rosé wine (chilled)
- 2 tbsp lime juice
- 1 tbsp simple syrup (optional)
- Lime wedge for garnish

INSTRUCTIONS

1. **Prepare the ingredients.** Ensure watermelon chunks are frozen and rosé is chilled.
2. **Combine.** Add frozen watermelon, chilled rosé, lime juice, and simple syrup to a blender.
3. **Blend.** Blend on high until the mixture is completely smooth and reaches a slushie consistency.
4. **Check consistency.** For a thicker texture, add more frozen watermelon. For thinner, add more rosé.
5. **Pour.** Immediately pour the blended rosé into a chilled tall glass.
6. **Garnish.** Place a lime wedge on the rim.

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Blueprint

Midnight Blackberry Basil Smash

Muddled blackberries. Fresh basil. Bourbon or gin. A crushed ice smash that tastes like a summer night in a garden.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 oz bourbon or gin
- 6 fresh blackberries
- 5 fresh basil leaves
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz simple syrup
- Crushed ice

INSTRUCTIONS

1. **Muddle.** In a rocks glass or julep cup, combine the blackberries, basil leaves, and simple syrup. Muddle gently.
2. **Add Citrus & Spirit.** Add the lemon juice and your choice of bourbon or gin.
3. **Add Ice.** Fill the glass with crushed ice.
4. **Stir.** Stir until the outside of the glass is cold.
5. **Garnish.** Top with more crushed ice and a fresh blackberry and basil leaf.



Blueprint

Morning Dew Cucumber Mint Cooler

Crisp cucumber. Fresh mint. Lime. Sparkling water. The most refreshing zero-proof drink of the summer.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- ½ English cucumber (sliced)
- 8 fresh mint leaves
- 1 oz fresh lime juice
- ½ oz honey or agave
- Sparkling water
- Ice

INSTRUCTIONS

1. **Muddle.** Combine the cucumber slices and mint leaves with the honey (or agave) and lime juice in the bottom of a highball or rocks glass. Muddle gently to release the oils.
2. **Add Ice.** Fill the glass with crushed ice or large cubes.
3. **Combine.** Pour over the sparkling water.
4. **Stir.** Stir gently to incorporate the muddled ingredients.
5. **Garnish.** Add a sophisticated cucumber ribbon and a fresh mint sprig.



Blueprint

Campfire Smoked Old Fashioned

Bourbon. Sugar cube. Angostura bitters. Orange peel. Smoked with cherry wood under a cloche. The most dramatic cocktail you'll ever serve.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 oz bourbon or rye
- 1 sugar cube
- 2 dashes Angostura bitters
- 1 dash orange bitters
- Orange peel
- Cherry wood chips (for smoking)
- Large ice cube

INSTRUCTIONS

1. **Prepare Smoker.** Set up a smoking gun with cherry wood chips.
2. **Build Cocktail.** In an Old Fashioned glass, soak a sugar cube with Angostura and orange bitters, then muddle until dissolved. Add a large ice cube and pour in the bourbon or rye.
3. **Garnish.** Express the orange peel over the glass and drop it in.
4. **Smoke.** Cover the glass with a smoking cloche. Introduce cherry wood smoke into the cloche using the smoking gun.
5. **Reveal & Serve.** Allow the smoke to infuse for 30-60 seconds. Lift the cloche for a dramatic reveal and serve immediately.



Blueprint

Tropical Storm Passion Fruit Rum Punch

Dark rum. Passion fruit. Pineapple. Lime. Grenadine. Served in a hollowed pineapple. Feeds 4. Tastes like a Caribbean vacation.

A cinematic recipe from Summer Mix + Grill



1. INGREDIENTS

- 2 cups dark rum
- 1 cup passion fruit purée
- 2 cups pineapple juice
- ½ cup lime juice (fresh)
- ¼ cup grenadine
- 1 pineapple (hollowed for serving)
- Orange slices, cherries, mint for garnish

2. INSTRUCTIONS

1. **Prepare Vessel.** Carefully hollow out a large pineapple, leaving about a ½ inch wall to create a serving bowl. Reserve some of the fruit for punch if desired.
2. **Combine.** In a large pitcher, combine the dark rum, passion fruit purée, pineapple juice, and fresh lime juice. Stir to mix.
3. **Sweeten & Color.** Stir in the grenadine to add color and sweetness. Adjust with more juice or purée as needed.
4. **Chill.** Cover and refrigerate for 1 hour to let the flavors meld.
5. **Garnish & Serve.** Prepare garnishes. Pour the chilled punch into the prepared pineapple. Decorate the rim with orange slices, cherries, and mint. Serve immediately.



Blueprint

Purple Haze Lavender Bee's Knees

Gin. Lavender-infused honey syrup. Fresh lemon. Egg white for foam. Violet color. Floral. Citrus. Velvet smooth.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 oz gin
- $\frac{3}{4}$ oz lavender honey syrup
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz egg white (optional)
- Dried lavender for garnish

INSTRUCTIONS

1. **Chill Glassware.** Fill a coupe or cocktail glass with ice and water to chill, or place in the freezer.
2. **Combine Ingredients.** Add the gin, lavender honey syrup, fresh lemon juice, and egg white to a cocktail shaker.
3. **Dry Shake.** Without adding ice, seal the shaker tightly and shake vigorously for 10-15 seconds to emulsify the egg white and create foam.
4. **Add Ice & Wet Shake.** Add a large scoop of ice to the shaker and shake again until very cold and well-chilled.
5. **Double-Strain.** Dump the ice and water from the chilled glass. Use a Hawthorne strainer and a fine-mesh strainer to double-strain the cocktail into the glass.
6. **Garnish.** Carefully top the foam with a few sprigs or buds of dried lavender.

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'Blueprint

Sweet Heat Jalapeño Pineapple Margarita

Tequila. Fresh pineapple. Jalapeño heat. Lime. Tajín rim.
Spicy. Sweet. Refreshing. Dangerous.

A cinematic recipe from Summer Mix + Grill



INGREDIENTS

- 2 oz blanco tequila
- 1 oz fresh pineapple juice
- ¾ oz lime juice
- ½ oz agave syrup
- 2 slices fresh jalapeño (muddled)
- Tajín for rim
- Pineapple wedge for garnish

INSTRUCTIONS

1. **Rim Glass.** Run a lime wedge around the rim of a rocks glass and dip it into a shallow dish of Tajín. Fill the glass with fresh ice.
2. **Muddle.** In a cocktail shaker, muddle the 2 jalapeño slices.
3. **Combine Ingredients.** Add the blanco tequila, pineapple juice, lime juice, and agave syrup to the shaker.
4. **Shake with Ice.** Add a scoop of ice to the shaker and shake vigorously for 10-15 seconds until well-chilled.
5. **Double-Strain.** Use a Hawthorne strainer and a fine-mesh strainer to double-strain the mixture into the prepared rocks glass over the fresh ice.
6. **Garnish.** Place a pineapple wedge on the rim.



Blueberry Sky Lemonade Spritzer

A cinematic recipe from Summer Mix + Grill



Fresh blueberry syrup. Lemonade. Sparkling water. Deep purple color over ice. Non-alcoholic. Stunning. Served in a wine glass.

INGREDIENTS

- ½ cup fresh blueberries
- ¼ cup sugar
- ¼ cup water
- ½ cup fresh lemon juice
- 2 cups sparkling water
- Ice
- Lemon wheels and blueberries for garnish

INSTRUCTIONS

1. **Make Syrup.** In a small saucepan, combine the blueberries, sugar, and water. Bring to a simmer over medium heat, mashing the berries to release their juices. Cook for 5-7 minutes until slightly thickened.
2. **Strain Syrup.** Strain the blueberry mixture through a fine-mesh sieve into a bowl, pressing to extract all the syrup. Discard the solids. Let the syrup cool completely.
3. **Combine & Cool.** In a pitcher, combine the fresh lemon juice and cooled blueberry syrup. Mix well.
4. **Assemble.** Fill four wine glasses to the brim with fresh ice. Pour the blueberry-lemonade mixture evenly among the glasses.
5. **Add Fizz.** Top each glass with sparkling water and give it a gentle stir.
6. **Garnish.** Top with additional fresh blueberries and a lemon wheel to serve.



Autumn Ember Spiced Pear Old Fashioned

A cinematic recipe from Summer Mix + Grill



Pear brandy. Bourbon. Cinnamon. Clove. Orange. A fall-winter crossover that works on cool summer nights.

INGREDIENTS

- 1 oz bourbon
- 1 oz pear brandy
- ¼ oz spiced simple syrup (cinnamon + clove)
- 2 dashes Angostura bitters
- Orange peel
- Cinnamon stick for garnish

INSTRUCTIONS

1. **Prepare Glass & Ice.** Fill an Old Fashioned glass with a large clear ice sphere or cube.
2. **Build Drink.** Add the bourbon, pear brandy, spiced simple syrup, and bitters to a mixing glass.
3. **Chill.** Add large ice cubes to the mixing glass and stir until well-chilled (about 15-20 seconds).
4. **Stir and Strain.** Strain the mixture over the large ice in the prepared Old Fashioned glass.
5. **Garnish.** Express the orange peel over the drink, then place it and the cinnamon stick into the glass.



Crimson Ginger Hibiscus Cooler

A cinematic recipe from Summer Mix + Grill



Dried hibiscus. Fresh ginger. Honey. Sparkling water. Deep red color. Spicy. Tart. Non-alcoholic. Striking.

INGREDIENTS

- ½ cup dried hibiscus flowers
- 4 cups water
- 2 inches fresh ginger (sliced)
- ¼ cup honey
- 2 cups sparkling water
- Lime wheels for garnish.

INSTRUCTIONS

1. **Prepare Hibiscus Base:** Combine 4 cups of water and ½ cup dried hibiscus flowers in a saucepan. Bring to a low simmer for 15 minutes.
2. **Infuse Ginger:** Turn off heat, add 2 inches of sliced fresh ginger, and let steep for an additional 10 minutes.
3. **Strain & Sweeten:** Strain the liquid into a clean pitcher to remove flowers and ginger. Stir in ¼ cup honey until fully dissolved.
4. **Chill Thoroughly:** Cover the pitcher and refrigerate until completely chilled, at least 2 hours.
5. **Assemble Drink:** Fill a tall glass with large clear ice cubes. Pour 4 oz of the chilled hibiscus-ginger base over the ice.
6. **Top and Garnish:** Top with 2 oz of sparkling water and stir gently. Garnish with multiple fresh lime wheels and serve immediately.



Golden Toast Coconut Piña Colada

A cinematic recipe from Summer Mix + Grill



Toasted coconut rum. Cream of coconut. Fresh pineapple. Blended. Toasted coconut flakes on top. The beach in a glass.

INGREDIENTS

- 2 oz toasted coconut rum
- 2 oz cream of coconut
- 4 oz fresh pineapple juice
- 1 cup ice
- Toasted coconut flakes for garnish
- Pineapple wedge (as garnish)

INSTRUCTIONS

1. **Prep the Toasted Coconut:** Gently toast some unsweetened coconut flakes in a dry skillet until golden brown. Let cool.
2. **Combine Ingredients:** Add the toasted coconut rum, cream of coconut, and fresh pineapple juice to a blender.
3. **Add Ice:** Fill the blender with 1 cup of ice (or enough for desired texture).
4. **Blend:** Blend until completely smooth and creamy.
5. **Serve:** Pour into a tall, chilled glass (like a hurricane or highball).
6. **Garnish:** Top generously with toasted coconut flakes and garnish with a pineapple wedge.



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Garden Basil Pear Smash

A cinematic recipe from Summer Mix + Grill

Fresh pear. Basil. Vodka or gin. Lemon. Honey. Muddled.
Served over crushed ice. Green. Herbal. Sweet.



INGREDIENTS

- 2 oz vodka or gin
- 1 ripe pear (diced)
- 6 fresh basil leaves
- $\frac{3}{4}$ oz lemon juice
- $\frac{1}{2}$ oz honey syrup
- Crushed ice
- Basil sprig and pear slice for garnish

INSTRUCTIONS

1. **Prep the Pear and Basil:** Dice the pear and select the freshest basil leaves.
2. **Muddle the Ingredients:** Add the diced pear, basil leaves, and honey syrup to a cocktail shaker. Muddle gently to release the oils from the basil and the pear's juices.
3. **Combine and Shake:** Pour in the vodka or gin and the lemon juice. Add a scoop of crushed ice. Shake well to chill.
4. **Strain and Serve:** Double strain the mixture into a glass filled with fresh crushed ice.
5. **Garnish:** Top generously with a basil sprig and a pear slice.



Blueprint

Midnight Caffeine Espresso Martini

A cinematic recipe from Summer Mix + Grill

Vodka. Fresh espresso. Coffee liqueur. Simple syrup. Shaken hard. Fine foam. The after-dinner drink that keeps the party going.



INGREDIENTS

- 2 oz vodka
- 1 oz fresh espresso (hot or cold)
- ½ oz coffee liqueur
- ¼ oz simple syrup
- 3 coffee beans for garnish

INSTRUCTIONS

1. **Prep the Glass:** Place a martini glass in the freezer to chill while preparing the cocktail.
2. **Add Ingredients:** To a cocktail shaker, add the vodka, fresh espresso, coffee liqueur, and simple syrup.
3. **Shake to Chill:** Add a generous scoop of ice to the shaker and shake vigorously and hard until the shaker is ice cold to create the signature crema.
4. **Strain and Serve:** Double strain the mixture (through a Hawthorne strainer and fine-mesh sieve) into the chilled martini glass.
5. **Garnish:** Top the drink gently with three roasted coffee beans in a triad pattern.



SHOPPING LIST

Organized by aisle — print and take to the store

MEAT & SEAFOOD

- Baby back ribs (2 racks)
- Chicken wings (2 lbs)
- Salmon fillet (2 lb)
- Steak (tomahawk or ribeye)
- Pork shoulder (2 lbs)
- Whole chicken (4-5 lb)
- Shrimp (1 lb)
- Lamb chops (8)
- Oysters (12)

PRODUCE

- Garlic (2 heads)
- Rosemary (fresh)
- Thyme (fresh)
- Basil (fresh)
- Mint (fresh)
- Cilantro (fresh)
- Parsley (fresh)
- Onions (red + yellow)
- Bell peppers (assorted)
- Zucchini
- Eggplant
- Mushrooms
- Lemons (4-6)
- Limes (6-8)
- Oranges (2)
- Jalapeños (2-3)
- Habaneros (2-3)
- Ginger (2 inch)
- Watermelon (½ seedless)
- Blackberries (1 pint)
- Blueberries (1 pint)
- Mangoes (3-4)
- Pineapple (1)
- Cucumber (1)

PANTRY, SPICES, DAIRY & BAR

- Olive oil
- Soy sauce
- Honey
- Brown sugar
- White sugar
- Agave syrup
- Simple syrup
- Balsamic glaze
- Hot sauce
- Coca-Cola (1 can)
- Coffee (dark roast, ground)
- Smoked paprika
- Chili powder
- Cayenne pepper
- Cumin
- Allspice
- Cinnamon sticks
- Cloves (whole)
- Vanilla extract
- Salt (kosher + sea)
- Black pepper
- Panko breadcrumbs

DRINKS & BAR

- Blanco tequila
- Bourbon or rye
- Dark rum
- Gin
- Vodka (No duplicates)
- Pear brandy
- Coffee liqueur
- Red wine (rosé)
- Beer (lager or pale ale)
- Sparkling water
- Tonic water
- Coconut milk (canned)
- Cream of coconut
- Pineapple juice
- Orange juice
- Lime juice (fresh)
- Lemon juice (fresh)
- Grenadine
- Hibiscus flowers (dried)
- Passion fruit purée
- Tahini
 - Angostura bitters
- Orange bitters
- Smoked sea salt
- Tajín

DRINKS & BAR

- Blanco tequila
- Bourbon or rye
- Dark rum
- Gin
- Vodka
- Vodka
- Pear brandy
- Coffee liqueur
- Red wine (rosé)
- Beer (lager or pale ale)

Print this page and check off items as you shop.

HOST CHECKLIST

A stress-free timeline from planning to post-party

48 HOURS BEFORE

- Finalize guest count
- Shop for non-perishable items
- Make large ice cubes
- Marinate proteins
- Prepare rubs and spice blends
- Check grill propane/charcoal
- Clean grill grates
- Set up drink station area
- Chill wine, beer, sparkling water
- Make simple syrup

24 HOURS BEFORE

- Chop vegetables
- Make sauces
- Prepare garnishes
- Set up tables and seating
- Test outdoor lighting
- Create party playlist
- Charge Bluetooth speakers
- Soak cedar plank (for salmon)
- Soak skewers

4 HOURS BEFORE

- Set up serving tables
- Arrange napkins, plates, utensils
- Set up drink station
- Preheat grill
- Bring meat to room temperature
- Prepare salad dressing
- Set up trash and recycling bins

1 HOUR BEFORE (PARTY TIME)

- Light grill
- First drink served
- First meat on grill
- First meat on grill
- Set out appetizers
- Start playlist (low volume)
- Fill ice buckets

DURING THE PARTY

- Take photos of food and guests
- Monitor grill temp
- Rest meat before slicing
- Refresh drinks and ice
- Clear empty plates

1 HOUR BEFORE (PARTY TIME)

- Light grill
- First drink served
- First meat on grill
- Set out appetizers
- Start playlist (low volume)
- Fill ice buckets

AFTER PARTY

- Store leftovers
- Clean grill grates
- Wash dishes
- Wipe down surfaces
- Take out trash
- Send thank-you notes to guests

Print this page and check off tasks as you complete them.

Thank you for hosting with Summer Mix + Grill.

We hope your backyard was filled with great food,
cold drinks, and even better company.

Share your creations

Email us @[\[djbusinessblueprint@gmail.com\]](mailto:djbusinessblueprint@gmail.com)

We'll repost our favorites.

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See you next summer. 🔥

