LABOR DAY

PARTY MENU

Labor Day Celebration Menu Planning
Grocery List

Macaroni and Cheese
12 oz elbow macaroni
4 tbsp butter (cut into cubes)
12 oz evaporated milk
1 1/2 cups half and half
3 cups cheddar cheese (12 oz shredded)
8 oz Velveeta cheese (cut into cubes)
1/4 tsp salt
1/4 tsp pepper

Slow Cooker Baked Beans
8 oz bacon
1/2 cup onion (diced, white or yellow)
3 cloves garlic (minced)
4 cans baked beans (28 oz each, thick variety)
1/3 cup molasses
1/3 cup brown sugar
1 1/2 tbsp yellow mustard
1 tbsp Worcestershire sauce
1/2 cup ketchup
1/2 cup barbecue sauce (sweet variety)

Slow Cooker Pulled Pork
5 lb pork shoulder (or pork butt)
1/3 cup Texas BBQ Dry Rub (or your favorite rub)
1/2 cup onion (finely chopped, yellow or white)
1 tbsp garlic (minced)
6 oz tomato paste
2 tbsp apple cider vinegar
1/3 cup honey
2 tbsp Worcestershire sauce
1 tsp liquid smoke

Cilantro Lime Coleslaw
16 oz coleslaw mix (bag of 3-Color Deli Coleslaw family size)
1/2 cup cilantro (fresh, roughly chopped)
1/4 cup lime juice (fresh squeezed)
1 tsp lime zest
2 tbsp white wine vinegar
1/2 tsp cumin
2 tbsp sugar
1 tsp hot sauce (more if you like it spicy)
1 tsp sea salt
1/4 cup olive oil
2 tbsp pickled jalapeños (optional, chopped fine if you like it spicy)

No-Bake Cheesecake
1 ½ cups graham cracker crumbs (about 14 rectangular graham crackers)
⅓ cup brown sugar
6 tbsp butter (melted)
16 oz cream cheese (softened to room temperature)
1 cup powdered sugar
1 tsp vanilla extract
1/2 cup sour cream
3/4 cup heavy cream

Preparation Timeline

Day Before (Evening)

Prepare the No-Bake Cheesecake:
Prepare the crust and fill with cream cheese mixture. Cover and refrigerate overnight.
Tip: Make an optional fruit topping now, so it's ready to serve.

Marinate the Pork Shoulder:
Trim fat, rub with BBQ dry rub, and let it rest for at least 30 minutes.
Tip: You can let it rest overnight in the fridge for deeper flavor.

Labor Day Morning

7:00 AM – Start Pulled Pork:
Add onions, garlic, and seasoning sauce ingredients to the slow cooker. Place the pork in and set on low for 8-10 hours.
Tip: If you're short on time, you can set the slow cooker on high and cook for 5-6 hours.

10:00 AM – Begin Mac and Cheese:
Cook macaroni and prep all ingredients. Set everything into the slow cooker on low for 3 hours.

10:30 AM – Prepare Baked Beans:
Cook bacon, add onions and garlic, and then transfer everything to the slow cooker with the other ingredients. Place the covered casserole dish in the refrigerator. Bake in the oven for 1 hour and 30 minutes before you want to serve it.

10: 45 AM – Make Cilantro Lime Coleslaw:
Mix all ingredients together and refrigerate until ready to serve.

Before Serving

4:00 PM – Finish and Serve Dishes:
Pull the pork and toss with cooking juices.
Sprinkle the remaining cheddar on the mac and cheese.
Give the baked beans a final stir.

4:30 PM – Assemble and Serve:
Set up your buffet or serving area with all dishes. Ensure the coleslaw is chilled, and desserts are ready to go.

4:45 PM – Final Touches:
Set up any garnishes, sauces, or additional toppings (like fruit for cheesecake).
Make sure all serving utensils are in place.

Serving Tips & Tricks

Pulled Pork: Serve with slider buns or tortillas for easy sandwiches.
Mac and Cheese: Provide some hot sauce or extra cheese on the side.
Baked Beans: Keep them warm in the slow cooker until ready to serve.
Coleslaw: A great crunchy topping for pulled pork sandwiches.
Cheesecake: Add fresh berries or a simple berry sauce on top for a festive touch.
This plan ensures a stress-free Labor Day celebration with minimal last-minute tasks, allowing you to enjoy the day with family and friends!

The Secret To Making Tender BBQ Slow Cooker Pulled Pork

Prep Time: 10 minutes mins
Cook Time: 8 hours hrs
Total Time: 8 hours hrs 40minutes mins
Servings: 12 servings

Do you want to make your BBQ pork fall-off-the-bone tender? I'm going to teach you how to make super tender BBQ slow cooker pulled pork in under 10 minutes of prep to cooking time.

Note: Be sure to read through the recipe's post for tips and details about this recipe.
https://intentionalhospitality.com/slow-cooker-pulled-pork/

Ingredients

5 pound pork shoulder , or pork butt
1/3 cup Texas BBQ Dry Rub , link to homemade Texas BBQ Dry Rub in notes or your favorite brand of rub
1/2 cup onion , yellow or white, finely chopped
1 tablespoon garlic , minced
6 ounces tomato paste
2 tablespoons apple cider vinegar
1/3 cup honey
2 tablespoons Worcestershire sauce
1 teaspoon liquid smoke

Instructions

- Start by placing the pork on a clean cutting board, fat side up.
- 5 pound pork shoulder
- Use a sharp knife to carefully cut away any visible large pieces of fat on the surface of the meat.
- Once the excess fat has been trimmed off, pat the meat dry with paper towels before seasoning it with a rub.
- Generously coat the entire surface of the pork with the BBQ rub. Use your hands to massage the rub into the meat, ensuring it covers all sides and crevices. The rub forms a flavorful crust on the meat when cooked.
- 1/3 cup Texas BBQ Dry Rub
- Once the BBQ rub is applied, allow the seasoned pork to rest for at least 30 minutes. This allows the flavors of the rub to penetrate the meat.
- Add chopped onions and garlic to the slow cooker.
- 1/2 cup onion,1 tablespoon garlic
- Pour in honey, tomato paste, apple cider vinegar, liquid smoke, and Worcestershire sauce. Stir well to combine all the ingredients.
- 6 ounces tomato paste,2 tablespoons apple cider vinegar,1/3 cup honey,2 tablespoons Worcestershire sauce,1 teaspoon liquid smoke
- Take the pork shoulder that has been rubbed with BBQ dry rub and place it in the slow cooker. Use your hands or a large spatula to turn the pork shoulder and coat it with the seasoning sauce. *I use kitchen latex gloves for this step since I am handling raw meat.
- Cover the slow cooker with the lid and set it to cook on low heat for 8-10 hours. Note* Total cooking time may vary due to size of pork roast, and brand of slow cooker.
- Once the cooking time is up, carefully remove the pork shoulder from the crock pot and transfer it to a large cutting board. Allow it to rest for about 10 minutes until it has cooled down enough to handle.
- Pour all the cooking juices into a fat separator to separate the fat from the liquid.
- Using your hands or two forks, pull the pork apart into shreds.
- Drain off the fat that has separated in the fat separator container.
- Place the pulled pork in a bowl and toss it with the cooking juices sauce. It is now ready to be served.

Boston Baked Beans Recipe

Prep Time: 13minutes mins
Cook Time: 1 hour 30 min

Servings: 18 cups
The best homemade slow cooker Boston baked beans are made with molasses, brown sugar, and plenty of bacon chunks for an unforgettable flavor and perfect texture.

Note: Be sure to read through the recipe's post for tips and details about this recipe.
Ingredients

8 oz bacon
1/2 cup onion, diced (white or yellow)
3 cloves garlic, minced
4 baked beans, cans, thick variety , 28oz each
1/3 cup molasses
1/3 cup brown sugar
1 1/2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1/2 cup ketchup
1/2 cup barbecue sauce, sweet variety

Instructions

- Cut the raw bacon into 2-inch strips using a sharp knife or clean kitchen scissors.
- 8 oz bacon
- Cook the bacon in a large skillet over medium heat until it's not quite crisp. Drain out the excess bacon fat.
- Add diced onions and minced garlic to the bacon. Cook until the onions are slightly translucent.
- 1/2 cup onion,3 cloves garlic
- Place the baked beans in a large casserole dish
- Add in the remaining ingredients: ketchup, barbecue sauce, molasses, brown sugar, Worcestershire sauce, and yellow mustard to the baked beans. Stir well to combine.
- 1/3 cup molasses,1/3 cup brown sugar,1 1/2 tablespoons yellow mustard,1 tablespoon Worcestershire sauce,1/2 cup ketchup,1/2 cup barbecue sauce
- Add the cooked bacon with onions and garlic to the beans.
- Stir all ingredients to ensure an even distribution of flavors.
- Cover the dish with a lid or foil.
- Cook on 300 degrees F. for 1 hour and 30 minutes.

This recipe is adapted for the oven from: intentionalhospitality.com/slow-cooker-boston-baked-beans/

Creamiest, Cheesiest, Slow Cooker Mac and Cheese Recipe

Prep Time: 20 minutes mins
Cook Time: 3 hours hrs
Total Time: 3 hours hrs 20 minutes mins

Servings: 8
This slow cooker mac and cheese recipe will become a family favorite, I promis! There's nothing like the creamy, cheesy goodness of digging into a hearty helping of homemade mac and cheese. It's especially delicious when it's cooked in the slow cooker, mostly because it requires almost no effort. The hardest part is cooking the pasta. For real!

Note: Be sure to read through the recipe's post for tips and details about this recipe.
www.intentionalhospitality.com/slow-cooker-mac-and-cheese-recipe/#recipe

Ingredients

12 ounces elbow macaroni, uncooked
4 tablespoons butter, cut into cubes
12 ounces evaporated milk
1 1/2 cups half and half
3 cups cheddar cheese, 12 ounces shredded
8 ounces Velveeta cheese, cut into cubes
1/4 teaspoon salt
1/4 teaspoon pepper

Instructions

- Cook the elbow macaroni according to the package instructions for 'Al Dente' pasta, usually about 8-10 minutes.
- 12 ounces elbow macaroni
- While it's cooking, measure out your butter and cut it into cubes. Cut the Velveeta into cubes as well, and measure out the evaporated milk, half and half, and cheese.
- 4 tablespoons butter,12 ounces evaporated milk,3 cups cheddar cheese,8 ounces Velveeta cheese,1/4 teaspoon salt,1/4 teaspoon pepper,1 1/2 cups half and half
- When it's done cooking, drain the pasta. Give it a couple of good shakes to remove any water that's stuck inside the pasta shapes.
- Immediately place the drained macaroni into your slow cooker. Add the cubed butter and give it a few good stirs until the butter is melted and the macaroni is completely coated.
- Next, add the evaporated milk, half and half, some of the shredded cheddar, the cubed Velveeta cheese, salt, and pepper to the slow cooker with the macaroni. Stir everything together really well. The Velveeta and cheese might start to melt a bit. You just want everything to look well blended.
- Place the lid on the slow cooker and set the heat to low for 3 hours.
- During the last 15 minutes of cooking, sprinkle the remaining half cup of shredded cheddar cheese evenly over the top of the macaroni and cheese.
- Once the cooking time is completed, switch the slow cooker setting to "warm" to keep the macaroni and cheese at a delicious, serving-ready temperature.

Mexican Coleslaw Salad

Prep Time: 10minutes mins
Total Time: 10minutes mins

Servings: 8 servings

A little bit of spice and a touch of sweetness makes this Mexican Coleslaw a perfect side salad for your next Mexican meal.

Note: Be sure to read through the recipe's post for tips and details about this recipe.
www.intentionalhospitality.com/mexican-coleslaw-salad

Ingredients

- 16 oz cole slaw mix, bag of 3-Color Deli Cole Slaw family size
- 1/2 cup cilantro, fresh, roughly chopped
- 1/4 cup lime juice, freshly squeezed
- 1 teaspoon lime zest
- 2 tablespoons white wine vinegar
- 1/2 teaspoon cumin
- 2 tablespoons sugar
- 1 teaspoon hot sauce, more if you like it spicy
- 1 teaspoon sea salt
- 1/4 cup olive oil
- 2 tablespoons pickled jalapenos, chopped fine: optional- if you like it spicy

Instructions

Combine all ingredients, except the deli coleslaw mix, into a large bowl.
Whisk until sugar is dissolved and all is blended
Add deli coleslaw mix and toss until well coated.
Serve chilled.

Easy Rich No-Bake Cheesecake Cups

Prep Time: 15minutes mins
Chill: 4hours hrs
Total Time: 4hours hrs 15minutes mins

Servings: 8 1/2 cup servings

Want to make delicious cheesecake but don't feel like turning on the oven? Make these No-Bake Cheesecake Cups! Each cup has a homemade graham cracker crust and a rich, creamy cheesecake cheese filling.

Note: Be sure to read through the recipe's post for tips and details about this recipe.
www.intentionalhospitality.com/cheesecake-cups

Ingredients

Crust

- 1 ½ cups graham cracker crumbs, about 14 rectangular graham crackers, crushed
- ⅓ cup brown sugar
- 6 tablespoons butter, melted

Cheesecake Filling

- 16 ounces cream cheese, softened to room temperature
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- ½ cup sour cream
- ¾ cup heavy cream

Instructions

Prepare The Crust

- Start by crushing the graham crackers into fine crumbs. You can do this by placing them in a sealed plastic bag and rolling over them with a rolling pin until they are finely crushed. Alternatively, you can use a food processor if you have one.
- 1 ½ cups graham cracker crumbs
- In a medium-sized bowl, combine the graham cracker crumbs and brown sugar.
- ⅓ cup brown sugar
- Melt the butter in the microwave or stove, then pour it into the bowl with the crumbs. Stir everything together until the mixture resembles wet sand.
- 6 tablespoons butter
- Press the crumb mixture firmly into the bottom of the cups and lightly up the sides (1-2 inches). Make sure the crust is packed tightly so it holds together. I use the bottom of a drinking glass to help push the crust firmly into place.
- Place in the refrigerator to chill while you prepare the filling.

Easy Rich No-Bake Cheesecake Cups - Continured

Make No-Bake Cheesecake Filling

- Combine the softened cream cheese and powdered sugar in a large bowl with an electric handheld mixer or a stand mixer. Beat on medium speed until the mixture is smooth and light, 2-3 minutes.
- 16 ounces cream cheese,1 cup powdered sugar
- Add the sour cream, vanilla, and cold heavy whipping cream to the bowl. Mix at medium-high speed until the filling becomes thick and creamy. This should take about 4-5 minutes. The mixture should hold its shape when you lift the beaters out of the bowl.
- Assemble The Cheesecake
- Take the crust out of the refrigerator and spoon ½ cups of the cream cheese filling into each cup. Spread the filling evenly with a spoon to smooth it on top.
- Cover the cheesecake with plastic wrap and refrigerate for at least 4 hours or overnight to allow the filling to set.

Serving

- Once the cheesecake is fully chilled and set, remove it from the refrigerator. You can serve it plain or add fresh fruit or a fruit sauce on top.

Grocery LIST

WEEK

DATE

MEAT / FISH

PRODUCE

DRY GOODS

BAKING / DAIRY

HOUSEHOLD

OTHERS