

Summer BBQ Menu:

- Bacon Cheeseburger Sliders
- Watermelon
- Cupcakes
- Tampico & Cream Ice pops
- Tampico Slushies
- [S'mores Pie](#)

Bacon Cheeseburger Sliders

- 12 Slider buns
- 6 pieces of bacon
- lettuce
- ketchup
- 2 pounds ground beef (80/20 is the best)
- Your favorite burger seasoning

Instructions:

1. Preheat your grill (or you can cook in a cast iron pan). Form the meat into 12 large meatballs and then flatten. Make them a little bigger than the bun because they will shrink when you grill them.
2. Cook for about 7 minutes on each side.
3. Place each burger on the slider bun and top with cheese, bacon, ketchup, and lettuce.

Tampico & Cream Ice Pops

Ice Pop Molds (6)

- 1 cup Tampico Mango Punch
- 1 cup coconut milk

Instructions:

1. Mix the Tampico Punch and the coconut milk in a large measuring cup. Pour about 1/3 cup of the liquid in each container about 1 inch from the top. (You can adjust the liquid depending on the size of your containers. Just mix equal part of Tampico Punch and Coconut milk.)
2. Place in the freezer for 4 hours. Run them under warm water to easily remove the ice pops from the mold.

Tampico Slushies

- Crushed Ice
- Mason Jars/ Milk jugs
- Pretty Straws
- Tampico Mango Punch
- Tampico Tropical Punch

Instructions:

1. Fill a cup to the top with crushed ice. Add a straw.
2. Fill the cup up half way with the Tampico Mango Punch. Let it sit for a minute so that all the punch gets to the bottom of the cup. (you can add more if you need to get it half way.)
3. Top off the drink with the Tampico Tropical Punch.
4. Depending on the size of the cup, you could make it multiple colors. Just make sure you give each level enough time to sink.

Serve and enjoy!