**USC Newcomers’ Club Progressive Dinner 2012 – American BBQ Style**

**Apple-Raisin Cole Slaw**

[**http://www.foodnetwork.com/recipes/sunny-anderson/apple-raisin-cole-slaw-recipe/index.html**](http://www.foodnetwork.com/recipes/sunny-anderson/apple-raisin-cole-slaw-recipe/index.html)

Ingredients

1/2 cup golden raisins

1/2 teaspoon celery seeds

1 cup mayonnaise

1/2 cup sour cream

2 tablespoons apple cider vinegar

1 head savoy cabbage, shredded or sliced thin

1 cup carrots, shredded (about 4 small or 2 medium carrots)

2 Granny Smith apples, cored and shredded

Kosher salt and freshly ground black pepper

Directions

In a large bowl, stir together the raisins, celery seeds, mayonnaise, sour cream and apple cider vinegar. Add the cabbage, carrots, and apples, then toss to combine. Taste and season with a pinch of salt and a grind or two of pepper. Cover and refrigerate at least 1 hour before serving.

**Baked Beans**

[**http://www.simpleorganizedliving.com/2011/08/06/semi-homemade-baked-beans/**](http://www.simpleorganizedliving.com/2011/08/06/semi-homemade-baked-beans/)

Ingredients

4-6 slices of bacon cut into bite-size pieces

1 small onion chopped

1  28 oz. can store-bought baked beans {it doesn’t matter what kind}

1/4 c. brown sugar

1/4 c. ketchup

2 T. mustard {any type}

1 T. Worcestershire sauce

Directions

1. Place bacon pieces into a large, high-rimmed frying pan and cook over medium heat until they start to brown.

2. Add chopped onion and continue cooking until bacon is cooked and onions are soft.

3. Drain and return back to frying pan

4. Dump entire can of baked beans into the frying pan and stir into the bacon and onion mixture.

5. Add the rest of the ingredients and bring to a low boil, stirring constantly.

6. Once they come to a boil, turn the heat down to medium low and let the bean mixture simmer for 10 -15 minutes, stirring occasionally.

**Paula Deen’s Corn Casserole**

<http://www.foodnetwork.com/recipes/paula-deen/corn-casserole-recipe/index.html>

Ingredients

1 (15 1/4-ounce) can whole kernel corn, drained

1 (14 3/4-ounce) can cream-style corn

1 (8-ounce) package corn muffin mix (recommended: Jiffy)

1 cup sour cream

1/2 cup (1 stick) butter, melted

1 to 1 1/2 cups shredded Cheddar

Directions

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven and top with cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes and then serve warm.