

Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58



By Debbi Covington



**Photos by
Susan DeLoach Photography**

Do you like to cook and entertain? Want to do something special for your fiance? How about throwing a party for your groom and his best friends? Easy and fun, these simple recipes guarantee a successful event.

Plan your party during football, basketball or baseball season. If your fiance is into car racing, plan it on race day. Hopefully the weather will be beautiful so that you can set up some cornhole boards outside for the guys. Cornhole is all the rage in the south. It's a lawn game where players toss bags filled with dried corn or dried beans in a raised platform with a hole in the far end. It's very popular during tailgating season. Cornhole boards also make great gifts for groomsmen and ushers. The boys can watch the big game, play cornhole during half-time, feast on a delicious barbeque supper and spend quality time together just doing "man stuff."

Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58

If you actually think about it, the groom gets the least amount of attention when it comes to wedding festivities. He doesn't get a big diamond ring. He doesn't get to have a shower or buy a trousseau. And, in most cases he's wed in a rented tuxedo. Make this party all about HIM! You love him. He deserves to be spoiled a bit, too.

A barbeque is the perfect meal for an afternoon with friends. Make a tray of Pickled Pimento Cheese Canapes for the guys to snack on while they sip Carolina Marsh Tackys. If you don't have time to put the canapes together, set out a bowl of Pickled Pimento Cheese with crackers or sturdy potato chips and let the guys serve themselves. When it's time for supper, lay out a spread of Cornbread Salad, Herbed Parmesan Biscuits, Three Cheese Macaroni, Southern Pulled Pork Barbeque and Lemon Slaw. Everything can be made a day or two ahead and heated just before serving. A fun way to serve the barbeque is to set up a Rebel Yell station. Or, for a personal touch, you can put the yummy concoction together and pass them out to your fiance's guests. They won't even have to move from in front of the television if the game is getting exciting.

Groom's cakes are a uniquely southern tradition. Typically the cake is decorated to represent something that the groom loves. I've seen them covered with peanut butter cups, decorated with miniature golf ball candies and even shaped like a guitar. Sometimes the cake is served along with the wedding cake. Most of the time it's served at the rehearsal dinner the night before the wedding. If a groom's cake is not part of your wedding plan, this party is a great place to serve it. Everyone will love this delicious Malted Milk Ball Groom's Cake. It, too, can be prepared a day or two before serving.

Add in a couple of your guy's favorite appetizers, his favorite cocktail or beer and something special that you and he both like to eat or drink and you'll have all the makings for a great event. The best part is that you'll be creating a special memory just for him. Have fun

Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58



Pickled Pineapple Cheese Crisps from [The Kitchen](#) - allows advance, allowing time for flavors to meld. Serve with bread and warm crackers. So easy to make. mixture



Grilled Pineapple is a must-have with fresh pineapple. The perfect touch for the grill. [The Kitchen](#) - allows advance, allowing time for flavors to meld. Serve with bread and warm crackers. So easy to make. mixture

Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58



Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58



With a variety of pasta shapes, including different pasta shapes.



Top of the salad is perfectly with tangy Southern BBQ! The salad is a perfect complement to the BBQ, and the fresh

Barbeque for the Groom

Written by Debbi Covington

Wednesday, 26 August 2015 06:33 - Last Updated Wednesday, 26 August 2015 06:58



Don't let the whipped ganache frosting
dhc@caferinghydebbicovington.com