

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

**FOURTH OF JULY ACTIVITIES THAT YOU CAN DO WITH YOUR KIDS**

If you're in need of a little red, white, and blue inspiration this weekend, keep your little ones or teenagers entertained with fun festivities for the Fourth of July! Click the below links to enjoy family activities to celebrate the weekend.

[FOURTH OF JULY SCAVENGER HUNT](#)

[TAKE A FOURTH OF JULY QUIZ TO TEST YOUR KNOWLEDGE ON OUR COUNTRY](#)

[DO SOME FOURTH OF JULY CRAFTS WITH YOUR FAMILY](#)

**TOUR NATIONAL MUSEUMS AND LANDMARKS WITH YOUR FAMILY WHILE CELEBRATING FOURTH OF JULY**

With travel plans being placed on hold, we have to get creative with our trips this year! Thanks to modern technology, you can explore museums safely from your own home! Click the below links to virtually visit these locations from the comfort of your couch.

[SMITHSONIAN NATIONAL MUSEUM OF NATIONAL HISTORY](#)

[GETTYSBURG NATIONAL BATTLEFIELD](#)

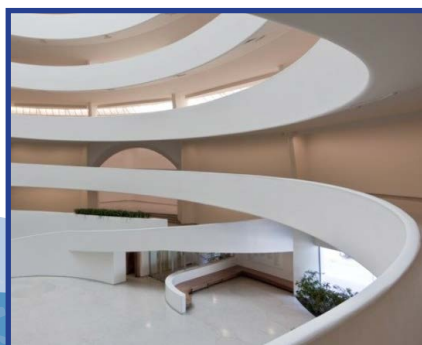
[THE WHITE HOUSE](#)

**VIRTUAL ART AND CULTURE TOURS 10 MUSEUMS AROUND THE WORLD**

TOURS

HAVE A RECIPE OR TIPS YOU WOULD LIKE TO SHARE?

SEND TO [MARKETING@LRSRECYCLES.COM](mailto:MARKETING@LRSRECYCLES.COM)!



**RECIPE OF THE WEEK**

CHICAGO GIARDINERA BEEF KABOBS

Flavortown is here! Try out Guy Fieri's spin on kabobs this weekend and see if it impresses your friends or family this holiday weekend!



INGREDIENTS

Giardiniera:

- 2 cups 1/4 inch slices red bell peppers
- 1 cup 1/4 inch thick half-moon carrots
- 1 cup cauliflower florets
- 3 jalapenos, steamed, seeded and sliced into 1/4 inch rounds
- 2 tbs plus 2 tsp kosher salt
- 1 cup white vinegar
- 6 cloves garlic, smashed
- 4 bay leaves
- 1/2 cup fresh flat-leaf parsley leaves, chopped
- 1/4 cup extra-virgin olive oil

Kebobs:

- 2 1/2 pounds top round, cut into 1 inch cubes
- kosher salt and freshly ground black pepper
- 1 cup dry California red wine
- 1/4 cup extra-virgin olive oil
- 2 tsp granulated garlic
- 1 tsp dried basil
- 1 tsp onion powder
- 1 tsp dried oregano
- 1/2 tsp chile flakes

INSTRUCTIONS

1. For the giardiniera: Place the bell peppers, carrots, cauliflower and jalapenos in a large bowl. Stir in 2 tablespoons of the salt and toss. Fill with enough cold water to cover, then place plastic wrap or foil over the bowl, and refrigerate overnight.
2. In a medium saucepan set over medium-high heat, add the vinegar, garlic, bay leaves and the remaining 2 teaspoons salt. Bring to a boil then reduce the heat and simmer for 3 to 4 minutes. Drain the vegetables from the salt water and then add to the brine. Bring back to a boil, then reduce the heat to a simmer and cook until the vegetables are al dente, 8 to 10 minutes. Add the parsley and olive oil, and mix well to incorporate. Marinate at room temperature for 1 hour then chill in refrigerator until ready to use.
3. For the kebobs: Preheat the grill to medium-high heat. Sprinkle the meat with salt and pepper. In a large bowl, add the wine, olive oil, granulated garlic, dried basil, onion powder, dried oregano and chile flakes, and then sprinkle with some salt and pepper. Mix to combine. Add the meat and toss to coat evenly. Cover with plastic wrap and marinate at room temperature for 1 hour.
4. Drain the meat from the marinade. Thread 4 cubes of meat onto a skewer, leaving 2 inches of space at the base. Repeat for the remaining meat and skewers. Sprinkle the skewers with salt and pepper, then grill until well caramelized, 5 to 6 minutes on each side. Transfer the kebobs to a large serving platter. Strain the giardiniera through a fine mesh sieve.