



FREE PRINTABLE

Cookout Planner

Menu, amounts, shopping list and timeline

Occasion Date Eating at Adults Kids

1 The menu

COURSE	DISH	MAKE AHEAD	WHO'S BRINGING IT
Main		☐	
Main		☐	
Buns and toppings		☐	
Make-ahead salad		☐	
Make-ahead salad		☐	
Warm side		☐	
Fresh side		☐	
Chips or bread		☐	
Dessert		☐	
Dessert		☐	
Drinks		☐	
Ice		☐	

One or two mains, three or four sides, one or two desserts and a big-batch drink make a full cookout table.

2 How much to make

FOOD	PER ADULT	FOR 8	FOR 12	FOR 20	MY COUNT
Burgers	1 to 1½ each	10	15	25	
Ground beef	¼ pound per burger	2½ lb	3¾ lb	6¼ lb	
Bone-in chicken	1 to 2 pieces each	8 to 16	12 to 24	20 to 40	
Each salad or bean side	about ½ cup each	4 cups	6 cups	10 cups	
Corn on the cob	1 ear each	8	12	20	
Dessert bars	1 to 2 each	12 to 16	18 to 24	30 to 40	
Drinks	2 to 3 cups each	1¼ gal	2 gal	3 gal	

Count two kids as one adult. With plenty of sides, one burger or one piece of chicken per person is usually enough.

Shopping list and timeline

Shopping list

MEAT AND BUNS

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PRODUCE

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DAIRY AND DELI

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PANTRY, SAUCES AND DRINKS

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ICE, PLATES, NAPKINS AND FUEL

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1 Two days before

Shop. Shred cabbage, mix dressings and bake the beans.

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2 The day before

Make potato and pasta salad. Bake dessert. Shape patties and season the chicken.

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3 The morning of

Toss the slaw, make fresh salads and set up drinks and a cooler of ice.

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4 The last hour

Light the grill. Start the chicken first, then corn. Cook burgers last.

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Food safety reminders. Cook burgers to 160°F and chicken to 165°F. Keep cold food at 40°F or below, and don't leave food out for more than 2 hours, or 1 hour when it's above 90°F.

Find the full cookout menu with recipes at thesavvybite.com/backyard-bbq-on-a-budget