

Paloma Cocktail Recipe

Makes 1 Drink

Ingredients:

Lime wedge

Crystal kosher salt

1/3 c fresh-squeezed ruby red grapefruit juice

2 oz shot good quality, silver tequila

1 t. agave nectar

Sparkling water

Lime wheel garnish

Directions:

- Lightly coat the rim of an 12 ounce glass with a lime wedge.
- Invert onto a plate of salt crystals. Tap while upside down to loosen excess salt.
- Add grapefruit juice, tequila, agave nectar and squeeze the lime wedge into the glass. Stir to dissolve agave.
- Carefully fill the class with crushed ice, so you don't disturb your salted rim. Fill remainder of glass with sparkling water.
- Garnish with lime wheel.

Herb-Marinated Feta

DIRECTIONS:

Gently pound your thyme, rosemary, and lemon with a mallet to release their flavors while still keeping them intact.

Place a sprig of thyme, a sprig of rosemary and a few peppercorns in the bottom of a clean 2-cup glass mason jar. Gently add a few cubes of feta. As you fill the jar with cheese, layer in your herbs, peppercorns, lemon zest, pepper flakes, etc. between every few cubes so that the flavors are intermingled throughout the jar.

Fill jar to the top with cheese, herbs, and spices. Once full, pour in olive oil. Put on lid and give it a couple gentle shakes.

Let this feta marinate in the refrigerator a couple days before you dive into it, the longer it sits, the more flavorful it is! Keep refrigerated and use within 2-3 weeks – if you can keep it around that long!

Helpful Tip:

Because the olive oil will become solid in the refrigerator, remove and let it return to room temperature about an hour before serving.

Skirt Steak with Minty Chimichurri Recipe

Serves 8

Ingredients:

- 1 shallot, quartered
- 3 medium cloves garlic
- 1 bunch (2 cups) Italian parsley, very roughly chopped
- ½ bunch (1 cup) cilantro, very roughly chopped
- 1 cup fresh mint leaves
- ½ cup olive oil
- ½ cup red wine vinegar
- 1 tsp kosher salt
- ½ tsp fresh ground pepper
- 3 lbs. skirt steak

Chimichurri Directions:

Combine all ingredients, except meat, in a food processor. Pulse several times until herbs are chopped and all ingredients are incorporated.

The sauce should have a well-blended consistency, yet remain slightly coarse. You may need to adjust the olive oil or vinegar slightly to reach the desired consistency.

Watermelon Cucumber Salad Recipe

Serves 8

Ingredients:

6 cups cold/refrigerated seedless watermelon- cut into $\frac{1}{2}$ inch cubes
3 (2 cups) cold/refrigerated Persian cucumbers- cut into $\frac{1}{2}$ inch pieces
4 tbsp lime juice
2 tsp lime zest
1/3 cup basil chiffonade
 $\frac{1}{2}$ ricotta salata, coarsely crumbled

Directions:

Combine watermelon, cucumber, lime juice, lime zest, and gently stir.
Keep very cold in refrigerator until ready to serve.
Just before serving, add the basil chiffonade and gently mix.
Garnish with crumbled ricotta salata.

Plum Clafoutis Recipe

Serves 8

Ingredients:

6 medium plums cut into 8 wedges each- 4 cups fruit total

½ cup sugar, divided

3 tbsp butter

4 eggs

2 tsp almond extract

1 tsp vanilla

¾ cup milk

¼ cup cream

½ cup all purpose flour

½ tsp salt

Powdered sugar, whipped cream and toasted almonds (optional) for garnish

Directions:

- Preheat oven to 350 degrees.
- Toss plum wedges in a bowl with ¼ cup sugar.
- Melt butter in a small skillet over medium heat. Pour butter into a 9x13 glass or ceramic baking dish, and swirl around to coat bottom and sides.
- Add plum and sugar mixture to the baking dish and spread evenly across the bottom of the pan.
- In a bowl, whisk the eggs. Add almost extract, vanilla, milk, cream, and mix well.
- In a separate bowl, combine the flour, salt, and remaining ¼ cup sugar. Whisk to combine. Add dry ingredients to wet and whisk into a smooth batter. Pour the batter over plums in the prepared dish.
- Place in oven and bake for 45-50 minutes until completely puffed and browned.
- Let clafoutis cool for at least 15 minutes before serving.
- Sprinkle clafoutis with powdered sugar.
- Serve pieces with a generous spoonful of whipped cream and a sprinkle of toasted almonds.