



SPARKLING AMARETTO SOURS Makes 1.

1/4 cup water

1/2 cup sugar plus 1/4 cup for glass rim

Zest of 1 lemon and 1 lime

Juice of 1/2 lemon (2 T.), reserving second lemon half

3/4 cup Prosecco

2 T. Amaretto liqueur

Ice Cubes

Lemon and/or lime slices for garnish

1. To make simple syrup, combine water and 1/2 cup sugar in a small saucepan. Heat over medium heat and bring to a boil, stirring occasionally until sugar is dissolved; cool.

2. To make sugar rim, combine 1/4 cup sugar with the lemon and lime zest on a small plate. Rub reserved lemon half around the rim of an old-fashioned glass. Coat the rim with the sugar/zest mixture.

3. In a small pitcher, combine the Prosecco, Amaretto, lemon juice and 2 T. of the cooled simple syrup. Pour over ice in the prepared glass and serve immediately.

TORTILLA-CRUSTED SOUTHWESTERN SALSA CHICKEN WITH LIME AND HOT PEPPER CHEESE

Serves 4.

4 boneless skinless chicken breasts
Salt and pepper to taste
1/2 cup sour cream
1/4 cup thick and chunky medium salsa
1 clove garlic, minced
1 T. fresh lime juice
1 T. chopped fresh cilantro
2 cups coarsely broken tortilla chips
3/4 cup grated jack or jalapeño jack cheese

1. Preheat oven to 450 degrees. Trim chicken and pound between two sheets of plastic wrap to an even 1/2-inch thickness. Arrange chicken on a parchment-lined baking sheet. Season chicken with salt and pepper.
2. In a small bowl stir together the sour cream, salsa, garlic, fresh lime juice and cilantro. Divide the mixture evenly among the chicken breasts and spread to cover the entire surface of each.
3. Toss together the tortilla chips and cheese. Mound on top of each breast, covering completely and patting down lightly. Bake for 12 to 15 minutes or until chicken is cooked through and topping is nicely browned.