

WATERMELON SANGRIA WITH BLUEBERRY FLOAT Serves 6.

4 cups cubed watermelon
1 bottle Moscato
1 cup white rum
Zest of 2 limes
1/2 cup fresh lime juice
1 T. sugar
1/4 cup fresh blueberries
Lime slices

In a blender combine the watermelon, Moscato, rum, lime juice and zest and sugar; blend until smooth. Refrigerate until chilled. Serve in glasses with blueberries floating on top and a lime slice on the side of the glass.

CHEESY SHRIMP GARLIC BREAD

Serves 6.

2 T. unsalted butter	
1 1/2 lbs. large shrimp, cleaned	1 tsp. lemon zest
Salt and pepper to taste	1 cup grated mozzarella, divided use
2 tomatoes, diced	1/2 cup freshly grated Parmesan, divided use
3 cloves garlic, minced	1 loaf ciabatta, halved lengthwise
1/4 cup mayonnaise	Chopped fresh parsley, for garnish
1 T. fresh lemon juice	

1. Preheat oven to 375°. In a large skillet over medium heat, melt butter. Add shrimp and season with salt and pepper. Cook until pink and cooked through, 3 to 4 minutes, then stir in tomatoes and garlic and cook until fragrant, 1 minute more. Remove from heat and when cool enough to handle, chop into bite-size pieces.

2. Transfer shrimp mixture to a large bowl and mix with mayo, lemon juice and zest, 1/2 cup mozzarella, and 1/4 cup Parmesan. Season with more salt and pepper.

3. Spread shrimp mixture onto bread and top with remaining mozzarella and Parmesan. Bake until bread is crispy and cheese is bubbly and golden, 18 to 20 minutes. Garnish with parsley and slice across into fingers.