

Signatures Recipes

<p align="center"><u>Beverages</u> (Alcoholic and Non-Alcoholic options)</p>	<p align="center"><u>Appetizers</u></p>
<p>“Rooster” aka Blackberry Bourbon Sour</p> <p>Ingredients</p> <p>1.5 ounces of bourbon 1 ounce of lemon juice ½ ounce of simple syrup 5 blackberries plus more for garnish ½ cup of ice</p> <p>Directions</p> <p>Fill cocktail shaker with bourbon, lemon juice, simple syrup, blackberries, and ice Shake mixture, then strain into serving glass</p>	<p>Prosciutto Wrapped Stuffed Dates</p> <p>Ingredients:</p> <p>Medjool Dates Manchego Cheese Prosciutto Di Parma Honey</p> <p>Instructions:</p> <p>Cut the Medjool dates in half. Remove the stone and discard. Stuff the dates with a small piece of Manchego cheese. Wrap a ribbon of prosciutto around the date and cheese. Set them on a baking sheet (cheese side up) and bake in a hot oven until the cheese is melty. Transfer to a serving platter, drizzle lightly with honey and serve immediately.</p>
<p>“Top of the World” aka Raspberry Lemonade Spritzer</p> <p>Ingredients</p> <p>6 oz San Pellegrino Limonata (can substitute any sparkling flavored lemon drink) 1 Tbsp raspberry jam Juice of 1/2 a lemon Fresh raspberries for muddling & garnish Lemon slices for garnish Mint</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. In a glass muddle 4 raspberries. 2. Stir in 1 Tbsp raspberry jam and top with a splash of Limonata. Stir to combine. 3. Fill glass with ice. 4. Top with Limonata and fresh lemon juice. 5. Garnish with more berries, lemon slices and mint. 	<p>Seriously Addicting Avocado Feta Dip</p> <p>Ingredients</p> <p>2 ripe medium avocados; fleshed and diced 4oz block of feta 3 med. roma tomatoes, seeded and diced 1/3 cup diced red onion 2 cloves garlic, minced 1/2 cup chopped parsley/cilantro-optional 1 TBS extra virgin olive oil 1 TBS apple cider vinegar (or white) 1/2 tsp salt, or to taste Crackers</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. Make sure your avocados aren't too soft so they hold their texture better. 2. Cut 4oz block of feta into cubes. 3. In a medium bowl combine diced avocado, feta, diced tomatoes, diced red onion, minced garlic, chopped parsley or cilantro, extra virgin olive oil and vinegar. Sprinkle with salt. 4. Gently fold together ingredients with large spoon until

	combined. Be careful not to mash avocado. 5. Transfer avocado feta dip to serving tray with crackers – dig in!
<p>“Leslie” aka Grapefruit Citrus Sparkler</p> <p>4 oz grapefruit juice 6 oz sprite, 7up, club soda, or flavored sparkling water wedge of fresh lime wedge of fresh lemon splash of simple syrup (optional) rosemary or thyme and grapefruit wedge for garnish</p> <p>Directions: Add grapefruit juice to glass. Squeeze in your wedge of lime and wedge of lemon. Top off with 7up, stir to combine and add a few ice cubes. Taste to see if you want to add a dash of simple syrup. If you are using grapefruit juice from the store and don’t like drinks too sweet, you may not need the simple syrup, but if you use a fresh grapefruit it may be on the sour side where an extra dash of sugar would be helpful. Add garnish and serve.</p>	