



DRINKS

Sangria Granita Slushies

Ingredients:

- 1/2 cup fresh squeezed orange juice
- 1/2 cup pomegranate juice
- Juice of one lemon
- 3/4 cup water
- 1/2 cup sugar
- 10 blackberries for drink
- 6 blackberries for garnish (reserve)
- 2 cinnamon sticks
- 2 &1/2 cups Dark Red Wine

Directions:

1. Combine the sugar and water and heat on low until melted
2. Add in the pomegranate juice, orange juice blackberries and cinnamon sticks. Bring to a slight boil, then simmer on low for 15 mins. Let all of the ingredients infuse together until the blackberries fade in their color
3. Remove the blackberries, pour in the wine and simmer for another 5 minutes
4. Remove the cinnamon sticks
5. Pour into a large shallow plastic or metal container
6. Freeze overnight
7. Use a spoon to shave the sangria
8. Serve in a fun glass cup and garnish with a blackberry

Love Berry Vodka Slushy

Ingredients:

- 1 cup frozen blackberries
- 1 cup frozen blueberries
- 1 cup frozen raspberries
- 1 cup vodka
- 1/3 cup simple syrup
- 1/3 cup Pomegranate juice
- Juice of one lemon

Directions:

1. Combine all ingredients in blender and mix 1-2 minutes until incorporated and slushy

POPCORNS

Rosemary Parmesan

Freshly-popped popcorn is drizzled with rosemary- and garlic-infused olive oil and sprinkled with grated Parmesan, minced rosemary, garlic salt, and black pepper, making this Popcorn a flavorful snack for parties, munching, or movie watching!

Ingredients:

- 2 sprigs fresh rosemary
- 1 large garlic clove, peeled and smashed
- 1/4 cup extra-virgin olive oil
- 1/2 teaspoon garlic salt, plus more to taste
- Freshly ground black pepper
- 1/2 cup un-popped popcorn kernels (OR 12 cups freshly popped popcorn, unseasoned)
- 1/4 cup freshly grated Parmesan cheese

Directions:

1. Place 1 sprig rosemary and smashed garlic clove in the bottom of a small saucepan. Pour olive oil on top and set on stove over low heat. Stir in garlic salt and black pepper, to taste. Heat until very warm but not simmering. Turn off heat and allow to sit while popping the popcorn.
2. To pop 6 cups of popcorn at a time in the microwave, pour 1/4 cup popcorn kernels in a clean paper lunch sack (I use a 12 3/8 X 6 1/8 X 4" brown paper lunch bag). Fold over the top several times. Microwave on high until there is a 2-second pause between pops (all microwaves vary, but this will probably take around 2 minutes, give or take 30 seconds). Shake the bag so that any un-popped kernels roll to one corner. Tear a tiny hole in that corner and shake out kernels.
3. Pour popped popcorn into a large bowl. Repeat entire process for a total of 12 cups popcorn.
4. Pull leaves from second sprig of rosemary and finely mince. Set aside.
5. Remove rosemary sprig and garlic clove from the warmed olive oil. Drizzle olive oil over popped popcorn and toss to coat.
6. Sprinkle popcorn with grated Parmesan, 1 teaspoon fresh minced rosemary (more or less, to taste), and additional garlic salt and black pepper, to taste. Serve immediately.

Hungry Dude Maple Bacon Popcorn

Ingredients:

- 9-10 cups popped popcorn
- 1 lb. sliced bacon (thick cut, even try apple smoked flavor)
- 3/4 cup maple syrup
- 1/2 tsp. sea salt
- 1 tsp. fresh black pepper
- 2 Tablespoons cheddar cheese powder

Directions:

1. Preheat oven to 350°F
2. Bake bacon shingled on 1/2 sheet trays, until cooked and crisp, blot dry & chop in small pieces. Reserve 3 TB bacon drippings.
3. Line a baking sheet with parchment paper.

4. Combine 10 cups popcorn, reserved bacon drippings, 3/4 cup maple syrup, 1 teaspoon black pepper and 1/2 teaspoon sea salt, tossing in bowl to coat. Spread over sheet tray in a single layer and bake 10-12 minutes, stirring occasionally.

Buffalo Popcorn

Ingredients:

- 5 cups popped popcorn
- 3 Tbs. organic butter
- 2 Tbs. Frank's Red Hot Sauce
- 1/2 tsp. Cajun seasoning
- 1/2 tsp. sea salt
- 1/2 tsp. pepper
- Pinch Cayenne
- 1 Tbs. ranch seasoning
- 3 Tbs. Parmesan cheese
- Sprinkle with blue cheese (optional)

Directions:

1. In a small saucepan, melt the organic butter over low heat except the cheeses.
2. Place popped popcorn in bowl and coat with seasoned butter, parmesan & blue cheeses.

FLATBREADS

Crispy Romantic Movie Night Pizza Flats

Brussels Sprout Flatbread

Ingredients:

- 1/2 cup whole milk ricotta cheese
- 1/2 cup shredded Parmesan cheese, divided
- 2 small cloves garlic, minced
- 1 teaspoon fresh lemon juice
- Dash crushed red pepper flakes
- Kosher salt and freshly ground black pepper, to taste
- 1 tablespoon olive oil
- 1 cup thinly sliced Brussels sprouts
- 1/4 cup thinly sliced red onions
- 1/4 cup shredded mozzarella cheese
- 1/4 crumbled goat cheese
- 1 large store bought flatbread (or thin flatbread of your choice)

Directions:

1. Preheat oven to 400 degrees F.
2. In a small bowl, stir together the ricotta cheese, 1/4 cup of the Parmesan cheese, minced garlic, fresh lemon juice, crushed red pepper, salt and black pepper, to taste. Set aside.
3. In a small skillet, heat the olive oil over medium high heat. Add the sliced Brussels sprouts and sliced red onion. Cook for 3 minutes, just until Brussels sprouts and red onions are softened. Set aside.

4. Place the flatbread on a large baking sheet. Spread the ricotta cheese mixture evenly over the flatbread with a spatula. Top evenly with shredded mozzarella cheese, remaining Parmesan and goat cheese, brussels sprouts, and onions.
5. Place the flatbread in the oven and bake for 10-12 minutes or until cheese is melted and the flatbread is golden brown.
6. Remove from the oven. Sprinkle with extra Parmesan cheese, if desired. Cut into slices and serve immediately.

Mushroom Flatbread

Ingredients:

For the flatbread:

- 2 tablespoons olive oil, divided
- 1 clove garlic, minced
- 1/4 large red onion, thinly sliced
- 2 cups assorted wild/domestic mushrooms of your choice.
- 2 cups Fontina, provolone or Italian cheese blend. (shredded)
- 2 store bought flatbreads or Naan breads
- Salt and black pepper, to taste

For the crispy sage leaves:

- Olive oil, about 1/4 cup
- 10 fresh sage leaves

Directions:

- Preheat oven to 400 degrees. In a small bowl combine: 1 tablespoon of the olive oil with the minced garlic. Stir and set aside.
- In a medium skillet, heat the other tablespoon of olive oil over medium-high heat. Add the onions and mushrooms and sauté for 3-5 minutes, stirring occasionally.
- Place the flatbreads on a large baking sheet. Brush with the garlic olive oil. Top with shredded cheese, mushrooms, and onions. Season with salt and pepper, to taste. Place baking sheet in preheated oven and bake until cheese is melted, about 12 minutes.
- While the flatbreads are baking, make the crispy sage leaves. Heat about 1/4 cup of olive oil in small skillet. When hot, carefully drop a couple of sage leaves in the hot oil. Cook for 5-10 seconds and remove from the pan with tongs. Place on a paper towel. Continue frying the sage leaves in batches. They will crisp up quickly, so make sure you watch them closely.
- Place the crispy sage leaves on top of the flatbreads. Cut into pieces and serve warm.

SOMETHING FUN

This Little Piggy Went to the Movies

A fun spin on “pigs in a blanket” select an array of artisan precooked sausages varieties, such as chicken chipotle, kale garlic, sage, spicy Italian lamb, etc. Some of my favorite places to find these are Whole Foods Market, or Trader Joe’s. Serve sausage with fun mustards

- Option 1: Take a sheet of puff pastry or Danish dough and roll full sausage up in dough, then slice in 1-2 inch “coins”. Bake cut side up at 350 until pastry is gold brown
- Option 2: Slice a one inch strip of pastry and spiral it down the whole sausage (barber pole style) bake and then insert a stick for easy grab and go munching.

Two Unique Caterers & Event Planners

SWEETS FOR YOUR SWEETIE

Chocolate Strawberry Love Chow

Ingredients:

- 1 1/2 cups strawberry cake mix
- 1/4 cup powdered sugar
- 1 (12 oz.) bag pink Candy Melts
- 6 cups Chex cereal squares
- 2/3 cup Valentine's Day themed Sprinkles
- 2/3 cup Valentine's Day themed candy coated chocolate
- Strawberry wafer cookies (roughly chopped)
- 2 ounces semi-sweet chocolate

Directions:

1. In a large Ziploc bag, add the cake mix and powdered sugar; set aside.
2. In a large microwave-safe bowl, heat the candy melts in the microwave until smooth (20 seconds increments). Add the Chex cereal, sprinkles and candy, and stir until evenly coated.
3. Pour Chex mixture into the large Ziploc bag, seal, and shake to coat. Discard excess powder, then pour puppy chow onto large baking sheet and scatter into an even layer. Sprinkle the wafer cookies over the puppy chow.
4. Heat the chocolate in the microwave until smooth, then use a spoon to drizzle over the puppy chow. Allow chocolate to set up before transferring puppy chow to a large bowl for serving.

Caramel Pretzel Bark

Ingredients:

- 12 ounces semi-sweet chocolate chips
- 8 ounces mini pretzel twists
- 11 ounce bag caramel cubes
- Sea salt and heath toffee bits for sprinkling

Directions:

1. Line a large, rimmed baking sheet with parchment paper.
2. Melt 8 ounces of the chocolate chips gently in the microwave (on low heat, stirring every 15 seconds) until smooth.
3. Spread the chocolate evenly over the parchment. Immediately add the pretzel twists over the top (it's ok if they overlap!) and gently press them into the chocolate.
4. Add caramel bits to a microwave safe bowl with 2 tablespoons water and melt according to package instructions (on high for 2 minutes). Stir well and drizzle the melted caramel over the top of all of the pretzels.
5. Melt remaining 4 ounces of chocolate and drizzle over the caramel. Sprinkle with sea salt and toffee bits.
6. Refrigerate until hardened.
7. Cut or tear into pieces, Enjoy!

Easy Red Velvet Whoopy Pies

Cookie Ingredients:

- 1 package of red velvet cake mix
- 2 large eggs

- 6 Tbsp. butter, melted
- 1 tsp. vanilla extract

Cookie Directions:

1. Preheat oven to 350°F. Grease baking sheets or use parchment paper
2. Combine cake mix, eggs, butter and vanilla in large bowl with wooden spoon until dough forms.
3. Shape dough into 1-inch balls. Place 2-inches apart on prepared pans.
4. Bake 10 to 15 minutes or until edges are set. Cool cookies 1 minute on pan. Cool completely on wire rack.
5. Spread frosting on flat side of 20 cookies. Top with remaining cookies.

Marshmallow Icing Ingredients:

- 1/2 stick of softened butter
- 1 jar (7 oz.) JET-PUFFED Marshmallow Creme
- 1 tsp. of good vanilla extract
- 1 pkg. (16 oz.) powdered sugar(sifted)
- 1 to 2 Tbsp. milk, divided

Marshmallow Icing Directions:

1. Place margarine, marshmallow creme and vanilla in small bowl; beat on medium speed until well blended. Gradually add sugar, beating after each addition until well blended.
2. Blend in 1 Tbsp. of the milk. Add remaining 1 Tbsp. milk if necessary for desired spreading consistency.

Love Chow

Ingredients:

- 1 1/2 cups strawberry cake mix
- 1/4 cup powdered sugar
- 1 (12 oz) bag pink Candy Melts
- 6 cups chex cereal squares
- 2/3 cup sprinkles*
- Strawberry wafer cookies (optional)
- 2 ounces semi-sweet chocolate

Directions:

1. In a large Ziploc bag, add the cake mix and powdered sugar; set aside.
2. In a large microwave-safe bowl, heat the candy melts in the microwave until smooth. Add the Chex cereal and sprinkles, and stir until evenly coated.
3. Pour Chex mixture into the large Ziploc bag, seal, and shake to coat. Discard excess powder, then pour puppy chow onto large baking sheet and scatter into an even layer. Sprinkle the optional wafer cookies over the Love chow.
4. Heat the chocolate in the microwave until smooth, then use a fork or spoon to drizzle over the puppy chow. Allow chocolate to set up before transferring puppy chow to a large bowl for serving.
5. Store puppy chow in a sealed airtight container at room temperature for up to 2 weeks.