

Sizzling Summer Grilling & Sips

Sedona Summer Chopped Salad

Ingredients:

- 2 cups of cabbage “slaw” mix
- 1 cup shaved brussels sprouts
- 1 cup chopped green kale
- 1 cup coijta queso
- 1 small red onion diced small
- 1 English cucumber diced small
- ½ cup banana peppers chopped
- ½ cup assorted bell peppers diced small
- 1 pint grape tomatoes, cut in half
- 1/8 cup fresh cilantro leaves
- 1 avocado, cleaned
- 1 tsp sea salt
- ½ tsp fresh cracked pepper

Lime Vinaigrette:

- 1/2 cup fresh lime juice
- 1 & ½ cup olive oil blend
- 1 bunch fresh cilantro (leaves only)
- ¼ cup agave syrup (or honey)
- 1 tsp fresh chopped garlic
- Small handful of banana peppers (5-7)
- 1 tsp sea salt
- Pinch of cayenne

Directions:

1. Blend all vinaigrette ingredients in blender or use immersion stick.
2. Toss vinaigrette with salad ingredients

Grilled Chicken or Steak for Sedona Salad (optional)

1. Marinate 4 chicken breasts in ½ cup vinaigrette or 2/ 10 oz. NY strip steaks in vinaigrette for 4 hours or overnight
2. Grill chosen protein on BBQ until desired temperature; let rest and slice thin slices to top salad
3. Garnish with crumbled tortilla strips or crushed tortilla chips

Bourbon Peach Tacos

Cinnamon/Sugar Taco Shells Ingredients:

- 5, 8-inch flour tortilla shells (use corn tortillas for gluten free)
- 1 oven safe muffin tin (one that holds 12 muffins)

- 2 Tablespoons unsalted butter, melted
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon

Cinnamon/Sugar Taco Shells Directions:

1. Preheat oven to 400F degrees. Set aside a 12-cup muffin pan.
2. Cut 4-5 circles from each tortilla using a circular cookie cutter until you have 25 pieces total. Place the pieces into a large mixing bowl and add 2 tbsp melted butter, 1/4 cup sugar and 1 tsp cinnamon. Toss until coated.
3. Flip the muffin tin upside down. Place the tortilla pieces in between muffin cups and. Bake 6 minutes or until crisp. Let the shells cool in the muffin mold then add your filling.

Bourbon Peach Compote Ingredients:

- 2/3 cup brown sugar
- 2 Tablespoons unsalted butter
- 2 teaspoons ground cinnamon
- 4 ripe peaches sliced (can substitute plums, nectarines, pears, or apples)
- 2 Tablespoons of bourbon (or use vanilla extract to make it kid friendly)

Bourbon Peach Compote Directions:

1. In a large skillet, over medium heat, add the butter and brown sugar. Stir occasionally and cook until they have married and the mixture is bubbly.
2. Add the peaches, cinnamon and bourbon (or vanilla) and cook over medium-low heat until the peaches are soft, about 4-5 minutes.

Spiced Bourbon Cream Ingredients:

- 1 cup heavy whipping cream
- 2 Tablespoons powdered sugar
- 1 teaspoon Bourbon (optional)
- 1 Tablespoon ground cinnamon
- 2 teaspoons vanilla extract

Spiced Bourbon Cream Directions:

1. Whip heavy cream with powdered sugar on high with an electric mixer until slightly stiff.
2. On medium speed add bourbon, cinnamon, and vanilla. Mix until stiff peaks form.

Other Seductive Toppings:

- Caramel sauce
- Berry sauce
- Vanilla bean ice-cream
- Streusel (like a cobbler taco!)
- Spiced ganache

Watermelon Marg's for everyone

A cool summer sip to greet/pair with most any outdoor grilling party!
yield about 12 drinks

Watermelon Mix Ingredients:

- ½ small to medium watermelon
- 1 cup of fresh lime juice
- 2 cups water

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- $\frac{3}{4}$ cup agave syrup
- Desired amount of Silver tequila (optional)

Directions:

1. Seed and cut melon into medium chunks
2. Puree watermelon in blender (add a little water from the two cup measure if it is not pureeing smoothly)
3. Strain watermelon puree through a sieve
4. Take strained juice and mix with; remaining water, lime juice and agave syrup
5. Make watermelon Marg's with desired amount of silver tequila; serve over ice, garnish with lime wedge.
Tequila can be omitted for a mocktail