

Rotary



**Club of
Hilton Head Island**

2019 - 2020 End of Year Party
Club Quarantini!



Rotarian Recipes Celebrating President Robert's Rotary Year!

June 25, 2020

Appetizes

Cocktails

Other Recipes

Appetizer Recipes:

Artichoke Dip
Candied Bacon
Sweet & Sour Meatballs
Mini Bacon-Cheese Cups
Asparagus Frittata
Caramelized Chicken Wings
Shawarma-Style Chicken and Mushroom Kebabs
Hot Crab Dip
Corn Dip
Mini Tomato Pesto Tarts
Spicy Pecans
Gluten-Free Bacon Bites
Marinated Olives & Feta
Southern Sushi
Onion Sticks Appetizer
Smoked Salmon Spread
Jalapeno Popper Dip with Bacon
Ham Roll-Ups
Crab Cake Poppers

Debbie Hamlin
Sandee Brooks
Kathy Eberly
The Tirards
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Eddie & Larry Sanders
Helen Ryan
Valerie Mayer
Nancy Williams
Andrea Siebold
Dean Roberts
Mary Noonan
Joe & Kaye Black
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Mark & Sue Groesbeck
Hank & Sue Noble
Debbie Hamlin
Bruce Siebold
Terri Brashears

Drink Recipes:

Cucumber Cooler
Charleston Mule
Tanqueray and Schweppes Tonic
Miami Merger or Hilton Head Sunset
Strawberry/Basil Margarita
Libation
Caipirissima
Negroni Cocktail
Noble's Caribbean Reminder
Cucumber Quinine-Assertive Hendrick's Orbium Gin Cocktail
Perfect Tiki Cocktail Recipe
Beach party Margarita Imagine a bonfire party on the beach...

Debbie Hamlin
Susan Tirard
David Tirard
Jody Levitt
Helen Ryan
Dean Roberts
Peter Cooper
Mark & Sue Groesbeck
Hank & Sue Noble
Robert Oetjen
Bob Eberly
Robert Eberly Jr.

Other Recipes:

Hungarian Chicken Paprikas
Grilled Eggplant Caprese Salad
Mexican Fudge
Lump Crab & Endive Salad

Maria & Ted Gregg
Robert Eberly Jr.
Bruce Siebold
Ron & Sharon Farsetti

Appetizes

Artichoke Dip

Debbie Hamlin

Preparation Time: 5 Minutes

Ingredients:

- 1 - 14 oz Can Artichoke Hearts - Drained and Chopped
- 1 - 4 oz Can Chopped Green Chili Peppers - Drained
- 1 - Cup Parmesan Cheese
- 1 - Cup Mayo

Directions:

Combine all ingredients and place in 8" round dish.
Bake 350 Degree Oven for 20 Minutes.
Serve with Crackers (I use Wheat Thins).

Tips & Tricks:

If you purchase quartered artichoke hearts, it's quicker to make.
Buy chopped green chili peppers for ease of preparation.

Candied Bacon

Sandee Brooks

Preparation Time: 45 Minutes

Ingredients:

- Bacon
- Maple Syrup
- Brown Sugar
- Cayenne pepper

Directions:

Par back the bacon until about halfway crisp in 400 degree oven. Spread Maple Syrup, Brown Sugar and Cayenne on the strips. Bake about 15 minutes then turn bacon over and spread Maple Syrup, Brown Sugar and Cayenne on the other side, bake about 15 minutes or until crisp. They are very hot right out of the oven, let cool can be cooked a couple hours in advance.

Comments:

I usually use our own smoked bacon for this appetizer.

Sweet & Sour Meatballs

Kathy Eberly

Ingredients:

MEATBALLS

1 lb. ground beef
1 grated small onion
1 egg
1/2 cup bread crumbs
1/4 cup water
salt & pepper

SAUCE

1 8 ounce cans tomato sauce
1/2 cup wine vinegar
1/2 cup brown sugar
diced onion (medium size)

Directions:

Combine meatball ingredients and mix well. Shape into small balls (40 - 50 balls with this recipe.)

Combine sauce ingredients in a large pot or large deep skillet. Bring to boil. Drop in meatballs, each sitting on pot bottom if possible. Simmer 1 hour.

Comments:

My children loved these as a dinner over rice since they never got them at "adult" parties.

Mini Bacon-Cheese Cups

The Tirards

Ingredients:

1 box Pillsbury Refrigerated pie crusts- softened
1-3 oz pkg Cream Cheese softened
1 Whole Egg
1 Egg Yolk
¼ cup Chopped Green onions (4 medium)
3 oz Shredded Swiss Cheese (2/3 cups)
8 slices Precooked bacon- chopped ½ cup

Directions:

Heat oven to 425. Spray 16 mini muffin cups with cooking spray.

Unroll pie crust on work surface. Using 2 ½ inch round cutter, cut 16 rounds from crust. If you want to make more rounds, gather up the crust pieces and roll with rolling pin to make more dough. Place one crust round in each muffin cup and press down gently into the muffin cup. If you have a muddler use it to push the pastry into the muffin tin.

In a blender or food processors, blend the cream cheese, whole egg, egg yolk and ¼ cup onion until almost smooth. Divide mixture evenly among crust-lined muffin cups (about 2 teaspoons each). Don't over fill. Top each evenly with Swiss cheese and Bacon pieces.

Bake 9-11 minutes or until edges are light golden brown.

Cool 5 minutes; remove cups from pan. Garnish each with a small amount of additional chopped onions

Asparagus Frittata

The Tirards

Ingredients:

1 ½ lbs. Fresh Asparagus- Trim spears to 8 inches
6 eggs Beaten
8 oz. Cream Cheese- softened
3 Tablespoons Flour
3 Tablespoons Freshly Grated Parmesan cheese- not Kraft in the container
1 Tablespoon Chopped Fresh Dill
2 Tablespoons Chopped Fresh flat leaf parsley
Salt & Pepper

Directions:

Heat oven to 340 degrees

Line a deep, 8-inch square cake pan with parchment baking paper. Place the asparagus spears in the pan side by side. Alternating the tips and bases of the stalks. Make sure they are all going in the same direction in the pan. Do not place layers at right angles to each other.

Place eggs, cream cheese, flour, Parmesan, dill, parsley, salt and pepper in a food processor or use an immersion blender. Process until smooth.

Pour over Asparagus.

Bake in preheated oven until firm to the touch, 50-55 minutes. Remove from oven and allow to cool in pan. Then cut into 24 pieces. Serve at room temperature or chilled.

Caramelized Chicken Wings

Eddie & Larry Sanders



Ingredients:

3 lbs. chicken wings
2 tablespoons olive oil
½ cup soy sauce
2 tablespoons ketchup
1 cup honey
1 garlic clove, minced to taste
1 pinch salt
1 pinch black pepper

Directions:

Preheat oven to 375°F

Place chicken in a 9×13-inch baking dish

Mix the oil, soy sauce, ketchup, honey, garlic, salt, and pepper and pour over the chicken

Bake at 375°F (190°C) for one hour or until sauce is caramelized

Shawarma-Style Chicken and Mushroom Kebabs

Helen Ryan

Preparation Time:

Depends on your level of patience. 1- 2½ hrs. (due to # hrs. you wish to marinade)

Ingredients:

2 lbs. boneless, skinless chicken thighs, 1/2 cup plus 2Tbsp. olive oil, 11 medium garlic cloves, 1/4 cup fresh lemon juice, 2 Tbsp. tomato paste, 1 1/2 Tbsp. toasted cumin seeds, 1 Tbsp. paprika, 1 Tbsp. kosher salt, 2 teaspoons black pepper, 1/2 teaspoon cayenne pepper, 1/2 medium size red onion, 1lb. fresh oyster mushrooms (torn into 2 inch pieces) and or Hen-of-the-woods mushrooms (cut into large wedges, stems trimmed)

Pitas, tomato slices, cucumber slices, chopped fresh flat leafed parsley, hot sauce, lemon garlic Tahini Sauce and lemon wedges for serving.

Directions:

1. Place chicken thighs between two pieces of plastic wrap/ Now using some aggression- use meat mallet to pound the chicken to even 1/8 inch thickness/ using sharp knife cut stacked meat crosswise into thirds, now place chicken in plastic gallon Ziplock bag.
2. In a blender add: all the olive oil, lemon juice, tomato paste, cumin seeds, paprika, salt, pepper, and cayenne. Blend until smooth (30 seconds). Now, measure 1/4 cup of this mixture and save in refrigerator to use with mushrooms. Remaining mixture is added to chicken in Ziplock. Massage chicken now to distribute marinade. Return the chicken mixture now to refrigerator for at least one hour or up to 12 hours.
3. Time for a "beverage", now cut onion in half lengthwise (2 wedges) remove and discard root ends, separate wedges into 4 large petals/ set aside
4. On a rimmed baking sheet: take chicken pieces out of marinade and place them around baking sheet in 3 even stacks and top with an onion petal. Skewer each stack once you have filled each skewer so that you have 8-9 " of compact meat- lay them on baking sheet
5. Oil the grates on your grill: now you are ready to place the skewer on hot grill, ,turn meat often so chicken is cooked (155*degrees on meat thermometer) = 20-30 minutes, then remove from grill and tent with aluminum foil and let rest 15 min.
6. While meat rests: create mushroom kebobs and grill these for 10 minutes, also turning occasionally until edges are crisp
7. Slice cooked meat into thin strips
8. Using pita pockets: create sandwiches using tomatoes, mushrooms, cucumber, hot sauce, lemon garlic tahini sauce and at the sliced grilled chicken

* this can be prepared a day ahead and garnished with parsley

** goes well with an Earthy red Burgundy

Tips & Tricks:

Make your own lemon-garlic-tahini sauce: whisk together 1 cup tahini, 2 tsps. lemon zest, 3 Tbsp, fresh lemon juice, 1 tsp. grated garlic, 3/4 tsp. kosher salt, and 1/4 tsp smoked paprika (adding 3/4 c. warm water as needed 1/4 c more) and this can be made up to 3 days ahead

Comments:

Multi-cultural Kebab (19th Century Istanbul) (Mexican) (Greek) (Ryanized) Recipe from Food and Wine, June 2020

Hot Crab Dip

Valerie Mayer

Preparation Time: 10 minutes, Ready in 40 minutes

Ingredients:

1 (8 ounce) package cream cheese, softened
2 tablespoons mayonnaise
1 cup shredded cheddar cheese
1 (6 ounce) can crabmeat
2 1/4 teaspoons fresh lemon juice
1 teaspoon hot sauce
1 tablespoon Worcestershire sauce
paprika, for garnish

Directions:

Preheat oven to 350 degrees F.

In a medium bowl, mix the cream cheese, mayonnaise, cheddar cheese, crabmeat, lemon juice, hot sauce and Worcestershire sauce. Transfer to 9x13 inch baking dish. Garnish with paprika.

Bake in the preheated oven 30 minutes, or until golden brown and bubbly.

Tips & Tricks:

I usually bake this for 40 minutes.

Comments:

My family is always asking me to make this!

Corn Dip

Nancy Williams

Preparation Time: Quick, but make the day before serving

Ingredients:

1/2 cup mayonnaise
1/2 cup sour cream
2 cans Mexicorn
1 to 1/2 bunch green onions (tips included), chopped
Fresh jalapeno to taste or 12-18 slices of canned jalapenos
1/2 to 1 pound finely shredded cheddar cheese

Directions:

Mix and set overnight. Serve with tortilla chips

Tips & Tricks:

I prefer to omit jalapenos, which are too hot for my taste buds.
I also insert a stalk of green onion into the mixture before serving to create a festive appearance.

Comments:

My husband's cousin served this at family union in Alabama years ago. I asked for the recipe. Guests love it.

Mini Tomato Pesto Tarts

Andrea Siebold

Ingredients:

1/3 Cup mayonnaise
1/4 Cup mozzarella cheese
3 Tablespoons grated Parmesan cheese
2 Teaspoons basil pesto (I sometimes just use basil)
1/8 Teaspoon pepper
4 Finely chopped cherry tomatoes
15 phyllo tart shells

Directions:

Combine mayonnaise, cheese, basil pesto and pepper.
Gently stir in 4 finely chopped cherry tomatoes.
Spoon into 15 phyllo tart shells.
Bake 12 minutes at 375°

Comments:

Enjoy!

Spicy Pecans

Dean Roberts

Ingredients:

1 – 1 ½ teaspoons chili powder
1 teaspoon curry powder
1 teaspoon garlic salt
¼ teaspoon cumin
¼ teaspoon ground ginger
¼ teaspoon ground cinnamon
3 tablespoons olive oil or cooking oil
1 teaspoon Worcestershire sauce
¼ -1/2 teaspoon bottled hot pepper sauce
3 cups pecan halves

Directions:

1. In a skillet mix chili powder, curry powder, garlic salt, cumin, ginger and cinnamon. Stir in olive oil/cooking oil, Worcestershire sauce and hot pepper sauce. Cook and stir over low heat 5 minutes to mellow flavors

2. Place pecan halves in a bowl; add the spice mixture; toss to coat evenly. Spread pecan halves in a single layer on 15”X10”X1” baking pan. Bake in a 325° F oven for 15 minutes, stirring occasionally. Spread nuts on foil and cool completely.

Gluten-Free Bacon Bites

Mary Noonan



Ingredients:

6.5 oz. box of Mary's Gone Crackers Original
25 grape tomatoes
2 – 3 oz. bottles/pkg. real bacon bits (in salad section)
¼ cup mayonnaise
Parsley

Directions:

Separate out unbroken cracker rounds for use. Wash and halve tomatoes lengthwise. Mix bacon bits and mayonnaise well. Spread dollop of mixture on each cracker and top with tomato half. Garnish serving plate with parsley.

Marinated Olives & Feta

Joe & Kaye Black

Ingredients:

4 oz drained Castelvetrano, Cerignola, or other un-pitted green olives
3 garlic cloves
1 lemon
½ cup extra-virgin olive oil
½ teaspoon crushed red pepper flakes
3 ounces feta
crusty bread (for serving)

Directions:

Drain olives, place on cutting board & lightly smash with heel of your hand to break apart skin & flatten slightly. Smash 3 garlic cloves & peel.

Using vegetable peeler, remove peel from 1 lemon in long wide strips. Cook lemon peel, olives, garlic, ½ cup oil & ½ tsp. red pepper in small saucepan over medium-low heat, swirling occasionally, until garlic is golden around edges, 5 – 7 minutes.

Crumble 3 oz. feta into a shallow serving bowl. Pour oil mixture over feta. Let sit at least 10 minutes & up to 1 hour.

Tear bread into pieces & place in oven directly on rack. Bake until craggy & edges are golden, 5 – 8 minutes. Serve with marinated feta & olives for dipping.

Southern Sushi

Joe & Kaye Black

Ingredients:

sliced deli ham, thin but not shaved
plain cream cheese
pickled okra

Directions:

Spread cream cheese on each slice of deli ham. Place okra (whole pod) in center and roll tightly. Place each roll in plastic wrap, again rolled tightly, and refrigerate for at least an hour. Cut in pinwheels, approx. ½ inch. If one okra pod is too short to span the cream cheese covered ham slice you can use two short ones.

Onion Sticks Appetizer

Mark & Sue Groesbeck



Ingredients:

12 slices of bread (Pepperidge Farm)
1 envelope Lipton Onion Soup Mix
1 stick (1/4 lb.) Very soft butter

Directions:

Cream together butter and onion soup mix. Use a fork. It is good for the butter to be soft but don't melt it in the microwave or on the stove. You need to have a paste, not a liquid.
Cut all the crusts off the bread.
Spread the mixture onto the bread slices. Not too thick, but enough to cover the bread.
Cut each slice into 6 fingers.
Bake on a cookie sheet at 350 for 10 minutes.

Tips & Tricks:

Serve as is on a plate.

Smoked Salmon Spread

Hank & Sue Noble

Ingredients:

1. 8 ounces cream cheese, at room temperature
2. 1/2 cup sour cream
3. 1 tablespoon freshly squeezed lemon juice
4. 1 tablespoon minced fresh dill
5. 1 teaspoon prepared horseradish, drained
6. 1/2 teaspoon kosher salt
7. 1/4 teaspoon freshly ground black pepper
8. 1/4 pound (4 ounces) smoked salmon, minced

Directions:

Cream the cheese in an electric mixer fitted with a paddle attachment until just smooth. Add the sour cream, lemon juice, dill, horseradish, salt, and pepper, and mix. Add the smoked salmon and mix well. Chill and serve with crudités or crackers.

Jalapeno Popper Dip with Bacon

Debbie Hamlin

Preparation Time: 15 Minutes

Ingredients:

- 1 Cup Shredded Cheddar Cheese
- 1 (8 oz) Package Cream Cheese, Softened
- 8 Jalapeno Peppers, or more to taste, Seeded and Minced
- 5 Slices Cooked Bacon, Crumbled
- 1/2 Cup Sweet Corn Kernels
- 1/4 Cup Mayonnaise

Directions:

Preheat oven to 400 degrees.

Stir Cheddar cheese, cream cheese, jalapeno peppers, bacon, corn, and mayonnaise together in a small casserole dish.

Bake in preheated oven until warm and bubbly, 15 to 20 minutes.

Ham Roll-Ups

Bruce Siebold

Ingredients:

- 1 package (tube) of crescent roll in dairy section
- 1 can (4.25 oz.) Underwood Deviled Ham
- 1 medium onion- finely chopped
- 1 TBS freshly grated coarse black pepper

Directions:

Mix the ham, onion, and pepper into a "spread"

Unroll crescent rolls and cut each perforated piece in half diagonally (creating two scalene triangles per section. It should yield 16 small crescent rolls)

Spread the mixture on to the rolls

Roll (from widest to narrowest) the crescent rolls into a snail-shaped piece

Bake according to the directions on the roll package for 11-13 minutes. Best when served hot or warm.

Crab Cake Poppers

Terri Brashears

Ingredients:

- 1 c unseasoned Panko bread crumbs
- 1 c corned, canned
- 3 small mini red bell peppers
- ¼ c green onion stems, finely chopped
- 16 oz jumbo lump crabmeat, drained
- ¾ c Duke's mayonnaise
- 1 egg, lightly beaten
- 1 tsp coarsely ground black pepper
- ½ tsp salt
- 1 lemon
- ⅛ tsp cayenne pepper

Directions:

Heat oven to 425 degrees. Spray cups of mini-muffin pan with non-stick cooking spray. Sprinkle cups with 1/2c of the Panko, gently tapping and rotating to coat.

Finely chop bell pepper. Blot mixture dry with a paper towel. Finely chop onion tops wetting aside 1 tsp for garnish.

Combine corn, bell pepper, remaining onions, crabmeat, ½ of the mayonnaise, egg, black pepper, and salt. Mix well but gently to not break up the crabmeat too much. Sprinkle lightly with remaining Panko crumbs.

Divide mixture heavenly among cups of pan. Bake for 10 minutes or until golden brown.

Remove pan from oven. Cool in pan for 2 minutes and then remove from pan to cooling rack.

Meanwhile, juice lemon for sauce. Combine juice, cayenne pepper, and remaining mayonnaise and mix well. Brush tops of crab cakes with sauce and top with reserved finely chopped onion tops. Serves 16 with 2 each

Cocktails

Cucumber Cooler

Debbie Hamlin

Preparation Time: 10 Minutes

Ingredients:

2 Cucumbers (large) - peeled, seeded and chopped
3/8 Cup Fresh Lime Juice
1/3 Cup White Sugar
2/3 Cup Water
3 Shots Tequila (to taste)
Crushed Ice

Directions:

Combine first five ingredients in blender. Add crushed ice and blend until smooth. Put in tall glass, add straw and ENJOY!

Comments:

Great alternative for using up cucumbers from the garden. Very refreshing drink for summer.

Charleston Mule

Susan Tirard

Ingredients:

2 oz. Virgil Kaine- Ginger Infused Bourbon
2 oz. Goslings Ginger Beer- 12 oz can available in Regular and Diet
1 Sprig of Fresh Mint

Directions:

Fill shaker with ice and Virgil Kaine- shake. Pour into glass or copper mug, and top with Goslings Ginger Beer. Garnish with a sprig of mint.

Comments:

Cheers!

Tanqueray and Schweppes Tonic

David Tirard

Ingredients:

2 oz. Tanqueray Dry Gin
1 oz. Schweppes Diet Tonic Water
1 Fresh lime slice

Directions:

Fill double old fashion glass with ice. Add Tanqueray Dry Gin, Schweppes Diet Tonic Water and garnish with a Fresh lime slice.

Comments:

Cheers!

Miami Merger or Hilton Head Sunset

Jody Levitt

Ingredients:

Crushed ice to fill cup
2 shots Rum
1/4 slice fresh lime
1 shot grapefruit juice
Cranberry juice

Directions:

Fill cup with crushed ice
Add 2 shots Rum
Squeeze ¼ slice fresh lime
Add 1 shot grapefruit juice
Top with Cranberry juice – do not shake or stir

Comments:

Watch as the sunset appears.

Strawberry/Basil Margarita

Helen Ryan

Preparation Time: Depends how much tasting goes on to prepare this 15-minute tasty cocktail:

Directions:

take 1 pint of strawberries (rinse and slice), 1 cup of blanco tequila, 3 ounces of Cointreau, 2 fresh limes (juiced ,) 2 teaspoons of raw honey, 4-5 sprigs of basil, cropped, crushed ice and Kosher salt Ok NOW: Prep glasses, place 1/4 cup of Kosher salt onto a small plate or dish, using the already juiced limes now to rub around rim of each glass, dip into salt now fill glass with crushed ice-TaDa step once complete! In a blender mis all strawberries, lime juice, honey tequila and cointreau- blend on high until you see strawberries are completely blended. YUM< but not done* Finely chop basil and muddle (otherwise known as pound those leaves to get aroma and flavor for this amazing drink, then add this mixture to a cocktail shaker and pour in blended strawberry mix. Shake - Shake- Shake , now enjoy with 4 friends ornot, just enjoy!

Libation

Dean Roberts

Ingredients:

2 ounces gin
½ ounce Maraschino liqueur
½ ounce fresh lemon juice
Maraschino cherry

Directions:

Combine ingredients in a cocktail shaker filled with ice. Shake well then strain into a cocktail glass. Garnish with Maraschino cherry.

Comments:

Source: "Old Man Drinks"

Caipirissima

Peter Cooper

Preparation Time: Five Minutes

Ingredients:

Lime, sugar, Bacardi White Rum

Directions:

Wash the lime, cut it into quarters and then halve each quarter for a total of eight pieces. Put the eight pieces into a medium-size or large-size cocktail glass. Put two heaping teaspoons of sugar on top of the limes. Using a pestle or some other mashing instrument, grind the sugar into the lime, creating as much juice as you can. Add three or four cubes of ice. Then fill the glass with Bacardi white rum and stir with a spoon.

Tips & Tricks:

If the drink is too strong, add a little water

Comments:

This drink is a variation of the famous Brazilian caipirinha, which is made with cachaca. Since many people find cachaca too harsh, I substitute white rum, which makes it a caipirissima. You could also use vodka, which makes it a caipiroska or caipivodka.

Beach Party Margarita - Imagine a bonfire party on the beach...

Robert Eberly Jr.

Ingredients:

Lime wedge

Salt

1 ½ oz. anejo tequila (Deleon works well in this recipe)

½ oz. Mezcal (Montelobos works great)

½ oz. Grand Marnier

Juice of 1 lime

Directions:

Rub rim of margarita glass with lime wedge and dip rim in salt (or spicy chili salt if you're feeling adventurous).

Place liquid ingredients in cocktail shaker with ice. Shake swiftly to mix and chill.

Strain into prepared glass and serve with lime garnish.

Negroni Cocktail

Mark & Sue Groesbeck



Ingredients:

1 oz. Gin (I prefer Tanqueray)

1 oz. Campari

1 oz. Sweet Vermouth

Garnish: Orange peel

Directions:

Add ingredients into a mixing glass with ice and stir until well chilled.

Strain into a rocks glass with (preferably) one large ice cube.

Garnish with an orange peel.

Perfect Tiki Cocktail Recipe

Bob Eberly

Ingredients:

1 oz spiced rum (Dead Man's Fingers or Bounty)

1/2 oz fresh lime juice

2 oz pineapple juice

1 tsp maraschino cherry syrup

dash grapefruit bitters (like Raft or Scrappy's)

Directions:

Add the ingredients into a cocktail shaker with ice and shake for 20 seconds.

Strain into a coupe cup and garnish with a flower and a pineapple!

Noble's Caribbean Reminder

Hank & Sue Noble

Ingredients:

1.5 oz of white rum
0.5 oz of Coconut Rum
6 oz of orange/pineapple/banana juice.
1 cup of ice

Directions:

Pulse in blender till desired consistency.

Cucumber Quinine-Assertive Hendrick's Orbium Gin Cocktail

Robert Oetjen

Ingredients:

1-1/2 oz. Hendrick's gin
1-1/2 oz. Hendrick's Orbium gin
3/4 oz. St. Germain elderflower liqueur
1/2 oz. strained, fresh-squeezed lemon juice
1/4-1/2 oz. simple syrup, to taste
6-8 slices of cucumber, peeled if not organic (I used "Persian," which are basically baby "English" cucumbers)
4 mint leaves
Garnish, thin ribbon of cucumber

Directions:

Thoroughly muddle cucumber, mint, simple syrup, and lemon juice in a cocktail shaker. Add ice, St. Germain, and gins, shake for at least 30 seconds, and strain into chilled coupe glasses. Garnish with cucumber.

Comments:

To celebrate the end of the year I asked our mixologist daughter-in-law for some reconditions. This one will be the one we will toast.

Tonight's quarantini? A tasty concoction featuring the newest booze in the house, the quinine-assertive Hendrick's Orbium gin. (Served with homemade, kippered Alaskan Sockeye Salmon spread and Ritz crackers.

Other Recipes

Hungarian Chicken Paprikas

Maria & Ted Gregg

Ingredients:

- 2 whole chicken breasts (boneless and skinless)
- 2 chicken thighs
- 3 large onions or 4 mediums
- 6 tablespoons Olive oil
- 4 tablespoons sweet Hungarian Paprika (or 3 tablespoons sweet and 1 tablespoons hot Hungarian Paprika if you like it spicy)
- 3 tablespoons Rotes Gold (paprika cream - can be gotten from Bende Ind)
- 1 green bell pepper
- 1 tablespoon salt
- 1 teaspoon ground pepper
- 8 oz. sour cream

Directions:

1. In a Dutch oven or pot add the olive oil.
2. Chop the onions very fine and add to the oil and sauté until the onions are translucent.
3. Add the paprika and remove from the heat, so that the paprika does not burn. Add Rotes Gold.
4. Cut the chicken in to large pieces and add to the onion and paprika mixture.
5. Stir well and return to heat. Simmer on low heat.
6. Add salt and ground pepper.
7. Core the green pepper and cut into quarters. Add to the chicken.
8. Cook very slowly until chicken is tender.
9. Add the sour cream. To make the gravy thicker, add a little corn starch to the sour cream before adding it to the chicken.
10. Bring to a boil and remove from the heat.

Serve over wide pasta, spezle, or home-made dumplings.

Grilled Eggplant Caprese Salad

Robert Eberly Jr.

Ingredients:

1 medium eggplant
3 Tbsp cold pressed extra virgin olive oil
1 tsp salt
½ tsp black pepper
2-3 basil leaves – chopped
¼ cup sun dried tomatoes
¼ cup cold pressed extra virgin olive oil
2 Tbsp truffle infused balsamic vinegar
1 ball fresh mozzarella – sliced
2 heirloom tomatoes – cored and sliced
Fresh small basil leaves for the top

Directions:

Trim ends of eggplant and cut crosswise. Place slices on baking sheet, brush both sides with the 3 Tbsp of olive oil, then sprinkle with salt and pepper.

Grill eggplant slices, covered, over medium heat 10-12 minutes, or until lightly charred and tender, turning once halfway through grilling. Let cool.

In a food processor or blender, combine sun-dried tomatoes, olive oil, balsamic vinegar and chopped basil. Blend until finely chopped.

On a platter, arrange eggplant slices, mozzarella slices, tomato slices, overlapping a little. Sprinkle with salt and pepper.

Top with sun-dried tomato mixture and basil leaves.

Serve and enjoy!

Mexican Fudge

Bruce Siebold

Ingredients:

2 cups (8 oz.) shredded Monterey Jack Cheese
2 cups (8 oz.) shredded Sharp Cheddar Cheese
½ cup La-Victoria green taco sauce
3 eggs

Directions:

Layer ½ of each cheese (mixture of the two types) in 9-inch pie pan (or quiche dish)

Beat eggs and mix with taco sauce

Pour egg mixture over first layer of cheese

Add remaining cheese

Bake at 350 degrees for 30 minutes

Serve with Tostitos

Lump Crab & Endive Salad

Ron & Sharon Farsetti



Ingredients:

- 1-Leaf of Endive
- 7 Crab Lumps
- 3- Small Pieces Tomato
- 3 Small Mango pieces
- 2-Red Grapes-halved
- Sprinkle of Balsamic
- 2 Fresh Mint leaves

Comments:

La Crema Sonoma Chardonnay, for Drinking.