

Mock Mint Juleps

2 c. cold water	1 ½ c. sugar
¾ c. lemon juice	6 lg. mint sprigs
5 c. ice cubes	2 ½ c. ginger ale

Crush mint leaves between fingers to release flavor. Combine it with water, sugar, and lemon juice and let stand overnight.

Discard the mint. Place ice cubes in two 2-qt. pitchers. Place ½ the lemon mixture and ½ the ginger ale in each pitcher. Garnish with additional mint and lemon slices if desired.

Raspberry Salsa

6 c. fresh raspberries	1 ¼ c. red onion
4 jalapeno peppers	½ c. fresh cilantro
1 lg. sweet red pepper	2 limes
½ c. white vinegar	3 Tblsp. honey
¼ c. balsamic vinegar	3 cloves garlic
1 ½ tsp. ground cumin	1 tsp black pepper
1 tsp ground coriander	
½ tsp cayenne pepper	

See and mince fine jalapeno and sweet peppers.

Finely mince garlic, onion and cilantro. Grate the zest from the limes. Put half of the berries in a large stock pot and mash lightly. Add remaining berries, all chopped ingredients, vinegars, honey, the juice from the limes, and all of the spices. Bring to a full boil, stirring to prevent scorching. Boil for five minutes. Ladle into sterilized jars, leaving ¼ inch space at top. Cap and seal. Process in water-bath canner for 15 min. Makes 7 half-pint jars of salsa

Raspberry Arnold Palmer

1 ½ c. frozen raspberries	1 c. sugar
2 slices (¼" thick) fresh ginger	3 English breakfast tea bags
12-oz. thawed frozen lemonade concentrate	ice and lemon wedges

In a pan, bring berries, 1/3 c. sugar and 1/3 c. water to boil. Strain over bowl, pressing with rubber spatula; discard solids. In pan, boil 2 c. water and ginger. Remove from heat; add tea bags. Steep 5 minutes; discard tea bags and ginger. Whisk in 6 ½ c. water, 2/3 c. sugar, lemonade and raspberry syrup. Cool; serve over ice. Garnish with lemon wedges. Makes about 8 cups.

Raspberry jam Cheese Ball

2 ½ c. shredded New York Sharp White Cheddar
2 Tblsp + 2 teas. mayonnaise

2 Tblsp. grated onion
½ c. raspberry jam

Mix first three ingredients and form into a ball. Make a deep round impression in the cent of the ball; pour jam into impression. Serve with crackers adding more jam if necessary.

Carrot Soup

1 onion, chopped
2 Tblsp olive oil
5 cups chopped carrots
4 c. chicken broth

1 celery rib, chopped
1 teasp. minced garlic
2 c. water

Saute onion and celery in olive oil for about 5 minutes. Add garlic, carrots, water and broth. Bring to a boil. Simmer 25 minutes or until vegetable are soft. Puree. Season with salt and pepper.

Pesto Deviled Eggs

4 garlic cloves
2 teas. salt, divided
2 c. lemon balm leaves, tightly packed
8 hard boiled eggs
¼ teas. freshly ground pepper
1/3 c. panko crumbs
½ teas. oregano

1 c. shelled walnuts
1 c. olive oil
1 1/3 c. grated parmesan cheese
¼ c. mayonnaise
2 Tblsp. butter
1 teas. parsley

Make the Pesto: Rinse lemon balm well. Spin dry in salad spinner or pat dry. Peel garlic. Insert cutting blade into food processor. Turn the processor on and drop the garlic in while the blade is turning. Turn off when garlic is minced. Add lemon balm leaves first, then walnuts and 1 teas. salt on top of leaves. Process until finely chopped but still a bit rough. With the machine going, slowly pour in olive oil. Stop the machine and add parmesan cheese. Process briefly to mix.

Make the Eggs: Slice the eggs in half lengthwise; put yolks in a bowl. Mash the yolks with mayonnaise, 5 Tblsp. of the prepared pesto, ½ teas. salt, and the pepper. Spoon or pipe yolk mixture into whites.

Make the Topping: Melt the butter over medium high heat. Add the panko crumbs, parsley, oregano, and ½ teas salt. Cook until crumbs are golden. Sprinkle on to of eggs.

Chicken and Mushroom Salad Sandwiches

2 c. diced cooked chicken	1 1/3 c. slivered mushrooms
1 c. slivered grape tomatoes	1 c. shredded baby spinach
1/3 c. Parmesan cheese	1/3 c. olive oil
3 Tbsp. Dijon mustard	1 teas. lemon juice
1/8 teas each garlic powder, salt & pepper	

Combine first five ingredients in a medium sized bowl. Combine last five ingredients in a small bowl and whisk until well combined. Add the dressing to the chicken mixture a little at time until it is well moistened. It may not be necessary to use all of the dressing. Stuff the chicken salad into hot dog rolls.

Brown Rice Salad with Mint & Pecans

1/2 c. brown rice	1 1/4 c. vegetable broth
1 medium tomato, chopped	1/2 c. red bell pepper, chopped
1/2 c. scallions, sliced	1/3 c. golden raisins
1/3 c. pecans, chopped	1/4 c. fresh mint, snipped
3 Tbsp. olive oil	3 Tbsp. lemon juice
1/4 teas. salt	1/4 teas. pepper

Cook rice with broth according to directions; cool. In a large bowl combine rice, tomato, bell pepper, scallions, raisins, pecans, and mint. Set aside. Separately, combine oil, juice, salt and pepper; mix well. Pour dressing over rice mixture and mix gently. Cover and chill 2 – 8 hours before serving.

Sugared Grapes

Dip grapes in water and roll in sugar. Refrigerate.

Dark Chocolate Cherry Candy

1 pkg (10 oz.) Nestle dark chocolate morsals	2 c. broken pretzel sticks
1 1/4 c. dried dark cherries	1 c. toasted slivered almonds

Line baking sheets with waxed paper. Microwave chocolate in large, uncovered, bowl on medium high for 45 seconds; stir. If pieces retain some of their original shape, microwave at additional 10-15 second intervals, stirring just until melted. Stir in pretzels, cherries and almonds until well coated. Drop by rounded tablespoons onto prepared trays. Refrigerate for 20 minutes. Store in airtight container at room temperature.

Mini Strawberry Cupcakes

1 pkg. (18.25 oz.) plain white cake mix
1 ½ c. strawberries (mashed to make 1 cup)
½ c. whole milk
1 c. coconut

1 pkg. (3 oz.) strawberry gelatin
1 c. vegetable oil
4 lg. eggs
½ c. chopped pecans

Place rack in center of oven and preheat to 350 degrees F. Grease and flour three 9" cake pans or place paper liners in cupcake pans. Place cake mix, mashed strawberries with their juice, oil, milk, and eggs in a large mixing bowl with an electric mixer on low speed for 1 minute. Stop the machine and scraped down the sides of the bowl with a rubber spatula. Increase mixer speed to medium and beat for 2 more minutes, scraping down the sides if needed. The strawberries should be well blended into the batter. Fold in the coconut and pecans. Place batter in pans; place pans in oven and bake until done, about 25 minutes for cupcakes or 30 minutes for cake. Remove pans from oven and place on wire rack to cool for ten minutes. Remove from pans and let cool completely. Makes one 3 layer cake or 6 dozen mini cupcakes.

Strawberry Cream Cheese Frosting

1 8oz. pkg. cream cheese, at room temperature
3 ¾ c. sifted confectioners sugar
A couple of drops of red food coloring

1 stick butter, at room temperature
1 teas. strawberry extract

Beat the cream cheese and butter in a medium bowl with an electric mixer at low speed for 30 seconds. Stop the machine and add the sugar a bit at a time, blending with the mixer at low speed until the sugar is well incorporated, 1 minute. Add the extract; then raise the speed to medium and blend the frosting until light and fluffy. If desired, you may fold in ½ cup each of chopped pecans and coconut.

Reinstein Floats

Maple Walnut Ice Cream

Birch Beer