

Blue Lagoon

30ml vodka
15ml blue curacao
Lemonade

Fill a highball glass with ice, add the vodka and blue curacao and top up with lemonade, stir and serve.

Roasted Red Bell Pepper Hummus

Ingredients

16 ounces chickpeas
6 ounces roasted red bell peppers
1 jalapeno, seeded, diced
1 tablespoon chopped garlic
3 tablespoons chopped cilantro leaves
1 teaspoon paprika
3 tablespoons chopped onion
1 teaspoon freshly cracked black pepper
1 tablespoon chipotle pepper in adobo
1/4 cup extra-virgin olive oil
Toasted pita bread, for serving

Directions

Mix all ingredients, except olive oil and pita bread, in food processor until pureed, then slowly add in olive oil.

Let set up for 1 hour prior to serving.

Serve with toasted pita bread.

White Bean and Spinach Salad

6 cups cooked no-salt-added cannellini beans, from 2 (15-ounce cans) beans, drained and rinsed
2 small red onion, quartered and thinly sliced
8 cups tightly packed fresh spinach leaves, tough stems removed
25 tablespoons Dijon mustard
5 tablespoons apple cider vinegar
1 tablespoon Italian seasoning

Method:

In a large mixing bowl combine beans and onion. Slice spinach into thin ribbons and add to the beans.

In a separate small bowl, whisk together mustard, vinegar and Italian seasoning. Pour dressing over the bean mixture and stir to combine all ingredients. Serve immediately or chill until ready to use.

Red Lobster Cheddar Bay Biscuits

You should probably double the recipe.

Ingredients

2 cups Bisquick baking mix
1/2 cup cold water
3/4 cup shredded sharp cheddar cheese
1/4 cup butter
1 teaspoon dried parsley
1/2 teaspoon garlic powder
1/2 teaspoon italian seasoning

Directions:

Heat oven to 450.

Combine baking mix, water and grated cheese in a bowl.
Roll out on a lightly floured surface, until 1 inch thick.
Cut biscuits, and place on an ungreased pan.
Melt butter and spices together.
Brush the biscuits with the butter and bake for 8 to 10 minutes

Onion Parmesan Roasted Red Potatoes

Ingredients

3 lbs red potatoes, sliced 1/2 inch thick
1/2 cup vegetable oil
1 (1 ounce) envelope dry onion soup mix
grated parmesan cheese
pepper

Directions

Combine all ingredients in a large plastic bag, seal and shake until well coated.
Empty bag into a 13x9 dish, cover and bake at 350 degrees for 35 minutes, stirring occasionally.
Uncover and bake 15 minutes longer or until potatoes are tender.
*I think they even taste better more browned and crispy, so you may want to turn up the temp after uncovering and cook them longer.

You could also make this on the grill, covered in foil in an aluminum pan. Grill for 1 hour, turning potatoes occasionally.

Beef Tenderloin with White Wine Sauce

Ingredients

3 large shallots, finely chopped (1 1/4 cups)
4 tablespoon(s) fresh tarragon leaves, chopped, plus more for garnish
2 tablespoon(s) olive oil
Salt and pepper
1 (5-pound) whole beef tenderloin, trimmed and tied
2 tablespoon(s) white wine vinegar
1 cup(s) dry white wine
2 tablespoon(s) margarine or butter
Rosemary sprigs, for garnish
Bay leaves, for garnish

Directions

Preheat oven to 425°F. In small bowl, combine half of shallots, 2 tablespoons chopped tarragon, 1 tablespoon oil, 1 1/2 teaspoons salt, and 2 teaspoons coarsely ground black pepper. Rub mixture all over tenderloin. Place tenderloin, smooth side up, on rack in large roasting pan (17" by 13 1/2"). Roast tenderloin 45 to 50 minutes or until instant-read thermometer inserted in center reaches 135°F. Internal temperature of meat will rise 5° to 10°F (medium-rare) upon standing. Or, roast to desired doneness. Transfer to platter; tent loosely with foil. Let stand 15 to 20 minutes for easier slicing. Meanwhile, prepare sauce: Place roasting pan over 2 burners on top of range on medium and add remaining 1 tablespoon oil and remaining shallots. Cook 1 to 2 minutes or until tender, stirring. Add vinegar and cook 1 to 2 minutes or until reduced by half, stirring and scraping pan to loosen any browned bits. Add wine, bring to a simmer, and cook 4 to 5 minutes or until reduced by half, stirring and scraping pan. Remove from heat; stir in margarine until melted. Carefully pour sauce through fine-mesh strainer into gravy boat. Stir in remaining 2 tablespoons tarragon and any accumulated beef juices on platter. Makes about 3/4 cup sauce. Remove string from tenderloin and discard. Garnish platter with rosemary sprigs and bay leaves; sprinkle tenderloin with additional chopped tarragon. To serve, cut tenderloin into slices and serve with sauce.

Blueberry and Nectarine Cobbler

Ingredients

6 ripe nectarines, about 1 pound
2 cups fresh blueberries
1 cup sugar
1 tablespoon instant tapioca
2 tablespoons unsalted butter, diced into small pieces, plus more for the pan

1 1/2 cups all-purpose flour

1/3 cup sugar
2 1/4 teaspoons baking powder
1/2 teaspoon fine salt
6 tablespoons cold unsalted butter, diced into small pieces
1 large egg
1/2 cup heavy cream
Serving suggestions: Vanilla ice cream or whipped cream

Directions

Position a rack in the middle of the oven and preheat to 375 degrees F.

For the fruit: Halve the nectarines along their natural seam, but leave skins on. Cut each half into 3 wedges. Toss nectarines with blueberries, sugar, and tapioca and put into a buttered 9-inch round gratin or casserole dish. Dot the top of the fruit with the pieces of butter.

For the cobbler top: Whisk the flour, sugar, baking powder, and salt in a medium bowl. Rub in 2 tablespoons of the butter with your fingertips until no visible pieces remain. Rub in the remaining 4 tablespoons butter just until it is in even, pea-size pieces. Whisk together the egg and cream and stir into the dry ingredients to make a shaggy, loose dough.

Spoon large spoonfuls of dough on top of the fruit in clumps (it should look like rough, old-fashioned cobblestones, hence the name cobbler). Bake until golden brown and a toothpick inserted in the center of the topping comes out clean, about 1 hour. Cool cobbler on a rack, about 20 minutes. Serve warm or room temperature, with vanilla ice cream or whipped cream, if desired.