

Apple Rosemary Gin Fizz



PREP TIME
5 minutes



SERVES
1 Cocktail

This Apple Rosemary Gin Fizz is light and refreshing. The rosemary adds a nice herbal twist to this classic cocktail.

NOTE:

Quantities shown are for a single cocktail.

INGREDIENTS

- 2 oz. Gin
- 1 oz. Lemon juice, freshly squeezed
- 1 oz. Apple juice
- 1 T. Agave or simple syrup
- 2 oz. Club soda
- 1 Fresh Rosemary sprig
- Lemon slices, for garnish



DIRECTIONS

1. Fill a cocktail shaker with ice.
2. Pour in the gin, lemon juice, apple juice, and agave.
3. Shake for 30 seconds and strain into a glass filled with ice.
4. Slowly pour in the club soda and garnish with a sprig of rosemary and fresh lemon slices.
5. Cheers!

Add branding, website and/or special offer here

Best Creamy Tzatziki Dip



PREP TIME
5 minutes



CHILLING TIME
1 hour



SERVES
1 Cocktail

This classic Mediterranean yogurt, cucumber and garlic dip is perfect with pita chips, vegetable dippers and even as a sandwich spread.

NOTE:

Be sure to remove as much liquid as possible from the cucumber after grating. This will keep up to two days in the refrigerator. Stir well before serving.

INGREDIENTS

- 1 English cucumber, finely grated
- 1 c. Greek yogurt
- 1/2 c Sour Cream
- 1 T. Lemon juice, freshly squeezed preferred
- 1 T. Extra-virgin olive oil
- 2 Medium garlic cloves, finely minced
- 1 T. Fresh mint or dill, finely chopped (or a combination of both)
- Sea salt and black pepper, to taste
- Fresh pita, for serving

DIRECTIONS

1. Place the grated cucumber on a clean kitchen towel and squeeze out as much water as you can from the cucumber. Alternatively, you can use a few layers of paper towels.
2. Place the cucumber into a medium bowl. Add yogurt, sour cream, lemon juice, olive oil, and garlic.
3. Stir well. Season to taste with sea salt and black pepper.
4. Transfer tzatziki to a serving bowl.
5. Sprinkle with fresh herbs.
6. Cover and refrigerate for one hour to allow the flavors to blend.
7. Serve with fresh pita and/or vegetables for dipping.
8. Enjoy!

Add branding, website and/or special offer here

Classic Negroni Cocktail



PREP TIME
5 minutes



SERVES
1 Cocktail

Looking for a cocktail that is easy to make this is it. Equal parts of gin, sweet vermouth, and Campari are all it takes to make this easy classic, garnished with a thick strip of orange peel. A potato or vegetable peeler is perfect to create the orange peel strips. Note that ingredients are for a single cocktail.



INGREDIENTS

- 1 oz. Gin
- 1 oz. Sweet vermouth
- 1 oz. Campari
- Fresh orange peel

DIRECTIONS

1. In a tall glass add gin, vermouth, and Campari. Stir well.
2. To serve, fill a rocks glass (sometimes referred to as an old-fashioned glass) with ice.
3. Pour cocktail over ice.
4. Squeeze the orange peel over the glass and use it as a garnish.
5. Cheers!

Add branding, website and/or special offer here

Hot Beer & Cheese Dip



PREP TIME
10 minutes



COOK TIME
15 Minutes



SERVES
4-6

Hot, rich and creamy, this **Hot Beer & Cheese Dip** is the perfect appetizer to add to your party table. Simply irresistible. Pretzels, crusty bread, and vegetables all taste better when dipped in hot cheese. Enjoy!

INGREDIENTS

- 2 T. Butter
- 2 T. Flour
- 1/2 c. Whole milk
- 1/2 c. Beer
- 2 t. Dijon mustard
- 1/2 t. Smoked paprika
- 2 oz. Cream cheese
- 8 oz. Sharp cheddar cheese, shredded
- Sea salt and black pepper, to taste
- Thinly sliced scallions, for serving
- Pretzels and crusty bread, for serving



DIRECTIONS

1. Melt butter in a medium saucepan over medium heat.
2. Add flour and cook, stirring constantly, for 1-2 minutes, just until the raw flour taste cooks out. It will turn into a thick paste.
3. Slowly pour in the milk, stirring constantly.
4. Continue cooking until the mixture thickens, 1-2 minutes.
5. Stir in the beer, Dijon, and smoked paprika.
6. Continue cooking for another minute.
7. Stir in the cream cheese and sharp cheddar cheese.
8. Continue cooking and stirring constantly until the cheese has melted.
9. Taste and adjust the seasoning with salt and pepper, if needed.
10. Transfer to a serving dish and top with fresh scallions.
11. Serve alongside some pretzels or crusty bread for dipping.
12. Enjoy!

Add branding, website and/or special offer here

Loaded Black Bean Dip



PREP TIME
5 minutes



COOK TIME
10 minutes



SERVES
4-6

Fast, fresh, delicious, and so bright and colorful. Loaded with tons flavor and texture, this is sure to become a fan favorite.

INGREDIENTS

- 1 T. Extra virgin olive oil
- 2 14-oz. Cans black beans, rinsed and drained
- 1 T. Tomato paste
- 1 t. Smoked paprika
- 2 t. Ground cumin
- 1/2 t. Dried oregano
- 1/2 c. Frozen corn, defrosted
- 1 Tomato, finely chopped
- 1/2 Red onion, finely diced
- 1/2 c. Sour cream
- 1/2 c. Fresh parsley, chopped
- Tortilla chips, for serving



DIRECTIONS

1. In a medium pot, add olive oil, black beans, tomato paste, smoked paprika, cumin, and oregano.
2. Cook over medium heat, stirring occasionally, until the beans are warmed through, and the spices are very fragrant, 8-10 minutes.
3. Remove from heat and mash using a potato masher. If you prefer a smoother texture, you can also blend the dip using a blender.
4. Transfer the dip to a serving plate and top with corn, tomato, red onion, sour cream, and parsley.
5. Serve with tortilla chips for dipping.
6. Enjoy!

Add branding, website and/or special offer here

Moroccan Zaalouk Dip



PREP TIME

15 minutes



COOK TIME

40 minutes



SERVES

4

Moroccan Zaalouk features eggplant & tomatoes and is delightfully delicious and versatile. This is wonderful served warm but can even be served cold, as a dip, a spread or even a side dish.

INGREDIENTS

- 3 T. olive oil
- 1 Medium eggplant, peeled and chopped
- 3 Medium tomatoes, peeled and chopped
- 2 Medium garlic cloves, minced
- 2 t. Paprika
- 1 t. Ground cumin
- 1/4 c. Water (if needed)
- 1/2 c. fresh parsley, chopped
- 1/2 Fresh lemon, juiced
- Sea salt and black pepper to taste

DIRECTIONS

1. Heat a medium-sized covered pot or Dutch oven over medium heat. Add olive oil, eggplant, tomatoes, garlic, paprika, and cumin.
2. Bring to a gentle simmer.
3. Season liberally with salt and pepper, to taste.
4. Cover with a lid and cook, stirring occasionally, until the eggplant and tomatoes become very soft, 25-30 minutes.
5. If the tomatoes don't release a lot of juice and the mixture seems too dry during cooking, add two tablespoons of water at a time up to 1/4 cup.
6. Coarsely mash the eggplant and tomatoes with a potato masher and stir in the fresh parsley.
7. Continue cooking for an additional 5-10 minutes or until the dip has thickened to desired consistency.
8. Stir in the lemon juice and serve immediately, alongside some crusty bread for dipping.
9. Enjoy!

Add branding, website and/or special offer here

Perfect Pomegranate Cosmo



PREP TIME
5 minutes



SERVES
1 Cocktail

Here is a delicious and colorful twist on a classic cocktail. These Pomegranate Cosmo's are delicious and are the perfect addition to your next gathering.

NOTE:

Ingredients are for one cocktail

INGREDIENTS

- 3 oz. Vodka
- 3 oz. Unsweetened Pomegranate Juice
- 1 oz. Freshly Squeezed Lime Juice
- 1 oz. Orange Liqueur, such as Triple Sec or Cointreau
- Lime slice or peel, for garnish



DIRECTIONS

1. Fill a martini shaker with ice cubes.
2. Add the Pomegranate juice, lime juice, and orange liqueur.
3. Shake 15-20 seconds or until well-chilled.
4. Strain into a martini glass.
5. Garnish with a lime slice and serve.
6. Cheers!

Add branding, website and/or special offer here

Sweet Fun Confetti Dip



PREP TIME
10 minutes



SERVES
4-6

Customize this sweet and delightful dip with confetti sprinkles to match your special occasion. Always fun, always special, always delicious!

NOTE:

Edible sprinkles are found in the baking or cake decorating aisle



INGREDIENTS

- 5 oz. Cream cheese, softened at room temperature
- 8 T. butter, softened at room temperature
- 1 c. Powdered sugar
- 2 t. Pure vanilla extract
- 1/4 c. Confetti edible sprinkles
- Assorted cookies and fresh fruit of choice, for serving

DIRECTIONS

1. In a large bowl, cream together the cream cheese and butter with a whisk or an electric mixer.
2. Add in the powdered sugar and vanilla extract.
3. Beat until light and fluffy, 1 to 2 minutes.
4. Fold in the confetti sprinkles and transfer the dip to a serving bowl.
5. Top with extra sprinkles and serve alongside cookies and fresh fruit.
6. Enjoy!

Add branding, website and/or special offer here