

# Apricot Bellini Recipe

Serves 8

## *Ingredients:*

6 apricots  
1 tbsp sugar  
¼ cup of water  
2 bottles of Prosecco

## *Directions:*

Preheat oven to 450.

Split apricots in half and place on a rimmed baking sheet.

Roast for 10 mins, or until Apricots become soft and fall apart.

Allow to cool and then process in a food processor, with sugar, and water until smooth.

To serve: place 1 tbsp of apricot puree in a champagne flute and top with prosecco.

# Spiced Nuts Recipe

Serves 8

## *Ingredients:*

1 bag cashews  
2 egg whites  
1 tsp cinnamon  
1 tsp cumin  
1 tsp coriander  
1 tbsp sugar  
½ tsp cayenne powder  
1 tsp salt

## *Directions:*

Preheat oven to 350 degrees.

Mix egg whites, spices, sugar and salt in a bowl and whisk together. Fold in the nuts and coat them well.

Turn the mixture out onto a greased, rimmed baking sheet and bake for 10-15 mins until fragrant. Tossing every 2-3 minutes, while nuts bake.

Remove from oven and allow to cool.

As the nuts cool and dry, they will harden and become crunchy.

Once desired level of crunchiness has been achieved, store in an airtight container until ready to serve.

# Curry Shrimp with Pineapple and Red Bell Pepper Kebabs

Serves 8

## *Ingredients:*

24 Shrimp, peeled and deveined, tails on  
1 pineapple  
2 red bell peppers  
2 tbsp curry  
½ tsp salt  
½ tsp freshly cracked pepper  
Zest of 1 lime  
3 tbsp grapeseed oil  
1 garlic clove, minced  
2 tbsp cilantro

## *Directions:*

Mix together oil, curry, garlic, salt, and pepper and lime zest to create a paste. Toss paste with the shrimp to evenly coat, set in the fridge to marinate for 15-20 minutes.

Meanwhile cut pineapple and red peppers into cubes. Thread skewers, alternating with shrimp, pineapple, and red pepper.

Grill 2-3 minutes each side until pink and opaque. Garnish with chopped cilantro.

## *Dipping Sauce Directions:*

Combine all ingredients in a small bowl, and mix. Transfer to a small serving bowl and serve alongside the shrimp skewers.

# Marinated Lamb Kebabs with Garlic Potatoes Recipe

Serves 8

## *Lamb Ingredients:*

2 ½ lbs top round lamb, cubed  
¼ lemon juice  
½ cup olive oil  
4 cloves garlic, minced  
2 tbsp fresh rosemary, chopped  
1 tsp salt  
1 tsp cracked pepper

## *Garlic Potatoes Ingredients:*

16 small Dutch Baby Yellow Potatoes  
4 cloves garlic, minced  
Zest of 2 lemons  
4 tbsp melted butter  
4 tbsp olive oil  
Salt and pepper to taste

## *Directions:*

Mix together the marinade by combining the olive oil, lemon juice, garlic, herbs, salt and pepper. Cut the lamb into 1-inch chunks and toss in marinade. Store marinating meat in a zip lock bag for at least 8 hours or overnight.

Pierce potatoes with a fork. Microwave in batches until fork tender about 5 mins each batch. Allow to cool. Toss with butter, oil, garlic, zest and salt and pepper. Thread lamb loosely on skewers 2 chunks at a time, alternating with potatoes. Grill 5-6 mins each side, for medium-rare. Serve garnished with fresh rosemary.

# Veggie Kebobs Recipe

Serves 8

## *Ingredients:*

4 zucchini  
1 eggplant  
1 pint, whole white button mushrooms  
1 red onion  
16 large cherry tomatoes  
½ cup olive oil  
½ tsp salt  
½ tsp freshly cracked pepper  
1 tsp dried oregano  
1 tbsp fresh parsley, chopped

## *Directions:*

Cut zucchini, eggplant, and onions into 2-inch chunks.

In a mixing bowl, combine oil, oregano, salt and pepper.

Combine all veggies into a mixing bowl and toss with seasoned oil mixture.

Thread cherry tomatoes into 4 skewers.

Thread eggplant, zucchini, mushrooms and onions on to 8 skewers.

Grill mixed veggie skewers 3-5 mins each side until nicely charred.

During the last 5 minutes of cooking, grill the cherry tomatoes. Turning frequently until lightly charred (and before they split open!)

Serve topped with sea salt and fresh chopped parsley.

# Grilled Bananas with Rum Raisin Ice Cream and Caramel Sauce Recipe

Serves 8

## *Skewer Ingredients:*

4 bananas (still a little bit green)

2 tbsp sugar

1 tsp cinnamon

## *Caramel Sauce Ingredients:*

1 cup of sugar

¼ cup of water

½ tsp lemon juice

2/3 cup heavy cream

1 tbsp butter

1 tsp vanilla

Pinch of salt

## *Topping Ingredients:*

1 quart rum raisin ice cream

½ cup chopped walnuts

### ***Directions:***

Combine sugar, water and lemon juice in a medium sized pot. Heat on medium-high until sugar dissolves. Stirring the mixture by just swirling the pot until a golden amber color develops.

Add cream slowly- BE CAREFUL- it will bubble up! Once it settles down, mix until slightly thickened. Remove from heat and add vanilla and butter.

Cut bananas (in their skins) in half, and then lengthwise. Combine sugar and cinnamon. Sprinkle with mixture onto bananas.

Thread 2 banana halves onto a skewer. Place on a well-oiled grill, cut side down until lightly charred, and flip and grill the other side until banana comes loose in its skin.

### ***Serving Directions:***

Arrange banana skewer in a plate, with a scoop of rum raisin ice cream. Top with caramel sauce and chopped walnuts.