

Dogwood Punch

Serves 6-8

INGREDIENTS

1 bottle sparkling rosé
3 c. strawberry lemonade
1/4 c. grenadine
1 sliced lemon
1/2 c. sliced strawberries
Mint sprigs for garnish

DIRECTIONS

Combine sparkling rosé, strawberry lemonade, grenadine, sliced lemon, and sliced strawberries into a large pitcher. Serve over ice and garnish with mint sprigs.

Greek Salad Skewers

Yields 12 skewers

Ingredients

12 bamboo or wood skewers
24 grape or small cherry tomatoes
3 oz. feta cheese, cut into 1" cubes
12 pitted Kalamata olives
1/2 small red or sweet onion, cut into 12 1/2-inch pieces
2 tsp. fresh lemon juice
2 tsp. red wine vinegar
4 tsp. chopped fresh oregano
2 tbsp. extra-virgin olive oil
salt and freshly ground pepper

Directions

Vinaigrette: In a small bowl, mix together the lemon juice, red wine vinegar, and 2 teaspoons of fresh oregano. Whisk in olive oil until mixture thickens. Season with salt and pepper to taste.

Skewers: Thread skewers starting with a tomato, a piece of feta cheese, an olive, a piece of onion, and finish with another tomato.

Arrange skewers on a serving platter. Spoon remaining vinaigrette over skewers and sprinkle with remaining oregano. Serve with **Tzatziki Dip**.

Tzatziki Dip (optional - to be made on your own)

Ingredients

1 cup Greek whole milk yogurt
1 English cucumber, seeded, finely grated and drained
2 cloves garlic, finely minced
1 teaspoon lemon zest plus 1 tablespoon fresh lemon juice
2 tablespoons chopped fresh dill
Kosher salt and freshly cracked black pepper

In a medium bowl, whisk together the yogurt, cucumber, garlic, lemon zest, lemon juice and dill. Season with salt and pepper. Chill.

Chicken Curry Salad

1 store bought rotisserie chicken, meat removed and hand shredded
1 c. mayonnaise
½ cup. mango chutney
4 Tablespoons golden raisins or currants
2 green onion sliced (plus more for garnish)
½ cup almonds toasted (plus more for garnish)
4 T. curry powder

1 French baguette or ciabatta

INSTRUCTIONS

Remove the skin from the chicken and shred the meat into a medium bowl. Add remaining ingredients and mix well. Cut the bread in half lengthwise and remove some of the bread from the center of each side, leaving about ½” of bread all around. Reserve the bread for croutons or breadcrumbs. Garnish with almonds and green onions. Place the top of the bread, slice into sandwiches every 4” and wrap in parchment paper or butcher paper to save for later.

Raspberry Crumble Bars

Crumble

2 cups old fashioned oats
1 1/2 cups all purpose flour
1 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon cinnamon
2 sticks (1 cup) cold salted butter, cubed

Raspberry Filling

2 1/2 cups fresh raspberries
2-4 tablespoons brown sugar
2 tablespoons all-purpose flour
2 teaspoons vanilla extract
2 teaspoons lemon zest
1/2 cup raspberry jam
1 ripe but firm peach, thinly sliced

Instructions

1. Preheat the oven to 350 degrees F. Line a 9x13 inch baking dish with parchment paper.
2. In the bowl of a food processor, pulse together the oats, flour, brown sugar, baking powder and cinnamon, until the oats are mostly ground. Add the cold butter pulse until a crumbly dough forms. If the dough seems dry, add 1 tablespoon of water.
3. Press 1/3 of the dough into the bottom of the prepared baking dish. Transfer to the oven and bake for 10 minutes or until lightly golden.
4. Meanwhile, make the filling. In a medium bowl, toss the raspberries with the sugar, flour, vanilla, and lemon zest. Spoon the berries out into an even layer over the pre-baked crust. Dollop the raspberry jam evenly over the berries. Add the peach slices in a single layer. Sprinkle the remaining crumble dough overtop the berries. Return to the oven and bake for 30-40 minutes or until the crumble is a light golden brown and the berries burst.
5. Let cool completely before cutting into bars. Keep stored in a sealed container for up to 1 week.

White Bean and Broccoli Salad

Serves 6

Ingredients

Kosher salt

Pepper

1 lb. Broccoli, trimmed (about 3 bunches)

3 tbsp. olive oil

1 tsp. lemon zest plus 2 Tbsp juice

2 tbsp. honey mustard

1/2 tsp. red pepper flakes

2 tbsp. capers, drained and chopped

1 15.5-oz. can small white beans, drained

Wedge of Parmesan cheese

Directions

In a large pot of salted boiling water, cook broccoli until the stalks are crisp-tender, 2 minutes. Drain and transfer to an ice bath to cool. Drain and pat dry, then cut into large pieces.

In a large bowl, whisk together oil, lemon zest and juice, mustard, red pepper flakes and 1/4 teaspoon each salt and pepper; stir in capers. Add broccoli and beans and toss to coat. With a vegetable peeler, shave a few pieces of cheese over top of salad.