

3

Paradise

3 oz. Cereal infused milk
 1 ¼ oz. Anejo Tequila
 ½ oz. Agave nectar/syrup
 Dash of cinnamon/lime zest garnish

Combine 3 oz. infused milk, 1 ¼ oz tequila, and ½ oz agave, and stir. Strain overice in rocks glass and garnish with cinnamon and lime zest.

Cereal infused milk: 8 oz. crushed cinnamon/apple cereal (apple jacks)
 4 cups 2% milk

Crush cereal and add milk in large bowl/container. Refrigerate for 6 hours and strain through cone filter.

Oatmeal Pie

1 ¼ cups dark brown sugar, packed
 ¾ cup old-fashioned rolled oats
 ¾ cup milk
 ½ cup sugar
 3 large eggs, beaten
 3 tablespoons browned butter, room temperature
 1 tablespoon vanilla extract
 ¼ teaspoon salt
 1 unbaked pie shell
 Vanilla ice cream, optional

Preheat oven to 350° F and line a pie dish with unbaked pie crust. In a large bowl, stir together brown sugar, oats, sugar and salt, then stir in milk, beaten eggs, butter and vanilla extract. Continue stirring until fully combined. Pour mixture into pie shell, then place in oven. Bake for 45-50 minutes, or until pie is cooked through. Remove from oven and let cool 10-15 minutes, then serve with ice cream or whipped cream.

Mixology Mixer

3 DRINKS • 3 COURSES



1

Cocktail
 Showtime
 Appetizer
 Tabouleh

2

Cocktail
 Diamond Jim
 Entrée
 Grilled Flank Steak with a Chimichurri Sauce

3

Cocktail
 Paradise
 Dessert
 Oatmeal Pie

1

Showtime

1 ¼ oz. Gin
2 oz. Cucumber juice
2 slices of lime
¾ oz Simple syrup
Pinch of Salt
3 Mint leaves
Soda
Cucumber garnish

Muddle 3 mint leaves, ¾ oz. simple syrup, salt, and 2 slices of lime. Add ice, gin, and cucumber juice and shake. Strain over fresh ice and top with soda water in a rocks glass. Garnish with slice of cucumber.
Cucumber juice: 4 oz of cucumber will yield about 1/3 cup of juice. Blend cucumber and strain pulp/puree in cheesecloth or double strain.

Tabouleh

Bulgar 4 oz (dry)
Parsley 1 bu.
Tomatoes 3 ea.
Cucumbers 1 ea.
Garlic 2 cloves
Mint ½ bu.
Scallions 1 bu.
Lemon Juice 2/3 cup
Oil 1/3 cup
Salt
Pepper

Put bulgar in pan with water that is a 2 to 1 ratio of water to bulgar. While Bulgar is cooking, wash other ingredients and dice tomatoes and cucumbers and rough chop all the herbs. Set those aside and make vinaigrette with the lemon juice, oil, salt and pepper. Pull the Bulgar out and allow to cool, once cooled add the herbs, tomatoes, and cucumbers. Then slowly add the lemon vinaigrette and serve.



2

Diamond Jim

3 Blackberries
2 slices Lime
Simple Syrup
¾ oz. Cachaca
½ oz. Cabernet Sauvignon
Squeeze Lime
Orange Juice
Cranberry Juice
Blackberry/Lime twist garnish

Muddle 3 blackberries and 2 slices of lime in ¾ oz of simple syrup. Add ice, ¾ oz. Cachaca, ½ oz Cab Sav., ½ squeeze of lime and shake.
Strain over fresh ice in rocks glass and top with equal parts Orange Juice and Cranberry Juice.
Garnish with twist of lime and 2 blackberries.

Grilled Flank Steak with a Chimichurri Sauce

Flank Steak 24oz
Russet Potatoes 2 ea.
Cherry Tomatoes 1 lbs.
Basil 1 Bunch
Chimichurri Sauce 8 oz
•Red wine vinegar
•Red pepper flakes
•Oregano
•Parsley
•Cilantro
•Jalapeno
•Shallot
•Garlic
•Extra virgin olive oil

Grill flank steak on both sides, put on a sheet tray and cool. Wash the potatoes, cut in half length ways then each half cut into quarters. Coat the potatoes with olive oil, salt, and pepper and place in cooler. Wash tomatoes and cut them in half, put them on a tray, coat them with olive oil and put them in the oven at 350 degrees for 7-10 minutes or until the skins look blistered. While the tomatoes are in the oven you can rough chop your basil and have it ready for the tomatoes. When the tomatoes are done pull them out of the oven and let them cool down. When they have cooled down throw the basil in with the tomatoes and set aside. Take the potatoes out of the cooler and place in oven at 350 degrees for 15-20 minutes, check to see if potatoes are golden brown. Once the potatoes are done pull them out of the oven and keep them warm. Take all your ingredients for the chimichurri sauce, chop them up and whisk together in a bowl. Set the sauce aside for later to cover the meat. Take the flank steak out of the cooler and place in oven at 350 for 20-30 minutes.