<u>Rice Krispy Treat Sushi</u> presented by Vesta and Steuben's

Ingredients

1/4 Cup of Butter

1 Teaspoon Lemon Juice

1 Bag of Marshmallows (10oz)

8 Cups of Rice Krispies

<u>Directions</u>

1. In a sauce pot over medium heat melt butter.
2. Add marshmallows and lemon juice, and then stir until completely melted, remove from heat.
3. Add rice krispies and stir until well coated.
4. Dump the rice krispie mixture onto parchment that has been coated with pan spray.
5. Place a second sheet on top of the mixture and using a rolling pin, flatten to an even 1/4 inch.
6. Allow to cool slightly before moving onto the next step.

<u>Assembly</u> Need : 16 Gummy Worms, 16 Fruit Roll Ups

1. While still warm, cut out segments of rice krispy teat that is as long and wide as the fruit roll ups.
2. Place the cut out krispy treat on top of the fruit roll up and a gummy worm on top of that.
3. Wrap the rice krispy and fruit roll up around the gummy worm, the roll up should be on the outside
4. Cut the cylinder into fourths, and place on a flat side.
5. Enjoy

Peppermint Patty Burgers & Apple Fries

Presented by: Vesta and Steuben's

Peppermint Patty Burger

2 Vanilla Wafers

1 Peppermint Patty

1 Tbs Sweetened Coconut

1 Drop Green Food Coloring

1/2 tsp Diluted Honey

1/2 tsp White Sesame Seeds

Red Icing

Yellow Icing

1.) **Begin by warming honey and brushing the top of one Vanilla Wafer and sprinkling with sesame seeds.**
2.) **Place coconut in a small bag, and add one drop of green food coloring, mix in bag till dyed green.**
3.) **On wafer with no honey, place one dab of red icing, and place unwrapped peppermint patty on icing.**
4.) **On top of patty place yellow icing and sprinkle with green coconut.**
5.) **Place a small dab of icing on bottom of last wafer, and place on top of coconut to complete burger.**

Apple Fries

1 Apple, 1 tsp sugar, 1/2 tsp cinnamon, 1 tsp lemon

1.) **Cut apple into fry shaped sticks and place in medium bowl**
2.) **Sprinkle apples with sugar, cinnamon, and lemon, and toss to well coat.**

Icing

2 Cup of Powdered Sugar

2 Tbls Cold Water

1.) **Place powdered sugar and water in a medium bowl and whisk until smooth, add powdered sugar or more water to adjust consistency.**
2.) **Remove half of icing to a separate bowl and continue to mix with yellow and red dye in separate bowls.**

Italian and Ranch Dressing

Presented by Vesta and Steuben's

Homemade Ranch Dressing

1 Cup Mayonnaise	.25 Cup Butter Milk
.5 tsp dried Chives	.5 tsp dried Parsley
.5 tsp dried Dill	.25 tsp Garlic powder
.25 tsp Onion powder	2 pinch of salt
1 pinch of pepper	

1.) Combine all ingredients in a medium bowl
2.) Whisk until all ingredients are combined

Homemade Italian Dressing

.5 Cup White Vinegar	1.25 Cup Vegetable Oil
1 tsp Dijon Mustard	.25 Tbs Garlic Powder
.25 Tbs Onion Powder	1 Tbs Sugar
.75 Tbs dried Oregano	.5 tsp dried Basil
.5 tsp dried Parsley	1 pinch of celery salt
2 pinch of salt	1 pinch of pepper

1.) Combine all ingredients in a medium bowl
2.) Whisk until all ingredients are combined

We served this with fresh cut veggies, use your imagination!

Sugar Cookie Pizza

Presented by Steuben's and Vesta

Raspberry Cream Cheese

16 ounces of softened cream cheese

1/2 cup of softened butter

2 cups of powdered sugar

1 teaspoon of Lemon Juice

1 Cup of Raspberries

1. In a kitchen aid mixer, whip cream cheese, and butter, with a paddle attachment until light and fluffy.
2. Gently mix in the powdered sugar, and mix on high to combine fully, and lighten.
3. Add in the Lemon Juice and Raspberries, and mix to combine.
4. Remove from mixer, and use a spoon to spread onto cookies.

Additional Items Needed: Sugar Cookies, Strawberries, Coconut Flakes

Assembly Directions: Using a spoon spread the Raspberry Cream Cheese onto the cookie. Slice a Strawberry width wise (use an egg slice for convince), and place onto the cream cheese. Sprinkle the top of the cookie with coconut flakes. Does it look like a pizza? Eat and enjoy!

Black Berry Lime Smoothie

Presented by: Steuben's and Vesta

Ingredients

1 Cup Blackberries

1 Cup of Yogurt

2 Cup of Ice

1 Banana

3 Tablespoons Lime Juice

3 Table Spoons Honey

Directions

1. In a small blender, combine Yogurt, Ice, Banana, Lime Juice, and Honey.
2. Blend ingredients until smooth.
3. Add Blackberries, and blend until smooth.
4. Add more ice or water as needed to achieve desired consistency.
5. Pour into Cup and serve with a leaf of mint.

6. Enjoy!!!

Neapolitan Parfait

2 Tablespoon Sugar

1 Cup Half and Half

1/2 teaspoon vanilla extract

1 Tablespoon Chocolate Sauce

1/2 Cup Salt

3 Cups Ice

2x gallon Ziploc bags, Duct Tape, Gloves if needed

1. In one of the Ziploc bags place Sugar, Milk, Vanilla extract, and Chocolate
2. Remove as much air as possible, seal, and duck tape the opening
3. Place bag with ingredients into second bag, and add ice and salt
4. Remove as much air as possible from second bag, seal and duck tape
5. If you have gloves use them, knead the ice, and the milk together until the smooth consistency of ice cream is achieved, (10 minutes or less)
6. Open the bag with ice and salt and remove the bag that has ice cream in it
7. Cut a slit in one corner of the ice cream bag and squeeze into desired container
8. Enjoy!

Assembly – For this parfait, we crushed Vanilla Wafers in a bag, and placed them in the bottom of a cup, then layered chocolate ice-cream on top, and garnished with sliced strawberries.

GAZPACHO Presented by Vesta and Steuben's

Ingredients

4 Medium Roma Tomatoes, cored and quartered

4 Large Basil Leaves

1 Medium Cucumber, peeled and seeded

1 Small Roasted Red Pepper

2 Tablespoons Red Wine Vinegar

2 Cloves of Garlic

1 Tablespoon Olive Oil

Directions

1. Place all ingredients in a blender, puree till smooth.
2. Keep chilled and serve cold.

Pasta Dough

Ingredients

I cup of Flour

1 Large Egg

Directions

1. Place the mound of flour on a clean surface, and create a well in the center.
2. Crack egg into well, and incorporate the egg and flour together using a pinching motion.
3. Once the pasta dough has formed, roll it out and run though a pasta cutter.
4. Cook in salted water until al dente.
5. Enjoy

Banana Pudding Presented by Vesta and Steuben's

Ingredients

1 Cup of Sugar

Pinch of Salt

3 Ripe Bananas

3 Cups of Whole Milk

.5 Cup of Egg Yolks

4 Tablespoons of Butter

1 Teaspoon Banana Extract

Directions

1. In a Blender, Combine Bananas and Milk, Puree till smooth
2. In a heavy sauce pot, on a low heat, simmer the Sugar, Salt

   and Banana Milk.
3. Lightly Whisk the Egg Yolks in a Large Bowl.
4. Slowly Drizzle the heated Banana Milk into the Whisked Egg Yolk, while continuing the whisking

5. Pour Mixture back into sauce pot over medium heat, and continue to whisk slowly until it coats the back of a spoon and does not run.
6. Do not scramble the eggs!
7. Add Banana Extract and Butter to Heated Mixture, Stir to incorporate.
8. Chill covered for three hours and serve with vanilla wafers, and any other garnishes you like.
9. Be Creative!

Salsa and Guacamole

Presented by Steuben's and Vesta Dipping Grill

Ingredients for Salsa

4 Roma Tomatoes, 1 Jalapeño Quartered and Seeds Removed

1/4 Cup Chopped Red Onion, 1/4 Cup Cilantro

1/2 Of a Lime, Juiced, 2 Tablespoons Olive Oil

1 Teaspoon Chili Powder, 1Teaspoon Cumin Powder

Dash of Salt, Dash of Black Pepper

Directions

1. Combine all ingredients into a blender and pulse until smooth.

Ingredients for Guacamole

3 Hass Avocados halved seeded and peeled, 1 Lime Juiced

1/2 Teaspoon Salt, 1/2 Teaspoon Cumin, 1/2 Teaspoon Paprika

1/4 Cup diced Onion, 1 Tablespoon Chopped Cilantro

1/2 Teaspoon Garlic Minced

Directions

1. Combine all ingredients in a bowl, and using a metal masher, squish all ingredients until smooth.