

BECAUSE WE
GUILTY
SUMMER
TREATS

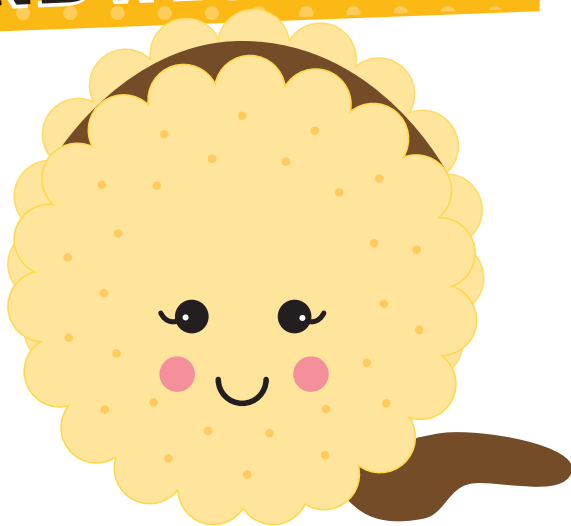
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With some fantastic food holidays, August is the perfect time to cook-up some summer fun and indulge in our staff's favorite recipes.

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MONDAY, AUGUST 2

ICE CREAM SANDWICH DAY



Jae is from Korea, where rice cakes are a popular snack. She likes to sandwich ice cream between hers for a sweet snack attack!

JAE'S CHOCOLATE ADDICT RICE CAKE ICE CREAM SANDWICH

2 **Chocolate-flavored rice cakes** (such as *Quaker Oats Chocolate Crunch*)

1 SCOOP **Chocolate Ice Cream**

1/2 CUP **Miniature Chocolate Chips**

Scoop 1 large ball of ice cream onto a parchment-lined baking sheet. Top the scoop with a second sheet of parchment. Gently flatten the scoop into a 2-inch disk about 1-inch thick. Put baking sheet in the freezer to

harden for at least 1 hour. When hardened, remove ice cream disk from baking sheet and sandwich between two rice crackers. Roll edges in chocolate chips. Freeze for 10 more minutes, and serve.

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TUESDAY, AUGUST 3

WATERMELON DAY



Jason hails from Brazil where a summery caipirinha is his favorite happy hour fix. Drink one & repeat until the next World Cup!

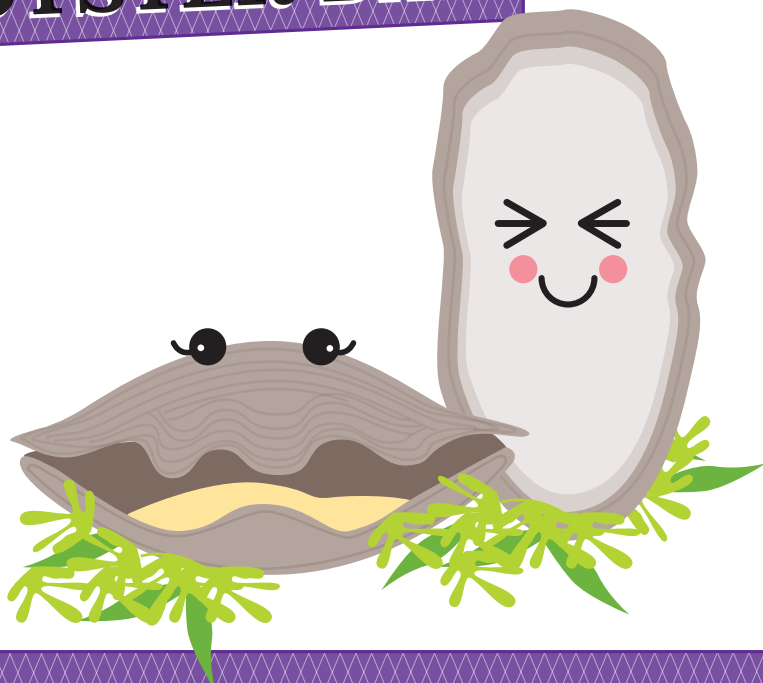
JASON'S DRUNKEN WATERMELON-BASIL CAIPIRINHA

- 12 OUNCES **Cachaça**
- 1/4 CUP **Light Brown Sugar**
- 1 HANDFUL FINELY CHOPPED **Basil Leaves**
- 2 JUICED **Limes**
- 1 PEELED AND CUBED **Small Seedless Watermelon**

Muddle together the Cachaça, sugar, basil and lime juice. Pour the mixture over the watermelon and let it soak overnight in the refrigerator. Stir to ensure the watermelon is evenly soaked.

Serve in a bowl with some of the soaking liquid, or put it in a blender and puree for a cocktail.

THURSDAY, AUGUST 5
OYSTER DAY



Growing up, Rebecca's family headed to Fire Island in the summer where fresh oysters are caught and sold.

REBECCA'S SEASIDE OYSTER ROCKEFELLER

24 **Oysters in Shells**

- 1 TABLESPOON **Chopped Onion**
- 2 TABLESPOONS **Snipped Parsley**
- 1 TABLESPOON **Melted Butter**
- 1 CUP CHOPPED COOKED **Spinach**
- 1/4 CUP **Fine Dry Bread Crumbs**

Open oyster shells. With knife, remove oysters and dry. Wash shells; place each oyster in a deep half shell. Mix onion, parsley, and butter; spread over oysters. Season with salt, pepper, and paprika to

taste. Top each with 2 teaspoons spinach and sprinkle with 1/2 teaspoon crumbs. Dot each with 1 teaspoon butter. Heat on bed of rock salt at 450°F for 10 minutes.

SATURDAY, AUGUST 7
MUSTARD DAY



In Molly's hometown of Milwaukee, the champagne of beers has been paired with the best brats in America and mustard helps seal the deal!

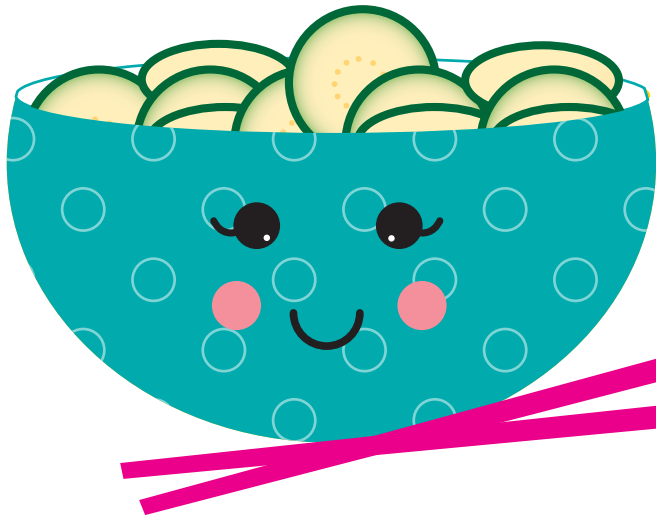
MOLLY'S BEER-BUZZED BRATS WITH MUSTARD

- 2 BOTTLES **Miller Beer** (*founded and brewed in Milwaukee*)
- 1 **Johnsonville Bratwurst** (*founded and made in Milwaukee*)
- 1/4 CUP DICED **White Onion**
- 1 **Hot Dog Bun**
- Classic Yellow Mustard**

In small saucepan, bring beer to boil. Add onion and bratwurst, boil until brat is cooked through.

Place cooked brat on bun, top with cooked onions and mustard.

SUNDAY, AUGUST 8

ZUCCHINI DAY

Does your meal need the perfect side kick? Tae loves this spicy “banchan” (Korean for “side dish”) made with thinly sliced zucchini.

TAE’S ZIPPY ZUCCHINI BANCHAN

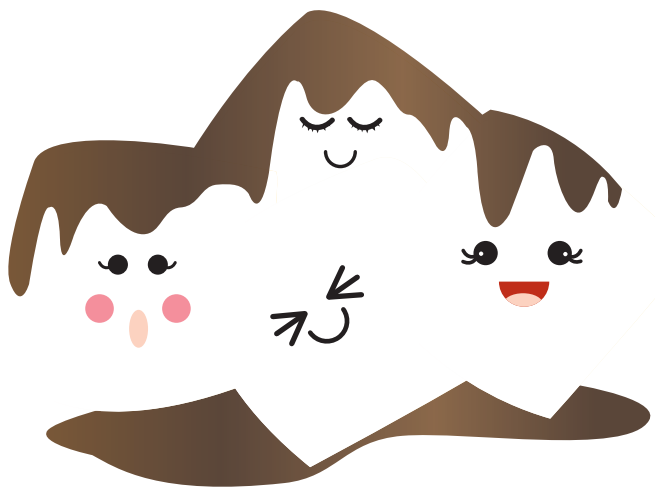
- 1 **Zucchini** SLICED INTO THIN ROUNDS, THEN INTO HALF-MOONS
- 1 SLICED **Red Chili Pepper**
- 1/2 **Scallion** CHOPPED
- 1 TABLESPOON MINCED **Garlic**
- 1 TABLESPOON **Sesame Seed Oil**
- 1/2 TEASPOON **Salt**

Sprinkle zucchini with salt, let sit for 10 minutes. After letting the zucchini rest, squeeze out any excess moisture. Heat a skillet to medium-high and heat the sesame

oil. Stir fry zucchini in oil. Add minced garlic, scallion, and chili pepper. Sauté. Remove from skillet and serve.

Serves 2-3.

TUESDAY, AUGUST 10
S'MORES DAY



Frank would rather turn up the heat poolside than over a burning campfire. Not surprisingly, he prefers this indoor version of a favorite outdoor treat!

FRANK'S INDOOR-S'MORE SUNDAE

- 1 CUP **Chocolate Ice Cream**
- 1/3 CUP **Marshmallow Cream**
- 1/4 CUP WARMED **Hot-Fudge Sauce**
- 1 **Graham Cracker**

Divide ice cream, marshmallow cream, and warmed hot-fudge sauce between two serving

glasses. Crumble graham cracker on top of each sundae; serve immediately. *Serves 2.*

MONDAY, AUGUST 16

RUM DAY



Lisa is from Puerto Rico, which since 1898 declares itself the “Capital de Rón del Mundo!”

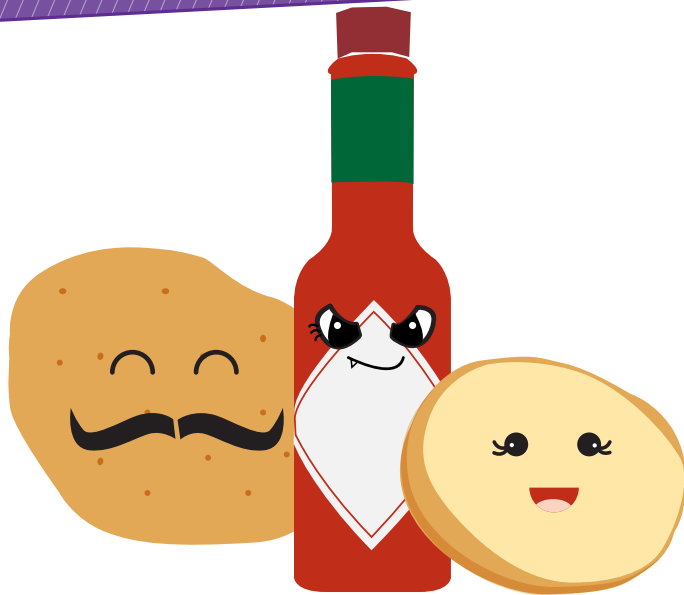
LISA'S BORICUA PIÑA COLADA ICE POPS

- 3 CUPS CANNED CHOPPED **Pineapple** (14 ounces)
- 1/3 CUP WELL-STIRRED CANNED **Unsweetened Coconut Milk**
- 1/2 CUP **Water**
- 3 TABLESPOONS **Superfine Granulated Sugar**
- 1/3 CUP **Light Rum**

Purée all ingredients in a blender until smooth, then strain and press through a fine-mesh sieve into a large measuring cup, discarding

solids. Pour into molds. Freeze 30 minutes. Insert ice pop sticks, then freeze until firm, about 24 hours.

THURSDAY, AUGUST 19
POTATO DAY



Olé! In Cecilia's native Spain, Patatas Bravas are a favorite tapa, or appetizer. Serve warm with a side of Javier Bardem.

CECILIA'S PATATAS BRAVAS

3 TABLESPOONS OF **Olive Oil**
 4 LARGE **Potatoes** (*peeled and cut to 1" cubes*)
 2 TABLESPOONS MINCED **Onion**
 2 **Cloves Garlic**, MINCED
Salt AND FRESHLY GROUND **Black Pepper**
 1 1/2 TABLESPOONS **Spanish Paprika**

The Brava sauce: In a saucepan, heat 3 tablespoons olive oil over medium heat. Add the onion and garlic and sauté until the onion is soft. Turn off the heat, and add the paprika, Tabasco sauce, and thyme, stirring well. Transfer to a bowl and add the ketchup and mayonnaise. Season with salt and pepper to taste. Set aside.

1/4 TEASPOON **Tabasco Sauce**
 1/4 TEASPOON **Ground Thyme**
 1/2 CUP **Ketchup**
 1/2 CUP **Mayonnaise**
 CHOPPED **Parsley** (*to garnish*)
 1 CUP **Olive Oil** (*for frying*)

The Potatoes: Sprinkle the potatoes lightly with salt and black pepper. In a large skillet fry the potatoes in olive oil until golden-brown, stirring occasionally. Drain the potatoes on paper towels, check the seasoning, add more salt if necessary, and set aside. Mix the potatoes with the sauce immediately before serving to ensure that the potatoes retain their crispness. Garnish with chopped parsley and serve warm. *Serves 4.*

FRIDAY, AUGUST 20

LEMONADE DAY

Always one to make lemonade of lemons, Jeff squeezes out the heat with this cool drink on a hot August day.

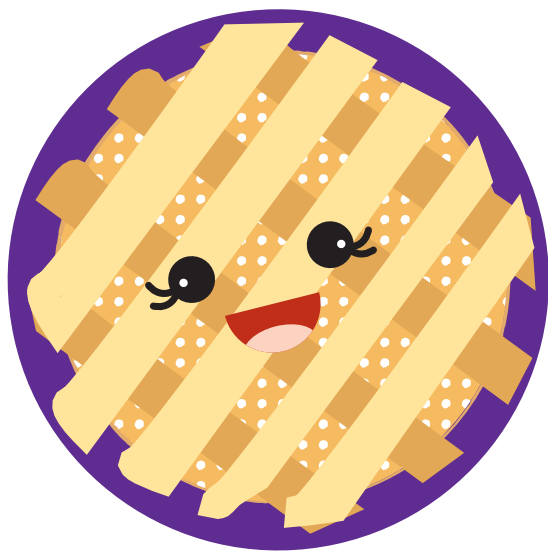
JEFF'S BLUEBERRY SANGRIA LEMONADE

- 1 1/2 CUPS **Frozen Blueberries**
- 1 (12-OUNCE) CAN **Frozen Concentrated Lemonade**
- 1 BOTTLE (750ML) **Spanish Rueda**
- 3 CUPS **Lemon Lime Soda** (*Jeff recommends Sprite*)
- 1/2 CUP **Cognac**

In a large pitcher, combine all ingredients and stir. Refrigerate for 1 hour to meld flavors.

Serve chilled in iced tea glasses.
Serves 4.

TUESDAY, AUGUST 24
PEACH PIE DAY



Our resident Georgia Peach, Bianca, loves this classic southern dessert from her hometown of Atlanta.

BIANCA'S EASY SWEETIE-PEACH-PIE

9-INCH **Unbaked Pastry Crust**

1 CUP **Sugar**

1/8 TEASPOON **Cinnamon**

6 MEDIUM-SIZE FRESH QUARTERED **Peaches**

3 TABLESPOONS **Flour**

2 TABLESPOONS **Butter**

Mix sugar, flour, cinnamon. Sprinkle half of mixture over unbaked crust. Arrange peaches in single layer over mixture. Sprinkle remaining mixture

over peaches. Dot with butter. Bake at 400 degrees about 1 hour, or until juices thicken and crust is light brown.

TUESDAY, AUGUST 31

EAT OUTDOORS DAY

After working inside the office all day, nothing is more refreshing than a picnic in the park. So grab some friends, one of our recipes & a blanket, and go enjoy the great outdoors, whether it be Colorado or the concrete jungle.

