

Summer Slushy

Ingredients:

- ½ Seedless Watermelon
- 4 oz Strawberry Rhubarb Jam (Jammin' with Marguerite)
- ½ lb Fresh Strawberries
- 20 each Ice cubes

Method:

Remove from rind place watermelon in large blender (Ninja) pulse 4-5 times add in Strawberry Rhubarb Jam, Strawberries and ice. Blend until "slushy" consistency. Pour into your fanciest Summer Slushy glass garnish with a lime and enjoy!

*Tequila is optional but highly recommended!

Salmon Marinate

Ingredients:

- ½ cup
- 2 each
- 1 bunch
- ½ bunch of
- TT
- 2 cups
- 1 cup
- 3 Tablespoons
- 1 Tablespoon
- ¼ cup
- Minced Garlic (Fresh)
- Shallot (medium)
- Parsley (Fresh)
- Dill (Fresh)
- Kosher salt
- Sage Mushroom oil (Fustini's)
- Extra virgin olive oil
- Worcestershire (Black Sheep Gastronomy)
- Stone ground mustard
- Key Lime Rosemary (Jammin' with Marguerite)

Method:

Peel garlic cloves, peel shallots and dice in large pieces, peel the stems from both parsley and dill then discard the stems. Place all ingredients in a blender and pulse on low until solid ingredients are a fine dice. Add in mustard and pulse 3 times to incorporate. Turn blender on low with the cover on, then slowly drizzle oil into the marinate until blended into a smooth marinate.

Place six 6oz filets on salmon in a 9"x13" glass baking dish, cover salmon with marinate and refrigerate for 24 hours. Pan sear on medium high heat for 5 mins on each side then finish in the oven at 375.

*TT = to taste *When cooking salmon it's important to pull from the oven once you start to see the white fat just starting to leach out of the flesh. There will be enough residual heat from the pan to finish cooking the salm-

Pecan Crusted Goat Cheese with a Blueberry Gastrique

Ingredients:

8 oz
3 each
1/4 cup
1 cup
1 cup
3 Tbl
1 tsp
1 pint
1/4 cup
1 cup
TT
2 cups

Goat cheese
Eggs
water
GF Flour
Pecan (finely chopped & toasted)
Spicy Honey (Jammin' with Marguerite)
Kosher salt
Fresh Blueberries
Blueberry Hill (Jammin with Marguerite)
Champagne vinegar (white vinegar works also)
Arugula
E.V.O.O. (Fustin's)
Canola oil

Method:

Cut goat cheese into 2oz pieces whip together with the Spicy Honey, form into 1/2" x 2" thick patties. Place on a plate and put in the freezer for 20 minutes. Place GF flour and pecans in 2 separate small bowls. In a 3rd small bowl whisk eggs and water together. Set all 3 bowls together, flour, egg wash and pecans. Pull the goat cheese from the freezer. One at a time dredge in flour then egg wash, repeat this step then coat with pecans.

Blueberry Gastrique:

In a small sauce pan turn on low-medium heat add in blueberries, Blueberry Hill Jam and champagne vinegar. Simmer for 20 mins until all the berries have cooked down. Pull from heat, puree with a blender.

In a medium steel bowl toss arugula with desired amount of olive oil and sea salt. The bitter from the arugula, E.V.O.O. and sea salt really compliment the whole dish.

Serve with grilled baguette. Enjoy!

Stuffed Dates with a Spicy Chipotle Drizzle

"Jammin with Marguerite"

Ingredients:

16 each
4 oz
TT
8 each

Dates (Pitted)
Bleu Cheese
Spicy Chipotle Drizzle
Bacon

Method:

Preheat oven to 400°F

Using a pairing knife slice and pit each date leaving slightly open. Stuff dates with bleu cheese and drizzle with the Spicy Chipotle to taste.

Bacon option:

Place 8 slices of bacon on a cookie tray lined with parchment paper. Bake at 400°F for 5-6 minutes or until about half way cooked. Pull the bacon out place on paper towel and allow to cool to room temperature. Slice bacon in half width ways, wrap bacon around stuffed date and secure with a toothpick. Place back on a lined sheet tray and bake another 7-8 min or until bacon is crispy. Then dress with the Spicy Chipotle Drizzle. Enjoy!

Charred Beef

Ingredients:

24 oz
TT
3 oz
6 oz

Delmonico, Tomahawk or Cowboy (2" thick)
Kosher or Sea salt
Butter (salted)
Worcestershire (Black Sheep Gastronomy)

Method:

You may want to sit down while reading this recipe...it get's pretty intense.

Season your preferred cut of beef generously. Grill to your preferred temperature. Don't be afraid to continuously turn the steak getting a nice char on all sides. Once the steak is getting close to your preferred temperature pull it from the heat and let it rest 7-8 minutes on a small sheet tray.

Preheat oven to Broil.

In a small sauté pan add in butter and the Worcestershire. Simmer on medium heat while continuously stirring. What you're looking for is the Worcestershire to reduce to a thick glaze. Once it's getting close the sauce should be a syrup thickness. (Real maple syrup thickness not that Mrs. Butterworth stuff)

Finally baste the sauce all over the steak keeping it on the small sheet tray. Broil in the oven for 1-2 minutes. Enjoy!