
Summer Strawberry Gazpacho

INGREDIENTS

- 1 lb **strawberries**, stems removed
- 1 cup **sour cream**
- 1 cup **plain Greek yogurt**
- 1 cup **sugar**
- 1 tbsp **honey**
- 1 tbsp **almond extract**
- 1 tbsp **vanilla extract**
- 1 **lemon**, quartered

DIRECTIONS

- 1 Remove stems from strawberries and cut in half.
- 2 Add all ingredients, except the lemon to a blender. Blend until smooth and refrigerate for at least one hour. The flavors are more intense when it is chilled.
- 3 Add to a bowl squeeze the lemon over top then garnish with fresh raspberries, mint and pumpkin seeds.
- 4 Serves 4.

Lemon & Parsley Hummus

INGREDIENTS

- 1 **can of garbanzo beans**, 15 oz
- 2 **lemons**, zested (reserve lemons for garnish)
- 6 **lemons**, juiced
- 1/4 cup **tahini**
- 2 **garlic cloves**
- 2 tbsp **olive oil**
- 1/2 cup **fresh parsley**, chopped

DIRECTIONS

- 1 Place all ingredients in blender and blend until smooth.
- 2 Place hummus in bowl, squeeze juice from one of the zested lemons over top. Serve with your favorite seasonal vegetables.

CitySēn
LOUNGE

Holland Farmers Market

CHEF SERIES 2019

Recipes by **Executive Chef Chris Gribble**

Pickled Jalapeños

INGREDIENTS

- 3/4 cup **water**
- 3/4 cup **distilled vinegar**
- 3 tsp **sugar**
- 1 tsp **kosher salt**
- 1 clove **garlic**, crushed
- 1/2 tsp **oregano**, dried
- 10 medium **jalapeño peppers**, sliced thin

DIRECTIONS

- 1 Bring all ingredients except peppers to a boil then remove from heat.
- 2 Place sliced jalapeños in a glass jar, pour liquid over jalapeños and let cool. When cool place lid on jar and refrigerate. Peppers should last about three weeks.

Spicy Bacon

INGREDIENTS

- 1 lb **applewood smoked bacon**
- 1 cup **brown sugar**
- 1/2 tsp **cayenne pepper**
- 3/4 tsp **cinnamon**
- 3/4 tsp **nutmeg**
- 1/2 tsp **cloves**

DIRECTIONS

- 1 Preheat the oven to 375°F.
- 2 Line a baking sheet with aluminum foil or parchment paper. Spray a wire rack with vegetable oil spray and place the rack on top of the baking sheet. You will need 15-20 8-inch metal or wooden skewers (if using wooden skewers, soak them in water for 30 minutes).
- 3 Put the brown sugar, granulated sugar, cayenne, cinnamon, nutmeg and cloves in a resealable bag. Shake the bag well to mix the ingredients.
- 4 Thread 1 bacon slice onto each skewers like ribbon candy. Do not push the bacon together too closely or the skewers will not cook evenly. Dip each bacon skewer into the plastic bag with the sugar mixture, making sure to coat both sides well. Lay each skewer on the prepared wire rack. Sprinkle the skewers with any remaining sugar mixture.
- 5 Bake for 25-30 minutes, until the bacon is brown and crisp, turning the skewers after 12 to 15 minutes.

Spicy Bacon & Pickled Jalapeño Deviled Eggs

INGREDIENTS

- 8 **eggs**
- 4 tsp **mayonnaise**
- 1 tsp **apple cider vinegar**
- 1 tsp **unsalted butter**, melted
- 2 tsp **dry mustard**
- 2 tsp **sugar**
- **salt and pepper**, to taste
- 6 **chives**, thinly sliced
- 1 tsp **paprika**, for garnish
- 4 tsp **pickled jalapeños**, chopped
- 4 tsp **spicy bacon**, chopped

DIRECTIONS

- 1 Put eggs into a small pot; cover with water by 2 inches. Bring to a boil, cover, and remove from heat.
- 2 Let stand for 8 minutes, drain, and run eggs under cold water to chill. Gently peel eggs and halve each lengthwise. Remove yolk from each egg half and transfer to a large bowl.
- 3 Arrange whites on a large platter, cover, and refrigerate. Mash yolks well with a fork and then add mayonnaise, vinegar, butter, mustard, sugar, jalapeños and bacon. Season with salt and pepper to taste. Stir the egg yolk mixture until smooth.
- 4 Using a small spoon, fill each egg white half with a rounded dollop of the egg yolk mixture. Alternatively, use a spatula to transfer the filling to a piping bag fitted with a 1/2-inch round or fluted tip; pipe a dollop into each egg white half.
- 5 Loosely cover deviled eggs with plastic wrap and refrigerate until chilled. When ready to serve, sprinkle the eggs with chives and paprika.