



Make some refreshments to enjoy together during our Zoom meeting!

Appetizer: Chef Jamie's Bruschetta

- 6 Roma Tomatoes
- ¼ cup Olive Oil
- 1 ½ T Garlic Powder
- ¼ tsp each salt and pepper (or to taste)
- 1 Bunch/Handful of Basil
- 3 oz. Package of Fresh Mozzarella
- Italian Bread for Serving

Two to twenty-four hours before serving, dice the roma tomatoes to ¼ - inch cubes. Thinly slice the basil. Mix the tomatoes, basil, olive oil, garlic powder, salt and pepper into a bowl. Marinate for a minimum of two hours, longer is better! Dice the mozzarella cheese in to ¼ - inch cubes and set aside in the refrigerator. When ready to serve, slice the italian bread and lightly toast it. Toss the mozzarella into the tomato mixture and mix well. Pile up onto the toast points and enjoy!

Cocktail: The Citrus Circle

In a Highball Glass filled with ice, pour:
1 ounce Whiskey (We use Maker's Mark)
1 ounce Citrus Simple Syrup
Sparkling Water (fills the remainder of the glass)



Citrus Simple Syrup Recipe

To make the Citrus Simple Syrup, combine 1 cup sugar, 1 cup water, and one whole citrus fruit (or combination thereof). Bring to a boil, reduce to a simmer for 10 or so minutes. Strain, Cool, Serve.

Mocktail: The Citrus Semi-Circle

In a Highball Glass filled with ice, pour:
1 ounce Citrus Simple Syrup
Sparkling Water (fills the remainder of the glass)