

BREEZE

INTO SUMMER

Recipes curated by Chef Peter Huber



TUESDAY TALK SERIES



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A Christian Retirement Community





STRAWBERRY VODKA LEMONADE

Yield | 6 Prep Time | 30 minutes

INGREDIENTS

Honey Simple Syrup

- 1/2 cup water
- 1/2 cup honey

Strawberry Puree

- 1 lb. fresh strawberries
- 1 cup water

Other

- 1 cup freshly squeezed lemon juice (about 4-6 large lemons)
- 1 1/5 cups water
- 1 cup vodka (8 oz.)

NUTRITION FACTS

- Calories | 200
- Sugar | 26
- Sodium | 1
- Fat | 0
- Carbs | 53
- Fiber | 2
- Protein | 1

INSTRUCTIONS

01

Make simple syrup by placing honey and water into a small saucepan. Bring to a boil and then let simmer for 10 minutes, stirring consistently. When syrup has reduced, remove from heat, pour into a jar, and place in the fridge to cool for later.

02

Create strawberry puree. Place strawberries and water into a high-speed blender and blend on high until smooth. Pour over a sieve and use a spoon to press the puree through the holes separating the seeds from the puree. Set aside.

03


Juice lemons with a juicer until you've reached about 1 cup. Depending on how juicy your lemons are, you should have to use around 4-6 lemons.

04

Add lemon juice, additional water, strawberry puree, and vodka into a large pitcher and mix well. Add in honey simple syrup and mix again until combined.

05

Place in the refrigerator for at least 30 minutes or until chilled. Serve over ice.



SUMMER BREEZE COCKTAIL

Yield | 1 Prep Time | 3 minutes

INGREDIENTS

- 1 orange slice
- 1 splash orange liqueur
- 2 oz. bourbon whiskey
- 2 oz. ginger ale

NUTRITION FACTS

- Calories | 201
- Sugar | 10
- Sodium | 5
- Fat | 0
- Carbs | 11
- Fiber | 0
- Protein | 0

Refreshing, easy, and a great way to enjoy whiskey on warm days, this summer breeze cocktail has it all. A premium bourbon is a wonderful background for the sparkling citrus cocktail that mixes up in minutes.

While this drink may look like the average whiskey highball, it has a couple of twists that make it interesting. You'll start by muddling fresh orange with orange liqueur for a sweet-tart citrus foundation, then simply top it off with bourbon and ginger ale. It's a fun drink to share with friends at your next barbecue or outdoor lunch, and an excellent choice when you simply want to sit back and enjoy a cocktail on the patio.

INSTRUCTIONS

- 01** In an old-fashioned glass, add the orange slice and a splash of orange liqueur. Muddle well.
- 02** Add equal parts of bourbon and ginger ale.
- 03** Fill the glass with ice, garnish with an orange slice, serve and enjoy.



SMOKED CHICKEN COBB SALAD WITH AVOCADO DRESSING

Serves | 4 Ready In | 50 minutes

INGREDIENTS

Avocado Dressing

- 1/2 cup diced peeled avocado
- 2 tbs. extra virgin olive oil
- 1 tbs. fresh lemon juice
- 1/4 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1 garlic clove, minced
- 3 tbs. water

Salad

- 3 center-cut bacon slices
- 1 tsp. canola oil
- 2 six oz. boneless chicken breast halves
- 1 cup hickory wood chips
- 1/3 cup chicken stock
- 4 cups baby spinach
- 4 cups romaine lettuce, coarsely chopped
- 1/2 cup chopped fresh basil leaves
- 2 tomatoes (preferably heirloom) cut into 1/4" slices
- 1/3 cup diced peeled avocado
- 4 hard cooked large eggs, quartered lengthwise
- 1 1/2 oz. crumbled blue cheese

INSTRUCTIONS

01 To prepare dressing, combine ingredients in a food processor and process until smooth.

Cook bacon in a nonstick skillet over medium heat until crisp. Remove from pan and crumble. Add canola oil to pan and swirl to coat. Add chicken and sauté six minutes on each side or until done. Cool slightly and shred with two forks.

02

To smoke the chicken, pierce 10 or so holes on one side of the bottom of a 13"x 9" disposable aluminum pan. Place holes over your cooktop element and place wood chips over holes. Put a shallow ovenproof bowl on the opposite end of the pan. Add chicken and stock to the bowl. Heat element to medium high and let stand one minute or until chips begin to smoke. Carefully cover pan with foil, reduce heat to low, and smoke chicken 10 minutes. Remove from heat and drain.

03

SMOKED CHICKEN COBB SALAD WITH AVOCADO DRESSING

Serves | 4 Ready In | 50 minutes

NUTRITION FACTS

- Calories | 310
- Sugar | 1
- Sodium | 459
- Fat | 0
- Carbs | 7
- Fiber | 4
- Protein | 26

04

Combine spinach, romaine, and basil in a large bowl and toss together. Arrange the salad mixture on each of four plates. Divide bacon, chicken, avocado, tomatoes, eggs, and cheese among the plates. Drizzle about three tbs. dressing over each salad.