

IN THE KITCHEN, SUMMER RECIPES

Fresh Watermelon Margarita

- Watermelon Simple Syrup
 - 2 cups seedless watermelon, cubed
 - 1 cup sugar
- Watermelon Juice
 - 2 cups seedless watermelon, cubed
 - ½ cup water
- Margarita
 - 4 oz silver tequila
 - 4 oz watermelon juice*
 - 2 oz lime juice
 - 1 oz watermelon simple syrup*
 - Coarse salt
 - Lime wedges

Simple Syrup Instructions –

1. Make the simple syrup by combining the watermelon and sugar in a small saucepan over medium heat.
2. Use a potato masher or another utensil to mash the watermelon and sugar together, pushing out the liquid and dissolving the sugar.
3. Simmer for 5 minutes, stirring frequently.
4. Pour the mixture through a fine mesh sieve set over a bowl or jar, pressing the watermelon to extract all the liquid.
5. Set aside to cool completely – this recipe makes just over 1 cup of simple syrup.

Watermelon Juice Instructions –

1. Next, make the watermelon juice by combining the watermelon and water in a blender.
2. Blend until smooth, pour through a fine mesh sieve set over a bowl or jar.

Margarita Instructions –

1. To assemble the margaritas, use a lime wedge to line the rims of two glasses with juice. Dip the glasses in coarse salt and carefully fill the glasses with ice.
2. Next, combine the tequila, watermelon juice, lime juice, and simple syrup in a cocktail shaker with ice.
3. Shake until thoroughly chilled, about 30 seconds, and pour into the prepared glasses. Garnish with lime wedges and serve!

Ranch Water

- 2 oz of silver tequila

- ½ Agave Nectar (Optional)
- 4 oz Topo Chico Mineral Water
- 1 Fresh Lime Squeeze
- 1 Lime Wheel

Grilled Watermelon Salad

- Grilled Watermelon Salad
 - 1 cup Salad greens
 - 2-3 tsp Crumbled goat cheese
 - 5-6 slices Radish, thinly sliced
 - 2-3 sweet onions, grilled
 - Watermelon, grilled
- Watermelon Vinaigrette*
 - 1 QT fresh watermelon juice
 - ¼ cup of honey
 - ½ cup red wine vinegar
 - 1 TBSP chopped shallots
 - 2 tsp. Dijon mustard
 - 1.5 cup of olive oil
 - Salt to taste
 - 1 TBSP of chopped fresh mint
 - 2 tsp. Parsley, chopped

Grilling Watermelon Instructions –

1. Preheat your grill to high.
2. Brush the watermelon with olive oil and season with salt and pepper on both sides.
3. Grill each side for 2-3 minutes or until you have nice grill marks.
4. Transfer the watermelon to a large plate and set aside.

Watermelon Vinaigrette Instructions –

1. In saucepan, combine watermelon juice and honey; cook over medium-high heat until reduced to about 3 cups.
2. In blender or stick blender stir in vinegar, shallots and mustard until blended.
3. In blender or stick blender stir in vinegar, shallots and mustard until blended.
4. Season with salt and pepper; add mint and parsley
5. Set vinaigrette aside.

Rack of Lamb

- 2 large racks of lamb, whole and frenched
- Smoked salt
- Black pepper

- Cider-Honey Glaze*
- ½ cup of apple cider vinegar
- 1 cup of unfiltered apple cider

Grilled Baba Ganoush

- 4 Medium Eggplants (about 2 lbs.)
- 1/3 cup Extra Virgin Olive Oil
- 3-4 Tablespoons Tahini
- 2 Tablespoons Lemon Juice
- 4 cloves garlic, minced
- 2 tsp sea salt, to taste
- 1 tsp fresh cracked pepper
- Chopped parsley, garnish

Grilled Flatbread

- 2 Flatbreads
- Extra Virgin Olive Oil, to brush
- Sea Salt, as needed

Grilled Tomato & Sweet Basil Pizza

- 1 cup Tomatoes, grilled and diced
- ½ cup Squash, grilled and diced
- ½ cup Zucchini, grilled and diced
- Extra Virgin Olive Oil, to brush
- 8-12 Leaves of fresh basil
- 8 oz Fresh Burrata
- ¼ cup Spicy Pickled Peppers, optional

Pescado de la Parilla

- Whole Red Snapper, descaled and cleaned – ask your butcher or fish monger to clean
- Extra Virgin Olive Oil, as needed
- Salt and Pepper, as needed
- 12-14 Fresh Lemon ½ Wheels
- ½ Fresh Onion, sliced
- 4 sprigs Fresh Dill

Grilled Carrots with Za'atar & Hot Honey

- 12 Multi-colored baby carrots, peeled
- 1 TSBP Extra Virgin Olive Oil
- 1 ½ tsp. Za'atar Seasoning Blend

- 2-3 tsp. Hot honey
- Salt to season
- 1 tsp. Chives, minced

Grilled Carrots with Za'atar & Hot Honey Instructions –

1. Toss carrots with salt and olive oil and 3/4 of the Za'atar
2. Fully cook the carrots on grill and finish with a bit more salt, the remaining seasoning and drizzle hot honey & sprinkle chives to serve

Grilled Trio (Fingerling potatoes, asparagus, & portobellos)

- 2 lbs. Multi-colored fingerling potatoes
- 2 Tablespoons Extra Virgin Olive Oil
- Salt and pepper, as needed
- 1 lb. Asparagus
- 1 lb. Baby Portobellos
- 1 TBSP White Balsamic Glaze

Grilled Trio Instructions –

1. Toss all ingredients but keeping each of them independent, doing a primary salt and pepper seasoning set aside to prepare to cook on grill.
2. Each vegetable - potatoes, asparagus and mushrooms will cook at different times, start with potatoes first and about the halfway point on them you can proceed to cook the other ingredients.
3. To serve the asparagus and mushrooms, drizzle the white balsamic glaze right before serving.

Peach Pit

- 1 cup Graham cracker crumble
- ½ cup Butter, browned
- ½ cup Shelled pistachios, crushed
- ¼ cup Brown sugar
- 3 Fresh peaches, quartered & grilled
- 1 pint Vanilla ice cream
- Caramel sauce, to drizzle
- Maldon salt, to garnish

Peach Pit Instructions –

1. Brown butter then add sugar and cook for a minute or until sugar starts to liquefy, pull off stove and add graham and pistachios and mix well until it starts to form a crumble, set aside and let cool before serving.



2. Grill peaches on med-high until well-marked and charred, divide between 4 bowls and divide the ice cream between the four bowls.
3. Add and few spoonful of the crumble and drizzle with caramel and serve.
4. garnish with a slight pinch of maldon flakey salt.