

Fresh Fruit Salad



INGREDIENTS:

2 BANANAS, SLICED

**2 CUPS FRESH
STRAWBERRIES, SLICED**

1 CUP GRAPES, SLICED

**1 CUP FRENCH VANILLA
YOGURT**

**½ TSP PURE VANILLA
EXTRACT**

CHOPPED PECANS (OPTIONAL)

Fresh Fruit Salad



Directions:

Combine all prepared fruit in a bowl. Add yogurt, chopped pecans (optional), and vanilla extract. Fold into the fruit. Goes great with chicken salad sandwiches. To use as a breakfast treat, layer the fruit mixture and whipped cream and top with granola for a scrumptious breakfast dish! Other fruits may also be used/substituted in this dish, such as apples, pineapple, blueberries, etc.

Note: This salad is meant to be served fresh. Yogurt may separate if refrigerated overnight.

Gourmet Chicken Salad Sandwiches



INGREDIENTS:

**1 ROTISSERIE CHICKEN OR 2
ROASTED CHICKEN BREASTS**

1 CUP RED GRAPES, SLICED

1 STALK CELERY, DICED

1 CUP MAYONNAISE

2 T SUGAR

1 TSP KOSHER SALT

**1/2 TSP FRESHLY CRACKED
PEPPER**

1/4 CUP CHOPPED PECANS

FRESH BAKERY CROISSANTS

Gourmet Chicken Salad Sandwiches



Directions:

In a medium-sized bowl, add mayonnaise, sugar, salt, and pepper and stir to combine. Add diced celery, and sliced grapes. Remove breast and dark meat from rotisserie chicken (or meat from roasted chicken breasts) and cut into bite-size cubes. Add chicken and chopped pecans to the bowl and fold the mixture together until chicken, fruit, and celery is completely coated. Serve on fresh bakery croissants, in a whole wheat wrap, or with buttery crackers. Excellent side for a fruit platter, too!

Homemade Lemonade



INGREDIENTS:

2 CUPS SUGAR

2 CUPS WATER

**2 CUPS FRESH LEMON JUICE
(ABOUT 8-10 LEMONS)**

**5-6 CUPS WATER (FOR
DILUTION)**

**LEMON SLICES (FOR GARNISH
AND PITCHER)**

Homemade Lemonade



Directions:

- To prepare the simple syrup, use a medium sauce pan and bring to a boil 2 cups of water and sugar. Reduce to low heat and simmer for 3-5 minutes until sugar is dissolved. Set simple syrup aside to cool for 2 minutes.
- Meanwhile, juice fresh lemons until you get 2 cups of lemon juice, about 8-10 lemons. Slice extra lemon slices for the pitcher and for garnish.
- In a large pitcher, add lemon juice, simple syrup, lemon slices, and then add 6 cups of water. Stir to mix completely, then refrigerate for approximately 1-2 hours until chilled. Serve on ice. Garnish glass with a lemon slice. You may also garnish with a fresh mint leaf. Makes approximately 10 servings.

Chocolate and Reese's Peanut Butter Cup Fudge



INGREDIENTS:

30 REESE'S PEANUT BUTTER CUPS

3 CUPS GHIRARDELLI MILK CHOCOLATE CHIPS

1 CAN SWEETENED CONDENSED MILK

Chocolate and Reese's Peanut Butter Cup Fudge



- Using a 9x13 cake pan or glass casserole, line with parchment paper. Add 24 of the Reese's Peanut Butter Cups evenly to the cake pan. Quarter the remaining 6 peanut butter cups and set aside.
- Using a double boiler, add milk chocolate chips and sweetened condensed milk. Stir until completely melted.
- Add melted chocolate to the pan, spread evenly over peanut butter cups and to the edge of the pan. Press the quartered peanut butter cups on top of the chocolate.
- Refrigerate immediately for approximately 2-3 hours.
- Cut into squares. Store in a covered container in the refrigerator. Makes approximately 24 servings.