

Summertime Recipe Cards



OVERVIEW:

The summertime is ideal for cookouts and potlucks. If you're in search of a new recipe to bring and a new way to stay top-of-mind at your next barbecue, consider making and sharing these warm-weathered recipes.

Become the talk of the party with these printable recipe cards.

WHAT'S INCLUDED:

- Printable Recipe Cards**
 Select a delicious recipe to make, attach your business card or contact information, and share the printable recipe card with partygoers.

Cucumber Blueberry Margaritas

For the margarita

- 8 ounces (1 cup) tequila blanco
- 1 cup cucumber, pureed
- ¼ cup sweetened lime juice
- 4 ounces (½ cup) triple sec
- 1 cup blueberries

For the garnish

- Cucumber slices
- Salt or sugar, for the rim
- Blueberries



Instructions:

1. In a pitcher or large shaker, filled with ice, combine tequila, triple sec, cucumber puree, blueberries and sweetened lime juice. Stir or shake until blended.
2. Pour into salt or sugar rimmed glasses (with or without ice), garnish with cucumber slices and blueberries before serving.

Tips: To serve frozen, combine tequila, triple sec, cucumber puree, blueberries, and sweetened lime juice in a blender with 2 cups of ice. Blend until smooth, and garnish.



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Name:

Phone:

E-mail:

Website:

(Cut along the line) 

Chocolate Dipped Ice Cream Sandwiches

For the chocolate coating

2 cups semi-sweet chocolate chips
¼ cup coconut oil

For the sandwiches

12 large chocolate chip cookies 1.5 quart container ice cream
Rainbow sprinkles or 3 pints of assorted ice
 cream flavors, softened



Instructions:

1. Using a double boiler, melt chocolate and coconut oil, whisking until smooth. Keep warm until ready to dip sandwiches.
2. Arrange 6 cookies, bottoms facing up, on a parchment lined sheet pan, lightly greased with pan release spray.
3. Scoop softened ice cream onto cookies, and top with remaining cookies, gently pressing down. Smooth ice cream with the back of spoon, making it even with the cookie.
4. Place the pan into the freezer, and let set for 1–2 hours or until ice cream has hardened.
5. Dip sandwiches into the chocolate, coating half, and letting any excess chocolate drip off. Sprinkle with any desired toppings. Return to the freezer, and freeze for 10–15 minutes, or until chocolate has hardened.

Tips: Soften ice cream on the counter for about 10 minutes (depending on how warm your kitchen is) just until soft, not runny or melted.



Chocolate Dipped Ice Cream Sandwiches

For the chocolate coating

2 cups semi-sweet chocolate chips

$\frac{3}{4}$ cup coconut oil

For the sandwiches

12 large chocolate chip cookies

Rainbow sprinkles

1.5 quart container ice cream
or 3 pints of assorted ice
cream flavors, softened



SERVES 6

Instructions:

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Perfect Pasta Salad

For the dressing

1 ripe avocado	½ fresh lime, juiced
¼ cup chopped cilantro	½ teaspoon cumin
½ teaspoon garlic powder	½ cup buttermilk
Salt & pepper to taste	

For the salad

8 ounces of rotini or bow tie pasta	1 teaspoon lime juice
8 slices of bacon, cooked crisp & crumbled	1 cup cherry tomatoes, diced
2 tablespoons chopped cilantro	1 green onion, thinly sliced
	1 avocado, diced



PERFECT FOR A PARTY!

Instructions:

1. Cook pasta, according to package directions.
2. Place all of the dressing ingredients in a blender and pulse until smooth. Refrigerate while the pasta is cooking.
3. Gently toss the diced avocado with lime juice.
4. Combine all ingredients into a large bowl, and carefully fold in dressing.
5. Refrigerate at least one hour before serving.



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