

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

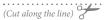
Blueberries



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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E-mail:	_	
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Chocolate Dipped **Ice Cream Sandwiches**

For the chocolate coating

2 cups semi-sweet chocolate chips

²/₃ 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



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

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Perfect Pasta Salad

For the dressing

1 ripe avocado½ fresh lime, juiced½ cup chopped cilantro½ teaspoon cumin½ teaspoon garlic powder½ cup buttermilk

Salt & pepper to taste

For the salad

8 ounces of rotini or bow tie pasta

8 slices of bacon, cooked crisp & crumbled

2 tablespoons chopped cilantro 1 teaspoon lime juice

1 cup cherry tomatoes, diced

1 green onion, thinly sliced

1 avocado, diced



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 past 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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