

Drink

Mexican Mint Marigold Gin Fizz

(serves 6)

1. Combine herb, sugar, and lemon slices in pitcher and muddle thoroughly.
2. Add gin, elderflower liqueur, and lemon juice and mix to dissolve sugar.
3. Add soda and stir to combine.
4. Pour into chilled glasses with ice and garnish with lemon slice and marigold sprig.

Note: If making ahead, cover and refrigerate after step 2

- 5-10 sprigs Mexican Mint Marigold
- 2 tablespoons sugar
- 2 lemons, thinly sliced
- $\frac{3}{4}$ cup gin
- $\frac{3}{4}$ cup elderflower liqueur
- $\frac{1}{4}$ - $\frac{1}{3}$ cup lemon juice
- 12 ounces, soda or sparkling water, chilled

Appetizer

Figs with Feta & Prosciutto

(serves 6)

1. Cut the stem off a fig and use blade of knife to open the central cavity.
2. Cut a small cube of feta and insert into fig, pinching opening of fig closed.
3. Lay one sage leaf over opening.
4. Cut a slice of prosciutto slightly narrower the height of fig. Use to wrap the fig, securing the sage leaf in the process.
5. Secure prosciutto with a toothpick.
6. Add small amount of olive oil to coat bottom of a small to medium skillet. Heat over medium-high until oil displays a shimmered surface.
7. Brown all sides of the prosciutto and remove to a paper towel to drain.

- 12-18 dried figs
- Feta block
- 6-9 slices prosciutto
- 12-18 sage leaves
- 12-18 toothpicks or small skewers
- Olive oil

Serve warm.

Note: These can be prepped up to a day ahead and kept refrigerated. Let come to room temp before cooking.

Entrée

Eggplant Lasagna

(serves 6)

1. To make filling, beat egg lightly in medium mixing bowl.
2. Add ricotta, 1 $\frac{1}{2}$ cups mozzarella, and $\frac{3}{4}$ cup parmesan to bowl, mixing until smooth. Combine remaining cheese in a small bowl and set aside.
3. Preheat oven to high broil.
4. Cut top and bottom off each eggplant, then cut lengthwise into $\frac{1}{8}$ -inch slices. Arrange slices on baking pan and salt both sides lightly. Allow to sit 10 minutes, then blot excess moisture with paper towels.
5. Broil each side for 2 mins then set aside and reduce oven to 375° F.
6. Heat sauce in skillet or saucepan, then spread a small amount on bottom of an 8 x 11 inch (or 9 x 13 inch) baking dish, to cover.
7. Arrange a layer of eggplant slices, then spread half the filling mixture, evenly, on top of eggplant. Add $\frac{1}{3}$ of the remaining sauce and spread evenly. Repeat this, then arrange a third layer of eggplant slices on top. Add the remaining sauce and spread evenly. Sprinkle the reserved cheese mixture evenly and add grated Parmesan Reggiano, if desired.
8. Bake 35-45 minutes, until the top is golden brown. You can place under a broiler for a few minutes to brown cheese, if needed.
9. Garnish with fresh basil, if desired, and let rest 5-10 minutes before serving

*Note: Alternatively, you can grill each side of eggplant for 2 minutes in a hot skillet or grill pan instead of broiling.

- 1 large egg
- 15 ounces ricotta cheese
- 2 cups mozzarella, shredded
- 1 cup parmesan
- 2 large or 3 medium eggplants
- 24-30 ounces preferred red sauce
- Olive oil
- Kosher salt
- Fresh basil, to garnish
- Parmesan Reggiano, grated (optional)

Dessert

Cantaloupe Sorbet

(serves 6)

1. Line a medium to large freezer safe glass dish with plastic wrap and chill in freezer.
2. Puree all ingredients in blender or food processor thoroughly. Strain into glass dish and cover with plastic wrap. Place in freezer until frozen.
3. Repeat step 1 with a medium glass dish.
4. Break frozen puree into large chunks and blend again on high until it achieves an even consistency.** Pour into chilled glass dish and return to freezer until set (or overnight).
5. Scoop sorbet and serve in chilled dishes.

- 2 ¹/₂ pounds cantaloupe
- ³/₄ - 1 cup sugar, ³/₄ cup syrup (recipe below)*, or ³/₄ cup fruit syrup.

*To create your own syrup, mix ¹/₂ cup sugar, ¹/₄ cup light corn syrup, and ¹/₄ cup water in a small saucepan. Bring to a simmer or light boil until sugar is dissolved. Allow to cool.

**Note: If the mixture is thick enough, you can serve at this stage, though a second freeze will result in better texture.