

## **HURRICANE MOCKTAIL**

### **Ingredients:**

4 cups passion fruit juice  
2 cups pineapple juice  
2 cups orange juice  
2 cups sprite  
1 cup simple syrup (recipe below)  
1/2 cup lemon juice  
1/2 cup lime juice  
1/2 cup grenadine syrup  
maraschino cherries and pineapples to garnish  
ice

### **For the simple syrup:**

1 cup sugar, granulated  
1 cup water

### **Directions:**

Add sugar and water to a sauce pan over medium heat, bring to boil, reduce heat, simmer until all the sugar is dissolved, cool completely.

Mix all the ingredients together in a large pitcher. Stir well.

Serve over ice, garnished with cherries and pineapple to pretty it up!

## **PIMM'S CUP MOCKTAIL**

### **Ingredients:**

2 oranges  
1 lemon  
¼ of a cucumber  
1 handful of strawberries  
4 sprigs of mint  
1½ tablespoons balsamic vinegar  
1 tablespoon apple cider vinegar  
1 handful of ice cubes  
20 ounces organic lemonade  
10 ounces sparkling water

### **Method:**

Halve one orange and squeeze the juice into a large jug.  
Cut the lemon, cucumber, strawberries and remaining orange into thick slices, adding to the jug as you go.  
Pick and finely slice the mint leaves and add to the jug with the vinegars, mint sprigs and a good handful of ice.  
Top up with the lemonade and sparkling water and give it a good stir.  
Leave to sit for 5 minutes, then pour into glasses and serve.

## **PLANTER'S PUNCH MOCKTAIL**

### **Ingredients:**

- 1 (64-ounce) bottle orange juice
- 1 (46-ounce) can pineapple juice
- 2/3 cup freshly squeezed lemon juice, from about 3 lemons
- 2/3 cup grenadine
- Lemon, lime, or orange slices, or seasonal fruit, for garnish

### **Directions:**

1. Gather the ingredients.
2. Pour the juices and grenadine into a punch bowl filled with ice.
3. Stir well.
4. Float fruit slices on top.
5. Serve in individual cups filled with ice. Enjoy.

### **Tips:**

- If you can, mix this punch up the night before serving with half the fruits you intend to use. Like a good sangria, the flavors will marry in the refrigerator overnight and create a better tasting punch. All you have to do before the party is pour it over ice and add the rest of the fruit.
- Before serving your punch, give it a taste to see how you like the flavor. If it's too tart, add a little more grenadine. If it's too sweet, a little lemon juice should bring it into balance. Also, if you'd like to create a sparkling punch, simply add ginger ale as seen in the Cinderella.
- The punch recipe yields one gallon of punch before factoring in any dilution for ice melt. This is the recommended amount for 10 people, assuming each will have four 4-ounce drinks during the party. However, if you're offering other drinks, you can assume that each person will not drink that much.
- The recipe is designed to be very convenient and budget-friendly. It relies on the average bottle sizes for the two main juices. Many orange juices are available in 64-ounce (1/2 gallon) jugs while large cans of pineapple juice are typically 46 ounces. Of course, if you're in doubt that you will have enough punch, it's always better to have more available so you don't run out.
- The planter's punch is not just for party service. It's also a nice pre-mixed punch to keep in your fridge for a quick juice drink whenever you like. Simply take the fruit out after letting it steep overnight or skip the fruit entirely.

You can also pour this as a single drink by retaining the ingredient ratios and stirring it over ice. For example, in a 10-ounce glass, you would pour 5 ounces orange juice, 3 3/4 ounces pineapple juice, and 1/4 ounce each lemon juice and grenadine.

## **RED BEANS AND RICE**

### **Ingredients:**

1/2 # chopped ham  
1 # Andouille Sausage  
1/2 tablespoon salt  
1 cup finely chopped celery  
1 cup finely chopped onion  
1 cup finely chopped green bell pepper  
2 teaspoons chopped garlic  
2 bay leaves  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
1 teaspoon white pepper  
1 teaspoon black pepper  
1 teaspoon mild paprika  
5 – 14oz cans of Red Kidney beans  
¼ cup cooking oil

### **Directions:**

- Drain and rinse the beans and set aside.
- Measure salt. Add a little salt every time you add something to the pot.
- Sauté celery, onions and green bell peppers in oil until soft.
- Add sausage and ham and sauté.
- Add garlic. Sauté until garlic is just fragrant.
- Add 5 cups of stock.
- Add herbs, peppers and bay leaves.
- Simmer until just flavors come together.
- Add kidney beans reserving 2 cups.
- Mash and add 1 cup of kidney beans.
- If not thick enough mash remaining 1 cups of kidney beans.
- If thick enough add remaining kidney beans whole.

## **SHRIMP GUMBO**

Makes 26 cups

### **Ingredients:**

¾ cups flour  
¾ cups oil  
2 # shrimp shelled and deveined  
1 # andouille sausage  
2 cups onion  
1 cup green bell pepper  
1 cup celery  
garlic (to taste)  
1 – 14 oz can diced tomato - juice included  
1/2 tablespoon salt  
1 teaspoon paprika  
1/2 teaspoon black pepper  
2 teaspoon dried thyme  
3 bay leaves  
6 cups of stock.

### **Directions:**

- Measure salt. Add a little salt every time you add something to the pot.
- Mix oil and flour in Dutch oven over medium heat to make a roux, stirring constantly to prevent burning.
- When roux turns to the color of chocolate add onions and cook until transparent.
- Add celery and green bell and cook until soft.
- Add sausage to heat through.
- Add garlic (to taste). Heat until fragrant.
- Add stock and spices and simmer.
- Just before serving add shrimp. If using pre-cooked shrimp, just heat through. If using raw shrimp, cook for about 5 minutes. **Feel free to substitute chicken for shrimp.**