

Harmony Quilt Along



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Live with Gudrun Erla on Facebook
GEQuiltDesigns and YouTube



Just for fun, here are a couple of my favorite recipes that are great to make ahead for snacks and of course the Harmony Cocktail.

Harmony Cocktail

1-1/2 oz Vodka
1/2 oz Orange Liquor
1/2 oz Amaretto
1-1/2 oz Cranberry Juice
1/2 oz Lime Juice

Mix all in glass with ice and top with sparkling water, splash of Pineapple Juice and cinnamon stick.

Hot Fudge Pudding Cake

1¼ cups Sugar, divided
1 cup Flour
7 tbsp Cocoa, divided
2 tsp Baking powder
¼ tsp salt
½ cup Milk (I use almond milk)
1/3 cup Butter, melted
1½ tsp vanilla extract
½ cup packed brown sugar
1¼ cups hot water

Heat oven to 350°. Combine ¾ cups sugar, flour, 3 tbsp cocoa, baking powder and salt in mixing bowl. Blend in milk, butter and vanilla. Beat until smooth. Pour batter into a pan. Combine remaining sugar, cocoa and brown sugar, sprinkle mixture over batter evenly. Pour hot water over top, do not stir. Bake 40 min or until center is almost set. Let

stand 15 min, spoon into dessert bowls, spooning sauce from bottom of pan over top. Serve with Ice Cream.

Lettuce Wraps

1/2 cup Carrots, finely chopped
1 cup Shiitake Mushrooms, chopped
3 cups Crimini and/or white Button Mushrooms, chopped
3 cloves Garlic, minced
2 tbsp Ginger fresh, minced
1/3 cup Teryaki sauce
4 tbsp Peanut Butter
1 tbsp Sesame Oil
1 tbsp Rice Vinegar
1/3 cup Hoisin Sauce
1/2 cup Green onion, chopped
Butter lettuce or Iceberg for wraps
Hoisin sauce for topping
Chopped peanuts & cilantro for topping

Saute carrots and mushrooms in a little bit of oil until soft. Add garlic and ginger and cook for a minute or two. Add everything but green onions and mix until well incorporated. Take off heat and fold in green onions.

Serve in lettuce cups topped with hoisin, peanuts and cilantro.