

Quarantine Quilt Along



Round 2



May 3rd 2020

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 Hope Cocktail.

Hope Cocktail

2 oz Rum
2 Orange wedges
3 oz Pineapple Juice
1/4 oz Grenadine
1/2 oz Meyers Dark Rum floater (optional)
Muddle the orange in a shaker with the rum, add juice and ice and shake. Strain into a highball glass with ice and squirt the grenadine to the bottom of the glass. Top with the dark rum float.

Roasted Red Pepper Hummus

1 can Chickpeas (Garbanzo beans), slightly drained
1 roasted Red Pepper (I use from a jar)
1 clove Garlic
1/4 cup Tahini (sesame paste)
Juice from 1 Lemon
2 tsp Harissa paste (can be spicy)
1/2 tsp Salt
1/4 tsp Smoked Paprika
1/4 cup Olive Oil
Put everything except oil in a food processor and run, add the oil while it runs and blend until creamy. Serve with pita, crackers, chips or vegetables.

Asian Noodle Salad

1 pack Linguini noodles, cooked
1/2 head Napa Cabbage chopped
1/2 bag Baby Spinach
1 Red Pepper, cut into strips
1 cup Cilantro, coarsely chopped
3 Scallions, chopped
1-2 Cucumbers, peeled and chopped.
1 cup Cashews, toasted.

Dressing

Juice from 1 Lime
1/4 cup Olive Oil
4-6 tbsp Soy Sauce
2 tbsp Sesame oil
1/3 cup Brown Sugar
3 tbsp Fresh Ginger,
2 cloves Garlic,
1 Jalapeno,
1/2 cup Cilantro
Put all dressing ingredients in a blender and blend until smooth.

Toss all salad ingredients in a large bowl with the dressing.