

# June Quilt Along



June 26th 2021

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 June Slushy Cocktail.

## June Slushy

1 package frozen Peaches (16 oz)\*  
3/4 cup Sugar  
2 cups water  
1/4 cup Orange liquor (use orange juice for virgin)  
1 cup Rum (skip for virgin version)  
Juice from 1-1/2 Lime

Combine frozen fruit, sugar and water in a saucepan and cook until sugar is dissolved and fruit is softened. (about 5 min)

Pour the fruit mixture into a blender and blend until smooth. Stir in the orange liquor, rum and lime juice. Pour into a freezer container and freeze overnight.

Remove from freezer 15 minutes before serving. Add a splash of sparkling water or lemon/lime soda and garnish with mint and lime slice.

\*You can use Strawberries or blueberries.

## Broccoli & Chickpea burritos

2 cans Chickpeas, drained  
1 large Onion, chopped  
1 red bell Pepper, chopped  
1 large crown Broccoli, cut into bitesize pieces  
4 cloves Garlic, minced  
1 Lime

3 tbsp Olive Oil  
2 tbsp Soy Sauce or Tamari  
2 tsp Chili Powder  
1 tsp Cumin ground  
1 tsp Smoked Paprika  
1/2 tsp Coriander ground  
Cayenne to taste  
Butter lettuce or Iceberg for wraps  
Hoisin sauce for topping  
Chopped peanuts & cilantro for topping

Heat oven to 425° F. Mix the chopped onion, peppers and broccoli with the chickpeas and toss in the oil and soy sauce. Throw in all the spices and toss until covered. Put on a rimmed baking sheet and bake for 20 min. Sprinkle the garlic on top and bake for 15 more minutes. Squeeze the lime juice over everything once it comes out of the oven, toss and serve with your favorite burrito toppings.

I like avocado, lettuce, cilantro, tomatoes and a good salsa. I also love this over rice or a salad with the same toppings.