



My friend, Kim made this for me and I just loved her creativity!
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Spring & Summer Recipes

from *G* MOM'S
GOURMET™

Hello Spring!

This season always brings me a well-spring of joy. The peepers are deafening, birds are chirping and procreating, and Mother Nature is awakening. It's time to explore, foraging for ramps, hairy bittercress, morels, and many other wild foods are getting ready to come alive. Soon, thousands of shades of greens will appear as trees leaf out. Shrubs and grass begin to grow and the pollinators start buzzing around.

We've added some new recipes and kept some of our favorites for our new subscribers. Check out our social media pages and website as we are constantly adding new recipes and ideas.

Last year was rough on all of us and we want to thank you all for your support and patronage. Without our fans, friends and family, we just wouldn't be.

With gratitude,
Sally

P.S. if you are interesting in foraging, check out this website:
<https://www.wildedible.com/foraging>



Dedicated to *My Mom*

This book is dedicated to my mom, Patsy Flattery Hurley.

A loving mother, and “mom” to many of my friends. She will forever be my mentor, role model, wind beneath my wings, advisor, confidant and collaborator, but most of all, she was a wonderful mom. Her love of food and cooking inspired me to learn how to prepare simple to

complex meals. She taught me techniques, tips and tricks from the time I was little.

When we started the business, Mom’s Gourmet, she encouraged me and helped me with recipes ideas. When I was ready to throw in the towel (and that happened a lot), she’d encourage me to carry-on.

So, when you are in the kitchen making one of these recipes, pour a glass of your favorite beverage and join me in a simple toast to our moms.



Photo credit: John Tillotson Photography

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A Note from Sally:

I want to say thank you to all the people out there I have met at demos, food shows, farmers markets, and online inquiries. Your encouragement, support and patronage means so much to me (and my mom). As always feel free to reach out with any questions about our products or recipes. And, please, feel free to share your recipes on our Facebook page or email them to me at info@momsgourmet.net.



Our Wow-A Chihuahua took 2nd Place in the Peoples Choice Awards at Zest Fest in Dallas, Texas. We hope you enjoy the recipes.

Cocktails

Steve's Bloody Mary

Steve makes a great Bloody Mary. We are often asked for the recipe, so here it is:

Rim your glass with lime wedge and Feisty Fish Rub (lower sodium than celery salt).

To each glass add (we use tall glasses):

Ice cubes

A toothpick or skewer with 2 Spanish olives

1 celery stalk

Wedge of lemon

1-1/2 ounces of vodka

V-8 Juice

½ teaspoon horseradish

Dash of Feisty Fish Rub

Splash of Worcestershire Sauce

Fresh ground black pepper

Stir and serve



Grilled Pineapple Margarita

These are great for a warm day. Easy to make and just fabulous tasting.

Ingredients:

Grilled Pineapple rings – one whole pineapple, skin and core removed, or buy them cored
Pam or non-stick spray
Yellow Dog Sweet Shake
Juice from a fresh squeezed lime
4 oz. Triple sec
1 cup Tequila – Patron Silver is our fave
3 sliced jalapeño rings with seeds removed
1 teaspoon vanilla
1/2 cup water

Directions:

Infuse tequila with the jalapeno for two hours, unless you want it really hot, then let it soak for longer.

Add jalapeño slices to tequila and let stand for a two to 12 hours in a glass cup.

Slice pineapple into 1" rings.

Dredge pineapple rings in Yellow Dog Sweet Shake, then spray with Pam.

Grill both sides until you get grill marks and it's slightly soft, about 4 to 5 minutes each side.

Remove from grill, put in a bowl and chill.

Save a couple pineapple rings for garnish on rim.

When pineapple is chilled, in a blender, add tequila (jalapeño slices removed), vanilla, lime juice, water, and triple sec.

Blend until smooth, then pour through a sieve to remove pulp.

Take your glass and rim with fresh lime or triple sec and then rim with Yellow Dog Sweet Shake.

Add crushed ice, then pour the blended mixture over ice.

Garnish with pineapple chunk and wedge of lime.



Spiced Cherry Vanilla Martini

Serves 4

Ingredients:

Yellow Dog Sweet Shake
4 oz. vanilla-flavored Stolli or other vodka
Tillson Farms natural cherries
A drop of cherry juice
Martini glass.

Directions:

Rim the martini glass with Yellow Dog Sweet Shake and chill.

In a cocktail shaker filled with ice add:
4 oz. Vanilla-flavored Stolli or other vodka
Tillson Farms natural cherries
A drop of cherry juice

Shake well and pour into martini glass.



Breakfast

Huevos Rancheros – serves 4

Ingredients:

2 small tomatoes
1 small onion
1 medium jalapeno pepper, chopped
2 cloves garlic; 1 chopped, 1 smashed
1 teaspoon Wow-A Chihuahua
2 tablespoons plus 2 teaspoons extra-virgin olive oil

1 15.5-ounce can black beans, drained and rinsed
4 large eggs
4 6-inch corn tortillas, warmed
1/2 cup crumbled feta cheese
1/4 cup chopped fresh cilantro



Directions:

Prepare the salsa: grate the tomatoes and onion into the bowl. Add jalapeno, chopped garlic, and Wow-A Chihuahua. Heat a medium skillet over low heat and add 2 teaspoons olive oil. Fry the salsa in the oil until it thickens slightly, 3 minutes. Remove to a bowl and set aside. Add the beans to the same pan along with the smashed garlic, 1/2 cup warm water and a pinch of salt; cook over low heat until warmed through, smashing slightly with a fork. Meanwhile, heat the remaining 2 tablespoons oil in another skillet. Fry the eggs sunny-side up; season with pepper. Place 1 warm tortilla on each plate. Divide the beans among them, then top with a fried egg, some salsa and cheese. Sprinkle with cilantro and serve with the remaining salsa.

Oatmeal – serves 2

This is a staple at our house and you can mix and match the fruit.

1-1/2 cups steel cut oats – follow directions on box

1 teaspoon Yellow Dog Sweet Shake

1/4 cup toasted and chopped pecans

1/8 cup dried unsweetened coconut

Fresh blueberries – or any other berries

1 banana sliced

Milk - optional

Cook oatmeal according to directions. Spoon into bowls when done. Add Yellow Dog Sweet Shake, nuts, coconut, berries, and banana. I like to pour a little milk on top. Enjoy



Poached Eggs Bruschetta - serves 4



4 thick slices of garlic bread – I try and plan this for a Saturday after I have made a spaghetti dinner and have leftover garlic bread.

Fresh baby spinach

Chopped ripe tomatoes or a can of diced, but drain them well

4 eggs

Shredded Parmesan cheese

Black Dog Belly Rub

Warm the garlic toast. Take out of oven and put one slice on each plate. Top with plenty of spinach and then diced tomatoes. Meanwhile poach 4 eggs. When eggs are done carefully place them on top of the tomatoes. Shake on Black Dog Belly Rub and then top with Parmesan cheese. This will be your new go-to breakfast! Serve with fresh fruit.

Soups / Appetizers

Cauliflower and Navy Bean Soup with Garlic Thyme Croutons

This is simple and delish!

Ingredients

4 tablespoons extra-virgin olive oil, divided
1 medium onion, chopped
2 cloves garlic, minced
2 teaspoons minced fresh thyme, divided, plus more for garnish
6 cups cauliflower florets (1 medium head)
4 cups low-sodium vegetable or chicken broth
1-15-ounce can no-salt-added white beans, rinsed
1 teaspoon Awesome Antler Rub
1 teaspoon sage, plus more for garnish if desired
1 teaspoon thyme, plus more for garnish if desired
2 slices whole-grain sandwich bread (3 ounces), cut into 1/2-inch cubes

Directions

Preheat oven to 400°F.

Heat 2 tablespoons oil in a large pot over medium heat. Add onion and cook, stirring often, until softened, about 5 minutes. Add garlic and 1 teaspoon Awesome Antler Rub and cook until fragrant, about 1 minute. Stir in cauliflower, broth, beans, pepper and salt. Bring to a boil. Reduce heat to maintain a simmer, cover and cook until the cauliflower is very tender, 15 to 20 minutes.

Spread bread on a rimmed baking sheet and bake until golden brown, about 10 minutes. Transfer to a medium bowl and toss with 1 tablespoon oil and the remaining 1 teaspoon each sage and thyme.

Puree the soup using an immersion blender (or in batches in a regular blender) until smooth. (Use caution when blending hot liquids.) Serve the soup with the croutons and drizzled with the remaining 1 tablespoon oil and sprinkled with fresh thyme, if desired.





YUM!
Grilled Stuffed Jalapenos
(recipe next page)

Grilled Stuffed Jalapeños

Well worth the prep time, we promise.
This recipe is so darn good, I've made it twice in a week!

Ingredients

6 center-cut bacon slices – cooked and finely chopped – divided
8 ounces cream cheese, softened (about 1 cup)
2 ounces extra-sharp cheddar cheese, shredded (about 1/2 cup)
1/2 cup minced green onions – save a little for garnish
2 teaspoons fresh lime juice
2 teaspoons Wow-A Chihuahua (or more if you want it really, really hot)
2 garlic cloves, crushed
18 jalapeño peppers, halved lengthwise and seeded
Cooking spray
2 tablespoons chopped fresh cilantro
2 tablespoons chopped, seeded tomato drained well – I love the cherry heirlooms

Directions

Saute' onion and garlic for 1 minute. Mix into a bowl with cream cheese, lime juice, 1/2 of the bacon, cheddar cheese, and Wow-A Chihuahua.
Fill jalapeños with mixture and then top with tomato and remaining bacon.
Put on a grill pan and blister the peppers.
Garnish with fresh cilantro and green onion.

Roasted Baby Cherry Tomatoes with Honey and Burrata

This is fabulous when garden-fresh cherry tomatoes ripen!

1 pound cherry tomatoes – I like the heirloom
2 garlic cloves
1 tablespoon clear honey
3 tablespoons olive oil

Black Dog Belly Rub
Baguette slices
Burrata fresh mozzarella balls
Flaky sea salt

Preheat the oven to 375° F. Rinse and pat dry cherry tomatoes. Place them on a parchment-lined cookie sheet. They should fit snugly with little or no space between them.

Crush the garlic with a pinch of salt, then beat it with the honey, olive oil, and a good grinding of pepper. Spoon this sticky, garlicky mixture over the cherry tomatoes. Roast for about 30 minutes, until golden, juicy, and bubbling. Let sit.

Brush baguette slices with Extra-virgin olive oil and lightly toast.

Place a spoonful of burrata on each slice of bread and top with cherry tomatoes. Add a shake of Black Dog Belly Rub to each baguette and serve.



Herbalicious Cucumber Rounds – Serves 8 to 10

This is a great appetizer for a summer.

Ingredients:

1 8 oz. cream cheese, softened
1/2 cup sour cream
1 clove garlic, crushed
2 tbsp. Gallopin' Gourmet Shake™
2 English cucumbers, peeled and sliced
1/4" thick rounds (if you want to get fancy you can run a fork along the length of the cucumber to create a scalloped edge.
30 bread rounds
Gluten-free option: Glutino rounds
Parsley for garnish

Directions:

Take a 2" round cookie cutter and cut circles out of the bread slices. You can usually get 3 to 4 to a slice (make bread crumbs with the remaining bread or give the extra bread to the birds).

Mix the cream cheese, sour cream, garlic and Gallopin' Gourmet Shake in a bowl and let sit for an hour. You can also make ahead the day before and keep in refrigerator (just let soften before you spread on the bread rounds).

Slice the cucumbers, spread a little softened cream cheese mixture on the bread round, add slice of cucumber and then garnish with a parsley snippet.



Cold Spiced Spinach Soup

This is great warm or cold.

Ingredients

- 2 to 3 bags of baby spinach
- 1 box of low sodium, organic chicken broth
- 1/2 C half and half
- 1 tsp. Far Our Feather Dust™
- 1/8 tsp. of cayenne pepper

Instructions

1. Heat chicken broth in large pan on the stove over medium/high heat.
2. Add spinach when it starts to steam.
3. Cook spinach until it becomes limp (2 minutes).
4. Combine using an immersion blender or pour spinach and broth into a food processor or blender, add seasoning and put lid on.
5. Blend over medium speed until smooth.
6. Pour back into pan and warm over low heat.
7. Turn off heat and stir in half and half.
8. Serve warm or cold on a hot summer day.



Entrées

Roasted Leg of Lamb with Raisin-Caper Salsa Verde and Lemony Chickpea Puree

This is my favorite spring recipe. The flavors combine to make it sublime. We hope you enjoy it as much as we do!

Roasted Leg of Lamb

Ingredients

1 boneless or bone in leg of lamb
2 to 3 tablespoons Awesome Antler Rub
¼ cup yellow mustard

Directions

Rinse lamb in cold water and pat dry. Spray roasting pan with a non-stick spray and place the lamb in the pan. Spread the yellow mustard all over the lamb to coat it. Rub the Awesome Antler Rub all over the lamb and add more if needed.

Let the roast sit at room temp for 30 minutes. Pre-heat oven to 400 degrees. When oven is pre-heated, place the roasting pan on the middle rack, or lower if you need the space.

Roast at 400 for 10 minutes and then lower the temperature to 325 and roast for another hour or until the meat thermometer registers internal temp of 145. Remove from oven and cover with foil. Let site for about 8 minutes before carving

Raisin-Caper Salsa Verde - Tyler Florence

Ingredients

1 cup golden raisins, roughly chopped
1/2 cup washed, salted button capers (regular capers fine if button not available), roughly chopped
1/2 cup roughly chopped flat-leaf parsley
1/2 cup finely chopped shallots
1 lemon, juiced, plus a pinch of grated rind
Kosher salt and freshly ground black pepper
1/4 cup extra-virgin olive oil

Directions

Rehydrate raisins by pouring boiling water over them and leave for 1 hour to rehydrate. Drain the raisins and add to the capers and parsley. Combine all ingredients in a large mixing bowl and toss to combine. Serve with grilled lamb.

Roasted Leg of Lamb with Raisin-Caper Salsa Verde and Lemony Chickpea Puree *(Continued)*

Lemony Chickpea Puree - Tyler Florence

Ingredients

1 can chickpeas, drained and rinsed
Kosher salt and freshly ground black pepper – or Black Dog Belly Rub
2 cloves garlic, 2 smashed and 2 left whole without paper
1 to 2 bay leaves
1/2 cup extra-virgin olive oil, plus more as needed
1 lemon, zested and juiced
Chopped parsley, for garnish

Directions

Put cooked chickpeas into a food processor or blender. Add the olive oil, lemon juice and zest, whole garlic, and salt and pepper, to taste. Process until smooth; add some of the reserved cooking liquid to thin if, needed. Serve as a base to grilled marinated lamb or put into a serving dish and garnish with a drizzle of olive oil and the parsley.



Hot Diggity Dogs!

Who says hot dogs can't be gourmet? This recipe gives you three options to enjoy America's favorite.

Serves 4 to 8

8 all-beef hot dogs
Cooking spray
8 Whole-wheat hot dog buns
Topping ingredients and instructions

Option 1

2 large carrots
1/2 cup sliced red onion
1 cup cider vinegar
1 cup water
2 teaspoons sugar
4 tablespoons mayonnaise
24 fresh jalapeño slices
8 teaspoons cilantro leaves

Prepare and refrigerate.

Shave carrots into ribbons with a vegetable peeler. Combine carrots onion, vinegar, water, and sugar in a medium bowl; let stand 15 minutes. Before serving, drain and discard pickling brine. Spread each hot dog bun with 1-1/2 teaspoons mayonnaise. Place 1 hot dog on each bun; top evenly with carrot ribbons and onion. Top each with 3 fresh jalapeño slices and 1 teaspoon cilantro leaves.

Option 2

Diced cucumber
Diced tomatoes
Chopped green onions
Thin sliced dill pickles
Fresh dill
1/2 teaspoon Dijon mustard

Prepare and refrigerate

Mix veggies in a bowl except dill pickles slices and add a splash of cider vinegar, 1/2 teaspoon mustard seeds, 1/2 teaspoon Dijon mustard. Let sit for an hour or longer. Top grilled hot dog with the mixture then sliced dill pickles.

Hot Diggity Dogs! (Continued)

Option 3

2 cups sliced red cabbage
1/4 cup sliced green onions
1 tablespoon olive oil
1 tablespoon lime juice
1/4 teaspoon kosher salt
1/2 teaspoon sugar
1 avocado peeled and diced
Prepare and refrigerate

Combine cabbage green onions, olive oil, lime juice, salt, and sugar. Chill, drain then place mixture on bottom of bun. Top hot dog with slices of avocado

Directions

Preheat grill to medium-high heat.

Steve pours Red Dog Rub on a plate, sprays the hot dogs with canola oil, and then rolls the hot dogs in the rub. Then off to the grill they go.

Place hot dogs on grill rack coated with cooking spray; grill 8 to 10 minutes, turning occasionally. Serve with the toppings above.



Simply Sublime Salmon

This is a fool-proof recipe for perfect salmon from my friend, Brad!

Ingredients

Salmon fillet
Extra-virgin olive oil
Jammin' Salmon Rub

Directions

1. Rinse fillet in cold water, drip dry briefly. Cut into single servings on cutting board.
2. Place each serving flesh side down on plate with 1 tablespoon of extra-virgin olive oil, rotate to evenly coat fillet.
3. Flip to skin side down, rotate, and season generously with Jammin Salmon rub.
4. Repeat steps for multiple servings and place on platter.
5. Pre-heat grill to 400 to 425, clean thoroughly and spray cooking area with Pam for High Temp, works best as it has a higher flash point.
6. Place fillet flesh side down first, and cook for 2 1/2 to 3 minutes depending on thickness.
7. Flip to skin side down and cook 4 to 6 minutes to desired done-ness.

Ready to serve, beautifully grilled on top. Flesh is easily separated from skin with a fork or butter knife. Comes out perfect every time.

Or, use steps 1 through 4 and bake flesh side up in a 375 oven until flesh is translucent. Use a spatula to remove salmon meat from skin.



Red Dog Lamb Chops

Ingredients

- 12 loin lamb chops
- 3 tbsp. extra virgin olive oil
- Red Dog Rub™

Instructions

1. Place lamb chops in a glass dish.
2. Drizzle with olive oil and turn to coat.
3. Sprinkle plenty of Red Dog Rub on both sides.
4. Cover with plastic wrap.
5. Heat grill or prepare coals.
6. Place chops on well-oiled grill and cook each side for about 7 minutes or until medium rare.
7. Don't over cook!



Mojo Chicken with Roasted Oranges and Grapes

Ingredients

- 6 - chicken thighs
- 1 - split chicken breast
- 2 - oranges - cut into wedges
- seedless red grapes
- Mom's Golden Mojo

Instructions

1. Preheat oven to 375.
2. Rinse chicken in cold water and pat dry on paper towel. Place in a 9 x 13 baking dish that has been sprayed with non-stick olive oil. Shake on Mom's Golden Mojo over chicken.
3. Scatter grapes and orange wedges over the chicken.
4. Put chicken in the oven and reduce temperature to 350. Roast for about 40 minutes or until juices run clear in the chicken when pierced. Serve with wild rice and green beans or broccoli. Yummo!



Fish Tacos

Looking for a healthy meal that's easy to prepare? Here you go! If you like it savory, use Feisty Fish Rub if you like it spicy use Wow-A Chihuahua.

1 pound fresh cod – rinsed and patted dry
4 tablespoons extra-virgin olive oil
6 corn tortillas
3 cups shredded lettuce
1 cup diced tomatoes
1 cup Colby/Jack shredded cheese
Feisty Fish Rub or if you like 'em hot, Wow-A Chihuahua
Garnish – ripe avocado and salsa

Heat oil in skillet. Shake seasoning on the fish and saute' until pink on both sides. Remove from heat and add a little more extra-virgin olive oil if needed. Pan fry corn tortillas until heated on both sides. Drain on paper towel. Stuff tortillas with cheese, lettuce, tomatoes and cod. Warm back up in a 350 oven for a few minutes and serve.



Asian Fusion Grilled Pork with Spiced Nectarines



Pork tenderloin
½ cup vegetable oil
¼ cup soy sauce
1 clove crush garlic
1 teaspoon Far Out Feather Dust
4 fresh nectarines – cut in half, pit removed.

Mix everything in a bowl except pork and nectarines. Then marinate pork tenderloin in the mixture for about an hour or so. Longer is better. I use a ziplock bag.

Grill the pork tenderloin over medium high heat until juices run clear. About 10 minutes each side.

When done transfer to a plate and keep warm in oven while you grill the nectarines.

Be sure to turn up the grill to high and scrape and burn-off any residue from the pork. Place the nectarines flesh side down in a mixture of 1 tablespoon of Far Out Feather Dust and brown sugar. Place on a hot grill flesh down. Turn after 2 minutes and then lightly char.

Sides

Eggplant Patsy

This casserole is my mom's masterpiece. It goes very well with everything from lamb to burgers, or as a vegetarian entrée.

Serves 6 - 8

Prep Time 30 mins

Cook Time 1 hour 30 minutes

Ingredients

1 Eggplant

1 Green pepper

1 Onion

2 Large ripe tomatoes

1 tbsp Black Dog Belly Rub

1/2 tbsp Granulated garlic

2 tbsp Sugar

2 blocks Sharp cheddar cheese

Directions

Preheat oven to 375.

Rinse off all produce.

Slice eggplant into 1/4" rounds. Chop green pepper and onion (sometimes we use the hot yellow peppers with the green pepper)

Slice tomato into 1/4" slices and place on paper towel to absorb some of the liquid. Slice cheddar cheese in 1/4" slices.

Take a deep casserole and coat with cooking spray.

Layer the veggies, 1/2 of the eggplant first, then 1/2 of the tomatoes, then 1/2 green pepper and onion. Shake 1/2 of the seasonings over the casserole. Add 1/2 of the cheese. Repeat the layers. Cover with foil or a lid if it doesn't touch the veggies. Note if the veggies are touching lid or foil, bake for 15 to 20 minutes uncovered until they shrink and settle and then add cover or foil.

Bake at 375 for 45 minutes to an hour. Remove cover or foil and reduce the temperature to 325 and bake for another 30 minutes. Remove from the oven and let sit for 10 to 15 minutes before serving. NOTE: if there is a lot of liquid let it cook a little longer.



Grilled Zukes and Yellow Squash

When those squash come in, get at them with this delicious recipe. This is so easy it's not really a recipe.

- 1 zucchini sliced in planks
- 1 yellow squash sliced in planks

Marinate in $\frac{1}{4}$ cup Extra-virgin olive oil and $\frac{1}{8}$ cup balsamic vinegar add 2 teaspoons Gallopin Gourmet Shake. Let sit for 30 minutes and then char grill over medium-high heat.

Green Beans Italian Style

So simple, yet the flavors are complex. This is a fast, easy and delicious side dish.

- 1/2 pound fresh green beans – trimmed and rinsed
- 1/2 pint heirloom cherry tomatoes – cut in half
- 1 clove fresh garlic, minced
- 1 tablespoon Gallopin' Gourmet Shake
- 1 tablespoon butter

Directions:

Steam the green beans until they are fork tender. Drain and set aside. Melt butter in a sauté pan and add crushed garlic, cherry tomatoes and Gallopin' Gourmet Shake. Stir for two minutes and add green beans and stir in until mixed and warm.

Roasted Asparagus

- 1 pound asparagus – rinsed and ends removed
- 1 tablespoon of Rowdy Kitty Rub
- Extra-virgin olive oil

Toss asparagus with oil and seasoning. Grill or roast in a 400 degree oven until slightly charred.



Salads

Three Salad Dressing Ideas

1 teaspoon Rowdy Kitty Rub, Gallopin' Gourmet Shake or Wow-A Chihuahua
1 part balsamic, cider or white wine vinegar
2 parts extra-virgin olive oil

Depending on your salad, mix 1 teaspoon of either Rowdy Kitty Rub, Gallopin' Gourmet Shake or Wow-A Chihuahua to 1 part balsamic, cider, or white wine vinegar to 2 parts extra-virgin olive oil and emulsify.



Rowdy Kitty - a blend of pink, black and white peppercorns combine with herbs, garlic, onion and paprika for a delightful flavor.

Gallopin' Gourmet Shake - a blend of nine herbs with garlic, onion and a hint of tarragon. Herbalicious is right!

Wow-A Chihuahua - for a Southwestern salad, this is great with white wine vinegar and served over shrimp, chicken or salmon and greens.

Caprese with a Kick - Serves 4

A summer favorite when tomatoes ripen and you're looking for a cool, fast, easy, light meal.

Ingredients:

2 large ripe slicing tomatoes
1 package of a fresh mozzarella log
Fresh basil
Gallopin' Gourmet Shake
1 box baby Romaine lettuce
Extra-virgin olive oil and aged Balsamic vinegar

Directions:

Slice tomato and fresh mozzarella into four equally thick rounds.
Place lettuce on a salad plate and alternately layer tomato and mozzarella. Shake each layer with a little Gallopin' Gourmet Shake.
Top with another shake of Gallopin' Gourmet Shake, drizzle with balsamic vinegar and extra-virgin olive oil.
If you have a ripe avocado around you can top with diced avocado.



Best Tuna Salad, Ever.

No one believes this is so simple, yet so good. I use pumpernickel bread for a sandwich.

Ingredients

2 cans albacore tuna, drained
2 green onions, washed and sliced thin
2- ½ teaspoons Feisty Fish Rub™
Mayo to your desired consistency

Instructions

Drain tuna well and mix everything together. Chill and enjoy. If you want to use this as an easy appetizer, use Phyllo cups or Ritz crackers and add the tuna. Garnish with a sprig of parsley.

Aunt Gerry's Asian Chicken Salad

2 poached chicken breasts
1/4 C finely chopped sweet onion
1 teaspoon Far Out Feather Dust
1 small can pineapple tidbits, drained and squeezed dry with paper towel
Mayo - to your taste
Optional: toasted sliced almonds

Instructions

Chop chicken breast, add onion, mayo, pineapple and Far Out Feather Dust. Mix well and let sit for 1/2 hour. ENJOY on a bed of lettuce or as a sandwich!

Groovy Pea Salad

Ingredients

16 oz. frozen peas
1/2 cup chopped green or red onion
6 oz smoked almonds chopped in large chunks
2/3 cup mayo or Vegannaise
2 teaspoons Far Out Feather Dust
Optional: Water chestnuts, chopped

Instructions

Thaw peas in strainer. In a separate bowl, mix mayo, Far Out Feather Dust together, then add almonds, onion and water chestnuts. Fold pea mixture into mayo mixture. Chill for an hour or longer.

Desserts

Smoked Cherry Bombs

Great for the fourth of July. Be sure to double this recipe as they vanish!!!

Ingredients

1/2 cup cherry wood chips
12 dye-free maraschino cherries with stems (such as Tillen Farms)
2 ounces almond paste
4 teaspoons sugar, divided
2 ounces cream cheese, softened
1/4 teaspoon vanilla extract
14 x 9 inch sheets frozen phyllo dough, thawed
3 tablespoons butter, melted
Yellow Dog Sweet Shake

Instructions

Preheat oven to 375°.

Pierce 10 holes on one side of the bottom of a 13 x 9-inch disposable aluminum foil pan. Place holes over element on cooktop; place wood chips over holes inside pan. Heat element under holes to medium-high; let burn 1 minute or until chips begin to smoke. Arrange cherries on opposite end of pan. Cover pan with foil. Reduce heat to low; smoke cherries 5 minutes. Remove from heat; uncover.

Combine almond paste and 1 tablespoon sugar; beat with a mixer at medium speed until mixture resembles damp sand. Add cream cheese, vanilla, and salt; beat until combined. Place 1 phyllo sheet on a work surface (cover remaining dough to keep from drying); lightly brush with butter. Sprinkle with 1/2 teaspoon sugar. Repeat layers with remaining phyllo, butter (save a little butter for the outsides), and sugar. Cut 12 (3 1/2 x 3-inch) rectangles through phyllo layers using a pizza cutter or sharp knife. Place 1 teaspoon almond mixture in the center of each phyllo stack; press 1 cherry, stem up, into almond mixture. Gather corners of phyllo, and press around stem to seal, forming a pouch. Gently brush pouch with remaining butter. Place pouches on a baking sheet lined with parchment paper. Bake at 375° for 13 minutes or until crisp. Cool on pan on a wire rack. Shake a little Yellow Dog Sweet Shake over all for a little added spice and garnish.

Smoked Cherry Bombs

Be sure to double this recipe, they vanish



Spiced Ruby Red Grapefruit Tart

This is one of Sally's favorites.

1 cups finely crushed saltine crackers, smash then put in blender or food processor
1/2 cup almonds, ground
1 1/2 cups sugar – this will get divided
1 tablespoon Yellow Dog Sweet Shake
7 tablespoons butter, melted
1/4 cup corn starch – we use Non GMO, organic cornstarch
1/8 teaspoon salt
1-3/4 cup fresh red grapefruit juice
1/4 cup fresh lemon juice
4 egg yolks
Pink food coloring gel
1/3 cup salted butter cut into 4 chunks
1 cup heavy whipping cream
2 tablespoons powdered sugar
1 teaspoon vanilla extract
Garnish grapefruit wedges



Directions

Preheat oven to 325° F. Stir together cracker crumbs, ground almonds, Yellow Dog Sweet Shake, 1/4 cup of the granulated sugar, and melted butter in a small bowl. Press mixture into a lightly greased 9-inch fluted tart pan with removable rim, pressing evenly up sides and on bottom. Bake in preheated oven until crust is lightly browned, 12 to 14 minutes.

Meanwhile, combine cornstarch, salt, and remaining 1 1/4 cups granulated sugar in a medium-size heavy saucepan. Whisk in juices and egg yolks. Using a small wooden pick, stir in a small amount of deep pink food coloring gel. Cook over medium, whisking constantly, until mixture comes to a boil. Boil, whisking constantly, 1 minute. Remove from heat; whisk in 1/3 cup butter pieces.

Pour filling into prepared tart shell. Chill uncovered 4 to 24 hours.

Bread

Awesome Focaccia “edible art”

This recipe is adapted from King Arthur Baking’s Blitz Bread: No-Fuss Focaccia.

5 tablespoons of olive oil, divided plus more to drizzle on top
1-1/2 cup warm water
1-1/4 teaspoon salt
3-1/2 cups flour
1 tablespoon of yeast
2 tablespoons of Awesome Antler Rub, divided
1/3 cup grated parmesan or romano cheese
Vegetables and shredded cheese for decorating

Spray a 9x13 pan with cooking spray, then pour 2 tablespoons of the olive oil into the pan. Set aside,

Make the dough. In a mixing bowl, add the flour, yeast, salt, 1 tablespoon of the Antler Rub, cheese and remaining olive oil. Mix the warm water into the mixture and then beat on high speed for one minute. The dough will be pretty sticky.

Put the dough into the prepared pan, spread it out as best you can, cover and let rise for an hour. After about 30 minutes, preheat the oven to 375.

While the dough is rising, prepare your vegetables. Use your imagination, but here are some things we have tried:

- Cherry and grape tomatoes, halved, for flower petals and centers
- Pieces of yellow, orange and red bell pepper for flower petals
- Mini peppers cut in half, then the top of the piece cut in notches like tulips
- Chopped black olives for the centers of sunflowers and black-eyed Susan’s
- Green onion (the green part) for flower stems
- Purple onion, sliced vertically, for flowers
- Flat-leaf parsley and basil as leaves
- Watermelon radishes
- Spiralized zucchini and yellow squash as flowers or ground cover
- Asparagus tips (2’ long) as grass/ground cover/flower stems
- Broccoli florets
- Herbs – chives as stems, rosemary leaves, chopped and sprinkled, parsley, basil

After the dough has risen, spread it into the corners of the pan, press your fingertips into the top to create slight holes, then drizzle some more olive oil and spread it over the top. Then sprinkle with the remaining Antler Rub and sea salt, if desired. Then get your creative juices flowing and create your art. Before putting it into the oven, sprinkle with shredded parmesan, but don’t

Awesome Focaccia "edible art" (Continued)

cover the veggies.

Bake at 375 for 25-30 minutes, until browned on top. Let cool in the pan for 15 or so minutes, then turn out onto a board.

Serve warm (if you are making it in advance, rewarm in a 300-350 oven for a few minutes until warmed).

Take a picture, send it to us, and enjoy!





Have a happy, healthy & delicious spring/summer!

Check out our website for more recipes, inspiration and to order our spice & seasoning blends.
<http://momsgourmet.net/>