

APS Social Hour

Snacks and cocktails to try while we chat

June-Anne Gold



A top-down view of a white ceramic bowl filled with a variety of ingredients. The bowl contains several large, golden-brown granola clusters, fresh raspberries, sliced almonds, whole walnuts, and a mix of green and red grapes. The ingredients are arranged in a somewhat circular pattern, filling the bowl. The lighting is soft and even, highlighting the textures of the different foods. The background is a plain, light-colored surface.

Quick and easy snacks and
cocktails for our mixer

Snack choices

- Nut-stuffed dates
- Avocado toast
- Student pizza
- Garlic shrimp



Nut-stuffed dates

Ingredients

- Mejdool dates
- Cashew butter
- Peanut butter
- Almond butter
- Nuts- cashew, almond and peanut

Slice dates and remove stone

Fill date with nut butter of your choice and top with a nut, fruit or coconut for decoration



Avocado Toast

- Ingredients
- 1 stick of French bread
- 2 Ripe but firm Avocado and cherry tomatoes
- Good quality olive oil
- Balsamic vinegar
- Balsamic glaze
- Himalayan pink salt

Chop avocado into quarter inch pieces mix in bowl with 3 tablespoons of olive oil and 2 tablespoons of balsamic vinegar. Toast 1/2 inch slices of French bread, drizzle with oil, place the avocado mix on top and drizzle with balsamic glaze and chopped tomatoes. Sprinkle with Himalayan ground salt and pepper



Student Pizzas

Ingredients

- French stick
- Choice of your favorite pizza cheese, such as cheddar, mozzarella or gorgonzola
- Various toppings, anchovies , tomatoes, tomato paste, salami/pepperoni, Parma ham, capers olives , peppers
- Olive oil, garnish parsley

Lightly toast slices of the bread, drizzle with olive oil, add scrape of tomato paste, cheese and topping of choice. Pop in hot oven 380F for 5-8 mins

Garlic shrimp

Ingredients

- Bag large frozen or fresh shrimp
- 1/4lb of salted butter
- 2 tablespoons chopped garlic
- ½ bunch fresh chopped parsley
- Cocktail sticks
- Sliced French bread

Melt butter in frying pan, thaw frozen prawns and dry with kitchen towel. Add the garlic, and mince/chop (you can also use ready minced). Add prawns, cook until pink. Serve on platter with cocktail sticks



Choice of cocktails

VIRGIN

- Mom's homemade lemonade
- Virgin Pina Colada

NOT SO VIRGIN

- Not so Virgin Pina Colada
- Dirty Martini
- APS cocktail –Gold's G&T

Virgin cocktails Mom's homemade lemonade — make ahead of time (overnight)

3 lemons

2lbs of sugar

2 pts of water

1oz Citric Acid

Thinly slice the lemons in a large bowl add the sugar and citric acid over the lemons. Leave for 1-2 hours. Boil the water and pour over the lemons and sugar and stir until dissolved.

Cover and leave overnight. Next day squeeze out the lemons and put the concentrate into a bottle.

To use, fill tumbler with some ice, add 2-3" of the lemonade and add cold water to taste and slice of lemon for garnish.



Virgin Pinacolada

- Cream of coconut-4ozs
 - Pineapple juice -4ozs
 - Dried coconut garnish
 - Ice
 - Fresh pineapple
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- METHOD
 - Mix the cream of coconut, pineapple and lime juices in a blender with ice. Pour in a glass or a coconut shell and garnish with ¼ slice pineapple and sprinkling of dried coconut



Not so Virgin Pina Colada

- Cream of coconut-4ozs
- Pineapple juice -4ozs
- Dried coconut garnish
- Rum dark or white 3 ozs
- Ice
- Fresh pineapple

Mix the cream of coconut , pineapple and lime juices in a blender with ice. Slowly add half the rum and pour in a glass or a coconut shell, add the other half of the rum and garnish with ¼ slice pineapple and sprinkling of dried coconut



Dirty Martini

- Gin or vodka 1.5 ozs
- Tin of green olives in brine 1.5 ozs
- Blue cheese stuffed olives
- Martini glasses and cocktail sticks
- Ice

Use a shaker to mix alcohol and brine with ice and shake so it cools. Then pour into martini glass and add perfect number of blue cheese stuffed olives . That number is three for me you may prefer one or six. .



APS cocktail-GOLD's G&T

- Gold – Gin and tonic with splash lime
 - 2/3 measure your favorite gin
 - Tonic (I like the low sugar Fever Tree)
 - Garnish: Lime, mint or lemon leaf and lime or lemon peel
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- Put ice in the glass, pour over the gin
 - Add the tonic water and then add the lime leaf and peeled skin to glass. You can also squeeze some juice in if desired or even use a cucumber slice

