Blood Orange Punch

INGREDIENTS

* 2 bottles (25 ounces each) blood orange juice, chilled
* 3 cans (12 ounces each) natural orange soda (such as San Pellegrino Aranciata), chilled
* 3 tablespoons fresh lime juice
* 8 ounces light rum (such as Appletons)
* 5 dashes bitters
* 1 blood orange or orange, cut into 1/4-inch-thick wedges and frozen

DIRECTIONS

* Fill ice cube trays with 1 1/2 cups orange juice, and freeze. To make punch, stir remaining orange juice, soda, lime juice, rum, and bitters into a 16-cup punch bowl. Before serving, add frozen orange slices. Add ice cubes as needed to keep chilled.

English Trifle

Ingredients:

* 2 (8 or 9 inch) white cake layers, baked and cooled
* 2 pints fresh strawberries
* 1/4 cup white sugar
* 1 pint fresh blueberries
* 2 bananas
* 1/4 cup orange juice
* 1 (3.5 ounce) package instant vanilla pudding mix
* 2 cups milk
* 1 cup heavy whipping cream
* 1/4 cup blanched slivered almonds
* 12 maraschino cherries

Directions:

* Slice strawberries and sprinkle them with sugar. Cut the bananas into slices and toss with orange juice. Combine pudding mix with milk and mix until smooth. Cut the cake into 1 inch cubes.
* Use half of the cake cubes to line the bottom of a large glass bowl. Layer half of the strawberries followed by half of the blueberries, and then half of the bananas. Spread half of the pudding over the fruit. Repeat layers in the same order.
* In a medium bowl, whip the cream to stiff peaks and spread over top of trifle. Garnish with maraschino cherries and slivered almonds.

English Roast Beef

Ingredients:

* 5 pounds beef round roast
* salt and pepper to taste
* 2 tablespoons butter
* 1/2 cup water
* 1/2 teaspoon dried sage
* 1/2 teaspoon dried mint
* 1 medium onion, sliced (optional)
* 1 clove garlic, minced (optional)
* 1/8 teaspoon seasoning salt (optional)
* 1/8 teaspoon red pepper flakes (optional)
* 1 tablespoon butter
* 1 tablespoon all-purpose flour
* 1/2 cup cold water
* 1/4 teaspoon dried sage
* 1/4 teaspoon dried mint

Directions:

* Preheat the oven to 350 degrees F (175 degrees C). Season the roast with salt and pepper to taste. Melt 2 tablespoons butter in a Dutch oven over medium-high heat. Brown the outside of the roast on all sides in the butter. After the roast is browned, add 1/2 cup water to the pan, and sprinkle 1/2 teaspoon of sage, and 1/2 teaspoon of mint onto the roast. Place onion and garlic into the pan if desired, and season with seasoning salt and red pepper flakes, if using.
* Cover the pot, and place the roast in the oven for 2 to 3 hours depending on how well done you prefer the meat to be. 2 hours for rare, and 3 for well done. Removed finished roast to a pan to keep warm.
* Melt 1 tablespoon of butter in a medium skillet. Whisk flour into melted butter until smooth. Remove from heat, and stir in 1/2 cup cold water. Mix until a smooth paste is formed. Return to medium heat, and season with remaining sage and mint. Stir in the liquid from the roasting pan, and boil, stirring constantly until the gravy is thickened. Remove from heat. Slice the roast and serve with gravy poured over the meat.

Lavender Chicken

Ingredients:

* 4 skinless, boneless chicken breast halves
* 12 sprigs fresh lavender
* 8 slices bacon
* salt and pepper to taste
* 1 pinch red pepper flakes, or to taste
* 1 cup shredded Cheddar cheese

Directions:

* Preheat the oven to 400 degrees F (200 degrees C).
* Place three sprigs of lavender on top of each chicken breast half. Wrap two slices of bacon around each piece of chicken keeping the lavender inside. Place chicken into a shallow baking dish. Season with salt, pepper, and red pepper flakes.
* Position the baking dish on the top shelf in the preheated oven, and bake chicken for 20 minutes, turning once. Turn again so the lavender is on top, and sprinkle with shredded cheese. Continue baking 10 minutes, or until cheese has melted and chicken juices run clear.