

LILAC SIMPLE SYRUP

Made yearly in may blah blah blah

YIELDS: 2 cups simple syrup

ACTIVE TIME: 20-30 minutes

INACTIVE TIME: 3-8 hours ¹

INGREDIENTS:

- 4c Lilac Flowers
- 2c Water
- 2c Sugar
- **Optional:** a couple of drops of purple food coloring

PREPARATION:

1. Rinse the lilac blossoms under cold water to clean off dust/pollen/bugs.
2. Add the water and sugar to a medium saucepan and heat on medium until the sugar has dissolved and the syrup is clear.
3. Reduce heat to low and add the lilacs. Cover the pan and heat for five minutes.
4. Remove from heat and let steep for at least 3 hours or up to overnight.
5. Strain and squeeze as much liquid from the flowers as possible.
6. Add the food coloring if using.
7. Place in airtight container and refrigerate for up to a month.

LILAC COCKTAIL

² INGREDIENTS:

- 2 oz gin
- 1 oz lemon juice
- 1 oz lilac syrup
- 1 egg white

PREPARATION:

1. Add the gin, lemon juice, lilac syrup, and egg white to a cocktail shaker. Dry shake (no ice) to create a foam
2. Add fresh ice and shake again.
3. Strain into a cocktail glass.

¹Spruce Eats

²<https://emilyfabulous.com>

HOT CHOCOLATE

ACTIVE TIME: 15-20 minutes

YIELDS: 4 mugs of hot cocoa

INGREDIENTS:

- $\frac{2}{3}$ c boiling water
- 2 oz dark/bittersweet (60-70% cocoa) chocolate, finely chopped
- 1 $\frac{1}{3}$ c milk
- 1 cup espresso or strong coffee
- $\frac{1}{4}$ c cocoa powder
- $\frac{1}{4}$ c packed brown sugar
- 1 2-inch strip orange rind
- **Optional:** whipped cream

PREPARATION:

1. Combine the boiling water and chopped chocolate in a medium saucepan, stirring until the chocolate melts.
2. Add milk, coffee, cocoa powder, brown sugar, and orange rind. Cook over medium-low heat, stirring with a whisk, for five minutes or until tiny bubbles form around the edge of the pan, stirring frequently (do not boil)
3. Discard the orange rind and pour into 4 mugs.
4. Top with whipped cream if desired.

BLACK WALNUT SOCIAL

INGREDIENTS:

- 2 oz gin (barrel aged or Old Tom if possible)
- 1 oz cardamaro
- 3-4 dashes black walnut bitters
- $\frac{3}{4}$ oz lemon juice
- orange peel for garnish

PREPARATION:

1. Place a large ice cube into a rocks glass.
2. Add the gin, cardamaro, bitters, and lemon juice to a mixing glass with ice and stir.
3. Strain into the rocks glass, garnish with the orange peel.

ZUCCHINI CHICKEN BURGERS

YIELDS: 4 burgers (4 servings, very filling)

ACTIVE TIME: 45 minutes

INGREDIENTS:

- 1 lb ground chicken
- $\frac{3}{4}$ cup grated zucchini, excess moisture squeezed out
- 2 Tbsp grated yellow onion, drained of excess liquid
- 2 Tbsp ketchup
- 1 Tbsp Worcestershire sauce
- 1-3 cloves garlic, minced
- 1 Tbsp chopped basil
- 1 Tbsp chopped fresh parsley
- 1 Tbsp chopped scallion (white and light green parts)
- Kosher salt
- Black pepper
- 1 Tbsp vegetable/canola oil for cooking
- 4 Hamburger Buns
- **Toppings:** Cheese, (pickled/caramelized) Onion, Lettuce (if you're nasty), Avocado, Sauce

PREPARATION:

1. Place the chicken in a large bowl. Add the zucchini, onion, ketchup, Worcestershire, garlic, basil, parsley, scallion, 1 tsp salt, and $\frac{1}{2}$ tsp pepper, and mix well.
2. Lightly coat hands with oil and form into 4 patties (they will be very wet.) Place uncovered in fridge for 15 minutes to firm up.
3. In a nonstick griddle or large nonstick skillet over medium-high heat, heat the vegetable oil. Place the patties in the pan, cook for 4-5 minutes per side.
4. Top with whatever