**Sand in Your Shorts**



Mound glass w/ice (approx. 21oz glass)

1/2oz vodka

 1/2oz triple sec

 1/2oz peach schnapps

 1/2oz midori melon liqueur

 5oz OJ

 3oz Cranberry Juice

 1/2oz Chambord raspberry liquor

**Grilled Pineapple**

Mix together ½ cup honey,

juice of 2 limes,

1 tsp of cinnamon together

Slice up a full pineapple and place into a bag or pan with the glaz3 and let marinate about 2 hours, turning occasionally. Grill pineapple slices until the glaze caramelizes, about 2 minutes per side.

**Bean Salsa/Cowboy Caviar**

1 can corn, white & yellow

 1 can blk beans w/lime and jalapenos

 1 can pinto beans

 1 can blk eyed peas

 **Drain all the above and rinse (rise blk beans if you would like a milder salsa)**

 1c chopped green peppers

 1c chopped red peppers

 1c chopped celery

 1c chopped onion (or less if desired)

 Handful chopped cilantro (if desired)

**Dressing:**

 3/4 c sugar

 1tsp salt

3/4c vinegar

1/2c oil

Mix all together, chill to blend flavors

**Tabbouleh**

1/2 cup fine bulgur

3 tablespoons olive oil

1 cup boiling-hot water

2 cups finely chopped fresh flat-leaf parsley (from 3 bunches)

1/2 cup finely chopped fresh mint

2 medium tomatoes, cut into 1/4-inch pieces

1/2 seedless cucumber\*, peeled, cored, and cut into 1/4-inch pieces

3 tablespoons fresh lemon juice

3/4 teaspoon salt

1/4 teaspoon black pepper

Stir together bulgur and 1 tablespoon oil in a heatproof bowl. Pour boiling water over, then cover bowl tightly with plastic wrap and let stand 15 minutes. Drain in a sieve, pressing on bulgur to remove any excess liquid.

Transfer bulgur to a bowl and toss with remaining ingredients, including 2 tablespoons oil, until combined well.

**Shrimp Scampi**

2 Tablespoons olive oil

4 tablespoons butter

4-5 large garlic cloves, minced (or 1 1/2 tablespoons minced garlic)

1 1/4 pounds (600 grams) large shrimp prawns, shelled with tails on or off

Salt and fresh ground black pepper to taste

1/4 cup dry white wine or broth

1/2 teaspoon crushed red pepper flakes or to taste (optional)

2 tablespoons lemon juice

1/4 cup chopped parsley

**Instructions**

Heat olive oil and 2 tablespoons of butter in a large pan or skillet. Add garlic and sauté until fragrant (about 30 seconds - 1 minute). Then add the shrimp, season with salt and pepper to taste and sauté for 1-2 minutes on one side (until just beginning to turn pink), then flip.

Pour in wine (or broth), add red pepper flakes (if using). Bring to a simmer for 1-2 minutes or until wine reduces by about half and the shrimp is cooked through (don't over cook your shrimp).

Stir in the remaining butter, lemon juice and parsley and take off heat immediately.

Serve over rice, pasta, garlic bread or steamed vegetables (cauliflower, broccoli, zucchini noodles).

**Frog eyed salad**

8 ounces Acini De Pepe pasta

1 cup pineapple juice (reserved from pineapple tidbits)

1/2 cup sugar

1 tablespoon flour

1/4 teaspoon salt

1 egg beaten

1/2 tablespoon lemon juice

22 ounces mandarin oranges (drained)

1 (20 ounce) can pineapple tidbits (drained and reserve juice)

1 (8 ounce) can crushed pineapple (drained)

1 1/2 cups miniature marshmallows

3/4 cup shredded coconut

1 (8 ounce) Cool Whip

Cook the Acini De Pepe pasta according to package directions. When done, rinse under cold water in strainer. Let cool.

In a saucepan over medium high heat stir together pineapple juice, sugar, flour, salt and egg. Cook and stir constantly until mixture thickens and is smooth. Remove from heat and stir in lemon juice. Let cool.

In a large mixing bowl combine the pasta and thickened mixture.

Then gently fold in the mandarin oranges, crushed pineapple, pineapple tidbits, marshmallows and coconut. Fold in Cool Whip.

Refrigerate until serving.

This recipe can easily be doubled.