

Cosmopolitan Cocktails

Red Currant Cosmopolitan

Caribe Cosmopolitan

Red Currant Cosmopolitan

1-½ ounces Absolut Currant Vodka
1 ounce Cointreau orange liqueur
1-½ ounce red currant juice
1-½ ounces raspberry juice
½ ounce lime juice

1. Shake all ingredients with ice and strain into a chilled martini glass.
2. Garnish with lime wedge and serve.

Caribe Cosmopolitan

1-½ ounces Bacardi Limon Rum
2 ounce cranberry juice
1 ounce triple sec
½ ounce fresh lime juice

1. Shake all ingredients with ice and strain into a chilled martini glass.
2. Garnish with orange peel and serve.

Grilled Pork and Beef

2 pork tenderloin, trimmed
4 12-ounce ribeye steaks
All-purpose barbecue rub
Salt and pepper

1. Season meat with barbecue rub, salt and pepper.
2. Preheat grill to moderately high heat. Grill pork until internal temperature reaches 150 degrees. Grill beef until internal temperature reaches 130 degrees. Let rest 5 minutes.
3. Serve with chimichurri sauce.

Green Chimichurri Sauce

1/2 cup olive oil
3 tablespoons white vinegar
2 jalapeño peppers, seeded and diced
1 small bunch flat leaf parsley, picked and chopped
3 tablespoons chopped cilantro
1 clove fresh garlic, finely chopped
2 lemons, juiced
Salt and pepper to taste

1. Combine all the ingredients in a Cuisinart, mix well using the pulse technique and set aside.
2. You can make the chimichurri sauce well in advance of cooking. (It can be prepared 3 days in advance and kept refrigerated for up to a week.)

Swordfish with Lemon Basil Caper Butter:

1 pound salted butter, at room temperature
¼ cup fresh chopped basil
1 lemon, juiced
½ cup capers, chopped

4 8-ounce swordfish fillets
Salt and pepper

1. Add butter to bowl of a stand mixer fitted with wire whip. Mix until fluffy.
2. Add remaining ingredients and mix until incorporated. Place compound butter in plastic and form into a log. Refrigerate until solid.
3. Meanwhile, preheat grill to moderately high heat. Season with salt and pepper and grill, turning once, until center is just cooked through.
4. Top each fillet with a lump of compound butter and serve.

Potato and Green Bean Salad with Horseradish Sauce:

½ cup plain yogurt
1/3 cup bottled horseradish
1 pound red bliss potatoes, boiled until tender and cooled
½ pound green beans, blanched
1 small white onion, diced
2 stalks celery, diced
Fresh parsley, finely chopped
Salt and pepper

1. In a small bowl mix the yogurt and horseradish. Season with salt and pepper
2. Add the potatoes, green beans, onion and celery to a large mixing bowl.
3. Toss with dressing. Season with parsley, salt and pepper.

Fresh Fruit Tarts

- 1 pint heavy whipping cream
- 2 tablespoons confectioner's sugar
- 1 teaspoon vanilla
- 1 cup prepared lemon or orange curd
- 1 pint fresh blueberries
- 12 prepared tart shells
- Fresh mint

1. Add cream, sugar and vanilla to bowl of a stand mixer fitted with whip attachment. Beat on medium high speed until stiff peaks form.
2. Gently fold together the orange curd and half of the whipped cream.
3. Spoon mixture into tart shells and top with fresh blueberries.
4. Serve with remaining whipped cream. Garnish with fresh mint.