

Ranch Water Cocktail & Salsa

Heather Stroud

If you know me, you know I don't have a list of go to recipes. I am a dangerous person in the kitchen. My daughter will tell you the best thing I cook is burnt pizza and burnt macaroni and cheese. I tell myself she says it with love. Ha! I do have some amazing people in my life that are wonderful cooks, and I am so thankful for them.

A few years ago, my sorority sisters and I took our annual beach trip. My pledge sister from Houston, Lauren, kept assuring me that she had the Ranch Water. Completely confused and disgusted I kept telling her that was great and thanks. Much to my surprise Ranch Water is a delicious cocktail that is PERFECT for the beach or pool side.

Every cocktail needs a good snack and Lauren has the perfect pairing for Ranch Water...tortilla chips and homemade salsa. I lived off this salsa in college and still do every time we get to see each other. You won't be surprised to know that I have never attempted making this myself although she assures me, I couldn't mess it up.



Ranch Water Cocktail:

Ingredients:

- Lime
- Tajin
- Ice
- Tequila (Casamigos Silver)
- Topo Chico
- Prickly Pear Syrup (<https://a.co/d/fQh27al>)

Instructions:

1. Use an 8oz glass: rim the glass with lime and then dip it in Tajin.
2. Fill with ice.
3. Add 1oz (one shot) good quality tequila like Casamigos silver.
4. Top with Topo Chico (this is the key to authentic Ranch Water!)
5. Lime juice from ½ lime.
6. Lauren likes to add a splash of prickly pear syrup. She says it makes it a pretty magenta color.
7. Garnish with a fresh lime wedge on the rim of the glass.

Salsa:

Ingredients:

- 2 cans stewed tomatoes
- 3 or 4 pickled jalapenos (you can use whole or sliced, Lauren sometimes uses Serrano peppers)
- ½ onion
- A handful of cilantro
- 1 tablespoon garlic powder
- Lime juice from ½ lime
- Salt

Instructions:

1. Put ingredients in a blender and blend to desired texture.
2. Start with one can tomatoes, jalapenos, onion, and cilantro.
3. Grind that up really well.
4. Then add the rest of the tomatoes and other ingredients and blend lightly for the desired texture.

BBQ Chicken Salad

Heather Walker

Being married to a chef often makes me feel a little insecure in the kitchen. My husband insists that he will gladly eat anything I make, but the desire to cook something that impresses his chef's palate is always there. I tend to look for easy recipes that also pack a lot of flavor. This recipe for BBQ Chicken Salad is exactly that – both easy and flavorful and chef approved! It can be served warm or cold and makes for a great summer cookout recipe. We often put the ingredients over romaine lettuce at home as well, if you are looking for a low-carb option. I like to top with avocado slices for a little something extra.

Ingredients

- 2 boneless, skinless chicken breasts, diced into bite size pieces
- 1 ½ cups BBQ sauce
- 16 ounces bowtie pasta
- 1 cup ranch dressing
- 1 cup cherry tomatoes, halved
- 1 15-ounce can sweet corn, drained
- 1 15-ounce can black beans, drained and rinsed
- ¼ cup cilantro, chopped
- 1 cup fried onions (the packaged kind) for topping

Instructions

1. In a large skillet over medium-high heat add the diced chicken and ½ cup of BBQ sauce.
2. Cook 7 to 9 minutes until the chicken is cooked through and the sauce has gotten glazy on the chicken. Set aside to cool.
3. Bring a large pot of water to a boil and add in your pasta, cooking to al dente according to box directions.
4. Drain the pasta, rinse with cold water, and set aside.
5. In a large mixing bowl, combine the cooled chicken, pasta, 1 cup of BBQ sauce, ranch dressing, tomatoes, corn, beans, and cilantro.



Angel Lush Cake w/ Pineapple

Pamela Greer

As cooking has never been one of my strong suits, my job at Thanksgiving has always been to handle the desserts. We always have the usuals that you think of with Thanksgiving, but one year I decided to try something a little different.... something "light". It combined some of my favorite things, strawberries, pineapple, angel food cake and COOL WHIP!! YUM! As an added bonus, it was SUPER simple to make!



The cake was a huge hit, but everyone said it seemed like a summertime dessert. So now I have instructions to make it for every 4th of July....and Thanksgiving....and Christmas....and any other occasion my family can think of! 😊

Ingredients:

- 1 can (20oz) crushed pineapple in juice (do not drain)
- 1 pkg (3.5oz) vanilla flavor instant pudding
- 1 container (8oz) Cool Whip
- 1 round angel food cake
- Strawberries

Instructions:

1. Cut angel food cake into 3 layers
2. Mix together pineapple (with juice) and pudding
3. Gently mix in cool whip
4. Stack angel food cake with mixture between layers and on top
5. Refrigerate for at least 1 hour
6. Top with sliced or whole strawberries

Variations:

- I have also put sliced strawberries in the layers
- I have also put the mixture along the sides, as well as the layers and top
- I have also added blueberries and/or kiwi to the top with the strawberries

Honey Ice Cream

Karen Cartwright

Recently my 83-year-old mother decided it was time to sell the house my 5 siblings and I have always known as home. While sorting through various treasures, I spotted an item that has many wonderful memories...an ice cream maker. While this one had only been used a few times, there had been several over the years, manual crank and electric. The recipe my mom would always make us was unique since it wasn't a flavor found at the local grocery store. I have now had the ice cream maker for about a month and in keeping with tradition, I recently made this recipe for my grandchildren. They were both amazed ice cream could be made at home and are already asking when we can do it again.



Ingredients:

- Eggs, 4 large
- Honey, 1 cup
- Sugar, 1 cup
- Vanilla, 2 teaspoons
- Evaporated milk, 1 can
- Heavy Cream, 1 quart
- Whole milk

Instructions:

1. Beat the eggs until light.
2. Mix in honey and sugar.
3. Add vanilla, evaporated milk and cream.
4. Mix and pour into gallon ice cream freezer.
5. Add whole milk to max fill line and stir.
6. Freeze using ice and ice cream salt.