

Saturdays

with the

Chef

COCONUT BERRIES ICEBOX CAKE

- 16 oz Cream Cheese, softened
- 4oz Cream of Coconut
- 2 TSP. Rum Extract
- 2 packs of Coconut Crisp Cookies
- 12 oz Strawberries, sliced
- 12 oz Blueberries

1. Mix softened cream cheese, cream of coconut and rum extract with hand mixer.
2. Spread thin layer of mixture on platter, then place a few cookies on the mixture so it glues it to the platter. Then place a few slices of strawberries and blueberries on top of it and lightly press into the cream cheese mixture. Spread a thicker layer of cream cheese mixture on top of the berries and repeat.
3. Chill at least 4 – 6 hours in refrigerator before serving. Cast Iron Lamb Loin or Pork Chops with Herb and Brandy Sauce

MINT BERRY SALAD

- 1 oz fresh mint, chopped
- 4 oz sugar
- Juice of ½ a lemon
- 12 oz Strawberries
- 12 oz Blueberries
- 8 oz Raspberries
- 8 oz Blackberries
- 1-2 TBLS Honey

1. Place sugar and mint into bowl and mash with the back of a spoon or fork for a couple minutes.
2. Then squeeze ½ lemon in to bowl, add all of the berries with honey and toss gently until covered with sugar mixture.

