



HUGO SPRITZ

Made with Elderflower liquor, this delicious cocktail created in Northern Italy has gained popularity all throughout Europe and has hints of grapefruit, lemon, pear and jasmine complimented by mint and lime.

Ingredients

- 1-ounce Elderflower liquor (St. Germain or St. Elder)
- 4-5 ounces Prosecco or sparkling wine
- 1-ounce **chilled sparkling water (San Pellegrino)**
- 1 lime slice
- 3-4 mint leaves
- **ice cubes**

Instructions

1. Fill wine glass with ice. Muddle mint leaves in your palms to draw out the natural oils for greater flavor and aroma. Rub one mint leaf around rim of glass (optional). Add remaining mint leaves and lime to glass.
2. Add elderflower liquor, prosecco and sparkling water; gently stir.



CHICKEN MARSALA

Ingredients

- 8 boneless, skinless chicken breasts
- 1 tablespoon salt
- 1 teaspoon fresh ground black pepper
- Red pepper flakes to taste
- ½ cup flour
- 1 large sweet onion, chopped
- 3 tablespoons of olive oil, plus more if needed
- 3 tablespoons butter
- 24-ounces baby portabella or crimini mushrooms, cleaned and sliced
- 4 cloves garlic, minced
- 1 cup dry Marsala wine (recommended brand: Florio)
- 1 cup chicken stock
- 3 tablespoons heavy cream
- 1 teaspoon fresh oregano

Instructions

1. Clean the chicken breast and remove the tender from the underside of each piece of chicken. Slice the breast in half, lengthwise.
2. Place the chicken between two large ziplock bags on a cutting board and pound with a heavy mallet or cast-iron pan, to get the cutlets as even as possible, about ½-inch thick.
3. Sprinkle both sides of each chicken with salt and pepper. Coat both sides with flour and shake of excess.
4. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large sauté pan or skillet over medium-high heat. Add flour-coated chicken cutlets and tenders into pan and sauté until light golden brown, about 3-4 minutes per side. Do not overcrowd the pan; cook chicken in batches if needed. Set aside cooked chicken on a platter and keep warm.
5. Add 1 tablespoon olive oil and 1 tablespoon butter to same skillet over medium-high heat. Add mushrooms, salt, pepper, and red pepper flakes to taste. Cook until mushrooms are slightly brown and caramelized. Set the mushrooms aside.
6. Add 1 tablespoon olive oil and 1 tablespoon butter to same skillet over medium-high heat. Add onions, garlic, and fresh oregano; cook until onions start to caramelize, about 5-7 minutes. Add mushrooms back into the pan. Taste for seasoning and add more salt or pepper if desired.
7. Add the Marsala wine and chicken broth scraping any browned bits from the skillet; bring to a boil. Simmer for 10-12 minutes or until the sauce reduces and thickens.
8. Place cooked chicken back into the pan; let simmer over medium-high heat for another 5-10 minutes.
9. Add cream and heat through. Sprinkle with fresh oregano and serve immediately (over pasta if desired).



ITALIAN FARRO SALAD

Ingredients

Salad:

- 4 cups water, plus 2 cups water for soaking (optional: chicken broth or apple cider)
- 500 grams of Farro
- 4 bay leaves
- ½ medium red onion, finely chopped
- 1 yellow pepper, chopped
- ½ red pepper, chopped
- 1 cucumber, seeded and chopped
- 4 stalks of celery, chopped
- 1 cup baby arugula or spinach

Dressing:

- 1 teaspoon salt
- 1 teaspoon pepper
- Pinch of red pepper flakes (optional)
- 2 teaspoons sugar (optional)
- 1 cup Extra Virgin Olive Oil
- ½ cup white balsamic vinegar

Instructions

1. Soak Farro in 2 cups water for 1 hour; then rinse.
2. Boil Farro in 4 cups salted water (or chicken broth or apple cider) and bay leaves until tender; approximately 30-40 minutes.
3. Drain and let cool.
4. Add all ingredients for salad into a large bowl.
5. Combine all ingredients for dressing into a small bowl. Pour over Farro salad and toss.
6. Serve immediately or let marinate overnight in the refrigerator.