

Resort Report

August 2022

Happy August St. Moritz Residents!

The state of California is experiencing an extreme drought and is enforcing stricter rules for the next 12 months. We ask that residents do not use water to clean off their patios/balconies but use a broom instead. We have drained our decorative fountain located at the main pool. Car washing is still prohibited on property per local city ordinance.

Do you enjoy painting in a fun environment with libations? Then check out Pinot's Palette, located across the street in town center. St. Moritz residents can receive 20% by using the code at the website listed below:

Code: STMORITZ20

Website: <https://pinotpalette.com/alisoviejo/events?type=instudio>

We wish you all a happy and healthy August

Very Berry Cheesecake Salad

Ingredients:

- 1 (8 ounces) cream cheese softened
- 1/2 cup sugar
- 8 ounces cool whip thawed*
- 6 cups berries I used:
- 3 cups strawberries sliced
- 1 cup blackberries
- 1 cup blueberries
- 1 cup raspberries



Directions:

1. In a large bowl, beat together cream cheese and sugar until smooth and creamy. Fold in the thawed cool whip.
2. Add strawberries, blueberries, blackberries, blueberries, and raspberries. Fold carefully into the cream cheese mixture. Serve immediately
5. Fill mason jars with ice cubes and top them off with the lemonade.

Air Fryer Banana Split

Ingredients:

- 1 large banana ripe
- peanut butter or other preferred nut or seed butter
- chocolate chips
- other optional toppings such as maraschino cherries, ice cream, marshmallows, or sprinkles



Instructions:

1. While still in the peel, cut the banana lengthwise almost all the way through, but not fully. You want the banana to remain in one piece.
2. Add desired amount of peanut butter and chocolate chips into the split of the banana and press closed as best as you can without squeezing out all the insides.
3. Cook in your air fryer at 400°F for 6 minutes. The banana will caramelize, and the peanut butter and chocolate will melt together.
4. Top with optional desired ingredients and enjoy.

Candied Frozen Grapes

Ingredients:

- 1 0.6 oz sugar free jello (Any Flavor)
- 2 cups grapes



Directions:

1. In a bowl combine grapes and sugar free jello packets
2. Mix

French Dip Tortilla Roll Ups

Ingredients:

- 4 (12-inch) flour tortillas
- 4 slices Provolone cheese (about 5 ounces)
- 1/2 lb deli sliced roast beef
- 3/4 cup French fried onions
- 1 tablespoon olive oil
- 1 can (10.5 oz) beef consommé
- 3/4 cup water
- 1 teaspoon Worcestershire sauce
- 1 teaspoon soy sauce
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder



Directions:

1. Preheat the oven to 425°F.
2. Lay the 4 tortillas on a counter or work surface. Tear the provolone up into smaller pieces and distribute evenly over each of the 4 tortillas. Place the deli roast beef evenly over the cheese, then sprinkle the French-fried onions over the roast beef.
3. Working with one tortilla at a time, fold the sides of the tortillas in, then tightly roll the tortilla into a roll. Brush a little bit of the olive oil on the edge of the tortilla to help it stick closed, and place seam side down on a baking sheet. Repeat with the remaining tortillas.
4. Brush the remaining olive oil over the tops of the roll ups.
5. Bake in the preheated oven until the roll ups are browned, about 10 minutes.
6. While the roll ups are baking, combine the beef consommé, water, Worcestershire sauce, soy sauce, onion powder and garlic in a medium saucepan over medium heat. Cook until warmed through.
7. To serve, cut the roll ups in half and serve with the warm sauce for dipping.