

# Resort Report

December 2022

Happy December 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>

## *Eggplant Pizza*

### Ingredients:

- 1 large (or 2 medium) eggplants
- 1/3 cup olive oil
- Salt and freshly ground black pepper
- 1 1/4 cups marinara sauce (store-bought or homemade)
- 1 1/2 cups shredded mozzarella cheese
- 2 cups cherry tomatoes, halved



### Directions:

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.
2. Cut the ends off the eggplant(s) and then cut into 3/4-inch-thick slices. Arrange the slices on the prepared baking sheets and brush both sides of each slice with olive oil. Season with salt and pepper.
3. Roast the eggplant slices until nearly tender, 10 to 12 minutes.
4. Remove the trays from the oven and spread 2 tablespoons marinara sauce on top of each piece. Top generously with mozzarella and arrange 3 to 5 cherry tomato pieces on top of each.
5. Return the pizzas to the oven and roast until the cheese is melted and the tomatoes are blistered, 5 to 7 minutes more.
6. Serve the pizzas hot, garnished with basil.



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## Crispy Peanut Butter

### Ingredients:

- 2 cups creamy peanut butter
- 1/2 cup butter, softened
- 3-3/4 cups confectioners' sugar
- 3 cups crisp rice cereal
- 4 cups semisweet chocolate chips
- 1/4 cup plus 1 teaspoon shortening, divided
- 1/3 cup white baking chips



### Directions:

1. In a large bowl, beat peanut butter and butter until blended; gradually beat in confectioners' sugar until smooth. Stir in cereal. Shape into 1-in. balls. Refrigerate until chilled.
2. In a microwave, melt chocolate chips and 1/4 cup shortening; stir until smooth. Dip balls into chocolate; allow excess to drip off. Place on a waxed paper-lined pan. Let stand until set.
3. In a microwave, melt white baking chips and remaining shortening. Stir until smooth. Drizzle over candies. Refrigerate until set.

## Apple Cobbler

### Ingredients:

- 1 can Pillsbury cinnamon rolls
- 21 ounce apple pie filling
- 1/2 teaspoon ground cinnamon optional



### Directions:

1. Preheat oven to 375F. Grease a 2-quart baking dish with non-stick cooking spray. Cut each cinnamon roll into 4 bite-sized pieces. In a mixing bowl, stir together the cut cinnamon rolls with the apple pie filling and ground cinnamon. Pour into the prepared baking dish. Bake the cobbler at 375F for 20-25 minutes until the top is golden brown and the rolls are cooked through. Remove from the oven and spread the frosting from the cinnamon roll package over the top. Serve warm.

## Skillet Gnocchi with Sausage

### Ingredients:

- 1 pound store-bought gnocchi
- 2 tablespoons unsalted butter
- 1 sweet onion, sliced
- 2 garlic cloves, minced
- 1 pound cooked Italian sausage, sliced
- 1 bunch broccoli rabe, cut into bite-size pieces
- 1/2 cup chicken broth
- Salt and freshly ground black pepper
- 1/2 teaspoon red-pepper flakes (optional)
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley



### Directions:

1. Bring a large pot of salted water to a boil. Add the gnocchi and cook until the pasta floats to the surface, 4 to 5 minutes. Drain the gnocchi
2. In a large skillet, melt the butter over medium heat. Add the onion and sauté until translucent, 4 to 5 minutes. Add the garlic and sauté until fragrant, 1 minute more.
3. Add the sausage and cook until it begins to brown, 3 to 4 minutes. Add the broccoli rabe and chicken broth, and bring to a simmer.
4. Continue to cook, tossing frequently, until the broccoli rabe is wilted and tender, about 5 minutes. Season with salt, pepper and red-pepper flakes (if desired).