

# Resort Report

July 2022

Happy July 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 July!

## *Raspberry Lemonade Recipe*

### Ingredients:

- 2 cups fresh lemon juice (from about 15 lemons)
- 1 1/2 cups sugar
- 1/2 10-ounce bag frozen raspberries

### Directions:

1. Put the lemon juice in a pitcher.
2. Mix the sugar and 1 1/2 cups water to make a syrup, stirring well until the sugar dissolves.
3. Add the sugar syrup to the lemon juice and top with 4 cups water.
4. Taste to make sure it's sweet enough for you, then add the raspberries. (Keep in mind that the raspberries are tart, so be sure to sweeten enough!) Stir the lemonade, then chill in the fridge.





*Apricot Ice Cream Soda Recipe*

Ingredients:

- 2 cans (15 ounces each) apricot halves, drained
- 2/3 cup sugar
- 2 tablespoons lemon juice
- 1 cup heavy whipping cream, whipped
- 2 cups chilled ginger ale

Directions:

1. Press apricots through a fine-mesh strainer into a bowl
2. Discard skins and pulp
3. Stir sugar and lemon juice into apricot puree
4. Gently fold in whipped cream
5. Transfer to an 8-in. square dish.
6. Freeze until firm, about 6 hours or overnight.
7. Divide ice cream among 4 glasses: top with ginger ale
8. Serve immediately.



*Tomato Eggplant Tartines Recipe*

Ingredients:

- 8 thick slices rustic Italian bread
- 1 lg. clove garlic, peeled
- 4 tbsp. extra-virgin olive oil, divided
- 3 sm. eggplants, thinly sliced
- Kosher salt
- 1 c. shredded mozzarella (about 4 oz.)
- 4 sm. tomatoes, thinly sliced
- 1/4 c. Grated Parmesan
- Basil, for garnish

Directions:

1. Heat grill to medium
2. Grill rustic Italian bread 5 minutes, or until well toasted, turning once.
3. Transfer to large platter
4. Rub bread lightly with garlic; drizzle with 2 tablespoons olive oil.
5. Toss eggplants with remaining olive oil; sprinkle with salt.
6. Grill 5 minutes; turn slices over and top with mozzarella.
7. Grill 5 minutes or until cheese melts.
8. Top bread with tomatoes and salt.
9. Layer with eggplant. Sprinkle with Parmesan. Garnish with basil.



*Marinated Melon with Mint and Lime Recipe*

Ingredients:

- 1/2 c. pure honey
- 2 mint sprigs, plus 2 tablespoons chopped, for serving
- 2 c. watermelon balls
- 1 c. cantaloupe balls
- 1 tsp. lime zest

Directions:

1. Combine honey, mint sprigs, and 1/2 cup water in a small saucepan. Bring to a simmer; stir until honey is dissolved. Cool to room temperature; discard mint. Combine watermelon, cantaloupe, honey syrup, lime zest, and chopped mint in a bowl. Let stand 10 minutes. Serve



*Disney's Pineapple Dole Whip Recipe*

Ingredients:

- 2 large cups frozen pineapple chunks
- 1 cup vanilla ice cream
- 1/2 cup pineapple juice

Directions:

1. Blend all the ingredients in a good quality blender or food processor, starting on low and slowly increasing the speed (start with just half of the pineapple juice and add more as you need it). Enjoy immediately! You can also store it in the freezer for later, but let it thaw on the counter for 20 minutes before eating.

