

Resort Report

March 2021



Easy Homemade Churros

Prep: 15 Minutes Cook: 30 Minutes
Serves: 26 to 28 Churros

1 tablespoon ground cinnamon
1/2 cup sugar
1/2 cup milk
6 tablespoons unsalted butter
1 teaspoon salt
1 cup all-purpose flour
3 large eggs
Vegetable oil for frying

Fit piping bag with star tip. Whisk cinnamon, 1/2 cup sugar in a medium bowl; set aside.

Bring milk, butter, salt, 1 tablespoon sugar, and 1/2 cup water to a simmer in a saucepan over medium-high heat. Using a wooden spoon, add in flour quickly and mix fast using the back of the wooden spoon for about 30 seconds until it's a dough. Let cool slightly for about 5 to 7 minutes. Add eggs to dough, one at a time. Spoon dough into prepared piping bag.

Using a deep-fry thermometer bring oil to 350 degrees F. Pipe out about 4 to 5 inches of dough and cut off with a knife quickly. Fry up to three as seen above. Cook for 2 minutes each side until lightly golden brown. Remove to bowl with sugar, organic sugar, and cinnamon. Toss and place on cooling rack.

Serve warm. Can also be paired with caramel sauce, chocolate sauce, or a raspberry sauce.



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Fresh Grapefruit Juice Smoothie

Ingredients:

- 1 1/3 cups fresh red grapefruit juice
- 8 large strawberries
- 2 medium bananas, sliced
- 1 (8 ounce) container strawberry-banana yogurt
- 2 tablespoons honey
- 1 cup crushed ice

Instructions:

Place the grapefruit juice, strawberries, bananas, yogurt, honey, and ice into a blender. Cover, and blend until smooth.



Baked Oatmeal Breakfast Bars

Ingredients:

- 2 cups old-fashioned rolled oats
- 1/3 cup packed brown sugar
- 1 tablespoon white sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup milk
- 2 eggs
- 2 tablespoons canola oil
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan.
2. Combine oats, brown sugar, white sugar, baking powder, salt, and cinnamon together in a bowl. Whisk milk, eggs, canola oil, and vanilla extract together in a separate bowl. Stir egg mixture into oats mixture until well combined; set aside until flavors blend, about 20 minutes. Spread oats mixture into prepared square pan.
3. Bake in the preheated oven until edges are golden brown, about 30 minutes.



Taco Soup



Ingredients

- 2 pounds ground beef
- 1 envelope taco seasoning
- 1-1/2 cups water
- 1 can (16 ounces) mild chili beans, undrained
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 1 can (15 ounces) pinto beans, rinsed and drained
- 1 can (14-1/2 ounces) stewed tomatoes
- 1 can (10 ounces) diced tomato with green chiles
- 1 can (4 ounces) chopped green chiles, optional
- 1 envelope ranch salad dressing mix

Instructions:

- In a Dutch oven, cook beef over medium heat until no longer pink, breaking it into crumbles; drain. Add taco seasoning and mix well. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until heated through, stirring occasionally.