

# Resort Report

March 2022

*Happy March!*

Happy March 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 March!

## *Chocolate Dipped Oreos*

### Ingredients:

- Double Stuffed Oreo Cookies
- Green & White Melting Chocolate
- Green & White Sprinkles



### Directions:

- Melt chocolate in microwave safe bowl at 50% power for 30 seconds at a time until melted.
- Dip the Oreo halfway into the melted chocolate and lay on a sheet of parchment or wax paper.
- Lightly coat top of cookie with sprinkles while chocolate is still warm.
- Allow to set for 20 minutes, then serve.

*Lemon Garlic Butter Shrimp with Zucchini Noodles*

Ingredients:

- 1 pound (450g) raw medium shrimp, peeled and deveined
- 4 medium zucchini
- 1 tablespoon olive oil
- 4 tablespoons softened butter
- 4 garlic cloves, finely chopped
- 1 teaspoon Italian seasoning
- Pinch of red pepper flakes
- Juice of 1/2 fresh lemon
- 1/4 cup (60ml) chicken or vegetable stock (or white wine)
- Hot sauce of your choice, to taste (we used Sriracha)
- Salt and fresh cracked pepper, to taste
- 1/4 cup chopped fresh parsley, for garnish



Instructions:

1. Wash and trim the ends of the zucchini. Make the zucchini pasta using a spiralizer or julienne peeler and set it aside.
2. Heat 1 tablespoon oil and 2 tablespoons butter in a large skillet over medium-high heat. Add the shrimp in one layer and sprinkle with salt and pepper. Cook shrimp for one minute without stirring, so the bottom of the shrimps gets slightly browned.
3. Add the chopped garlic, Italian seasoning, and red pepper flakes, and then stir the shrimp for another minute or two to cook the shrimp on the other side. Transfer the grilled shrimp to a shallow plate.
4. In the same pan, add remaining butter, lemon juice, chicken or vegetable stock, and hot sauce to the pan. Bring the sauce to a simmer for 2-3 minutes, stirring regularly.
5. Stir in the zucchini noodles and cook until done, about 2 minutes, stirring regularly. Allow the sauce to reduce a bit if it's too watery. Add the grilled shrimp back to the pan and stir for another minute. Serve your shrimp and zucchini noodles immediately with lemon slices, extra parsley, and pepper. Enjoy!

*Chocolate Chip Mint Cookies*

Ingredients:

- 1 stick, 1/2 cup, butter, softened
- 1 cup white sugar
- 1 egg
- 1/2 cup sour cream
- 1/4 teaspoon peppermint extract
- green food coloring
- 2-1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1-1/4 cups mini chocolate chips, divided

Instructions:

1. Preheat oven to 375 and line a baking sheet with parchment paper. Set aside.
2. Add butter and sugar to a mixing bowl and beat well. Add egg and sour cream and beat well. Beat in peppermint oil and food coloring until combined well.
3. Mix dry ingredients together and add to mixer. Mix just until combined.
4. Use a tablespoon portion scoop to scoop batter onto prepared baking sheet. Top each cookie with a few additional chocolate chips and gently press them into the batter.
5. Bake for 8-10 minutes or until bottoms just begin to brown. Cool on cookie sheet for 2 minutes before removing and cooling completely on a cooling rack.



*Chocolate Dipped Banan Bites*



Ingredients:

- 2 bananas (sliced)
- 1/2 cup dark chocolate chips or baking pieces
- 1/4 teaspoon sea salt

Instructions:

- Line a baking sheet with parchment paper and set aside.
- Melt chocolate chips over a double boiler until smooth and creamy; remove from heat.
- Using a spoon, carefully dip each banana slice in the chocolate and rotate until evenly coated. Place on the prepared baking sheet
- Freeze until firm, a minimum of two hours. Serve chilled or store in an air-tight container in the freezer for up to one month.