

1. Flag cookies – (Tip - use wooden lollipop sticks to hold up the flag)

Prep:

Store bought sugar cookie dough
Wooden Lollipop sticks
Corn Syrup
Blue Sprinkles
Red Sprinkles
White Sprinkles

Shape the cookies in the rectangular shapes. Wrap the narrow end around the wooden stick that will be holding the flag and press the dough together. Bake as directed on the cookie dough package.

Once the cookies are baked and are at a room temperature, use Post-its to shape the flag sections. Brush corn syrup over a section at a time and sprinkle.

2. Fireworks Sorbet – (Tip – sprinkle pop rocks on the sorbet before serving. CAUTION: Make sure you sprinkle the pop rocks in front of your guests at their consent.)

Prep:

Frozen strawberries
Pop rocks
Sugar

Blend frozen strawberries with sugar in the blender. Scoop the sorbet into martini glasses. Sprinkle with blue pop rocks in front of your guests, so that they know what to expect.

3. All-American berry Tarts – (Tip – use hot apricot jelly to brush over berries)

Prep:

Fresh strawberries, blueberries, blackberries and raspberries
Pastry Cream
Baked Fruit Tarts
Apricot Jelly

Add water to the apricot jelly and heat in a pan on the stove at low heat until jelly is melted

Spread the pastry cream over the tarts and arrange the berries. Brush the melted jelly mixture over the berries and the sprinkle with powder sugar

4. Mashed Potato Cigars – (Tip -- add gorgonzola cheese and chives to mashed potatoes)

Prep: Spring Roll Paper (keep covered with moist towel)
3 oz. Gorgonzola cheese
1 lb of Mashed potatoes
2 egg yolks
2 oz. Butter
1/4 tsp. Salt, pepper, chopped chives
2 cups Egg Wash

Cut Spring Roll Paper in rectangles

Brush egg wash over one side of the spring roll paper and place a thin strip of mashed potato mixture.

Roll in to a cigar shape like a burrito, making sure the ends are tucked in.

Deep-fry the cigars until golden. Take out and drain on paper towel.

5. Pizza Buffet (Tip -- use English muffins for individual pizzas. Create a buffet with toppings for guests to make their own)

Prep: Shredded Mozzarella Cheese
1 pack of English Muffins
4 oz. Pepperoni Julienne
6 oz. Italian sausage, cooked and thinly sliced
3 cups diced veggies (Red, green and yellow peppers and an onion)
Pizza Sauce

Pre-toast the muffins before spreading the pizza sauce

Add your favorite toppings, sprinkle the cheese and bake in the oven at 400 degrees until cheese is melted and golden brown.

6. Macaroni and cheese (Tip -- add Maryland crab, to create a local twist for this American favorite)

Prep: 20 oz. cooked macaroni
1 ½ cups sautéed onion diced
8 oz. cheese wiz
1 can or 8 oz cream of mushroom soup
10 oz. Maryland crabmeat
½ cup of chopped parsley
2 cups Sundried tomato crust topping (sundried tomatoes and breadcrumbs)

Mix first five ingredients, place in a gratin dish, and then top with the sundried tomato crust topping.

Bake until the crust is golden brown at 300 degrees for 25 minutes.

7. Shrimp and grits (Tip -- use instant grits, but add bacon and sausage reduction for the flavor)

Prep:

- 5 slices of raw bacon diced
- 3 cut scallions
- 3 cooked breakfast sausage diced
- Raw shrimp, with tail on 21: 25 count
- 4 oz. butter
- 1 medium white onion oiled
- 4 gloves of garlic chopped
- ½ - 2 red and green peppers diced
- 1 tsp. thyme
- 2 bay leafs
- 1 quart shrimp stock
- 1tsp. chives cut
- ½ tsp. Salt, pepper, and cajun seasoning

Fry bacon in ½ of the butter, until golden brown

Take bacon out, and add onions, garlic to the butter. Sauté for a few minutes

Add green and red peppers, thyme, Bay leaf, breakfast sausage and raw shrimp and continue to sauté.

When shrimp is cooked to medium-rare, take shrimp out.

Add shrimp stock, bring to a boil, and mix in instant grits. Cook for 7 minutes.

Put half of the shrimp back and add salt, pepper, Cajun spices, scallions, cooked half of the bacon and butter. Sauté for a few minutes until shrimp is fully cooked. Do not overcook.

Garnish with the remaining shrimp, crispy bacon, cut chives and shredded cheddar cheese.

Serve hot in a French oval Baking Dish.

Place on a under liner and garnish with fresh herbs.