

PROJECTS

CINNAMON CHOCOLATE CHIP COOKIES

- 1 CUP PAKED BROWN SUGAR
- 1 CUP WHITE SUGAR
- 1 CUP UNSALTED BUTTER, SOFTENED
- 2 TSP PURE VANILLA EXTRACT
- 2 LARGE EGGS
- 3 CUPS ALL-PURPOSE FLOUR
- 1 TSP GROUND CINNAMON
- 1 TSP BAKING SODA
- 1/2 TSP SEA SALT
- 2 CUPS SEMI-SWEET CHOCOLATE CHIPS

PREHEAT OVEN TO 350°. CREAM TOGETHER BUTTER AND SUGAR. ADD EGGS AND VANILLA. MIX FLOUR, BAKING SODA, SALT AND CINNAMON IN A SEPARATE BOWL AND SLOWLY ADD TO BUTTER MIXTURE. MIX IN CHOCOLATE CHIPS.

PLACE IN LARGE TUBS ON UNGREASED COOKIE SHEETS. BAKE FOR 10 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN.



BLACKBERRY MINT SPRITZERS

- 1 CUP BLACKBERRIES
- 1/2 CUP SUGAR
- 1/4 CUP LIME JUICE
- 2 Tbsp FRESH MINT, CHOPPED
- 4 CUPS SPARKLING WATER

IN A SMALL BOWL USING A POTATO MESH, WASH BLACKBERRIES. STIR IN SUGAR, LIME JUICE, AND MINT UNTIL THOROUGHLY MIXED.

SPREAD THE MIXTURE EVENLY BETWEEN 4 GLASSES. TOP WITH ICE, THEN SLOWLY POUR IN SPARKLING WATER TO REVEAL LAYERED EFFECT. STIR BEFORE DRINKING.



HONEY GINGER GLAZED SALMON

- 1 POUND FRESH SALMON
- 4 Tbsp HONEY
- 4 Tbsp LOW-SODIUM SOY SAUCE
- 2 Tbsp FRESH GINGER, MINCED
- 1/2 tsp WASABI POWDER
- 1 tsp WHITE SESAME SEEDS
- 1 tsp BLACK SESAME SEEDS

IN A SKILLET BRUSHED WITH OLIVE OIL, COOK THE SALMON FILLETS OVER MEDIUM HEAT.

WHILE THE SALMON COOKS, WHISK TOGETHER ALL OF THE REMAINING INGREDIENTS.

BOUR THE GLAZE ON TOP OF EACH PIECE OF SALMON AND TURN FACE DOWN TO FINISH. REMOVE SALMON FROM SKILLET AND TURN HEAT UP TO HIGH, STIRRING THE GLAZE CONSTANTLY UNTIL THICKENED. POUR OR SPOON EVENLY OVER EACH PIECE OF SALMON.

SERVE OVER WHITE RICE AND ENJOY!



Our in-house artist, Rachel, loves to create unique and delicious recipes and with that came the creative idea of embroidering these wonderful recipes on some fun and funky tea towels. There are 10 recipes with 3 different hem variations. Hoop sizes are 6 x 10 or 8 x 12. These tea towels would make a great house warming gift for a newlywed or a perfect hostess gift for friends and neighbors.

Rachel's Recipes

10 delicious recipes and 3 different hem variations to decorate your tea towels.

Honey Ginger Glazed Salmon

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- 1 Pound Fresh Salmon
- 1 Tbsp Honey
- 1 Tbsp Low Sodium Soy Sauce
- 2 Tbsp Fresh Ginger, Minced
- 1/2 Tsp Vegetable Oil
- 1/2 Tsp White Sesame Seeds
- 1/2 Tsp Black Sesame Seeds

In a bucket brushed with olive oil, cook the salmon fillets over medium heat.

While the salmon cooks, wash together all of the remaining ingredients.

Put the glaze on top of each piece of salmon and turn fish over to finish. Remove salmon from skillet and turn heat up to high, spraying the glaze liberally until thickened. Pour or spoon evenly over each piece of salmon. Serve over white rice and enjoy!



Peanut Butter Pie

Peanut Butter Pie

- 2 cups crumbled graham cracker crumbs
- 1/2 cup unsalted butter, melted
- 3 cups creamy peanut butter
- 1 cup marshmallow cream
- 1 cup sugar
- 1/2 cup heavy cream
- 1/2 cup toffee chips
- 1 black salt-sweetener substitute chocolate

Preheat oven to 300°F. Mix crumbs, melt butter and graham cracker crumbs and press firmly into a 9-inch pie plate. Bake for 15 minutes. Cool completely.

In a large bowl, mix together peanut butter, marshmallow cream, and toffee chips. In a separate bowl, whip heavy cream, cream salt into peanut butter mixture.

Refrigerate and pour chocolate. In the refrigerator and drizzle over pie. Refrigerate for 3 hours. Serve with a dollop of whipped cream.



Black Bean & Corn Salsa

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- 1 cup black beans, rinsed and drained
- 2 cups canned corn, rinsed and drained
- 1 red bell pepper, seeded and diced
- 2 tomatoes, seeded and diced
- 1/2 cup jalapeno, minced
- 1 medium white onion, chopped
- 2 Tbsp fresh squeezed lime juice
- 1/2 tsp ground cumin
- 1/2 tsp sea salt

In a medium bowl, mix together all ingredients. Transfer to a serving dish and serve with tortilla chips or nacho. Alternatively, use as a filling or garnish for your entrees!



Hoop sizes are 6 x 10 or 8 x 12 for this project. This is a fun project and you really should try these simple but delicious recipes for yourself. We have already taste tested them here at Anita Goodesign. So, we are sure you will enjoy them!

Sun-Dried Tomato & Basil Pasta

Sun-Dried Tomato & Basil Pasta

- 1 package farfalle pasta
- 1/4 tsp sea salt
- 2 Tbsp extra virgin olive oil
- 1/4 cup roasted pine nuts
- 1/2 cup chopped garbanzo bean or chickpea
- 1/4 cup sun-dried tomatoes with olive oil, chopped
- 1 garlic clove, minced and quartered
- 2 Tbsp olive oil
- 2 Tbsp lemon juice
- 1/2 cup fresh basil, chopped

Cook pasta according to package instructions. Add sea salt to the water as it cooks to boil, once drained, drain, rinse, and mix in extra virgin olive oil. Set aside.

In a skillet over medium heat, sauté garlic clove until fragrant and softens. Pouring bowl with all other ingredients, except pasta and pepper, stir until well mixed. Add pasta and toss well. Cook 5-10 minutes. For 24 hours, some cooled and drizzled with fresh ground black pepper.



Fresh Guacamole

Fresh Guacamole

- 2 avocados, diced
- 1 medium tomato, seeded and diced
- 1 medium white onion, diced
- 1 jalapeno, seeds removed, diced
- 2 Tbsp fresh chopped cilantro
- 2 Tbsp fresh squeezed lime juice
- 1 tsp sea salt (or to taste)

Mix all ingredients together in a bowl. For creamier guacamole, pulse avocados with salt and lime juice in a blender or food processor before mixing with other ingredients.

Serve fresh with tortilla chips!



White Chocolate & Peppermint Fudge

White Chocolate and Peppermint Fudge

- 3 cups white sugar
- 1/2 cup 100% pure grade B maple syrup
- 1 cup whole milk
- 1/4 tsp sea salt
- 1 tsp vanilla extract
- 1/2 cup unsalted butter
- 1/2 tsp peppermint essential oil
- 1/2 cup crushed peppermint candy canes
- 1 cup white chocolate chips

Line an 8x8 square pan with parchment paper. Sprinkle half of your crushed candy canes evenly in the pan. Set aside.

In a medium saucepan, mix together first four ingredients. Place on stove and turn heat on high. Stir constantly until it comes to a boil. Stop stirring and pour to hot latte mugs, about 15-20 minutes. Remove from heat, stir in vanilla, set burner off and stir for 5 minutes.

In a large bowl, stir marshmallows and white chocolate chips until well melted. Stir in crushed candy canes. Pour into prepared pan and spread with remaining candy canes. Place in fridge to chill for at least 2 hours.




Chocolate Chip and Toffee Brownies

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- 1/2 cup unsweetened cocoa powder
- 1/2 cup unsalted butter, melted
- 1 cup white sugar
- 1/2 cup white sugar
- 1/2 tsp vanilla extract
- 1/2 cup all-purpose flour
- 1/4 tsp baking powder
- 1/4 tsp sea salt
- 1 cup semi-sweet chocolate chips
- 1 cup toffee bits

In a medium bowl, blend together first 5 ingredients. In a separate bowl, mix together next 3 ingredients. Slowly pour dry ingredients into chocolate mixture and blend well. Mix in chocolate chips and toffee bits.

Preheat oven to 300°F. Your brownies mix into an ungreased 9x9 glass baking dish. Place in oven for 25-30 minutes.



Chocolate Chip & Toffee Brownies


Cinnamon Chocolate Chip Cookies

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- 1 cup sticky packed brown sugar
- 1/2 cup white sugar
- 1/2 cup unsalted butter, softened
- 1/2 tsp pure vanilla extract
- 2 large eggs
- 2 cups all-purpose flour
- 1 tsp ground cinnamon
- 1 tsp baking soda
- 1/2 tsp sea salt
- 2 cups semi-sweet chocolate chips

Preheat oven to 300°F. Cream together butter and sugars. Add eggs and vanilla. Mix flour, baking soda, salt, and cinnamon in a separate bowl. Add sugar and to butter mixture. Mix in chocolate chips.

Place in large bowl on ungreased cookie sheet. Bake for 10 minutes or until edges are golden brown.



Cinnamon & Chocolate Chip Cookies

Classic Cosmopolitan


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- 2 oz. vodka
- 1 oz. triple sec
- 1 oz. lime juice
- 1/2 oz. cranberry juice

In a cocktail shaker with ice, shake all ingredients vigorously. Strain into a martini glass.

Garnish each glass with a lime wedge.

Serves two.



Classic Cosmopolitan

Blackberry & Mint Spritzers

Blackberry Mint Spritzers

- 1 cup blackberries
- 1/2 cup sugar
- 1/2 cup lime juice
- 2 Tbsp fresh mint, crushed
- 4 cups sparkling water

In a small bowl, crush 8 berries in sugar. Wash blackberries, stem in sugar, lime juice, and mint. Wash thoroughly. Blend.

Spread the mixture evenly between 4 glasses. Top with ice, then slowly pour in sparkling water to preserve layered effect. Stir before drinking.

