

Scamgrina



Ingredients

- Drink**
- 1 cup medium dry red wine
 - 1/4 cup maraschino cherry juice
 - 6 ice cubes
- Garnish**
- 10 saffron threads
 - 6 maraschino cherries
- Spices**
- 2 Tablespoons vodka
 - 10 juniper berries
 - 10 black peppercorns
 - 1/8 teaspoon (1 pod) black cardamom
 - R-WOL spice pouch
 - Tart cherry habanero to taste



Appetizer Of Destruction



Ingredients

- Shrimp**
- 16 shrimp
- Sauce**
- 1/4 cup + 1 Tablespoon Ketchup
 - 1/4 cup + 1 Tablespoon sriracha
 - 1 Tablespoon horseradish
 - 1 teaspoon lemon juice
 - 2 teaspoons soy sauce
 - Tart cherry habanero to taste



Scarlet Smash Burger



Ingredients

- Burger**
- 1/2 pound ground beef
 - 2 slices American cheese
 - Soybean or corn oil
- Vegetables**
- 1/4 cup butter
 - 4 cups yellow onion
 - 2 cups mushrooms
 - 1/4 cup tart cherry juice
 - 2 teaspoons pureed garlic
 - 1/2 teaspoon black pepper
 - 2 teaspoons salt
 - Tart cherry habanero to taste
- Toppings**
- 2 lettuce leaves
 - 2 Tablespoons blue cheese
 - 2 Tablespoons mayonnaise
 - 2 fried eggs
 - 2 buns



Cherry Vendetta



Ingredients

- Crust**
- 1/4 cup (2 large squares) graham cracker crumbs
 - 1 Tablespoon butter
- Cream**
- 1/2 cup whipped topping
 - 1/8 cup cream cheese
 - 1 Tablespoon powdered sugar
- Topping**
- 1/2 cup cherry pie filling
 - 10 juniper berries
 - 1/16 teaspoon (1 pinch) black pepper
 - Tart cherry habanero to taste



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Instructions

Shrimp

1. If frozen, defrost shrimp in cold water
2. Fill a sauce pot with enough water to fully cover shrimp and heat to a rolling boil
3. Add shrimp and boil for 3 minutes until shrimp are opaque and internal temperature is 145° F

Sauce

1. Whisk together all sauce ingredients until fully combined
2. Pour sauce into serving bowl and serve with shrimp hanging around the edge of the bowl



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Instructions

Spices

1. Crack whole spices with a mortar and pestle or with the back of a spoon
2. Add cracked spices to spice pouch
3. Steep spice pouch in vodka for at least 10 minutes

Garnish

1. Sprinkle saffron threads on top of each drink
2. Serve with 3 cherries on a skewer standing upright in the glass



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Drink

1. Remove spice pouch from vodka and discard
2. Add all drink ingredients and vodka to a cocktail shaker
3. Shake aggressively!
3. Divide into 2 glasses

Instructions

Crust

1. Melt butter, then mix with graham cracker crumbs
2. Press firmly into small baking dish or springform pan
3. Bake at 350° F for 10 minutes
4. Remove and fully cool

Cream

1. Mix cream cheese and powdered sugar until smooth
2. Add whipped cream and stir until fully combined
3. Spread cream on crust

Vegetables

1. Sauté onions, mushrooms, and pureed garlic in a large sauté pan until tender
2. Add remaining vegetables ingredients, cover pan with a lid and remove from heat

Burgers

1. Form beef into 4 disks that are as thin as possible, handling the beef as little as possible
2. Heat enough oil to coat a frying pan on medium-high until a drop of water sizzles
3. Add 2 ground beef disks and cook for 30 seconds, while flattening with a press or heavy-duty spatula
4. Flip one disk, add a cheese slice, top with the second disk, cooked side down, and cook 30 seconds



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Instructions

5. Flip the burger and smash while cooking for 30 seconds and internal temperature is 165° F

Assembly

1. Fry eggs to taste
2. Spread blue cheese on both bottom buns and mayonnaise on both top buns
3. Layer lettuce, smash burger, and egg on bottom bun
4. Serve with plenty of napkins!



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