

SIMPLY
GLUTEN FREE



Celebrating Mom



Contents

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This book is organized into a convenient resource which contains recipes and articles from Simply Gluten Free magazine as well as Carol Kicinski's website.

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Celebrating Mom

I have always believed that the best way to show someone you love them is to cook for them. Cooking for someone takes some thought, effort, and care – and after all, isn't that what showing love is all about?

This Mother's Day, why not show some love to the moms in your life and cook for them? It's a wonderful way to celebrate!

I didn't have a lot of time to spend with my mom, she passed away when I was just fourteen, but in those few short years she taught me valuable lessons for life. My children never met my mom but by passing on the lessons she taught me, they will forever have a connection with her.

It was from my mother I learned that the details matter; the details are what take something from good to great. Taking time for the details shows you care. It was also from my mom that I inherited a sense of wanderlust, adventure, and a willingness to try almost anything – especially when it came to food. She always had a rule to take 3 bites before deciding you don't like something: the first bite is to get rid of the fear and skepticism of trying something you think you won't like, the second bite is to get rid of any remaining squeamish feelings you may have, and the third is to finally get a chance to really taste the food.

Luckily, you won't be squeamish about the recipes in this book and you certainly won't have to *force* 3 bites – I'm sure you'll gladly scarf down the entire dish!

So this Mother's Day, focus on the details and give mom a new meal to try. With brunch, dinner, drinks and desserts, you have all you need to mix and match for a fabulous day filled with delicious food!

Enjoy!

xo,

Carol

Carol Kicinski
Editor-in-Chief
Simply Gluten Free magazine





brunch

Brunch is the epitome of Mother's Day, in my opinion. There's nothing quite like a sunny day, mid-morning, sipping cocktails and dining on light and fresh foods. The following recipes will delight mom this Mother's Day. And be sure to check out page 40 for some fantastic drinks to accompany these dishes.



Fig, Goat Cheese & Prosciutto Frittata

Ingredients

- 8 large eggs
- 1 cup heavy cream
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons fresh thyme leaves
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- ¾ pound fresh figs, quartered
- 4 ounces prosciutto, chopped
- 4 ounces soft goat cheese, crumbled

Directions

Preheat oven to 400°F.

Whisk together the eggs, cream, salt, pepper and about half the thyme leaves. Heat a 10-inch skillet over medium heat. Add the olive oil and butter and heat until the oil is hot and the butter is melted. Pour the egg mixture into the pan. Cook for 3-4 minutes or until the edges of the frittata start to firm up. Place the figs, prosciutto, goat cheese and remaining thyme leaves on top of the frittata. Place in the oven and bake until the frittata is set. Check the center to make sure the frittata is cooked through.

Serve warm.

Serves 4-6

Almond Apricot Muffins

Ingredients

Gluten-free non-stick cooking spray
3 cups blanched almond flour, plus more for preparing the pan
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon kosher or fine sea salt
2 large eggs
 $\frac{1}{2}$ cup honey
2 teaspoons pure vanilla extract
1 heaping cup unsweetened applesauce
 $\frac{3}{4}$ cup dried apricots, chopped
2 tablespoons sliced almonds

Directions

Preheat oven to 350°F. Spray a standard muffin tin with cooking spray and sprinkle a little almond flour into each cup. Shake the pan to coat the cups with almond flour. Tap out any excess flour.

In a large mixing bowl, whisk together the almond flour, baking soda, and salt.

In a medium mixing bowl, whisk together the eggs, honey, vanilla, and applesauce. Stir the applesauce mixture into the flour mixture. Fold in the apricots. Divide the batter evenly among the prepared muffin tins. Sprinkle the almond slices on top of the muffins.

Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean and the muffins are browned. Let cool in the pan for 15 minutes before serving.

Makes 12





Croque Monsieur Bread Pudding

Ingredients

- 1 loaf gluten-free bread, cut into 1-inch cubes
- 1 tablespoon unsalted butter, at room temperature
- 6 large eggs
- 2 egg yolks
- 4 cups half-and-half
- 1 tablespoon Dijon mustard
- 1½ teaspoons kosher or fine sea salt
- ¾ teaspoon freshly ground black pepper
- ¼ teaspoon freshly grated nutmeg
- 1 pound baked ham, diced
- 2 cups grated Gruyere cheese, use divided
- 1 cup grated Parmesan cheese
- 2 tablespoons minced fresh chives, optional garnish

Directions

Preheat oven to 350°F.

Place the bread on a baking sheet and cook, stirring once or twice, for 10-15 minutes or until the bread is lightly toasted. Let cool. Leave the oven on.

Grease a 9- by 12-inch (or similar) casserole dish generously with the softened butter.

Whisk the eggs and egg yolks with the half-and-half, mustard, salt, pepper, and nutmeg.

Combine the bread with the ham and 1½ cups Gruyere cheese and spread evenly into the prepared casserole dish. Pour the egg mixture over the top, and gently press the bread down so that all the liquid covers the bread. Let sit for 15 minutes. Bake for 45 minutes or until the custard looks set.

Turn on the broiler. Combine the remaining ½ cup Gruyere cheese with the Parmesan cheese and sprinkle over the top. Broil for 1-2 minutes or until the cheeses melt. Let cool a few minutes before serving. Top with chives, if desired. Serve warm.

Serves 8-10



Smoked Salmon Deviled Eggs

Ingredients

12 hard-boiled eggs
6 tablespoons sour cream or dairy-free sour cream
3 tablespoons mayonnaise
3 ounces cream cheese or dairy-free cream cheese, at room temperature
1½ tablespoons fresh lemon juice
3 tablespoons minced chives
3 tablespoons minced fresh dill, plus sprigs for garnish
1½ teaspoons kosher or fine sea salt
¾ teaspoon freshly ground black pepper
3 ounces smoked salmon or lox

Directions

Peel the eggs and cut in half lengthwise. Remove the yolks carefully and place in a mixing bowl. Smash the yolks with a fork. Add the sour cream, mayonnaise, cream cheese, lemon juice, chives, minced dill, salt, and pepper. Mix well.

Place egg whites on a serving platter. Spoon or pipe the yolk mixture into the egg whites. Cut the salmon into thin strips and lay on top of the yolk mixture. Garnish with sprigs of fresh dill. Cover with plastic wrap and refrigerate until ready to serve. (Can be made up to 1 day ahead.)

Makes 24

Honey Almond Pancakes

Ingredients

2 cups finely ground blanched almond flour
3 large eggs
 $\frac{3}{4}$ cup water
2 tablespoons honey
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon kosher or fine sea salt
Grapeseed or vegetable oil, for cooking

Directions

Preheat the oven to 200°F.

In a large mixing bowl, whisk together the almond flour, eggs, water, honey, baking soda, and salt. Heat a skillet or griddle over medium-low heat until a drop of water sprinkled on the pan sizzles immediately. Brush the pan with oil and let heat for a few seconds.

Ladle a scant $\frac{1}{4}$ cup of pancake batter onto the pan for each pancake. Cook until the bottoms are golden brown and the edges appear dry, about 5 minutes. Gently flip and cook for another $1\frac{1}{2}$ to 2 minutes or until the bottoms are browned and the pancakes feel firm to the touch. Keep the cooked pancakes warm in the oven while preparing the rest. Serve warm.

Makes 10-12





dinner

If cooking a simple, elegant dinner for mom is what you have in mind this Mother's Day, you'll love the recipes in this section. Though you can mix and match to your liking, each main dish is followed up with a side dish, to create these suggested menu options:

**Pork Chops au Poivre
with Oven Roasted Potatoes & Carrots**

**Pistachio Mint Crusted Lamb
with Pistachio Garlic Mint Quinoa Pilaf**

**Summer Garden Pasta
with Roasted Beet Salad with Cocoa Vinaigrette**

**Chili Peach Glazed Ham
with Cauliflower Gratin**

Pork Chops au Poivre

Ingredients

1 teaspoon kosher or fine sea salt
1 tablespoon coarsely ground black pepper
4 (4-ounce) boneless center-cut pork chops
1 tablespoon extra-virgin olive oil

3 tablespoons unsalted butter, divided use
2 medium shallots, minced
½ cup brandy
½ cup heavy cream

Directions

Combine the salt and pepper. Pat the mixture well on both sides of the pork chops. Heat the oil and 1 tablespoon butter in a large skillet over medium-high heat. Add the chops and cook until browned on both sides and cooked through, 2-3 minutes per side. Remove the chops from the skillet, place on a plate, and cover with foil to keep warm.

Pour out the fat from the skillet, return to the stove over medium heat, and add the remaining 2 tablespoons butter. Cook the shallots for 3 minutes. Add the brandy and cook until most of the liquid has evaporated. Add the cream and cook, stirring until the sauce is hot. Serve the chops with the sauce poured over top.

Serves 4



Oven Roasted Potatoes & Carrots

Ingredients

2 pounds small Yukon Gold potatoes, scrubbed
2 pounds large carrots, cut diagonally into 1-inch pieces
Zest and juice of 1 medium orange

3 tablespoons extra-virgin olive oil
2 tablespoons finely chopped fresh rosemary
1½ teaspoons kosher or fine sea salt
¾ teaspoon freshly ground black pepper

Directions

Preheat the oven to 400°F.

Place the potatoes and carrots in a roasting dish. Combine the orange zest and juice with the olive oil, rosemary, salt, and pepper. Pour over the potatoes and carrots and toss to coat. Roast for 35-40 minutes or until the potatoes and carrots are fork tender.

Serves 8





Pistachio Mint Crusted Lamb

Ingredients

2 racks of lamb (6-8 bones each), trimmed and frenched (have your butcher do this)
Kosher or fine sea salt
Freshly ground black pepper
3 tablespoons extra-virgin olive oil, divided use
½ cup shelled, roasted, and salted pistachios
3 cups fresh mint leaves, loosely packed
3 garlic cloves, minced
1 lemon, zested and juiced

Directions

Preheat the oven to 450°F.

Heat an oven-safe skillet or roasting pan large enough to hold both racks of lamb over medium-high heat. Season the lamb generously with salt and pepper on all sides. Add 1 tablespoon of the olive oil to the hot pan and sear the lamb on all sides for about 2 minutes per side. Let cool slightly.

Put the pistachios in a food processor and pulse a few times to grind them. Add the remaining 2 tablespoons of olive oil and the mint, garlic, lemon zest, and lemon juice. Process until it turns into a paste. Spread the paste on the meat side of the lamb, pressing down firmly. Place the racks back into the skillet or pan, bone side down, and roast for 20 minutes for medium-rare or 25 minutes for medium. Remove the lamb from the oven. Cover loosely with a piece of foil. Let rest for 10 minutes before cutting the lamb into chops using a thin, sharp knife.

Serves 6

Pistachio Garlic Mint Quinoa Pilaf

Ingredients

½ cup shelled, roasted, salted pistachios
2 tablespoons extra-virgin olive oil
1 shallot or ¼ small red onion, finely chopped
3 cloves garlic, minced

1½ cups pre-rinsed quinoa
2¼ cups water
1 teaspoon kosher or fine sea salt
1½ cups fresh mint leaves (loosely packed)

Directions

Heat a sauce pot or deep skillet with a lid over medium heat, add the pistachios and toast for about 4 minutes or until fragrant. Put the nuts into the bowl of a food processor and let cool.

Return the pan to the heat, add the olive oil and the shallot or onion. Cook for about 3 minutes or until the shallot starts to soften. Add the garlic and quinoa and toast the quinoa for about 3 minutes – you want the quinoa to lightly toast but you do not want the garlic to brown. Add the water and salt, increase the heat to high and bring to a boil. Once the water starts to boil, cover the pan, reduce the heat to medium-low and simmer for about 15 minutes or until all the liquid has been absorbed and the quinoa is tender. Remove from the heat and let sit, covered, for 5 minutes.

Pulse the pistachios in the food processor until they are roughly chopped. Add the mint and pulse several times until the mint is finely chopped. Stir the mint and pistachios into the quinoa as you fluff it with a fork.

Serves 6



Summer Garden Pasta

Ingredients

20 basil leaves, plus more for serving
4 pints grape or cherry tomatoes, cut in half
1 large zucchini, chopped (about 2 cups)
2 yellow bell peppers, seeded and chopped
6 garlic cloves, minced
2 tablespoons nutritional yeast
1 teaspoon kosher or fine sea salt
½ teaspoon freshly ground black pepper
½ teaspoon red pepper flakes
½ cup extra-virgin olive oil
2 (9-ounce) packages gluten-free fettuccine

This recipe is not just gluten-free, but it's also vegan! And, if you use a grain-free pasta, such as Capello's, it will be suitable for those on a Paleo diet as well. And did I mention this is a no-cook sauce? That means the only part you'll be cooking is the pasta ... and that's easy-peasy!

Directions

Stack 20 basil leaves on top of one another, roll tightly (like a cigar), and slice thinly. Place the basil in a large mixing bowl with the tomatoes, zucchini, bell pepper, garlic, nutritional yeast, salt, black pepper, and red pepper flakes. Add the olive oil and stir well. Cover with plastic wrap and let sit at room temperature for at least 1 hour or up to 4 hours. You can also let it sit in the refrigerator for up to 12 hours. Let sit at room temperature while preparing the fettuccine.

Cook the fettuccine according to the package directions. Drain and add to the sauce. Toss to coat.

Serve with additional basil, if desired.

Serves 4-6



Roasted Beet Salad with Cocoa Vinaigrette

Ingredients

6 small beets
5 tablespoons extra-virgin olive oil
2½ tablespoons red wine vinegar
2 teaspoons unsweetened cocoa powder
1½ teaspoons honey
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
10 ounces baby salad greens

2 medium oranges, peeled and cut into sections
4 ounces crumbled goat cheese
½ cup roasted pistachios or chopped walnuts

Directions

Preheat the oven to 400°F.

Wash the beets and place them on a baking sheet. Cook until tender, 60-75 minutes. Let cool until cool enough to handle, then gently rub off the skins. Cut each beet into 6-8 pieces.

To make the vinaigrette, whisk together the olive oil, vinegar, cocoa powder, honey, salt, and pepper. Toss the salad greens in the vinaigrette and divide onto 6 salad plates.

Top the salad with the beets, oranges, goat cheese, and nuts. Serve immediately.

Serves 6



Chili Peach Glazed Ham

Ingredients

- 1 (6- to 7-pound) bone-in half spiral ham
- 1 cup good quality peach preserves
- 1 red chili pepper, seeded, deveined, and minced

Directions

Let the ham sit at room temperature for 30 minutes before baking. Preheat the oven to 325°F. Line a rimmed baking sheet with foil.

Unwrap the ham and discard the glaze mixture if included. Place the ham on the baking sheet, cover with foil, and bake for 10 minutes per pound.

While the ham is baking, make the glaze. In a small saucepan, combine the peach preserves with the minced chili pepper. Heat over low heat until the preserves are melted.

Twenty minutes before the ham is done, remove it from the oven, discard the foil, and brush with the glaze. Bake, uncovered, for the remaining 20 minutes. Serve warm or at room temperature.

Serves 8-10



Cauliflower Gratin

Ingredients

- Kosher or fine sea salt
- 1 large head of cauliflower (about 3 pounds) broken into florets
- 6 tablespoons unsalted butter, use divided, plus more for preparing the baking dish
- 2 tablespoons gluten-free all-purpose flour or sweet rice flour
- 2 cups whole milk
- ½ teaspoon freshly grated black pepper
- ¼ teaspoon freshly grated nutmeg
- 1 cup grated Gruyere cheese
- 1 cup grated Parmesan cheese, use divided
- 2 tablespoons extra-virgin olive oil
- ¾ cup gluten-free panko style bread crumbs

Directions

Preheat the oven to 375°F. Grease a 1½-quart baking dish with butter. Bring a pot of salted water to a boil. Add the cauliflower florets and cook until crisp-tender, about 5 minutes. Drain well.

In a large skillet over medium heat, melt 2 tablespoons of butter. Add the flour and cook, stirring, for 1 minute. Whisk in the milk, ¾ teaspoon salt, the pepper, and nutmeg. Cook, stirring frequently, until the sauce thickens, about 5 minutes. Add the Gruyere cheese and ½ cup Parmesan cheese and cook, stirring, until all the cheese melts.

Spoon a thin layer of the sauce into the prepared baking dish. Add the cauliflower in an even layer, and pour the rest of the sauce over top.

In a small skillet over medium heat, melt 2 tablespoons butter with 2 tablespoons olive oil. Add the bread crumbs and cook, stirring frequently, until the crumbs brown, about 5 minutes. Add the remaining ½ cup Parmesan cheese and sprinkle the mixture over the cauliflower.

Melt the remaining 2 tablespoons of butter and drizzle over the bread crumbs. Bake for 20-25 minutes or until the bread crumbs are golden brown and the sauce is bubbly. Serve warm.

Serves 6





dessert

Perhaps you'd prefer a more low-key day with mom, maybe dessert with coffee or tea? Or would you like dessert to accompany your brunch or dinner? Either way, it is highly likely that dessert will be on the menu! Here are a few of my favorites, some are super simple, others just take a few extra minutes of care and attention to detail. Whichever you choose, she is sure to love it!

Maple Angel Food Cake



Ingredients

7 egg whites, at room temperature
½ teaspoon kosher or fine sea salt
¼ teaspoon cream of tartar
½ cup plus 2 tablespoons pure maple syrup, use divided
1 cup tapioca starch
1½ cups heavy whipping cream
4 tablespoons sugar-free jam or preserves, flavor of your choice
2 cups berries of choice

Directions

Preheat the oven to 375°F.

In a stand mixer fitted with the whisk attachment, combine the egg whites, salt, and cream of tartar. Start the mixer on low then increase the speed to high, whipping until stiff peaks form.

When the egg whites are stiff, with the machine running on high, gradually add ½ cup maple syrup, 1 tablespoon at a time.

Once the maple syrup has been incorporated, fold in the tapioca starch, ¼ cup at a time.

Put the mixture into an ungreased 9-inch springform pan and run a knife through the batter to break up any air pockets. Bake for 30 minutes or until golden brown and set. Place the pan on a wire rack to cool for at least 1 hour – the cake will sink a bit in the middle, this is OK. Run a knife around the edges of the pan, release the outer ring, and remove the cake from the pan. Cut the cake in half horizontally.

Whip the cream with 2 tablespoons maple syrup until soft peaks form.

Place one half of the cake on a serving platter or cake stand. Spread with a thin layer of jam, then about ¼ of the maple whipped cream.

Spread a thin layer of jam on the remaining cake half and place, jam side down, on top of the cream. Frost the cake with the rest of the maple whipped cream. Top with berries.

Refrigerate until serving time – it's best to refrigerate for at least 1 hour before serving.

Serves 6-8

Flourless Chocolate Berry Cake



Ingredients

For the Cake:

Gluten-free non-stick cooking spray
2 sticks (1 cup) unsalted butter
1½ semi-sweet chocolate chips
1½ cups sugar
1 cup sifted unsweetened cocoa powder
6 tablespoons crème de cassis or raspberry liqueur
Pinch kosher or fine sea salt
6 large eggs
1 teaspoon pure vanilla extract

For the Glaze:

½ cup semisweet chocolate chips
¼ cup heavy cream
2 tablespoons crème de cassis or raspberry liqueur
½ teaspoon pure vanilla extract

For the Topping:

1 cup heavy cream
2 teaspoons powdered sugar
1½ cups mixed berries

Directions

Preheat the oven to 350°F. Spray the bottom of a 9-inch springform pan with cooking spray. Cut a piece of parchment paper in a circle to fit the bottom of the pan, put it in the pan and spray that with more cooking spray.

Melt the butter and chocolate chips together in a microwave, about 2 minutes, or on top of a double boiler. Mix together the sugar, cocoa powder, crème de cassis, and salt. Add to the chocolate mixture. Add the eggs and vanilla and mix well. Pour the batter into the prepared pan.

Bake for 45 minutes. Let cool in the pan for about 10 minutes or so, then finish cooling on a rack (or just let it cool in the pan).

Prepare the glaze by placing the chocolate chips in a heat-proof bowl. Bring the cream just to a boil in a small pan over medium heat. Pour the cream over the chocolate chips, let sit for 5 minutes then stir until smooth and glossy. Stir in the crème de cassis and vanilla. Pour the glaze over the cooled cake.

Whip the cream with the powdered sugar until soft peaks form. Top the cake with the whipped cream and berries, and serve.

Serves 8-10

Raspberry Dacquoise

Ingredients

2 cups sliced almonds
6 large egg whites
 $\frac{1}{4}$ teaspoon cream of tartar
 $\frac{1}{4}$ teaspoon kosher or fine sea salt
1½ cups granulated sugar
2 teaspoons pure vanilla extract, divided use
 $\frac{1}{2}$ teaspoon pure almond extract
12 ounces fresh raspberries
2½ cups heavy cream (for dairy-free alternative, see note on next page)
3 tablespoons powdered sugar
Mint sprig, for garnish, optional

Directions

Preheat the oven to 300°F. Draw 3 (8-inch) rounds on parchment paper. Place them, marked sides down, on 2 baking sheets.

Place the sliced almonds in a food processor and pulse until finely ground.

With an electric mixer on medium speed, beat the egg whites until foamy. With the mixer running, add the cream of tartar and salt. Increase the speed to high, gradually add the granulated sugar and beat until stiff, glossy peaks form. Beat in 1 teaspoon of vanilla extract and the almond extract. With a spatula, fold in the ground almonds in 2 additions. Evenly spread $\frac{1}{3}$ of the mixture onto each of the parchment circles. Bake for 40-45 minutes or until crispy. Place the meringue layers (still on the parchment paper) on a wire rack and cool completely.

Reserve a few raspberries for garnish. Place 1 cup of raspberries in a bowl and mash with a fork or potato masher. Add the rest of the berries and stir. Let sit while preparing the cream.

Beat the cream, remaining 1 teaspoon of vanilla, and the powdered sugar until stiff peaks form. With a slotted spoon, transfer the berries to the whipped cream and fold in (discard any juices accumulated at the bottom of the bowl).

Carefully peel the parchment off the meringue layers. The paper may tend to stick slightly – just gently peel the paper away a little at a time. Place 1 layer on a serving plate and top with $\frac{1}{3}$ of the cream mixture. Repeat with the remaining 2 layers. Garnish with reserved berries and mint sprig if desired. Serve immediately or refrigerate, unwrapped, for up to 6 hours.

Serves 8

To make this recipe dairy-free, simply substitute the heavy cream with a dairy-free whipped cream substitute for a total of 5 cups whipped.





Chocolate & Pistachio Covered Strawberries

Ingredients

$\frac{1}{3}$ cup finely chopped pistachios
8 ounces dairy-free bittersweet or semisweet chocolate chips
1 tablespoon vegetable shortening
1 pound large strawberries with stems, washed and dried well

Directions

Line a sheet pan with waxed or parchment paper. Place the pistachios in a small bowl. Bring a pot of water to boil. Combine the chocolate and shortening in a heat-proof bowl. Set the bowl over the pot of simmering water, making sure the bottom of the bowl does not touch the water. Stir until the chocolate is melted and smooth. Remove from heat. Holding the strawberries by the stems, dip them into the chocolate. Lift and twist the berries slightly, letting the excess chocolate drip off. Dip into the nuts. Place the strawberries on the prepared baking sheet and refrigerate until the chocolate is hard, about 1 hour.

Serves 8-12



Dairy Free Chocolate Fondue

Ingredients

1 (12-ounce) bag dairy-free semisweet chocolate chips
1 (13.5-ounce) can full fat coconut milk
1 tablespoon vanilla extract
1 tablespoon gluten- and dairy-free chocolate liqueur (such as Kahlua) or strong coffee
Assorted berries, sliced fruit, and/or gluten-free cookies

Directions

In a heavy saucepan over medium heat, melt the chocolate chips with the coconut milk. Stir constantly until thickened, about 5 minutes. Remove from heat and stir in the vanilla and chocolate liqueur.

Place in a fondue pot and serve warm with fruit or cookies for dipping.

Serves 6-8



drinks

Celebrating mom just wouldn't be complete without a toast! Whether it's a boozy concoction or a non-alcoholic beverage, these drinks will have you raising a glass to the woman who helped raise you. Cheers to that!

Mint Margarita

Ingredients

5 tablespoons (packed) fresh mint leaves, plus sprigs for garnish
2 tablespoons fresh lime juice, plus lime slices for garnish
1 tablespoon organic blue agave
3 tablespoons tequila
1 tablespoon orange flavored liqueur (such as Cointreau)
Ice cubes
Kosher or fine sea salt, optional

Directions

Place 4 tablespoons of whole mint leaves in the bottom of a cocktail shaker along with the lime juice and agave. Using a muddler, press down and twist repeatedly until the mint is very fragrant. Add the tequila, orange flavored liqueur, and about a cup of ice. Shake well until really cold.

If you like your margaritas with salt, pour some salt onto a small plate, rub a lime wedge around the top of the glass and dip it into the salt.

Take the remaining mint leaves, roll them up like a cigar and slice thinly with a very sharp knife. Add some ice to the glass, strain in the margarita and then stir in the sliced mint. Serve with a few slices of lime and a sprig of mint, if desired.

Serves 1





Sparkling Mojitos

Ingredients

3 limes, cut into 6 wedges each
1 cup fresh mint leaves, plus more for garnish
 $\frac{1}{3}$ cup light agave syrup
1 cup white rum
Ice cubes
1 (750 ml) bottle dry Prosecco, chilled

Directions

Combine the limes, 1 cup mint leaves, and agave in a pitcher and muddle until the juice is extracted from the limes and the mixture smells minty. Add the rum and about 2 cups ice. Stir until the mixture is cold. Strain into another pitcher or large glass measuring cup. Mixture can be made ahead and stored in the refrigerator.

Fill a champagne flute halfway with the rum mixture and top with the prosecco. Garnish with mint leaves.

Serves 8

Pomosa

Ingredients

2 ounces pomegranate juice, chilled
Champagne, chilled

Directions

Pour pomegranate juice into a champagne flute and fill the glass the rest of the way up with champagne.

Serves 1



Blush Spritzer

Ingredients

12 maraschino cherries, use divided
2 tablespoons maraschino cherry juice
2 limes, juiced
½ cup fresh mint leaves, loosely packed, plus 2 mint sprigs
4 ounces gin
10-12 ounces tonic water

Directions

Muddle 8 cherries with the maraschino cherry juice, lime juice, and the mint leaves in a cocktail shaker. Add the gin and shake.

Fill 2 glasses with ice and drop 1 maraschino cherry in each glass. Pour the gin mixture over the ice and fill with tonic water. Garnish each drink with a cherry and a sprig of mint.

Serves 2



Garden Party Lemonade

Ingredients

1 cup freshly squeezed lemon juice (from 5-6 lemons)
1 seedless cucumber, peeled and chopped
2 sprigs fresh dill, roughly chopped
 $\frac{3}{4}$ - 1 cup sugar
1 cup crushed ice
4 cups water

Garnishes:

Lemon slices
Dill sprigs
Cucumber spears

Directions

Put lemon juice, cucumber, dill, sugar (start with $\frac{3}{4}$ cup – you can add more later if you want it sweeter), ice, and about 1 cup of water in a blender. Blend for about 1 minute. Pour into a pitcher and mix with the rest of the water. Taste and add more sugar, if desired. If adding more sugar, pour some of the lemonade back into the blender and add the additional sugar, blend for a few seconds, and then stir it back into the rest of the mixture.

Pour over ice, garnish with lemon slices, dill sprigs, and/or cucumber spears, if desired, and enjoy!

Serves 6-8





diy gifts for mom

It's time to get crafty! From bouquets of sorts to coffee mugs, these next few pages offer fun gifts to make for mom. Whether the kids are involved in these projects is optional, as they are just as fun for adults as they are for the little ones.

How to Make Paper Flowers

What you'll need:

Scissors
Crepe paper rolls (about $1\frac{1}{2}$ inches wide—green for the stem, plus other colors for flower blossoms)
Thin wire
Wooden skewers (we used 10-inch skewers)
Liquid all-purpose glue (make sure it's gluten-free)



STEP 1:

Cut about $\frac{1}{2}$ a yard of crepe paper from the roll. To make a flower blossom, start rolling the paper tightly, making sure to secure the bottom with your thumb and index finger.



STEP 2:

Continue rolling looser and wider while keeping the bottom secure, 1-2 times around. Start pinching the paper into "waves" to create petal shapes for the flower blossom. Continue until you reach the desired size or until the end of the crepe paper.



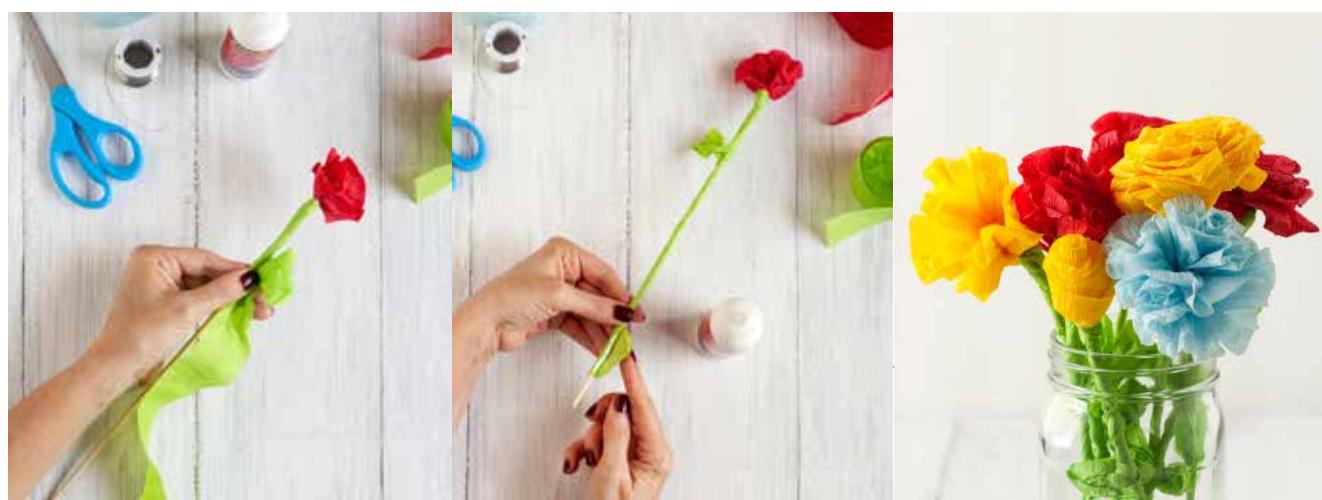
STEP 3:

Cut a 4-inch piece of wire. Wrap about $2\frac{1}{2}$ inches of the wire tightly around the bottom of the flower blossom. Place the skewer at the bottom of the flower blossom and wrap the rest of the wire tightly around to secure it.



STEP 4:

Cut about 20 inches of green crepe paper from the roll. Fold the first inch of paper in half lengthwise and begin wrapping the skewers, starting where the flower blossom and skewer meet, in order to cover the wire.



STEP 5:

To create leaves on the stem, begin just after the top third of the stem and twist the crepe paper around your right index finger and pinch together with your left thumb to create a loop. Wrap the paper around once more to secure the loop, then continue wrapping downwards to the end of the skewer. Add a dab of glue to the skewer and press the paper down to keep it in place. Let dry before putting in a decorative vase.



How to Make A Cupcake Bouquet for Mom

What you'll need:

Flower pot or vase (we used one with about a 5-inch diameter at the top)

Marbles, rocks, or small heavy objects to weigh down the pot/vase

Foam ball (we used a 5-inch diameter ball)

Wooden skewers, about 4-5 inches long*

Piping bag with open star tip

Gluten-free frosting, color of choice (we used 24 ounces)*

Baked, unfrosted gluten-free cupcakes in paper liners (we used 7 cupcakes)*

Green tissue paper

* The number of cupcakes, skewers, and the amount of frosting needed may vary depending on the size of the pot/vase used.



Step 1:

Fill the flower pot with marbles and place the foam ball in the vase, so the top half of the ball is sticking out of the pot. Insert the skewers all around the top half of the ball, spacing them about 2½ inches apart to leave room for cupcakes. Push the skewers into the ball, leaving 2 inches sticking out.



Step 2:

Fill the piping bag with frosting and begin frosting the cupcakes, starting from the center.



Step 3:

Continue to spiral the frosting out to the edges, creating a rose design. Refrigerate the cupcakes until the frosting has hardened, about 30 minutes.



Step 4:

Place the cupcakes onto the wooden skewers, making sure the skewers do not poke through the frosting. Fill the empty spots between the cupcakes with bunched up tissue paper, to create leaves.



Step 5:

Voila! Now you have a beautiful gift for mom! SGF



How to Make the Most of a Grocery Store Bouquet



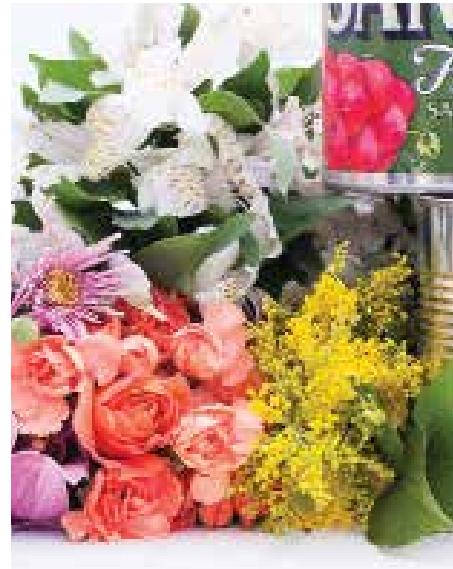
What You'll Need

Gather a couple of clean empty cans, a pair of scissors, cellophane tape (such as Scotch), and a few sheets of decorative scrapbooking paper or heavy-duty gift wrap. Florist wire (sold at most craft stores) comes in handy for wrapping groups of leggy stems, but it's not necessary.



Put It Together

Gently pull the bouquet apart and group flowers by color. Decide on color schemes for each arrangement: monochromatic or analogous. Trim stems, aiming for lengths of 1-1½ times the height of the vase. Place stems randomly in the can – the tallest and largest blossoms in the center – to create a balanced arrangement.



Make a Vase

Using strips of tape, create a grid over the top of the can to support stems. Cut a piece of scrapbooking paper to size, wrap it around the can, and secure with tape. Fill with water and add flower food.



Tip #1: Tidy Stems

Remove leaves that will fall below the water line.

This helps prevent foliage rot.

Tip #2: Feed the Flowers

Use flower food packets or make some by combining 1 tablespoon each sugar and vinegar per 2 cups water.

Tip #3: Change the Water

If water grows cloudy or foul smelling, change it and add flower food.

Tip #4: Add Greenery

Greenery adds another level of serenity. Add randomly to the vase, then fill in with flowers.

How to Make Fun, Decorative Mugs

What you'll need:

Clean white glossy mugs or cups

Stencils or designs you like

Scissors

Soft (8B) pencil

Tape

Colored markers for porcelain/glass



STEP 1:
Pick your favorite stencils and make sure they fit on the mug.



STEP 2:
Using a soft pencil and applying a lot of pressure, trace the basic lines of the illustration.



STEP 3:
Place the stencil facing inwards onto the mug and secure it with tape.



STEP 4:
Use the pencil to color over the back side of the stencil, applying a lot of pressure. This will help transfer the image onto the mug.



STEP 5:
Carefully peel the stencil off the mug.



STEP 6:
Trace over the pencil drawing with the marker.



STEP 7:
Let it dry and follow instructions on your markers for any further steps (such as baking the mug to help seal it).

*Happy
Mother's Day!*

