



Chocolate Dipped Strawberries

Ann Clark

I remembered that I got the recipe from a cookbook that was given to me as a gift (about 1970) The cook book has long been given to a library book sale but I still enjoy the recipe which is a somewhat elegant, extra easy to make. It is especially good with freshly picked strawberries from Vermont fields.

Gently melt together the following:

- 4 oz unsweetened chocolate
- 4 oz semi-sweet chocolate
- 1/4 cup light Caro syrup
- 4 tbs. butter



Dip strawberries in a slightly warm mixture and place on a cookie sheet covered with wax paper in the refrigerator until chocolate is set. Enjoy.

My drink of choice with the strawberries is Champagne or Preseco.

Mexican Bean Salad

Charlie Van Winkle

I usually make this for my sailing crew one or two times during the summer.

- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can cannellini beans, drained and rinsed
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 (10 ounce) package frozen corn kernels
- 1 red onion, chopped
- 1/2 cup olive oil
- 1/2 cup red wine vinegar
- 2 tablespoons fresh lime juice





- 1 tablespoon lemon juice
- 2 tablespoons white sugar
- 1 tablespoon salt
- 1 clove crushed garlic
- 1/4 cup chopped fresh cilantro
- 1/2 tablespoon ground cumin
- 1/2 tablespoon ground black pepper
- 1 dash hot pepper sauce
- 1/2 teaspoon chili powder
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1. In a large bowl, combine beans, bell peppers, frozen corn, and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.
3. Pour olive oil dressing over vegetables; mix well. Chill thoroughly, and serve cold.

Serves: 8

Total Time: 1 hour 15 min

Prep Time: 15 min

Man of Many Words

- Scotch

Ben Lessard



Lillet Blanc Martini

Brian Lloyd

Many times when I am on the road, there is no Lillet. 😞 Our 20 year old van broke down about 120 miles from home on our cross country outing a few years ago. We ended up spending two days in Colfax, CA. The spirit of the trip was joy and exploration. After a visit at Winner



Cheverolet to get our Mazda MPV fixed, they loaned us a car and recommended a motel owned by a cousin. Good accommodations, very good home style cooking and quiet. After a good nights sleep Anne and I went exploring. Colfax is an old mining town (silver) originally named Alder Grove (or Alder Gulch) and was renamed ~1866 after U.S. Rep Schuyler Colfax when celebrated the completion of the Central Pacific Railway through the town. There is a big statue of Colfax in the central town park.



Past the central park is a replica (tourist) mining town street complete with a boardwalk and two saloons (with anachronistic “one arm bandits” occupying one of the seats at the bar.) From the bright sunlight, we entered the saloon glum interior. A young women in a tattered summer dress was sitting on a stool near the door, feeding quarters into the slot machine. We walked past her and sat down. A deep voiced woman spoke, “What can I get you folks?” In her sixties, the woman bartender was still a beauty. No make-up, frumpy dress with apron and wild hair tendencies. She looked like Susan Saranden.

Anne had scotch on the rocks and I asked for a Lillet martini. “A what?” So I explained what it was and she waited politely to respond, “We don’t have that here, hon.” It was time to improvise. So here is the “Lloyd Martini” recipe which we invented in Colfax, CA

- Glass
- Ice
- 1 capful of ordinary scotch
- And some gin (Gordons)
- Two olives

There was an excellent article in the New Yorker last December (Alex Ross??) about the history of gin and gin martinis. Worth a read. There are some “main line” gins that do not assert new (strange) flavors and are reliable gins for a martini: Beefeaters, Tanqueray and Gordons. There are so many new boutique gins now to fill the time of “sheltering in place.” One that I enjoy is Gray Whale made just a few miles from our home in Santa Rosa in Sebastopol, CA. It’s distinctive AND enjoyable. I mix it !/2 and !/2 with Gordons to make it even more enjoyable.

- Glass
- ICE
- 1 capful of Lillet Blanc
- As much gin as you like (within reason or not!)
- Olives or twist



Mozzarella Bites

- 1 cup panko breadcrumbs
- 3 tbsp cornstarch
- 2 egg whites
- 1 tbsp water
- 1/4 tsp freshly ground black pepper
- 6 (1 oz.) sticks reduced fat mozzarella string cheese

1. Preheat oven to 425 degrees and line baking sheet with foil and spray foil with cooking spray.
2. Lightly brown breadcrumbs in lg skillet over med-high heat, stirring occasionally. Transfer to bowl.
3. Put cornstarch in shallow bowl by itself.
4. In separate bowl, add egg whites, water and pepper.
5. Cut cheese sticks into 4 pieces. Roll in cornstarch, then dip in egg mixture, then dip in breadcrumbs, coating well.
6. When all cheese bites are on baking sheet, spray them with cooking spray.
7. Cook just until mozzarella starts to ooze out, 2 to 3 minutes.

Great dipped in marinara sauce!!

Betsy Dempsey



Cream Cheese Curry Dip

- 2 8oz packages Cream Cheese
- 3/4 cup pecans, chopped fine
- 1/2 cup chutney (I use whatever kind I have around)
- 1 tsp. curry powder (more or less depending on how fond you are of curry)

Beat the cheese until soft and mix in the curry powder. Add the pecans and the chutney and mix well. Refrigerate for 6-8 hours or even overnight. Serve with sliced apples and Wheat Thins.

Julie Kennaugh





I hope I remembered everything as I don't have the recipe in my hot little hand but I think that's all there is to it!

Bourbon with SAP Maple Seltzer

I like things simple so my preference is bourbon with SAP maple seltzer, which my nephew makes...sweet but oh, so good...paired with endive stuffed with blue cheese and a radish coin on top... a kind of red, white and blue thing...

Sally Smith



Tequila Moonrise and Grilled Oysters

The first is my invention that I thought up when I got tired of Tequila Sunrises that were so sweet you could cut them with a pair of scissors. A Moonrise is tequila, grapefruit juice and Campari (as opposed to orange juice and Grenadine) and, as you can imagine, it is on the tart side and goes really well with all kinds of grilled oysters.

Skål!

Bunnar Sievert



Gin Basil Fizz

One of the most delicious and refreshing summertime cocktails is the Gin Basil Fizz! And to go with it, I like pairing toothpick skewers of tomato, basil, mozzarella with a little balsamic reduction. All easy, and delicious!

Cocktail Recipe:

Makes 1 cocktail

- 3 or 4 basil leaves, torn
- Juice from 1/2 a lime
- 1 tablespoon simple syrup
- 1 1/2 oz gin

Pamela Unsworth





- 3 oz club soda

In the bottom of a Collins glass, muddle the basil with the simple syrup and lime juice. Fill the glass to the top with ice, then add the gin. Stir with a stir stick to fully incorporate all ingredients. Top with the club soda. Serve with a stir stick and garnish with basil leaves and/or lime wedge.

Cream Puffs

Heat to rolling boil 1C water and ½ C butter.

Stir in all at once 1C flour. Stir vigorously over low heat until mixture leaves side of pot and forms ball (~1 min).

Remove from heat. Beat in thoroughly 4 eggs, 1 at a time, until smooth and velvety.

Drop from teaspoon on baking sheet. Bake at 400F for~45 minutes.

Cool.

Stuff with tuna or egg salad or other filling.

Penny Rieley



The Uncle Frank

This drink was named by my family after a dear friend and adopted family member who was also a member of LCYC for many years -- the late Frank O'Connor. The drink is actually more of a late summer/early fall drink. Whenever we would press apples at our house with our cider press, Frank would bring over Jim Beam and bitters to make drinks for our hard work.



Kendra Bowen

We miss him dearly and honor him every fall when we toast with our "Uncle Frank" in hand.

Recipe:

- Fresh apple cider
- Jim Beam
- Bitters - (Angostura)
- Ice

(I have intended to try it warmed up!)



The Bushwacker

Here's a cocktail recipe that came from the Sandshaker, a little beach bar found on Pensacola Beach, FL. My wife, Nicki, and I would enjoy one (or two) of these at the Pensacola Yacht Club after some of our better finishes on a friend's Shock 34GP. I give you, The Bushwacker:

In a blender, combine:

- 4 oz Crème of Coconut
- 2 oz Kaluha
- 1 oz dark rum
- 1 oz Crème de Cacao (white)
- 1 oz Crème de Cacao (black)
- 4 oz Half-and-Half or Heavy Cream
- 4 oz Vanilla Ice Cream (coffee ice cream also works great!)

For the brave of heart, you can top the blended concoction with 1 oz of 151 rum.

While we often enjoyed our Bushwackers with a big bag of Zatrair's Cajun Crawtater potato chips on the boat, they also go really well with conch fritters!



Kevin and Nicki Hawko

Tom Cat Knees

We strongly recommend making this with the wonderful and unique Vermont distilled Barr Hill Tom Cat Gin.

Ingredients

- 2 oz. Barr Hill Tom Cat Gin
- 1 oz. Fresh Lemon Juice
- ½ - ¾ oz. Honey Simple Syrup*
- Thyme sprig

To make honey simple syrup: 1 cup honey, 1 cup water. Bring honey and water to a slow boil in a saucepan, stirring continuously. Reduce heat and simmer for 5

Becky and Marc Gamble





minutes, stirring frequently. Let cool and store in the refrigerator in an airtight container. You can make this recipe in any quantity, as long as the ratio is 1:1

Method

Fill shaker with ice. Add all ingredients and shake until well chilled. Strain into ice-filled rocks glass. Garnish with a sprig of thyme. (If you like a sweeter drink, add a bit more simple syrup.)

Pear-Manchego Crisps

Becky and Marc Gamble

Bag of good Kettle cooked potato chips
1 ripe pear, sliced thinly
Manchego cheese, sliced thinly
Honey
Thyme leaves

Top each chip with a slice of cheese, then a slice of pear. Add a drop of honey and a few leaves of thyme and enjoy!

Hollywood Martini

Peter Trottier

Though I am more of a beer and wine guy, we look forward to our weekend Hollywood Martini. Here is the recipe.

- two parts pineapple juice
- one part raspberry liquor
- two parts vodka

Combine in a shaker with ice, pour into an iced (Glass from the front freezer) martini glass and enjoy with a cheese board.

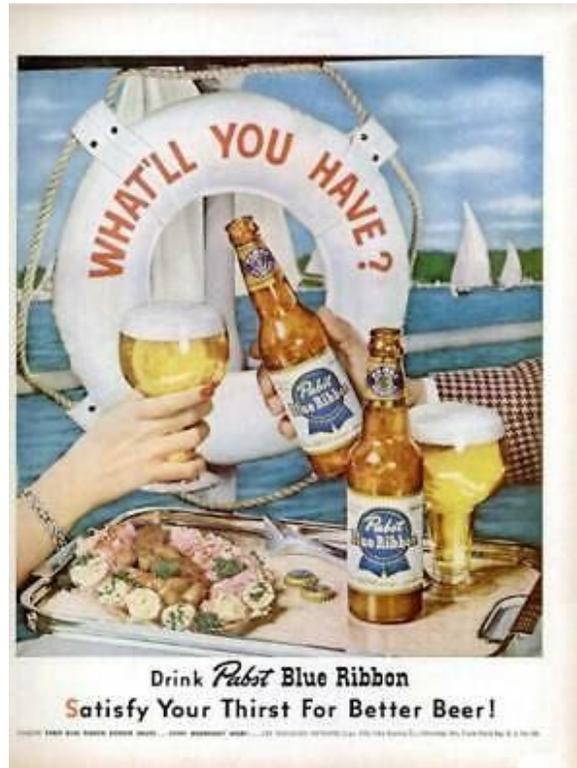




Le' PBR

Jeff Bourdeau Team Spearmint

I am nominating Pabst Blue Ribbon....a premium lager beer as the cocktail of choice from Milwaukee Wisconsin for the sailing vessel Spearmint (Frers 38). I can't say enough about this beverage.... The container for which it is served is the perfect design for sailing. The 12 ounce container is robust and comes with a small opening at the top for consumption. While under sail... this container fits every beverage receptacle on board and does not consider failing it's consumer by falling over or breaking during the worst of tacks. There are many of fancy drinks that can not perform like the simple beer can. This beverage stores well, can be stored warm without refrigeration and suddenly can come alive with a simple bag of ice from the club's ice chest. It chills quickly and complements every food group in every weather condition.



Plum and Stormys

Kathy Manning

Here's my favorite cocktail. It's very sailing oriented but with a bit more zing than your standard Dark and Stormy.

Serves 6

12 ripe plums, halved, pitted, and chopped
1 - 2 Tbsp brown sugar, or to taste
1 cup dark rum
1/2 cup freshly squeezed lime juice
Ginger Beer, very cold
Garnish: lime wedges



1. Put the plus and brown sugar in a bowl, toss to combine, and let sit for 20 - 30 minutes to release the plums' juices. Put plums and their juices in a blender, add a little water if necessary, and process until smooth.



2. Strain the plum juice through a fine-mesh sieve. Using a rubber spatula, press down on the remains in the sieve to extract as much juice as possible, and then discard what's left in the sieve (I've thrown those remains in a smoothie rather than discard them, which works great)
3. Add the rum and lime juice to the plum juice. Cover and refrigerate until very cold.
4. To serve, fill old-fashioned glasses with ice, add the rum and juice mixture, top with ginger beer, and garnish with a lime wedge.

It sounds more complicated than it is. The results are great.

These are the stock offerings on DECOY. Chris Hathaway

"Rude Cosmo"

- 1.5 shots tequila
- 1 shot triple sec
- 4 oz. cranberry juice

Add the ingredients to a cocktail shaker with ice. Shake gently and strain into a cocktail glass. Serve with two lime slices.



"Light and Variable"

"Light and Variable" is my creation - a bit of a meteorological joke aimed at my shipmates that prefer the more sophisticated "Dark and Stormy"

Add 2 shots Cruzan Aged Rum to a large glass full of ice and top up with Canada Dry ginger ale. Serve with a lime slice.

Cheers.

Painkillers

Dimitri Garder + Sarah Peacock

Ingredients

- 2 oz Pusser's rum (hard to find, so we use Goslings as an alternative)
- 4 oz Pineapple juice
- 1 oz Orange juice
- 1 oz Cream of coconut



- Garnish: Grated nutmeg (absolutely must be fresh nutmeg, not a jar of pre-grated nutmeg)
- Garnish: Pineapple wedge

Steps

1. Add all ingredients into a shaker with ice and shake vigorously.
2. Strain into a hurricane glass or snifter over crushed ice.
3. Garnish with freshly grated nutmeg and a pineapple wedge.
4. Serve with a straw.

Appetizer pair: sopressata with Triscuits and cheddar wedges

The Painkiller is the official cocktail of the Soggy Dollar Bar on Jost Van Dyke, and while we've never been there, I sailed past it once on my way to the Outer Banks from the Virgin Islands and it sure sounded like fun from what we could hear. Friends of ours vacationed on Jost some years back and brought back the Painkiller recipe with them. We've been fans ever since. It was the New York Times cocktail of the year a few years ago. A quick Google search suggests that I may have made that up, but if it wasn't it should have been. We've been told that you shouldn't even think about drinking 3 of these things, but we say fortune favors the bold.



Mexican Cream Cheese Rollups

An LCYC Cocktail Party classic.

- 1 (8 ounce) package cream cheese, softened
- 1/3 cup mayonnaise
- 2/3 cup pitted green olives, chopped
- 1 (2.25 ounce) can black olives, chopped
- 6 green onions, chopped
- 8 (10 inch) flour tortillas
- 1/2 cup salsa



John White

Directions

1. In a medium bowl, mix together cream cheese, mayonnaise, green olives, black olives and green onions.



2. Spread cream cheese mixture in a thin layer onto each tortilla. Roll up tortillas. Chill about 1 hour, or until the filling is firm.
3. Slice chilled rollups into 1 inch pieces. Serve with salsa for dipping.

Prep:5 mins

Total:1 hr 5 mins

Additional:1 hr

Servings:8

Evergreen

Heidi Lessard

Herbal, Floral and Citrusy. This is a gin-based spirit, made with infused gin with a combination of herbal botanicals, caramelized orange and warm spices.. *Evergreen* is my signature drink to enjoy and share with loved ones on sunny Vermont days.

- 1 part Pimm's Cup No. 1
- 3 parts fresh squeezed lemonade
- ¼ part elderflower liqueur

Garnish- Fill to the top of glass with:

- Cucumber slices (freshness)
- Strawberry halves (sweet)
- Orange slices (plays off the the caramelized orange flavor infused in the liquor)
- Lemon slices (freshness)
- 6 Fresh mint leaves gently muddled to release oil (herbal)
- Small fresh flower and whole mint leaves placed together into top of prepared drink 'for show'



History: Pimm's was invented by James Pimm, the owner of several oyster bars in London, in the early 1840s. At the time there was a massive focus on the health benefits of drinking 'tonics' and the recipe was sought after because of its medicinal qualities and healing properties. Pimms was invented as a gin-based health tonic and served in a small tankard called the No.1 cup, hence the name, "Pimm's No. 1 Cup." The drink was a big hit and in 1859 Pimm expanded his business to sell it by the bottle to taverns.



Spicy Chickpea Avocado Cucumber Bites

Heidi Lessard

Ingredients

- 1 avocado mashed
- 1 tsp lime juice
- salt and pepper to taste
- 2 cucumbers cut into thick slices
- 1/2 recipe blackened chickpeas
- 2 tbsp chipotle crema (or vegan chipotle mayo)
- 3 tbsp chopped fresh parsley for garnish

Instructions

1. Stir the lime juice into the avocado, and season the avocado to taste with salt and pepper.
2. On each cucumber slice, spread a small amount of avocado and press a small handful of spicy chickpeas into the avocado. Drizzle lightly with chipotle crema or vegan chipotle mayo. Garnish with fresh parsley.



Best served with the cucumber and avocado cold.