

Royal Lemonade

Dawn Leavy Neenan '10

Ingredients

½ cup of sugar	several sprigs lavender
½ cup + 4 cups water	5-6 lemons
several sprigs rosemary	gin or vodka (optional)

Instructions

1. Combine ½ cup of water with a few sprigs of lavender and rosemary in a small saucepan and bring to boil.
2. Add ½ cup sugar, stir until sugar completely dissolves, then reduce heat to low and simmer for 20 minutes.
3. Allow sugar mixture to cool to room temperature.
4. Juice 5-6 lemons.
5. In a pitcher, stir lemon juice, sugar mixture and 4 cups of water until combined.
5. Refrigerate or add ice and serve

For extra school spirit, spike with gin or vodka.

Scrantini

Ingredients

2 parts vodka	A splash of
2 parts	Blue Curacao
Chambord	A splash of 7- Up

Instructions

1. Combine vodka, Chambord and Blue Curacao and shake to mix
2. Top with a splash of 7-Up

Chili Dip

Ingredients

2 (8) ounce packages of cream cheese- softened	8 ounce package of shredded Colby-jack cheese
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1 can Hormel
chili without
beans

Instructions

1. Spread softened cream cheese evenly on the bottom of a 13x9 baking pan.
2. Pour chili over the cream cheese and spread to cover.
3. Top the chili with the shredded Colby-jack cheese so that it is completely covered.
4. Cover and bake in a 350 degree oven for 20 minutes until the cheese is melted and bubbly.
Serve with tortilla chips or crackers.

Banana Bread

Claire Davis '08

Ingredients

½ cup	2 cups flour
shortening	1 teaspoon
1 cup sugar	baking soda
2 mashed	¼ teaspoon
bananas	salt
1 teaspoon	
cinnamon	
3 eggs	

Instructions

1. Blend all ingredients together in a bowl. Mix.
2. Place batter in one large or two small well-greased loaf pans.
3. Bake at 350 degrees for 60 minutes.