

The background is a dark navy blue with a repeating Art Deco pattern of stylized, radiating fan shapes in a light gold color. A large, white diamond shape with a thin gold border is centered on the page, containing the text.

DATE NIGHT IN BOX

GREAT LOVE

ROARING RECIPES

GREAT LOVE DINNER MENU

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BRIEF INTRODUCTION TO MARINA MAKES

Hi, guys and gals! I'm Marina from Marina Makes (marinamakesblog.com). The Great Gatsby era has always intrigued me. I've always thought of it as spiffy, so much so that my husband and I used 1920s inspiration when planning our wedding. When I think Gatsby, I think swanky parties with lots of yummy cocktail bites. I had a swell time dreaming up this menu - it's the bee's knees! I hope you'll imagine yourself dressed in 1920s garb while enjoying these treats.

I'd love to see how your food turns out, so please share pictures of the results on social media; don't forget to use the hashtag #marinamakeseats. Whoopee!

MENU PREVIEW



TOOLS

- Muddler
- 2 cocktail glasses
- Frying pan or grill
- Small bowl
- 2 medium bowls
- Large bowl
- Knife
- Spoon
- Cutting board
- 8x8 baking dish
- Whisk

SHOPPING LIST

If you choose to make any of the recipes, you can print out a complete shopping list! Enjoy!

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BEVERAGES

PREP TIME: 2-5 MIN
TOTAL TIME: 2-5 MIN

INGREDIENTS

QUILT MINT JULEPS [ALCOHOLIC]

- ◇ 1/4 cup water
- ◇ 1/4 cup granulated sugar
- ◇ 8 mint leaves
- ◇ 4 oz. bourbon
- ◇ 2 tbsp. club soda
- ◇ 2 mint sprigs

SPARKLING LEMON & MINT SODA [NONALCOHOLIC]

- ◇ 8 mint leaves
- ◇ 3 cups sparkling lemon soda
- ◇ 2 mint sprigs

DIRECTIONS


JULEPS: In a small saucepan, combine the water and sugar over medium- high heat until the sugar dissolves to make a simple syrup. Set aside.

BOTH: Place four mint leaves in each glass and muddle them at the bottom. If you don't have a muddler, use a spoon to press down and rub the mint leaves against the glass.

JULEPS: Fill each glass with 2 oz of bourbon, a dash of club soda and 1/8 cup of the simple syrup. Add crushed ice and stir with a spoon. Garnish with a mint sprig.

MOCKTAIL: Fill each glass with sparkling lemon soda and crushed ice. Stir with a spoon. Garnish with a mint sprig.





HOTSY-TOTSY GOAT CHEESE & SUNDRIED TOMATO SLIDERS

PREP TIME: 3-5 MIN

TOTAL TIME: 20-25 MIN

INGREDIENTS

- ◇ 1 lb. ground lamb (alt: 1/2 lb. ground beef and 1/2 lb. ground chuck; veg alt: your favorite veggie burger "meat,"formed into small patties)
- ◇ 1 tsp. salt
- ◇ 1/2 tsp. pepper
- ◇ 4 oz. goat cheese
- ◇ 1 1/2 cups microgreens or arugula
- ◇ 1/2 cup sundried tomato pesto
- ◇ 8 slider buns

DIRECTIONS

If making your own burgers, combine the meat(s), salt and pepper in a bowl and form into eight small and flat patties. Set your grill or frying pan to medium heat. Place the burgers on the grill or a frying pan for 3-4 minutes per side, turning only once with a spatula. One minute before the burger is done, top each patty with crumbled goat cheese. If desired, place the buns on the grill/pan to heat up.

Assemble the burgers by placing the patties on the bottom buns and spreading a tablespoon of sun-dried tomato pesto on the top buns. Top each burger with microgreens or arugula.



HINT

To help your burgers cook evenly, create a well in the center of the meat using your thumb before placing on the grill or pan.



WEST EGG CAPRESE SKEWERS

PREP TIME: 2-3 MIN
TOTAL TIME: 7-10 MIN

INGREDIENTS

- ◇ 1 cup cherry tomatoes
- ◇ 1 cup bocconcini (or pieces of fresh mozzarella)
- ◇ ¼ cup fresh basil, chopped
- ◇ 2 tbsp. olive oil
- ◇ Salt
- ◇ Pepper
- ◇ Short skewers or toothpicks
- ◇ Balsamic glaze

DIRECTIONS

In a medium bowl, combine the tomatoes, bocconcini, fresh basil and olive oil; season with salt and pepper. Let the mixture sit for 5-10 minutes to marinate. Place the tomatoes and bocconcini on skewers and drizzle with balsamic glaze.





DAISY'S SHRIMP COCKTAIL

PREP TIME: 2-3 MIN
TOTAL TIME: 2-3 MIN

INGREDIENTS

- ◇ 1/2 cup ketchup
- ◇ 1 tsp. horseradish
- ◇ Juice from 1/2
lemon
- ◇ 1/2 tsp. hot sauce
- ◇ Pinch of salt
- ◇ 10-15 cooked
shrimp, defrosted

DIRECTIONS

Place the ketchup, horseradish, lemon juice, hot sauce and salt in a small bowl. Mix with a spoon until combined. Serve with shrimp.





BOWTIE BROWNIES

PREP TIME: 7-10 MIN

TOTAL TIME: 37-40 MIN

INGREDIENTS

- ◇ 8 tbsp. butter, melted
- ◇ 1/4 cup refined coconut oil, melted (alt: canola oil)
- ◇ 1 cup granulated sugar
- ◇ 1 tsp. vanilla
- ◇ 2 eggs, beaten
- ◇ 1/2 cup all-purpose flour
- ◇ 3/4 cup unsweetened cocoa powder
- ◇ 1/4 tsp. sea salt, plus more for topping
- ◇ 1 cup semi sweet chocolate chips

DIRECTIONS

Grease an 8x8 baking pan with cooking spray and preheat the oven to 350 degrees.

In a medium bowl, combine the butter, coconut oil and sugar. Whisk until combined. Add the vanilla and eggs and whisk until combined. Add the flour, cocoa powder and sea salt and whisk until combined. Fold in the chocolate chips.

Place the brownie mixture into the prepared baking pan and sprinkle with additional sea salt. Bake for 25-30 minutes or until just cooked through. Top with additional sea salt if desired.





date

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