

Let's Adventure Recipes



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HOMEMADE LEMONADE OR WHISKEY LEMONADE



INGREDIENTS

- 2 cups of water
- ½ cup of granulated sugar
- 1 cup of lemon juice (5-6 lemons)
- 4-6 mint leaves
- 4 shots of whiskey (alcoholic version only)

DIRECTIONS

Using a small saucepan, heat water and sugar over medium heat until the sugar dissolves. This takes about 2-3 minutes. Set it aside in the refrigerator and let it cool completely. Once it has cooled, combine the water, lemon juice and mint leaves, stirring with a spoon. If making the whiskey lemonade, add the whiskey and stir.

Fill a glass with ice and pour the lemonade mixture into the glass, garnishing with additional mint leaves.

JALAPEÑO POPPER MAC N' CHEESE



TIP: For this recipe, cooking the bacon in the oven is the way to go. This cooks it evenly and makes it perfectly crisp. Set your oven to 425 °F, line a baking sheet with parchment paper and cook the bacon for 15–20 minutes or until it reaches your desired crispiness.

INGREDIENTS

- Candied jalapeños (if you don't like spicy food, leave these out)
 - 4 sliced jalapeño peppers with the seeds removed
 - ½ cup apple cider vinegar
 - 1 ½ cups sugar
 - 1 tsp garlic powder
- 6 strips cooked bacon, crumbled (leave these out for a vegetarian option)
- 3 tbsp butter
- 1 small garlic clove, minced
- ¼ cup Panko bread crumbs (GF: GF bread crumbs)
- ½ lb of cavatappi rotini pasta (GF: brown rice rotini)
- ⅓ cup flour (GF: rice flour)
- 2 cups whole milk
- 1 cup cheddar cheese
- ½ cup Monterey Jack cheese
- ¼ cup cream cheese
- Salt to taste

CANDIED JALAPEÑOS DIRECTIONS

Add the vinegar, sugar and garlic powder to a small saucepan over medium heat and whisk until the sugar dissolves. Allow the mixture to boil for 2–3 minutes. Afterward, add the peppers and stir with a spoon, making sure that all of the slices are submerged. Cook for 3–4 minutes, being careful not to overcook the mixture; otherwise, it will get sticky. Remove the peppers with a slotted spoon and place them in a bowl. Cook the liquid for another 5 minutes until it has reduced by half, and then pour it over the jalapeños. Set aside and allow the peppers to cool completely.

MAC N' CHEESE DIRECTIONS

Cook the pasta by boiling a large pot of water. Once the water comes to a boil, add 2 tbsp of salt and the pasta, cooking it for 3 minutes less than instructed on the packaging. The pasta will continue cooking in the oven. Drain the pasta and set it aside.

Preheat the oven to 350 °F and butter the bottom of a casserole or baking dish. Heat a frying pan over medium-high heat and melt 2 tbsp of butter and minced garlic, stirring until fragrant. Add the Panko bread crumbs and continue stirring until they are golden brown.

In the same pot used to cook the pasta, melt 4 tbsp of butter over medium-high heat. Once melted, whisk in the flour and let it bubble for 1–2 minutes. Add in the milk, constantly stirring for another 1–2 minutes until the sauce thickens. Once the sauce thickens, remove it from the heat and add the cheeses (cheddar, Monterey Jack and cream cheese) and ¼ tsp of salt. Stir until everything is melted and combined. Add the drained candied jalapeños and four strips of bacon. Pour the mixture into the buttered baking dish and top it with the Panko bread crumb mixture and remaining pieces of bacon.

Bake it in the oven uncovered for 20–25 minutes. Once it's finished, remove it from the oven and top it with the remaining 2 pieces of crumbled bacon.