A Note from the Editor:

Howdy!

I’m Lyndsay and I am the Managing Editor of Wide Open Eats.

I am proud to announce our first cookbook sharing our two favorite things: Cocktails and Party Foods, a fun a delicious addition to any gathering.

Wide Open Eats prides itself on fast and easy comfort food for your entire family to enjoy. Which is why we included some mocktails for everyone to enjoy at the party.

This ebook includes some of our favorites from our Recipe Box at Wide Open Eats as well as a few secret recipes only available here in our book.

Enjoy!
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Wild Berry Mocktail Shrub
Prep Time: 5 minutes | Cook Time: 0 minutes
8 Servings

Ingredients:

- 1 cup sliced strawberries
- 1/2 cup blackberries
- 1/2 cup blueberries
- 1 1/2 cups sugar
- 1/4 cup balsamic vinegar
- 1/2 cup red wine vinegar
- club soda

Instructions:

1. In a medium bowl combine the strawberries, blackberries and blueberries. Sprinkle with sugar and toss to coat, pressing with a fork. Cover and let it macerate for 4 hours or overnight.

2. Strain the mixture through a fine-sieve and discard solids. Place liquid into a bowl and add balsamic vinegar and red wine vinegar. Place in a jar, cover, and let sit 24 hours.

3. When ready to serve, add ice to a glass and add 2-3 tablespoons of the mixture. Top with club soda and serve.

Notes:

While it may seem strange to drink vinegar, this drink is actually pretty sweet. You can always experiment with flavored sparkling water to change the taste.
**Cucumber Berry Mocktail Spritzer**

Prep Time: 5 minutes | Cook Time: 0 minutes

4 Servings

**Ingredients:**

- 2 cups lemonade
- 1 cucumber, sliced
- 1 cup blackberries
- 1/2 cup mint leaves
- La Croix Curate Mûre Pepino (Blackberry Cucumber Sparkling Water)
- ice

**Instructions:**

1. In a pitcher combine the lemonade, cucumber, blackberries and mint leaves.

2. In each individual glass filled with ice, pour in the lemonade mixture halfway, spooning in the cucumber and blackberries if needed. Top with the blackberry cucumber sparkling water and serve.

**Notes:**

*If you cannot find La Croix in your grocery store, substitute for a berry flavored sparkling water. Drink right away to enjoy the carbonation.*
Peach Tea Sangria

Prep Time: 5 minutes | Cook Time: 0 minutes
6 Servings

Ingredients:
- 6 peach black tea bags
- 4 cups boiling water
- 1/2 cup sugar
- 2 cups Ice
- 1 bottle sweet white wine
- 2 cups sliced peaches
- 1 lemon, sliced
- 1/4 cup mint leaves

Instructions:

1. In a large heat resistant container combine the peach black tea bags, boiling water and sugar. Let steep according to package directions.
2. Remove tea bags and pour in ice. Let chill until cold.
3. Transfer the iced tea to a pitcher and pour in the white wine. Stir in the peaches, lemon and mint. Serve.

Notes:

Make this drink into a mocktail by substituting the wine for club soda or lemon-lime soda.
If fresh peaches are not in season, use frozen sliced peaches. You’ll never know the difference.
Jack Daniels Lemonade Popsicles
Prep Time: 5 minutes | Cook Time: 0 minutes
8 Servings

Ingredients:
- 2 cups lemonade
- ½ cup Jack Daniel’s Tennessee Honey

Instructions:
1. In a small bowl combine the lemonade and Jack Daniel’s Tennessee Honey. Pour into eight popsicle molds.
2. Freeze until solid, about 6 hours or overnight. Serve.

Notes:

Be sure to serve these popsicles to adults 21 and over. You can make cocktails with these popsicles by placing them in a large glass and topping with sparkling lemonade.
Dark and Stormy Jello Shots
Prep Time: 10 minutes | Cook Time: 15 minutes
20 Servings

Ingredients:
- 10 oz ginger beer
- 1 oz molasses
- 4 oz dark spiced rum
- 2 envelopes unflavored gelatin

Instructions:
1. In a small saucepan add the ginger beer and bring to a boil. Reduce by half, measuring the ginger beer to 5 oz. Remove from heat and cool 5 minutes. Add the gelatin, molasses and rum and stir until combined.

2. Pour the mixture into a silicone mold or jello shot glasses. Place in the refrigerator and chill until set, about four hours or overnight. Remove from the mold and serve.

Notes:
You can also use 6 sheets of gelatin in place of the powdered. We loved the look of these molds but the plastic jello shot glasses work great as well.
Limoncello Margarita

Prep Time: 10 minutes | Cook Time: 0 minutes
2 Servings

Ingredients:
- 2 oz Grappa
- 2 oz Limoncello
- 12 oz margarita mix
- Crushed ice

Instructions:

1. Place all ingredients in a blender and blend until crushed. Pour into margarita glasses and serve.

Notes:

*You can substitute brandy for the grappa. If frozen drinks aren’t your thing, serve this mixture on the rocks.*
**Grapefruit Whiskey Sour**

Prep Time: 10 minutes | Cook Time: 0 minutes

2 Servings

Ingredients:

- 2 oz grapefruit juice
- 2 oz sugar
- 4 oz whiskey

Instructions:

1. Place grapefruit juice, sugar and whiskey in a cocktail shaker filled with ice and shake to combine. Strain into a glass and serve.

Notes:

*We like using fresh grapefruit juice for this recipe.*
Pickle Back Cocktail

Prep Time: 5 minutes | Cook Time: 0 minutes
2 Servings

Ingredients:

- 1 1/2 oz lime juice
- 1 oz pickle juice
- 3 oz whiskey

Instructions:

1. Place lime juice, pickle juice and whiskey in a cocktail shaker filled with ice and shake 30 seconds. Pour into glasses and serve.

Notes:

*Garnish with a slice of pickle if desired.*
Prosciutto Wrapped Melon

Prep Time: 5 minutes | Cook Time: 0 minutes
4 Servings

Ingredients:
- 1 cantaloupe, seeded and sliced
- 1/4 lb Prosciutto, sliced thin

Instructions:

1. Deseed the melon and remove the rind. Cut into wedges. Wrap each slice in prosciutto and place on a plate. Serve.

Notes:

Serve this quick recipe at your next picnic. Two ingredients, you can barely call this a recipe!
Baked Pickle Chips

Prep Time: 5 minutes | Cook Time: 15 minutes
8 Servings

Ingredients:

- 1 cup pickle chips
- 1 cup Panko breadcrumbs
- 2 Tbsp melted butter
- 2 Tbsp chopped dill
- 1/2 tsp garlic powder
- 1/4 tsp cayenne pepper
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/2 cup flour
- 2 eggs, beaten

Instructions:

1. Preheat your oven to 450°F and line a baking sheet with parchment paper. Pat the pickle chips with a paper towel to dry.

2. In a medium bowl combine the panko, butter, dill, garlic powder, cayenne pepper, salt and pepper. In a separate bowl add the flour. In a third bowl add the beaten eggs and 1 Tbsp water.

3. Dredge the pickles in the flour, then the egg wash, then the panko mixture. Press the mixture to coat both sides of the pickle fully. Place on the prepared pan and bake until golden and crispy, about 15 minutes.

4. Remove pickles from oven and serve warm.

Notes:

You can flip these pickles halfway through cooking to get both sides super crispy. Hamburger dill chips work great with this recipe.
Roasted Beet Hummus
Prep Time: 10 minutes | Cook Time: 90 minutes
8 Servings

Ingredients:
- 2 medium beets
- 1 can chickpeas, rinsed and drained
- 2 Tbsp Tahini
- 3 garlic cloves
- 1 Tbsp lemon juice
- 1/2 tsp salt
- 1/2 tsp cumin

Instructions:
1. Preheat your oven to 400°F. Wrap each beet in aluminum foil and roast until tender, about 1 1/2 hours. Remove the beets from the oven and let cool. Unwrap and peel off the skin. Chop into chunks. It doesn’t have to be precise since you will be blending them.

2. In a food processor add the beets, chickpeas and garlic and blend until smooth, about 1 minute. Add in the tahini, lemon juice, salt, cumin and about 2-3 teaspoons of water to blend. Blend until creamy and smooth, adding more water if needed. Serve.

Notes:
*You can buy pre-roasted beets if you want to make this hummus faster. Serve with carrot sticks or pita chips.*
Pigs in a Blanket Pull-Apart Bread

Prep Time: 15 minutes | Cook Time: 45 minutes
10 Servings

Ingredients:
- 1 lb pizza dough
- 70 lil’ smokies sausages (about two packages)
- 1/4 cup sun dried tomato spread

Instructions:

1. Preheat your oven to 375°F. Spray the springform pan with cooking spray and set aside.

2. On a clean surface, roll the dough 1/4 inch thick. Slice the dough into 1” by 2” inch pieces. Spread a small amount of sun dried tomato spread on the piece of dough. Wrap the lil’ smokie in each dough strip and pinch closed.

3. Once all the sausages are wrapped, place the wrapped sausages in the pan, working your way towards the middle. Cover the pan with foil and bake 30 minutes. Uncover the pan and cook for an additional 15 minutes or until the top is browned. Remove from the oven and let sit 15 minutes. Remove the bread from the springform pan and serve warm.

Notes:

You can use refrigerated pizza dough from the bakery section of your grocery store. If you like it cheesy, sprinkle the top with 1 cup shredded cheese before baking.
Mojito Fruit Salad
Prep Time: 5 minutes | Cook Time: 0 minutes
6 Servings

Ingredients:
- 4 cups chopped watermelon
- 2 cups sliced strawberries
- 1 cup raspberries
- 1 cup red grapes
- 3 limes, juiced
- 3 Tbsp powdered sugar
- 2 Tbsp rum
- 2 Tbsp chopped mint leaves

Instructions:
1. In a large bowl combine the chopped watermelon, strawberries, raspberries and red grapes. Set aside.
2. In a small bowl whisk together the lime juice, powdered sugar, rum and mint leaves. Pour into fruit and toss to coat. Let chill one hour before serving.

Notes:
You can always serve this sans-rum for a refreshing salad. This salad tastes better the longer you let it sit. Make it the day before and the flavor will be outstanding.
Chili Con Queso
Prep Time: 10 minutes | Cook Time: 10 minutes
8 Servings

Ingredients:

1 cup whole milk
2 Tbsp cornstarch
2 Tbsp butter
1 lb spicy breakfast sausage
1/2 yellow onion, diced
1 4 oz. can chopped green chilies
2 garlic cloves, minced

1 cup freshly shredded cheddar cheese
1 cup freshly shredded pepper jack cheese
1/2 tsp paprika
1/4 tsp salt
1 plum tomato, diced
1 Tbsp Chopped cilantro
tortilla chips

Instructions:

1. In a small bowl whisk together the milk and cornstarch. Grate the cheeses.

2. Meanwhile, heat the butter in a saucepan over medium-high heat. Add in the onion, chopped green chilies and garlic and cook two minutes. Add the sausage and crumble, cooking until the sausage is no longer pink. Stir in the cornstarch mixture and bring to a boil. Cook until thickened, about 1 minute.

3. Remove the saucepan from the heat and stir in the cheeses. Add in the paprika and salt and place in a serving dish.

4. Garnish the dip with chopped tomato and cilantro. Serve with tortilla chips.

Notes:

Make sure to remove the milk mixture from the heat before adding the cheese to prevent it from curdling.