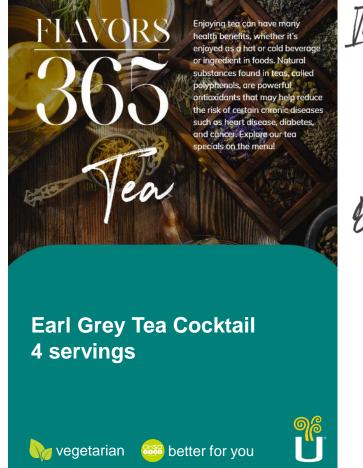


6 ounces Earl Grey Tea
2 sprigs Lavender
1 ¼ ounces Honey Simple
Syrup
¼ ounce Lemon Juice (freshsqueezed)
1 ¼ ounces Gin (good
quality)

Directions

- •Brew 4 cups Earl Grey tea. This will give you enough to make a few cocktails. Store in the refrigerator to keep cold.
- •Make a batch of honey simple syrup to store in the fridge as well. 5 cups water, 1 cup honey.
- •Bring to a simmer until honey has dissolved.
- •Then cool in the fridge.
- •Add all of the above ingredients into a cocktail shaker, with 2 sprigs lavender and ice.
- •Shake several times. Then strain the cocktail into a glass over one large ice cube.
- •Garnish with lavender



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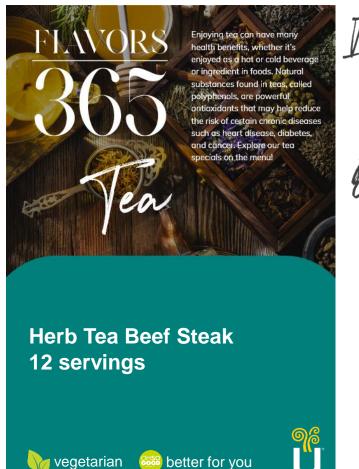
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- 7. Garnish with lavender



• 4 lb 8 Oz Beef, Tenderloin
• 2 tsp Seasoning Tea Earl Grey

Directions

- •. *WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
- •. 2. Slice beef in to 6oz portions
- Then season steak with Tea Seasoning. Place steak on grill and cook until- 145F Cook to internal temp & hold for 4 minutes. Then let steak rest.
- •3. Slice steak on the bias and fan on plate.



•4 lb 8 Oz Beef, Tenderloin
•2 tsp Seasoning Tea Earl Grey

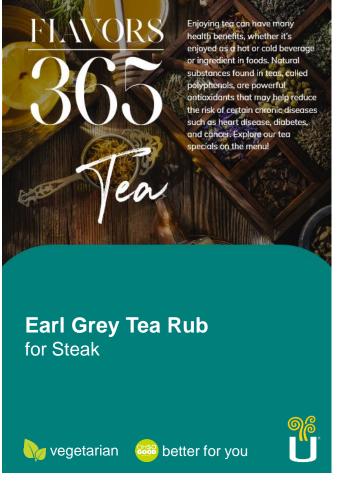
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Directions

- •. *WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
- •2. In a food processor or blender, blend in the tea leaves, peppercorns, tarragon, salt, and thyme until finely ground. Pour the spice mix into a bowl, add the oil, and stir to make a paste.
- •3. Use the paste to brush on the meat or toss with vegetable. After adding past to the product let rest for 30 min.



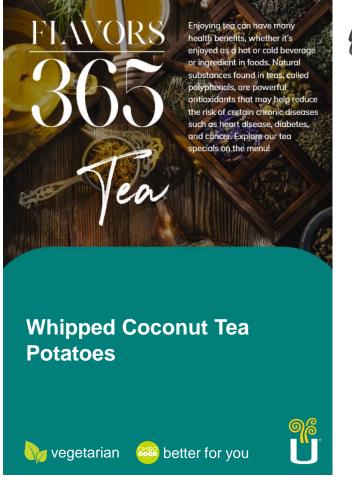
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Directions

- 1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. WASH ALL PRODUCE under cool water and drain.
- 2. 2. In a small sauce pan steep coconut milk and the green tea for 10 min. Then discard tea bags and reserve coconut milk. In a large saucepan cook Sweet Potatoes in salted Water over medium-high heat for about 20 minutes, or until done. Drain, and add remaining Ingredients. Whip potatoes in a mixer until smooth. Then add the spices and liquid on low speed just to incorporate the ingredients. Cook to internal temp 145F & hold for 15 sec.
- 3. Portion out 1/2c serving



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Cranberry Oatmeal Cookies OSG

12 servings







1 lb 1 Oz Bananas, Fresh Medium, Fresh 1/2 Cup Applesauce, Cnd JcPk

2.0 Cup Oats1/2 Cup Cranberries, Dried

Swtno

1/2 tsp Spice, Cinnamon, Grd

2/3 Cup Nuts, Almonds

Sliced

3.5 Oz Milk, Almond

Directions

•. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.In bowl mash the Bananas and then add the remaining Ingredients

•Portion out 1.5 oz. Cookies onto a greased cookie sheet and bake. Served two cookies to order

•3. Cook Time: 10-15 min



Cranberry Oatmeal Cookies OSG 12 servings





Ingredients

1 lb 1 Oz Bananas, Fresh

Medium, Fresh

1/2 Cup Applesauce, Cnd

JcPk

2.0 Cup Oats

1/2 Cup Cranberries, Dried

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•Portion out 1.5 oz. Cookies onto a greased cookie sheet and bake. Served two cookies to order

•3. Cook Time: 10-15 min