



Taste and Savor

1 Quick Recipe:

Strawberry Pistachio Ricotta Toasts

1 Loaf Ciabatta or Rustic Bread, sliced thinly into one-inch pieces and toasted.
2 Cups Ricotta Cheese
16 OZ Package Strawberries, stemmed and sliced thinly
1 Cup Chopped Pistachios
½ Cup Honey
Basil for Garnish

On a serving plate, loosely spread the ricotta on the toast. Top with slices of strawberry and pistachios. Drizzle with honey and top with the basil.

Kicked Up Smoky

Shrimp Avocado Toasts

8 OZ Small or Medium Sized Cooked and Peeled Shrimp
1 Tsp Lemon Juice
1 TB Extra Virgin Olive Oil
Sea Salt

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



2 Kitchen Scoop

Are you a radish fan? Its a veggie I don't often think of - but its certainly crunchy good and good-for-us plus it adds a zing to almost any sandwich or salad.

1 Tsp Smoked Paprika
2 Ripe Avocados, mashed
8 Slices Whole Wheat or other Rustic Bread, Toasted
4 - 6 Radishes, Sliced Thinly
Chives for Garnish

Toss the shrimp with the lemon juice, oil, sea salt and paprika. Spread the toast with the avocados, Top with the shrimp and radishes, garnish with chives.

3 Clever Idea

Did you know that you can store your avocados in the fridge to slow down ripening? When you buy more than one avocado, but the second, (or others) in the fridge, bringing them out as needed. You won't lose any of the delicious goodness by over-ripening.

4 Cheers!

Pascal Jolivet Sancerre Rosé
Loire Valley France
About \$20.00

Mother's Day calls for delicious rosé! Pink wine doesn't have to be sweet; this rosé is bone dry with lots of tart acidity and the flavors of berries and peaches. You'll also notice a bit of minerality in the aroma - think about the aroma coming from the sidewalk during a summer rain. Now, smell the wine again. Now, you know what it means when a wine is said to have minerality.