

Pisco Piquante



Ingredients

- Drink**
- 1/2 cup pisco
 - 1/2 cup pineapple juice
 - 2 teaspoons lemon juice
 - 4 teaspoons honey
 - 2 egg whites
 - 6 ice cubes

- Garnish**
- Pineapple habanero to taste



Pop the Cork Loin



Ingredients

- Pork Loin**
- 2 pork loin chops
 - 1/2 teaspoon salt
 - 1 Tablespoon vegetable oil
- Rub**
- 1/2 teaspoon Sweatshop chili powder
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 1/4 teaspoon sweet paprika
 - 1/8 (1 dash) black pepper
 - 1 Tablespoon GF flour
- Sauce**
- 1 Tablespoon butter
 - 2 teaspoons honey
 - 2 Tablespoons apple cider vinegar
 - 1/2 cup pineapple juice
 - 1/2 teaspoon chicken bouillon
 - Pineapple habanero powder to taste



Sunshine Skewers



Ingredients

- Skewers**
- 1/2 pound bacon
 - 1/4 fresh pineapple (or 15 oz can pineapple chunks)
- Sauce**
- 2 teaspoons lemon juice
 - 2 teaspoons pineapple juice
 - 1/2 cup brown sugar
 - 1/4 teaspoon Sweatshop chili powder
- Garnish**
- 1/8 teaspoon (1 dash) kosher salt
 - Pineapple habanero to taste



Pineapple Veaay



Ingredients

- Cookie (dry)**
- 1/4 cup GF flour
 - 3/16 teaspoons (3 pinches) baking powder
 - 1/64 teaspoon (1 nip) salt
- Cookie (sugar)**
- 2 1/4 teaspoons powdered sugar
 - 2 Tablespoons sugar
 - 2 Tablespoons butter
- Cookie (wet)**
- 1/4 egg
 - 1/4 teaspoon vanilla
- Topping**
- 1 Tablespoon butter
 - 2 Tablespoons powdered sugar
 - 1 packed Tablespoon shaved coconut
 - 1 teaspoon pineapple juice concentrate



Cut on grey lines to separate 3" x 5" cards

Instructions

Skewers

1. Preheat oven to 375° F
2. Peel and core pineapple and cut into 1 inch cubes
3. Cut bacon strips in half and spread in a single layer on a foil-lined cookie sheet
4. Bake bacon for 3 minutes, then flip and bake for 3 more minutes
5. Remove bacon from oven and cool for 5 - 10 minutes (bacon will not be fully cooked)

Sauce

1. Add all sauce ingredients to a sauce pot and heat on low
2. Heat on low while stirring constantly until all sugar has melted

Assembly

1. Peel and core pineapple and cut into 1 inch cubes
2. Wrap one piece of bacon around each pineapple cube and secure with a toothpick
4. Place skewers on cookie sheet and bake for 20 minutes and internal temperature is 165° F
5. Remove from oven, spoon sauce over each skewer, then bake for 10 more minutes
6. Sprinkle with garnish and serve with remaining sauce for dipping

Scan the QR code for additional recipe notes and suggestions



Instructions

Drink

1. Add all drink ingredients to a cocktail shaker
2. Shake aggressively!
3. Divide into 2 glasses
4. Allow to rest until foam rises to the top (about 2 - 3 minutes)

Garnish

Sprinkle garnish on top of foam and enjoy!

Scan the QR code for additional recipe notes and suggestions



Instructions

Cookie

1. Preheat oven to 350° F
2. Mix cookie (dry) ingredients
3. Mix cookie (sugar) ingredients
4. Combine cookie (dry) and cookie (sugar) mixtures
5. Add cookie (wet) ingredients and mix
6. Drop spoonfuls spaced about 2 inches apart onto a cookie sheet
7. Use the back of a spoon or a fork to flatten each spoonful of dough into a disk
8. Bake 6 - 8 minutes until cookies are matte, but not golden brown

Topping

1. Soften butter, but do not melt
2. Cream butter and powdered sugar together
3. Mix in shaved coconut
4. Add pineapple juice concentrate and mix until completely combined and creamy
5. Spread topping onto cookies and broil on high for 2 - 3 minutes until topping is golden and clear
6. Sprinkle pineapple habanero on top and serve while still warm and gooey!

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Instructions

Pork Loin

1. Rub loin chops with salt and let rest for 30 minutes at room temperature
2. Pat loins dry with clean paper towel

4. Remove from pan, plate, cover, and let rest while making sauce

Sauce

1. Add all sauce ingredients to pan, return to medium-high heat, and reduce to 1/2 volume
2. Pour sauce over loin chops and serve!

Rub

1. Combine all rub ingredients and fully coat each loin chop on all sides (bonus points for using 100% of the rub)

Cook Loin

1. Heat oil in saute pan on medium-high
2. Add loin chops and sear for 2 minutes
3. Flip chops, reduce heat to low, and cook for 6 - 12 minutes until internal temp = 145° F

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