

Strawberry Lemonade Cocktail

Ingredients

vodka
strawberries
sugar
lemons
club soda
mint (optional)

Directions

- You mix equal parts strawberry infused vodka, simple syrup, and fresh lemon juice. Below are the amounts I used to make one pitcher:
- Cut up 6-8 strawberries and let steep in 2 cups vodka for several hours. Meanwhile, boil 2 cups water. When the water is boiling, take off the heat and add 1 cup sugar. Stir until the sugar is dissolved and let cool. Squeeze a lot of lemons to get 2 cups of lemon juice.
- Combine 2 cups of strawberry vodka, 2 cups of simple syrup and 2 cups of lemon juice.
- Serve over ice with a splash of club soda on the top. Can add a sprig of mint too.

** Can be doubled, tripled, etc.

Twice-Baked Potato Casserole

Ingredients

8 medium-size baking potatoes (~4 lbs), baked and cooled
2 c. (8 ounces) shredded cheddar cheese, divided
1 (16-oz.) container sour cream
1 (8-oz.) package cream cheese, softened
½ c. milk
½ c. butter, melted
2 garlic cloves, minced
1 T. chopped fresh chives
1 ½ t. salt
½ t. pepper
6 bacon slices, cooked and crumbled

Directions

- Scoop pulp out of potatoes into a large bowl and coarsely mash with a potato masher (discard the empty skins). Stir in 1 cup Cheddar cheese, sour cream, and the next 7 ingredients. Spoon into a lightly greased 13x9-in. baking dish.
- Bake at 350 degrees for 30 minutes or until thoroughly heated. Sprinkle with remaining 1 cup cheese and bacon. Can garnish with additional chives too if desired.