

Lemon & Vanilla Banana Pancakes

with Simply Creative Chef Rob Scott

Ingredients:

- 1 ½ cup flour
- 3 tbsp. sugar
- 2 tsp. baking powder
- 1 ½ tsp kosher salt
- ½ cup sour cream
- ¾ cup + 1 tbsp. milk
 - 3 large eggs
- 1 tsp. vanilla extract
- 1 tsp. lemon zest, grated
 - Unsalted butter
- 2 ripe bananas, diced + extra for serving

Directions:

1. Stir together, flour, sugar, baking powder, and salt in a separate bowl.
2. Whisk together sour cream, milk, eggs, vanilla and lemon zest.
 3. Add wet ingredients to dry only until combined.
4. Melt 1 tbsp. of butter in skillet over medium heat until it bubbles.
 5. Ladle pancakes on to skillet
 6. Place 1 tbsp. diced banana on each pancake.
7. Cook for 2 or 3 minutes or until underside is nicely browned and flip the pancakes and then cook for another minute until browned.
8. Wipe out pan with paper towel until clean and add more butter to the pan and repeat with remaining batter is used.
 9. Serve with sliced bananas and pure maple syrup.

Recipe makes 12 pancakes

Cider-Glazed Ham with Apple Pie Slices

By Simply Creative Chef Rob Scott

- 1/2 full cooked ham
- 2 cups apple cider
- 1 cup honey
- 1/2 cup cider vinegar
- 1/4 Dijon mustard
- 1 tbsp. butter
- 2 tsp. chili powder
- 1/2 tsp. apple pie spice

1. Place ham on a rack in a shallow roasting pan
2. Score the surface of the ham, making diamond shapes ½ in. deep
3. Cover and bake at 325° for 2 hours
4. Meanwhile, in a large saucepan, combine the cider, honey, vinegar, and mustard; bring to a boil
5. Reduce heat; simmer, uncovered, for 15 minutes, stirring frequently
6. Stir in the butter, chili powder and apple pie spice
7. Set aside 1 cup for serving
8. Cook the remaining sauce until thickened, spoon over ham
9. Bake, uncovered, until a thermometer reads 140°, 30-35 minutes longer
10. Warm the reserved sauce; serve with ham

Serves 10 people

CHILLED LEMON MANGO SOUP

2 Mangoes – ripe, peeled, and cubed

¼ cup White Sugar

1 Lemon – zested and juiced

1 ½ cups Half and Half

- ✚ Place mango, sugar, lemon zest, lemon juice and half and half into blender
- ✚ Blend until smooth and creamy
- ✚ Serve chilled

Serves 3

**as a garnish, add blueberries or sliced strawberries when in season

**serve in the spring or summer with a creative salad or sandwich

Strawberry Mimosas

By Simply Creative Chef Rob Scott

- 4 cups of sliced fresh strawberries**
- 1 ½ cups of orange juice**
- 2 cups of champagne, chilled**

Garnishes

- Fresh Strawberries**
- Orange Slices**

- 1. Place half of the strawberries and orange juice in a blender**
- 2. Cover the blender and process until smooth**
- 3. Pour 2/3 cup strawberry mixture into each champagne flute or wine glass**
- 4. Top with about 1/3 cup champagne**
- 5. If desired, serve with a strawberry and an orange slice**