

Break the shackles of dull and boring....
 This year you can be romantic and exciting with easy Valentine Recipes!

Raspberry Spinach Salad

- 2 tbsp Raspberry Vinegar
- 2 tbsp Raspberry Jam
- 1/3 C Vegetable Oil
- 8 C Spinach - rinsed, stemmed & torn
- 3/4 C Coarsley Chopped Macadamia Nuts or Almond Slices
- 1 C Fresh Raspberries
- 3 Kiwis - peeled & sliced

*To Prepare Dressing:
 Combine vinegar & jam in a blender or small bowl. Add oil in thin stream blending well.*

Toss spinach with 1/2 the raspberries, 1/2 the nuts, 1/2 the kiwis and the prepared dressing.

Top with remaining ingredients.

Serve immediately.

Yield: 6 Servings

Lobster Alfredo

- 2 C Uncooked Lobster Meat
- 6 oz Melted Butter
- 24oz Heavy Cream
- 6 tsp Minced Garlic
- 2 C Grated Parmesean Cheese
- 1/2 C Chives
- 3/4 tsp Salt
- 36 oz Pasta

*Ladle butter into heated pan.
 Add lobster meat, saute until lobster meat is white.*

Add the cream & garlic, lower the heat and stir with rubber spatula.

Add grated parmesean and chives and stir until parmesean is melted.

Add pasta and saute until light in color.

*Top with chives.
 Serve hot.*

Yield: 6 Servings

Ricotta & Fresh Fruit "Wine"

- 2 C Whole Milk Ricotta Cheese
- 4 oz Cream Cheese, softened
- 4 tbsp Sugar
- 3 tbsp Honey
- 3/4 tsp Vanilla Extract
- 4 C Mixed Fresh Berries
- 2 tsp Fresh Lemon Juice

Blend ricotta cheese, cream cheese, 2 tbsp sugar, honey & vanilla in food processor or blender until very smooth.

Transfer to bowl. Cover bowl and refridgerate until ricotta mixture is slightly set - approximately 2 hours.

Combine berries, remaining 2 tbsp of sugar in a large bowl. Toss to coat. Let stand 30 minutes at room temperature.

Divide ricotta mixture among six wine glasses & top with berries.

Yield: 6 Servings



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