

Margaritaville Party Recipes:

Tropical Margarita Dip: Without the crab it's a great party snack and with the crab it's a fabulous appetizer! Fill the margarita glasses before the party and refrigerate them

1 ripe papaya – peeled, seeded and chopped
1 ripe mango – peeled, seeded and chopped
4 or 5 cilantro stems – leaves removed and chopped – discard stems
1 sweet red pepper – seeded and diced
2 red finger peppers or 1 jalapeño – finely chopped (Add more to taste; some like it HOT!)
4 key limes
1 - 15 oz can black beans opened, rinsed and drained
1 medium red onion chopped
1 large or 2 small avocados
1 - 8 oz container of jumbo crab meat – rinsed and pulled apart (optional)
1 – 6.5 oz can of sliced black olives
1 1/2 cups shredded iceberg or romaine lettuce
8 oz shredded cheese (queso blanco, cheddar or pepper jack)
1 - 8 oz container sour cream
Chili lime taco chips or any flavor
6 – 12 oz margarita glasses or 10–12 cup glass bowl

For the fruit salsa: Stir together papaya, mango, cilantro, peppers and the juice from 2 key limes. Let flavors blend for about 10 minutes. Peel, seed and chop the avocado and toss with the juice from the other 2 limes.

2 tablespoons black beans
2 tablespoons fruit salsa
2 tablespoons avocado
Crab (if adding) 1–2 tablespoons in center
of avocado layer
A sprinkling of onions or more if you like
A sprinkling of olives or more if you like
1/4 cup lettuce
2–3 tablespoons cheese
And a generous dollop of sour cream

If using a bowl, follow the same layering order but use all the ingredients in each layer. Refrigerate bowl or glasses after filling. Serve with taco chips. Serves 6

Jerk Chicken Sticks

Marinade:

2 tablespoons freeze dried onions
1 medium clove garlic smashed
1 teaspoon salt
1 teaspoon ground allspice
1/4 teaspoon freshly grated nutmeg

1/4 teaspoon ground cumin
1/2 teaspoon cinnamon D
1/4 teaspoon ground cloves
2 jalapeño peppers (more or less to taste)–finely chopped
1/4 teaspoon cayenne pepper or to taste
1 teaspoon black pepper
1 tablespoon soy sauce
1/4 cup tangerine mango guava juice* *If you can't get that exact mix try any one of those alone or buy them separately and mix them yourself!
1/4 cup vegetable oil
1 lb of thin boneless skinless chicken breast cutlet–cut into approximately 2 inch strips
12 –15 wooden skewers

Place all the ingredients in a resealable food storage bag and seal. Gently squeeze until ingredients are well blended. Add chicken to bag, seal and gently shake to coat. Marinate in refrigerator for 8–24 hours. Thread chicken strips onto skewers. Arrange the chicken skewers in one layer in a foil-lined roasting pan, pour the marinade over them. Bake in a preheated oven at 450 degrees for 15 to 25 minutes or until, they are cooked through. Serves 4–5 with about 3 sticks each

Key West Shrimp Cakes with Cream Sauce

Shrimp Cakes:

1 lb tiger shrimp frozen, deveined in shell (or peeled, deveined, raw shrimp)
2 whole key limes
1/4 of a whole red pepper
1/4 of a whole yellow pepper
1 long red finger pepper (more or less to taste), remove green top
1/4 of a whole medium red onion
1 green onion – clean and trim
5 sprigs of parsley – remove leaves discard stems
Juice of 1 key lime
2 whole eggs
1 teaspoon whole grain Dijon mustard
1 1/2 cups coarse bread crumbs from day old French bread
1/4 cup whipping cream
Salt and pepper to taste
Olive oil for frying

Fill a medium-sized pot with water and bring to a boil. Cut 2 whole limes in half, squeeze juice into pot of water and also throw in the rinds. Cook shrimp in water for 3-4 minutes. Rinse and peel. Place peppers, onions and parsley in the bowl of food processor and pulse 3 or 4 times, for a very coarse chop. Add shrimp, lime juice, eggs, mustard, bread crumbs, cream, salt and pepper to food processor bowl and pulse 3 or 4 times until ingredients are just mixed and shrimp are very coarsely chopped. Form the mixture into 10 patties (about 1/4 cup of mixture for each patty). Fry in 1 inch of olive oil until golden on both sides. Place on a platter and keep warm in a low temperature oven.

Flaming Key West Cream Sauce:

3/4 cup heavy cream
1/8 cup Margaritaville® Tangerine or Lime Tequila
4 tablespoons butter

Pour tequila in a deep sauce pan. Place over medium heat and warm; do not boil. Remove pan from heat and place on cold burner, then carefully with a long lighter (like the ones used to light barbecues), light the tequila and let it burn out. ** ALWAYS USE CAUTION WITH FIRE. Flames can often shoot high and ignite things in their way. Like your hair or open bottles of alcohol nearby! So if doing this, please use caution and enjoy the fireworks.

Place pan back on heat and pour in the cream. Let cream boil until reduced by half. Stir with a whisk to keep it from burning. When reduced, remove pan from heat and whisk in the 4 tablespoons of butter one at a time. Serve immediately with Shrimp Cakes.
Serves 10 as an appetizer

Tequila Sunrise Pie

14 oz sweetened condensed milk
(NOT evaporated milk)
8 oz cream cheese (bring to room temperature)
6 oz frozen tangerine or orange juice from concentrate (thawed)
2 tablespoons regular or Margaritaville® Tropical
Tangerine Tequila
1 cup whipping cream (whipped until very stiff)
1 tablespoon grenadine
Red food coloring (optional)
1 - 9 inch graham cracker crumb crust (store bought or your own)

In medium bowl, beat together condensed milk and cream cheese; then blend in juice and tequila. Fold in whipped cream. Remove 1 cup of mixture to a small bowl and blend in grenadine and 2 drops of food coloring. Pour both mixtures into pie crust adding the pink mixture last.

Refrigerate 4 hours or overnight until set. Garnish as desired. This pie also tastes excellent frozen. Place pie in freezer for 4 hours or until frozen through. Serves 8

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"The BEST" Party Beverage Recipes

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The Best Margarita

1 oz Margaritaville Gold Tequila
1/4 oz Triple Sec
1/2 oz lime juice
1/2 oz orange juice
1 oz Margaritaville Margarita Mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink.

License to Chill

1 oz Margaritaville Gold Tequila
1/4 oz Blue Curacao
1/2 oz lime juice
2 oz Margaritaville Margarita Mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink.

Off to See the Lizard

1 oz Margaritaville Gold Tequila
1/2 oz melon liquor
1/4 oz lime juice
2 oz Margaritaville Margarita Mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink.

Strawberry Margarita

1 1/4 oz Margaritaville Gold Tequila
2 oz strawberry daiquiri mix
Small bag of frozen strawberries

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink.

Last Mango in Paris

1 1/4 oz Margaritaville Last Mango Tequila
2 oz Margaritaville Mango Margarita Mix
Small bag frozen peeled & sliced mango

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink.

Rum Runner

1 oz light rum
1/2 oz Crème De Banana
1/2 oz Blackberry Brandy
1/2 oz grenadine
1/2 oz orange juice
1/2 oz pineapple juice
Float: 1/4 oz 151 rum

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink. Garnish with an orange and cherry flag. Add float of 151 proof rum.

Hurricane

3/4 oz light rum
3/4 oz dark rum
3/4 oz grenadine
1/2 oz orange juice
1/2 oz pineapple juice
Float; 1/4 oz 151 rum

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink. Garnish with an orange and cherry flag. Add float of 151 proof rum.

Strawberry Daiquiri

1 1/4 oz light rum
2 oz strawberry daiquiri mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with a lime wedge.

Piña Colada

1 1/4 oz light rum
2 oz piña colada mix
1/2 oz pineapple juice

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Squeeze a wedge of lime into the frozen drink. Garnish with an orange and cherry flag.

Strawberry Colada (AKA Miami Vice)

1 1/4 oz light rum
1 oz piña colada mix
1 oz strawberry daiquiri mix
1/4 oz pineapple juice

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with an orange and cherry flag.

Virgin Drinks:

Strawberry Daiquiri

1 oz Sprite

3 oz strawberry daiquiri mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with a lime wedge.

Piña Colada (Princess Marigold)

1 oz pineapple juice

3 oz piña colada mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with an orange and cherry flag.

Strawberry Colada

1 1/2 oz piña colada mix

1 1/2 oz strawberry daiquiri mix

1 oz pineapple juice

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with an orange and cherry flag.

Strawberry Banana Daiquiri (Jolly Mon)

1 1/2 oz banana daiquiri mix

1 1/2 oz strawberry daiquiri mix

1 oz pineapple juice

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass. Garnish with an orange and cherry flag.

Have a SUPER Summer!!