



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

Backyard BBQ

Episode 3: September 20th, 2020

THE DESSERT & COCKTAIL

“Dessert First!”

From Chef Becca Poirier of DaVinci’s Eatery in Lewiston and Chef Dorene Mills of Hannaford Supermarkets

BEVERAGE RECIPE:

“S’mores Martini”

Ingredients:

The Rim

Chocolate sauce

Cinnamon graham cracker crumble

The Drink

1.5 oz Pinnacle Marshmallow

1 oz Godiva Chocolate Liquor

2 oz “Graham cracker milk” ***see Recipe below!*

One toasted marshmallow, for garnish

Graham cracker milk

Cinnamon Graham crackers

Milk or cream

Instructions for “milk”:

- Soak crackers in milk or cream

- strained out before use

Instructions:

- “Rim” your martini glass by dipping its edge in the chocolate sauce, then the crumble

- Put a dollop of chocolate in the glass

- Mix Pinnacle, Godiva and Graham cracker milk

- Pour into rimmed glass

- Garnished with a toasted marshmallow, and Enjoy!



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DESSERT RECIPE:

"S'mores, Two Ways"

Caramel Apple

Ingredients:

2x Hannaford Soft Old Fashioned Sugar cookies
1/2 Granny Smith apple, sliced
1 square Ghirardelli Milk Chocolate with Caramel
Marshmallow

Bumbling Berry

Ingredients:

2x Hannaford Soft Old Fashioned Sugar cookies
2 spoonfuls TOI Bumbleberry jam
1 bar Lindt Classic Recipe White Chocolate
Marshmallow

Instructions:

- 1) Roast your marshmallow
- 2) Stack & Enjoy!