

# Facebook 30

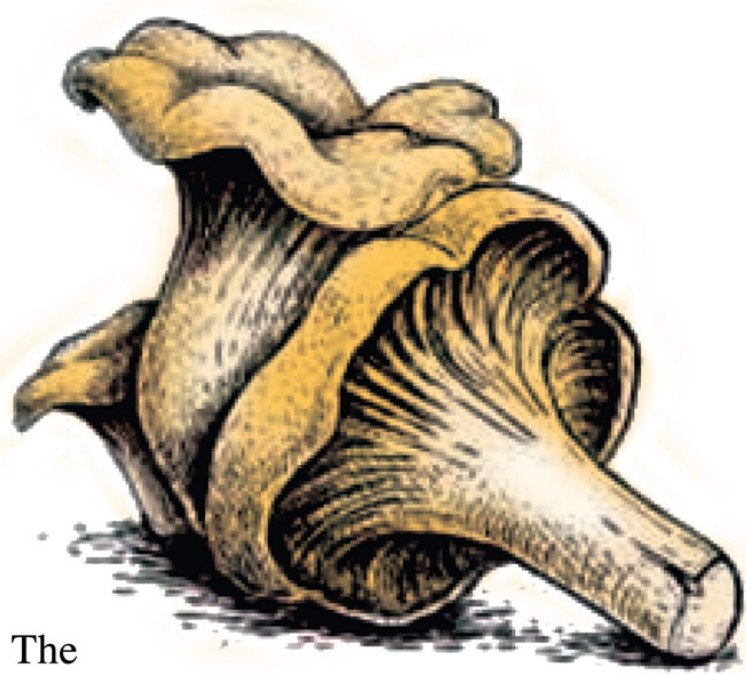
JULY 9, 2020

Orange Vodka Spritz

fresh orange juice, vodka, maple syrup, lime,  
soda water, rosemary

Lobster Alfredo

lobster, butter, garlic, cream, egg yolk,  
parmesan, pasta

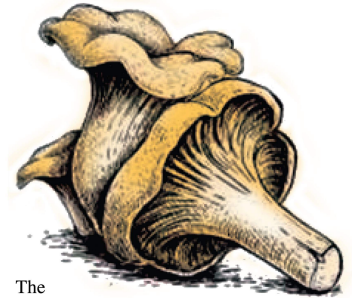


The  
Carriage House  
Cooking School

# Orange Vodka Spritzer

*with lime, maple syrup and rosemary*

*This is a simple cocktail, perfect for summer and the holiday season.*



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3 oz. fresh orange juice  
3 oz. fresca or sparkling water  
2 oz. vodka  
1/2 oz. fresh lime juice  
1 tsp maple syrup  
2 rosemary sprigs  
1 lime wedge

1. In a bar shaker half full with ice combine the orange juice, fresca, vodka, lime juice, maple syrup and one rosemary sprig. Cover and shake well.
2. Strain into a glass, on the rocks or over ice, the choice is yours.
3. Garnish with remaining rosemary sprig and lime wedge.

# Lobster Alfredo

with fettuccine pasta

Alfredo is one of the first sauces I learned how to make as a young chef. It is still one of my favorites because it is amazingly simple, quick and delicious. Here we will add lobster meat to the sauce along with some fresh chive, making it even better.



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1 pound	fettuccine pasta	1/4 cup	grated parmesan cheese
4 tablespoons	unsalted butter	6 ounces	cooked lobster meat
4 cloves	sliced garlic	2 tablespoons	minced chive
1 teaspoon	salt		
1 teaspoon	pepper		
1 cup	heavy cream		
2 large	egg yolks (optional)		
1/4 cup	reserved pasta water (if needed)		

1. Bring a large pot of water to a boil and cook the pasta as per the manufacturers direction for slightly over al dente.
2. In a large skillet combine the butter and garlic. Melt over medium heat. Allow the butter to foam, occasionally stirring the garlic so it doesn't burn. When the foam dissipates then add the salt, pepper and cream. Stir the pan to combine everything.  
  
(OPTION: if you want a richer sauce, mix the egg yolks with the cream before adding to the butter. Be careful to watch the heat moving forward)
3. Allow the cream to bubble and thicken until it is about half reduced. Add the lobster meat and allow it to heat up. If the sauce gets too thick add some of the pasta water.
4. Drain the pasta and rinse slightly with hot water to get rid of some of the exterior starch.
5. Add the cheese and chives to the sauce and combine. Add the pasta and mix well.
6. Serve on a large platter or in individual bowls.



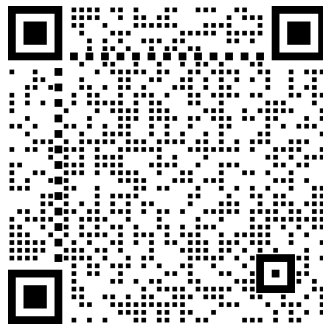
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