

A Friendship Tea

You're invited!

Please join me for a Friendship Tea on _____
at _____. I cannot wait to celebrate our
friendship and enjoy tea time with you!

RSVP BY _____

PHONE: _____

EMAIL: _____



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Grilled Citrus Chicken Breast with Avocado and Citrus Salsa

Ingredients

For chicken:

3 to 4 boneless, skinless chicken breasts

1 lemon, juiced

1 orange, juiced

2 limes, juiced

¼ cup olive oil

1 teaspoon garlic powder

½ teaspoon salt

½ teaspoon black pepper

For salsa:

1 avocado, diced

⅓ cup red onion, diced

2 oranges, segmented

1 teaspoon orange zest

1 grapefruit, segmented

1 teaspoon lime juice

¼ teaspoon garlic powder

3 tablespoons chopped cilantro



Instructions

1. In a gallon-sized zip top freezer bag, combine juices, oil, and seasonings. Add chicken to bag and seal. Allow to rest on the counter while you prep the grill OR place in the refrigerator for at least 2 hours and up to overnight.
2. Set up the grill with two zones: direct and indirect cooking. Heat grill to approximately 500 degrees. Oil grates prior to putting the chicken on the grill.
3. Remove chicken from the bag and discard marinade. Cook chicken directly over heat for 5 to 7 minutes on each side. If the chicken begins to char, move chicken breasts to indirect heat and continue to cook until reaching an internal temperature of 165 degrees.
4. Remove the chicken from grill and wrap in aluminum foil. Allow to rest for 10 minutes.
5. While the chicken rests, prepare the salsa by combining the orange segments, zest, grapefruit segments, red onion, lime juice, and cilantro. Toss together. Add diced avocado over the top or toss, depending on your preference.

Strawberry Shortcake

Ingredients:

For the cake:

2 $\frac{3}{4}$ cup all purpose flour

3 tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{3}{4}$ cup butter

1 $\frac{2}{3}$ cup sugar

5 egg whites

2 $\frac{1}{2}$ tsp vanilla

1 $\frac{1}{4}$ cup milk

About 1 cup halved strawberries

plus more for topping

For the whipped cream:

2 cups heavy whipping cream

$\frac{1}{4}$ cup confectioners' sugar



Instructions:

- Combine all dry ingredients (minus sugar) into a small bowl and set aside. Combine the milk and vanilla in a small bowl and set aside.
- Cream the butter in a large mixing bowl or the bowl of a stand mixer with a paddle attachment. Slowly add in the sugar until fully combined and fluffy.
- Add in the egg whites one at a time, making sure to combine each before adding the other.
- Add in about $\frac{1}{2}$ of the dry mixture while mixing on a low speed. Alternate adding in dry and wet ingredients until they are all combined. Mix for an additional 3 minutes on a medium speed.
- Prepare 3 6" cake pans with "goop" (see above) and distribute the batter evenly between them.
- Bake for about 30-35 minutes or until a toothpick inserted comes out clean.
- Let cool completely before frosting.
- To make the whipped topping, pour the heavy cream into the bowl of a stand mixer and whisk on a high speed until stiff peaks form. Add in the confectioners sugar (you can add more or less to your taste) and mix for another minute.
- To assemble the cake, place one layer of cake on a cake stand or plate and top with about $\frac{1}{2}$ -1 cup whipped cream. Top with strawberries and repeat with the other layer. Garnish with fresh berries and enjoy!