

MINDY WEISS' HOMESTYLE ESPRESSO MARTINI

INGREDIENTS

- 1.5 OUNCES OF VODKA
- 1 OUNCE OF ESPRESSO
- .75 OUNCE OF CAFFE MOKKA
- .50 OUNCE OF NARDINI AMARO
- 1 TSP OF 2:1 SIMPLE SYRUP
(WHICH IS 2 PARTS BROWN SUGAR TO 1 PART HOT WATER)

INSTRUCTIONS

1. Add all ingredients to a tin
2. Shake very hard with Ice for about 10 seconds, strain and pour into a martini glass.
3. Peel a piece of lemon and express the citrus around the top of the glass.
4. Add a few coffee beans if you really want to impress.



MINDY WEISS' HOMESTYLE SWEETHEART COOKIES

INGREDIENTS

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| - 1 BATCH CLASSIC SUGAR COOKIE DOUGH | CLASSIC SUGAR COOKIE DOUGH RECIPE |
| - 1/4 C. UNSALTED BUTTER | - 3 C. FLOUR |
| - 1 JAR MARSHMALLOW CREME | - 1/2 TSP. BAKING POWDER |
| - 1 TSP. VANILLA EXTRACT | - 1/2 TSP. SALT |
| - 1 BOX CONFECTIONERS' SUGAR 1 TBSP. MILK | - 1 C. BUTTER |
| - 3 DROP FOOD COLORING | - 1 1/2 C. SUGAR |
| - 1 1/2 C. CHOCOLATE CHIPS | - 2 LARGE EGGS |
| - 1 1/2 TSP. SHORTENING | - 1 TSP. VANILLA EXTRACT |

INSTRUCTIONS

1. Prepare cookie dough: In a large bowl, combine flour, baking powder and salt. In another large bowl, beat butter and sugar with a mixer at low speed until blended. Increase speed to high; beat until light and fluffy, 5 minutes. Reduce speed too low; beat in eggs and vanilla until mixed, then beat in flour mixture just until blended. Divide dough into 4 quarters; flatten each into a disk, wrap in plastic and refrigerate overnight.
2. When you're ready to make the cookies, preheat the oven to 350°F. On a lightly floured surface, using a floured rolling pin, roll 1 disk of dough until slightly thinner than 1/4-inch thick; keep remaining dough refrigerated. Use 3-inch round cookie cutters or a glass to cut dough into as many cookies as possible; reserve trimmings. Place cookies, 1 inch apart, on 2 un-greased large cookie sheets.
3. Bake until edges are golden, 12 to 15 minutes. Transfer cookies to wire racks to cool. Repeat with remaining dough and trimmings, one disk at a time.
4. Meanwhile, prepare marshmallow filling: With an electric mixer, beat butter, marshmallow crème and vanilla in a small bowl until well blended. Gradually beat in sugar, then blend in 1 Tbsp. of the milk. Tint the filling pink using red food coloring. Add the remaining 1 Tbsp. milk if necessary for desired consistency.
5. Spread about 1 Tbsp. filling between 2 cookies to make a sandwich, pressing the cookies gently together. Repeat with remaining cookies and filling.
6. Line cookie sheets with waxed paper. Melt chocolate chips and shortening in 1-quart saucepan over low heat, stirring often, until just melted and smooth (4 to 6 minutes). Dip half of each cookie sandwich into the chocolate. Place cookies on lined cookie sheets and refrigerate until chocolate is firm. Store refrigerated in air tight containers, with waxed paper separating layers of cookies.

