



Purple Witch

This is a perfect witchy brew for your spooky parties - like Halloween - or when you cook from a Salem, Massachusetts cookbook! The combination of the blue curaçao and grenadine makes the perfect stormy purple hue. Hang on to your broomstick... these pack a wallop!

Yield: 2 cocktails

INGREDIENTS

4 ounces vodka
4 ounces Blue Curaçao
4 ounces grenadine
4 to 6 ounces lemon-lime soda

DIRECTIONS

Place the vodka, blue curaçao, and grenadine in an iced cocktail shaker and shake until mixed. Strain into iced glasses and top with lemon-lime soda.



*Culinary*Travelers

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Scallops Chowder

Tender sea scallops, crispy bacon, and hearty potatoes are simmered together in a rich and creamy sauce of white wine and evaporated milk. Scallops are often difficult to find in the Midwest, so we substituted a package of frozen sea scallops in a wine and herb sauce. It is such a delicious substitute that it really should just be part of the recipe!

Yield: 4 servings

Time: About 30 minutes

INGREDIENTS

3 bacon strips, cut into pieces
½ cup diced onion
1 cup diced russet potato
½ cup dry white wine
3 cups evaporated milk
1 bag (12.5 ounces) sea scallops in white wine and herb sauce

DIRECTIONS

Place the bacon pieces into a soup pot and render until the bacon becomes crisp. Add the diced onion and potato and continue cooking until the onions begin to soften.

Stir in the wine and use a wooden spatula to scrape any brown bits off the bottom of the pot. Add the evaporated milk and let simmer until the potatoes are fork-tender.

Add the scallops (still frozen) to the chowder and continue simmering until the scallops are heated through. Serve with saltines or oyster crackers.



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