

## Fire Cider



Fire Cider  
APPLE CIDER VINEGAR TONIC

Cold and flu season is upon us! Fight back with Fire Cider

- About the Brand -

Our take on this traditional New England folk remedy, Fire Cider is meant to be taken daily as a functional food. Fire Cider tastes great on its own, or as an addition to tea, juice or salad. As our grandmother would say, "Here's to feeling good all the time."

## 88 Acres Butters



88 ACRES

Great alternative to nut butters!

- About the Brand -

Handcrafted with love in Boston in a dedicated facility free of peanuts, tree nuts, gluten, dairy, egg and soy. 88 Acres is committed to job growth in our inner city community. Our manufacturing facility creates jobs in an area of need.

## San Remo Pasta & Pesto



- About the Brand -

Compagnia San Remo is the premier Pesto producer in Liguria, Italy.

Over the years, they have formed relationships with like-minded food artisans across the country who produce the best Italian specialties in other product categories

Because each item is imported directly from it's producer, the prices remain competitive in the market, without sacrificing any of the quality!

Italy's Best Products, Imported Direct from the Best Producers.

Perfect for a delicious holiday meal!

## Pumpkin Seed Butter Cookies



### INGREDIENTS

- ¼ cup coconut oil
- ⅓ cup sugar
- 1 egg
- ½ tsp vanilla
- ½ cup **88 Acres pumpkin seed butter**
- 1 cup gluten-free flour
- ½ tsp baking soda
- ½ tsp sea salt
- ⅓ cup dried cranberries

Preheat oven to 375

Mix all ingredients (except cranberries) together until smooth consistency

Add cranberries

Shape cookie on parchment paper lined or coconut oiled cookie sheet

Bake for 15- 20 minutes until lightly browned

## Grapefruit Maple Cooler



### INGREDIENTS

- **Fire Cider Grapefruit Maple Cooler**
- 2 C fresh squeezed red grapefruit juice (2-3 grapefruits)
- 2 tbsp maple syrup (or maple sugar granules)
- 2 tbsp **Fire Cider** (use Unsweetened to make it vegan!)
- 2 C club soda (optional)

Add juice, maple syrup and Fire Cider, stir to combine, and sip at your ease.

-or-

For a little extra fizz in your life, fill glass halfway with club soda and top of with juice mixture.

## Pappardelle with Shrimp, Pesto, and Toasted Pine Nuts



### INGREDIENTS

- 10oz **San Remo Pappardelle**
- 4.5oz **San Remo Pesto**
- 16 shrimp, peeled and deveined
- 1 tablespoon butter
- 1 tablespoon lemon juice
- 1/3 cup toasted pine nuts
- 2 tablespoons chopped basil
- 2 tablespoons thin sliced scallions
- Salt and pepper
- Extra virgin olive oil

Preheat the oven to 375° F.

Season the pine nuts with salt, pepper, and extra virgin olive oil.

Place in a baking tray lined with parchment paper and bake for 5–6 minutes or until the pine nuts look golden brown. Set aside.

Bring a pot of water to a boil. Season heavily with salt.

Add in the pasta and cook until al dente.

Season the shrimp with salt and pepper.

Heat up a large skillet on high heat. Drizzle extra virgin olive oil and add the shrimp.

Cook for about two minutes and flip

Once flipped, turn the heat to medium, add the butter, and drizzle the lemon juice on top of the shrimp.

Once the butter has melted, gently baste the shrimp.

In the meantime, empty the jar of pesto in a glass bowl.

When the pasta is done to your liking, strain it, but keep some pasta water on the side.

Drop the pasta in the pan with the shrimp, drizzle with extra virgin olive oil and mix everything together. If the pasta looks a little bit too dry, add some of the pasta water.

Place the pasta and shrimp in a bowl with the pesto and mix, coating the pasta with the sauce.

Divide the pasta into 4 bowls.

Garnish with the toasted pine nuts, fresh basil, and fresh scallions.