

### Goat Cheese and Romesco Crostini

AND

**MAKES:** about 40 crostini

#### INGREDIENTS

1 long, thin French baguette, cut into 1/2-inch-thick slices  
1 tablespoon extra-virgin olive oil, plus more for brushing  
1 cup raw whole almonds, coarsely chopped  
One 12-ounce jar roasted red peppers, drained and coarsely chopped  
1 garlic clove, finely chopped  
2 tablespoons tomato paste  
1 tablespoon red-wine vinegar  
1/4 teaspoon salt  
7 ounces fresh goat cheese, at room temperature  
2 tablespoons flat-leaf parsley, finely chopped

#### DIRECTIONS

1. Preheat the oven to 375°. Arrange the bread slices on a baking sheet and brush with olive oil. Bake for 12 to 15 minutes, until lightly golden. Remove the baking sheet from the oven and set aside to cool.
2. Place the almonds in a food processor and pulse until finely ground. Add the peppers, garlic, tomato paste, vinegar, the 1 tablespoon of olive oil and salt. Blend until smooth; check the seasoning and adjust accordingly.
3. Spread about 1 tablespoon of the goat cheese on each crostini. Top with about 1 tablespoon of romesco, sprinkle with parsley and serve.

### ABSOLUT BERRI AÇAÍ SOUR



**2 PARTS**  
**ABSOLUT® BERRI AÇAÍ**  
**3/4 PART**  
**SIMPLE SYRUP**  
**1 PART**  
**FRESH LEMON JUICE**

Shake and strain into  
rocks glass filled with ice.  
Garnish with blueberries.

ENJOY WITH  
ABSOLUT RESPONSIBILITY®

BROUGHT TO YOU BY

**ABSOLUT®**  
*Country of Sweden*  
**BERRI AÇAÍ**

ABSOLUT® BERRI AÇAÍ. VODKA WITH NATURAL  
AÇAÍ BLUEBERRY POMEGRANATE FLAVOR.  
PRODUCT OF SWEDEN. 40% ALC./VOL.  
© 2010 IMPORTED BY ABSOLUT SPIRITS CO., NEW YORK, NY.

### Cumin-Spiced Meatballs with Mint and Feta Yogurt Dip

AND

### BERRI RICKY

**MAKES:** 36 meatballs

#### INGREDIENTS

1 cup Greek-style yogurt  
4 ounces feta cheese, crumbled  
2 tablespoons mint, finely chopped  
1½ tablespoons fresh lemon juice  
Salt  
1½ tablespoons extra-virgin olive oil  
1 pound ground beef  
1 large egg  
½ cup yellow onion, minced  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
¼ teaspoon cayenne pepper  
¼ teaspoon black pepper

#### DIRECTIONS

1. In a food processor or blender, puree the yogurt, feta and mint. Transfer to a small bowl and stir in the lemon juice. Season with salt and refrigerate.
2. Preheat the broiler and brush a rimmed baking sheet with the olive oil.
3. In a large bowl, mix the beef, egg, onion, cumin, coriander, cayenne, ¼ teaspoon of salt and black pepper until thoroughly combined. Roll mixture into 1½-inch balls. Arrange on the prepared baking sheet and broil for 6 to 8 minutes, or until cooked through and nicely browned; rotate the pan halfway through cooking.
4. Serve the meatballs immediately with the yogurt dip.



**1 PART**

**ABSOLUT® BERRI AÇAÍ**

**1 PART**

**AGAVE NECTAR  
(OR) SIMPLE SYRUP**

**1 PART**

**FRESH LEMON JUICE**

**4 PARTS**

**CLUB SODA**

Build ingredients over fresh ice in a highball. Stir. Garnish with a lime wheel.

ENJOY WITH  
ABSOLUT RESPONSIBILITY®

BROUGHT TO YOU BY

**ABSOLUT®**  
*Country of Sweden*  
**BERRI AÇAÍ**

ABSOLUT® BERRI AÇAÍ. VODKA WITH NATURAL  
AÇAÍ BLUEBERRY POMEGRANATE FLAVOR.  
PRODUCT OF SWEDEN. 40% ALC./VOL.  
© 2010 IMPORTED BY ABSOLUT SPIRITS CO., NEW YORK, NY.

## Cilantro-Lime Chicken Skewers with Chipotle Crema

**MAKES:** 20 skewers

### INGREDIENTS

2 tablespoons extra-virgin olive oil  
1/4 cup plus 1 tablespoon fresh lime juice  
2 tablespoons cilantro, finely chopped  
1 teaspoon dried oregano  
3/4 teaspoon salt, plus more for seasoning  
1/2 teaspoon pepper  
2 pounds boneless, skinless chicken breasts, trimmed of fat and cut into 1½-inch cubes  
1/2 cup sour cream  
2 tablespoons heavy cream  
1 canned chipotle chile in adobo sauce, chopped, plus 1 teaspoon adobo sauce from the can  
Salt to taste  
20 wooden skewers, soaked in water for 1 hour  
Lime wedges, for serving

### DIRECTIONS

1. In a large, shallow dish, whisk together the olive oil, ¼ cup of the lime juice and the cilantro, oregano, the ¾ teaspoon salt and the pepper. Add the chicken cubes and toss to coat. Cover the dish and marinate in the refrigerator for up to 3 hours.
2. In a blender or food processor, blend the sour cream, heavy cream, chile, adobo sauce and the remaining 1 tablespoon of lime juice until smooth. Season with salt and set aside.
3. Thread 4 to 5 chicken cubes onto each skewer, then place the skewers back in the dish with the remaining marinade until ready to cook. Heat a grill pan over medium-high heat and grill the skewers for about 6 minutes per side, until charred and cooked through. Arrange the skewers on a platter and drizzle with the chipotle crema. Serve with lime wedges.

AND

## BERRI SOPHISTICATED



1 PART

ABSOLUT® BERRI AÇAÍ

1 PART

SIMPLE SYRUP

1 PART

FRESH LEMON JUICE

4 PARTS

PERRIER-JOUËT®  
NV CHAMPAGNE

Muddle blueberries in mixing glass. Add ABSOLUT® BERRI AÇAÍ, fresh lime juice and simple syrup. Shake and strain in a champagne flute. Top with chilled Perrier-Jouët NV Champagne. Garnish with three blueberries on a stick.

ENJOY WITH  
ABSOLUT RESPONSIBILITY®

BROUGHT TO YOU BY

**ABSOLUT**  
*Country of Sweden*  
**BERRI AÇAÍ**

ABSOLUT® BERRI AÇAÍ. VODKA WITH NATURAL  
AÇAÍ BLUEBERRY POMEGRANATE FLAVOR.  
PRODUCT OF SWEDEN. 40% ALC./VOL.

© 2010 IMPORTED BY ABSOLUT SPIRITS CO., NEW YORK, NY.