

# Chef-a-Thon



## Jamie Bissonnette Pantry Essentials with Canned Seafood Pasta Ingredient List

1 Pound Spaghetti

1 Can (28oz). Whole Peeled Tomatoes

1 Can (14 oz) Cooked White Beans (or Garbanzo)

8oz Canned Seafood (can use tuna, clams, etc. - for this dish  
Jamie will use canned clams)

1 Red Onion

1 Garlic Clove

Garlic Powder

Chili Flakes

Salt

Black Pepper

1 Bunch Scallions

1 Carrot

1 Stem of Celery

Extra Virgin Olive Oil

Butter (room temp)

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## Robert Phillips Spicy Peach Shrub Cocktail & Mocktail Ingredient List

### Cocktail Recipe

2 oz. Privateer Rum  
¾ oz. Harissa Spiced Peach and Basil Shrub  
½ oz. Fresh Lemon Juice  
Basil for Garnish

### Mocktail Recipe

¾ oz. Harissa Spiced Peach and Basil Shrub  
½ oz. Fresh Lemon Juice  
4 oz. Club Soda  
Basil for Garnish

### HARISSA SPICED PEACH AND BASIL SHRUB

Yields approx. 3 cups of shrub)

1.5 lb sliced yellow peaches (about 5 medium sized peaches)

1TBS dried harissa spice

15 grams basil (including stems – reserve some sprigs for garnish)

1 lb sugar (~ 2 cups)

¼ cup hot water

1 cup rice vinegar (sodium free, sugar free, genuine brewed – not seasoned)

Salt