

ARIN PRESENTS

THE ARIN 47 DIY HAPPY HOUR COOKBOOK

A collection of delicious drink & appetizer recipes
from ARIN staff to enjoy during Happy Hour

ARIN

12-14 APRIL 2021



TABLE OF CONTENTS

- APPETIZERS -

FEATURED APPETIZER: SPANISH GARLIC SHRIMP (GAMBAS AL AJILLO)

JOIN SQUIRRL MCCLINTOCK FOR A LIVE COOKING DEMONSTRATION
DURING HAPPY HOUR @ 4:15 PM ET ON 12 APRIL

SAUSAGE STUFFED PEPPADEW PEPPERS	3
FRUIT PIZZA	4
MEXICAN LAYERED DIP	5
BACON CHEDDAR PINWHEELS	6
ROASTED RED PEPPER DIP	7
CHEESY GARLIC PULL APART BREAD	8
ROASTED POTATO BITES	9

- DRINKS -

AMARETTO SIDECAR	10
THE NOR'EASTER	10
STRAWBERRY PINEAPPLE COCKTAIL	11
PASSION FRUIT MARTINI MOCKTAIL	12
TRIPLE-CITRUS MOJITOS	13



SPANISH GARLIC SHRIMP (GAMBAS AL AJILLO)

PREP TIME: 15 MINUTES
COOK TIME: 20 MINUTES
YIELDS: FOUR SERVINGS

Join Squirrl McClintock for a live cooking demonstration of this delicious appetizer. Bring your own ingredients and cook right along with him at 4:15 PM ET on 12 April during Happy Hour after day one of ARIN 47!

INGREDIENTS

4 cloves garlic
1 pound frozen large shrimp (21-25 count) - thawed, peeled, and deveined
Kosher salt to taste
1 teaspoon hot smoked paprika (optional)
¼ cup extra-virgin olive oil
2 tablespoons dry sherry
1 tablespoon chopped Italian flat-leaf parsley
Crostini bread (or bread of your choice)

DIRECTIONS

Slice garlic thinly. Season shrimp with kosher salt and paprika. Mix to coat.

Heat garlic and oil in a skillet over medium heat.

Cook until garlic starts to turn golden, about 2 minutes.

Add shrimp and increase heat to high.

Toss and turn shrimp with tongs until starting to curl but still undercooked, about 2 minutes.

Pour in sherry. Cook, stirring continuously, until sauce comes up to a boil and shrimp is cooked through, about 1 minute more.

Remove from heat.

Stir in parsley with a spoon.

Serve over warm crostini bread (or bread of your choice.)

Shared by Adam "Squirrl" McClintock, Software Engineer
Recipe and photo found at [Allrecipes.com](https://www.allrecipes.com)



ARINI
12-14 APRIL 2021



SAUSAGE STUFFED PEPPADEW PEPPERS

INGREDIENTS

Vegetable cooking spray
1 tablespoon extra virgin olive oil
4 ounces cremini mushrooms, minced
2 anchovy fillets, drained and minced
3 ounces hot Italian sausage, casings removed
2 garlic cloves, finely chopped
1/2 teaspoon thyme leaves, chopped
Kosher salt
Freshly ground pepper
1 14-ounce jar peppadew peppers, drained



DIRECTIONS

Preheat the oven to 400° F. Lightly grease a 9x13-inch baking dish with cooking spray.

In a skillet, heat the oil. Add the mushrooms and anchovies and cook over moderate heat, stirring until the mushrooms are golden. About 5 minutes.

Stir in the sausage, garlic and thyme and cook, breaking up the sausage until no trace of pink remains, 5 minutes.

Season with salt and pepper. Let cool slightly.

Stuff each peppadew with about 1 teaspoon of the filling; arrange in the dish.

Bake for about 10 minutes until the peppadews are hot.

Serve warm.

Shared by Suzanne Evans, Customer Service Resource Analyst II

Photo found at Real House Moms

FRUIT PIZZA

PREP TIME: 5 MINUTES
COOK TIME: 14 MINUTES
YIELDS: TEN SERVINGS

INGREDIENTS

Cookie Dough:

1 2/3 cups all-purpose flour, preferably unbleached
(scoop and level to measure)
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup granulated sugar
12 tablespoon unsalted butter, at room temperature
1 large egg, at room temperature
2 teaspoons vanilla extract

Cream Cheese Topping:

1 (8 oz) package cream cheese, nearly room temperature
6 tablespoons granulated sugar (or a little more to taste)
1/2 teaspoon vanilla extract

Fruit Layer:

5 cups (approximately) assorted fresh fruit
1/4 cup apricot preserves, pressed through a sieve to remove lumps
1 tablespoon water

DIRECTIONS

Preheat oven to 350° F. Butter a rimmed 12-inch pizza pan (without holes), line with a round of parchment paper and butter parchment paper.

For the cookie dough crust: In a medium mixing bowl whisk together flour, baking powder, baking soda and salt.

In the bowl of an electric stand mixer cream together 3/4 cup granulated sugar and butter until well combined. Scrape down bowl.

Mix in egg, then blend in 2 teaspoons vanilla extract. Scrape down bowl. Add flour mixture then blend just until combined.

Drop batter onto prepared pizza pan, then spread into an even layer with hands coated in non-stick cooking spray.

Bake in preheated oven about 11 - 13 minutes until just baked through. Remove from oven and let cool completely on a wire rack.

For the cream cheese topping: In a mixing bowl using an electric hand mixer (or in the bowl of a stand mixer), whip cream cheese, 6 tablespoons granulated sugar and 1/2 teaspoon vanilla until light and fluffy.

Spread topping over cooled crust.

For the fruit layer: Decorate pizza with fruit as desired.

In a very small mixing bowl whisk together preserves and water. Brush mixture over fruit. Serve within a few hours of preparing for best results. Store in refrigerator.

Shared by Amanda Gauldin, Community Engagement Coordinator
Recipe and photo found at [Cooking Classy](#).



ARINI

12-14 APRIL 2021



MEXICAN LAYERED DIP

INGREDIENTS

1 can refried black beans
3 tablespoons Tex-Mex spice seasoning, divided
1 large jalapeno pepper
½ cup grape tomatoes
1 cup frozen corn, thawed
1 medium avocado
4 ounces Colby & Monterey Jack cheese blend
½ cup sour cream
Tortilla Chips

DIRECTIONS

Mix refried black beans with 1 ½ tablespoons of the Tex-Mex spice seasoning until blended.

For corn salsa, cut jalapeno in half lengthwise. Remove seeds and chop coarsely.

Add coarsely chopped tomatoes.

Combine tomato mixture, corn and remaining 1 ½ tablespoons of Tex-Mex seasoning; mix well.

Peel and dice avocado. Gently stir avocado into salsa.

Grate cheese.

To assemble dip, spread bean mixture evenly over bottom of serving dish.

Spread sour cream evenly over bean mixture.

Top with cheese and corn salsa.

Serve dip with tortilla chips.

Shared by: Melissa Goodwin, Meeting Planner



BACON CHEDDAR PINWHEELS

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

YIELDS: 16 SERVINGS

INGREDIENTS

1 can (8 oz) Pillsbury refrigerated crescent rolls or 1 can 8 (oz) Pillsbury refrigerated crescent dough sheet

2 tablespoons ranch dressing

1/4 cup cooked real bacon pieces or 4 slices of bacon, crisply cooked and crumbled

1/2 cup finely shredded cheddar cheese (2 oz)

1/4 cup chopped green onions (4 medium)

DIRECTIONS

Heat oven to 350°F.

If using crescent rolls: Unroll dough; separate into 2 long rectangles. Press each into 12x4-inch rectangle, firmly pressing perforations to seal.

If using dough sheet: Unroll dough; cut lengthwise into 2 long rectangles. Press each into 12x4-inch rectangle.

Spread dressing over each rectangle to edges.

Sprinkle each with bacon, cheddar cheese and onions.

Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 8 slices; place cut side down on ungreased cookie sheet.

Bake 12 to 17 minutes or until edges are deep golden brown. Immediately remove from cookie sheet.

Serve warm.

Shared by: Kim Kelly, Senior Communications Writer

Recipe and photo found at [Pillsbury.com](https://www.pillsbury.com)



ARINI

12-14 APRIL 2021



ROASTED RED PEPPER DIP

PREP TIME: 5 MINUTES

YIELDS: 4+ SERVINGS

INGREDIENTS

1 (12-14 ounce) jar of roasted red pepper

1 cup walnuts, chopped

1 garlic clove, peeled

1-2 teaspoons olive oil

1/2 teaspoon onion powder

Salt, to taste

DIRECTIONS

Pull out your handy dandy food processor.

Add roasted red peppers and garlic clove. Turn on to puree.

Then add your walnuts and turn food processor back on to make a paste.

Add olive oil, onion powder, and salt. Puree all until you get the consistency you like.

Serve or chill first before serving.

Shared by: Hollis Kara, Director of Communications

Recipe and photo found at Paleomg.com



ARINI

12-14 APRIL 2021



CHEESY GARLIC PULL APART BREAD

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

YIELDS: 1 LOAF

INGREDIENTS

1 large baguette
1 stick butter, melted
6 cloves garlic, minced
2 tablespoons freshly chopped parsley
Kosher salt
Freshly ground black pepper
1 cup shredded mozzarella
1 cup shredded fontina

DIRECTIONS

Preheat oven to 350 degrees F. Using a serrated knife, crosshatch baguette, making slices every inch in both directions and making sure to not slice all the way through the bottom of baguette.

In a small bowl, stir together melted butter, garlic, and parsley. Season with salt and pepper.

Brush baguette with melted butter mixture, making sure to get inside crosshatches.

Stuff each crosshatch with mozzarella and fontina and wrap bread completely in foil.

Bake until cheese is melted and bread is warm and toasty, 20 minutes.

Let cool 5 minutes, then serve.

*Shared by: Erin Pratt, Social Media & Content Specialist
Recipe and photo found at: Delish.com*



ARINI

12-14 APRIL 2021



ROASTED POTATO BITES

INGREDIENTS

12 “B” size red potatoes (about 2 inches in diameter), unpeeled
1 tablespoon olive or vegetable oil
2 garlic cloves, pressed
1/2 teaspoon salt
1/4 teaspoon ground black pepper
4 ounces chive and onion cream cheese spread
3 tablespoons sour cream
Optional toppings such as grated cheddar cheese, bacon bits and snipped fresh chives

DIRECTIONS

Preheat oven to 425°F.

Cut potatoes in half crosswise.

Cut a thin slice off bottom of each potato half. Carefully scoop out a small amount of pulp from each potato half.

Combine oil, pressed garlic, salt and black pepper. Add potato halves; toss to coat.

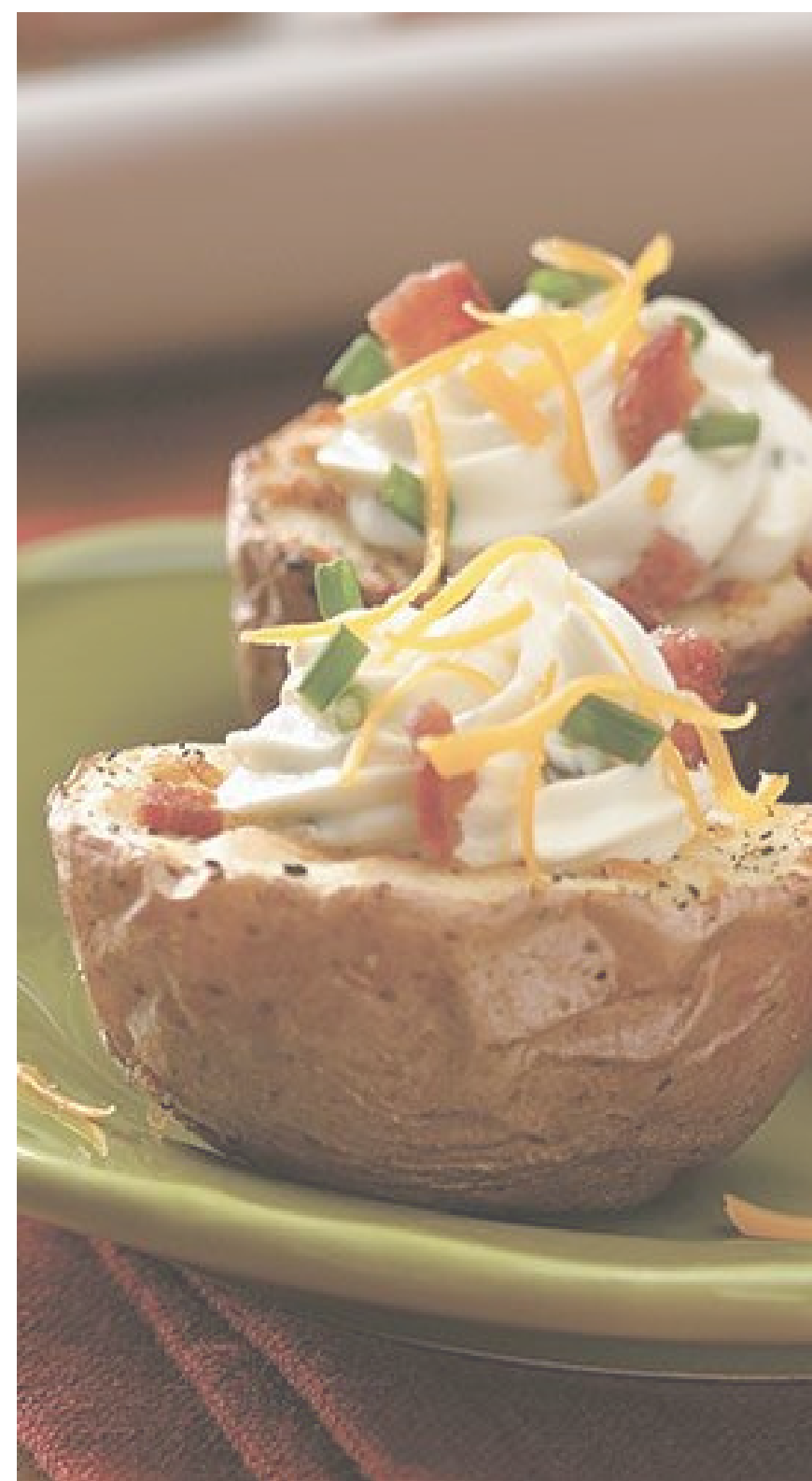
Place potato halves, hollowed side down, on baking sheet. Bake 30-32 minutes or until deep golden brown and tender. Remove from oven; cool slightly.

In a small bowl, combine cream cheese spread and sour cream; whisk together until smooth.

Fill a sandwich bag with cream cheese mixture, cut the tip off and pipe evenly into hollowed potato halves.

Sprinkle with toppings, if desired.

Place on serving platter; serve slightly warm.



Shared by: Melissa Goodwin, Meeting Planner

Adapted from Pampered Chef, Photo from Pampered Chef

FEATURED DRINKS

AMARETTO SIDECAR

INGREDIENTS

1 ounce Amaretto
2 ounce Grand Marnier
.5 ounce Fresh Lemon Juice

INSTRUCTIONS

Combine all ingredients in a shaker with ice and shake hard.
Strain into a martini glass garnished with a sugar rim.

Shared by: Suzanne Evans, Customer Service Resource Analyst II

THE NOR'EASTER

INGREDIENTS

2 ounces bourbon
1/2 ounce lime juice
1/2 ounce maple syrup
Ginger beer

INSTRUCTIONS

In a cocktail shaker filled with ice, combine the bourbon, lime juice and maple syrup. Shake and strain into a rocks glass with ice. Top with ginger beer.

*Shared by: Amanda Gauldin, Community Engagement Coordinator
Recipe and photo found at thekitchn.com*



FEATURED DRINKS

STRAWBERRY PINEAPPLE COCKTAIL

INGREDIENTS

1 fresh pineapple cut into chunks
8 strawberries hulled and sliced
8 oz pineapple juice
4 oz light rum
4 oz pineapple vodka
8 oz club soda

INSTRUCTIONS

For each cocktail, add all liquors and juice in a large pitcher.

Stir to combine.

Fill your glass 1/2 way with ice.

Add your strawberries and pineapples to each glass. Stir to mix.

Pour your liquor mix into each glass.

Top with club soda.

Garnish with pineapple wedges, and mint if desired.

*Shared by: Erin Pratt, Social Media & Content Specialist
Recipe and photo found at [Kitchen Fun with my 3 Sons](#)*



FEATURED DRINKS

PASSION FRUIT MARTINI MOCKTAIL

INGREDIENTS

1 Passion fruit, plus an extra ½ to garnish
Sparkling apple juice (50ml)
Passion fruit syrup (15ml)
Lime juice (15ml)
A few drops of vanilla extract

INSTRUCTIONS

Slice open the passion fruit and scoop out all of the seeds into a cocktail shaker with ice.

Add the rest of the ingredients and shake well.

Strain into a martini glass and garnish with the passion fruit halve.

Shared by: Melissa Goodwin, Meeting Planner

Recipe from Olive Magazine, Photo from "Mama loves a drink"



FEATURED DRINKS

TRIPLE-CITRUS MOJITOS

INGREDIENTS

1/2 cup sugar
1/2 cup water
1 pkg (.75 oz) fresh mint leaves (about 1 1/4 cups leaves), divided
1 orange
2 lemons, divided
2 limes, divided
1/2 cup white rum (optional)
5 cups chilled lemon-lime soda

INSTRUCTIONS

Combine sugar and water in small mixing bowl.

Tear six mint leaves in half and place into a pitcher; set aside.

Finely chop remaining leaves and place into mixing bowl.

Zest orange, one of the lemons and one of the limes; add zest to mint mixture. Microwave on HIGH 2-3 minutes or until sugar is dissolved.

Slice orange, both of the lemons and both of the limes in half crosswise. Reserve half of one lemon and half of one lime for garnish.

Juice remaining lemon and lime halves using citrus press; add juices to pitcher. Juice orange with juicer; add juice to pitcher.

Strain the mint mixture into the pitcher; discard chopped mint. Add rum, if desired.

Carefully add the soda to avoid overflow. Slice the reserved lemon and lime halves; place into the pitcher.

Place the lid onto the pitcher and mix gently. Serve over ice.

*Shared by: Beverly Hicks, Training Program Coordinator
Recipe and photo from [Pampered Chef](#).*



JOIN US FOR A VIRTUAL DIY HAPPY HOUR!

12 APRIL 4:15 PM ET

Bring your own snacks and beverage to tour our selection of gathering destinations and catch up with friends and colleagues. Also join 'Squirrl' for a live cooking demo and cook along with him!



A LINK TO THIS EVENT IS IN THE AGENDA ON
THE ARIN 47 REGISTRATION PORTAL
[ARIN.SWOOGO.COM/ARIN47](https://arin.swoogo.com/arin47)

ARIN
12-14 APRIL 2021





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