



WHITE PARTY CULINARY COMPETITION

TUESDAY, AUGUST 16TH
PRESENTED BY:



BAHAMIAN "Switch-A" GUAVA SPARKLING LEMON/LIMEADE

INGREDIENTS:

Perrier® Citron Limon Lime Sparkling Natural Mineral Water 16 fluid ounces

Lemon Juice 4 ounces

Agave (or granulated sugar) 2 Tablespoons

Smuckers® Guava Jam 3 Tablespoons

Garnish: Sliced Strawberry / Lemon

PROCEDURE:

1. Heat **Smuckers® Guava Jam** on stove top until boiling, add a splash of **Perrier® Citron Limon Lime Sparkling Natural Mineral Water**. Stir until it completely dissolves. Place to the side.

2. In a separate glass, mix together the lemon juice, agave (or sugar) and **Perrier® Citron**. Stir until sugar is completely dissolved.

3. Add ice cubes to a separate glass, pour sparkling lemon/limeade over the ice, then add the dissolved **Smuckers® Guava Jam**.

4. Add more **Perrier® Citron** if desired. Garnish.



THE INTERNATIONAL
CULINARY SCHOOL™
at The Art Institute of Fort Lauderdale
CREATE TOMORROW

BEVERAGE WINNER - Ashley Gardiner





Chef Ralph Pagano Judging the recipe



Winners, Judges and Winterfest Representatives

- photos by Ginny Fujino

This beverage will be served at the GrayRobinson, PA Winterfest White Party presented by Crisco on October 28, 2011 at the Harbor Beach Marriott