

A Summer Gathering

Jessi's Kitchen

"This is the power of gathering: it inspires us, delightfully, to be more hopeful, more joyful, more thoughtful: in a word, more alive."

- Alice Waters

Photography by: Lillie Duncan



Menu

Grab a Bite

Chicken Salad in Radicchio Cups

Garlic & Herb Popcorn

Vegan Southwest Potato Salad

Bacon Wrapped Jalapeno Dates

Charcuterie Board

Additional Snacks

Mix & Muddle

Classic Margarita Base

Add-ins

Strawberry

Raspberry

Jalapeno

Cilantro

Pineapple Juice

Grapefruit Juice

Something Sweet

Gluten-free, Vegan Chocolate Chip Cookie S'mores



Grab a Bite



Chicken Salad in Radicchio Cups

Prep time 15 | Total time 30 | Serves 10-12

Ingredients:

- 6 cups cooked shredded chicken
- 1 cup pecans, chopped
- 2 Tablespoons Dijon mustard
- 1 cup mayonnaise
- 6 Tablespoons chives, chopped
- 1.5 teaspoons dried oregano
- 2 teaspoons black pepper
- 2 teaspoons sea salt
- 1-2 cup red or black grapes, halved
- 2 heads radicchio

Instructions

- Add the shredded chicken, pecans, Dijon, mayonnaise, chives, oregano, pepper and salt to a large bowl and mix to combine.
- Add the grapes to the bowl and mix. Serve immediately or store in the refrigerator in an airtight container.
- Before serving cut the bottom off the radicchio and carefully peel away the leaves. Fill with chicken salad and serve.

Make ahead: You can make the salad a day in advance and put it in the radicchio cups right before the party.



Garlic & Herb Popcorn

Prep time 5 | Total time 20 | Serves 8-10

Ingredients

- 10 cups popped popcorn
- 1.5 teaspoons salt
- 2 teaspoons granulated garlic
- 3 Tablespoons fresh basil, chopped
- 2 Tablespoons fresh oregano, chopped
- 3 Tablespoons melted butter or ghee

Instructions

- Add the popcorn to a large bowl and add the salt, garlic, basil and oregano to a bowl and toss to combine.
- Drizzle the melted butter on top before serving and gently toss. Serve immediately.

Make ahead: 1-2 hours before the party toss the popcorn with the salt, garlic and herbs and cover. Drizzle the butter on top before serving.



Vegan Southwest Potato Salad

Prep time 30 minutes | Total time: 1 hour 30 minutes | Serves: 8-10

Ingredients

Southwest Sauce:

- 1 cup raw cashews, soaked
- 1 jalapeno, seeded and coarsely chopped
- 3 green onion stalks, coarsely chopped
- 2 garlic cloves
- 1 cup fresh cilantro
- 1 teaspoon chili powder
- ½ teaspoon smoked paprika
- 1 teaspoon sea salt
- ¼ cup lime juice
- 1/3 cup olive oil
- 2 Tablespoons red wine vinegar
- ½ cup coconut milk

Potato Salad:

- 3 pounds red or gold potatoes
- 1 teaspoon salt
- 1 red bell pepper, chopped
- 2 cups red cabbage, chopped

Vegan Southwest Potato Salad

Prep time 30 minutes | Total time: 1 hour 30 minutes | Serves: 8-10

Instructions

- Quick soak your cashews by placing them in a small saucepan and cover with water. Bring to a boil and then take off the heat and put a lid on and let soak for 1 hour. Strain the cashews and rinse.
- While the cashews are soaking cut the potatoes in to bite-size pieces. Fill a large pot with water and heat over medium-high heat and bring the water to a boil.
- Add the potatoes and boil for about 20 minutes or until potatoes have softened. Strain and place the potatoes in a large bowl and sprinkle with the salt. Set aside.
- Add the soaked cashews to a blender with the rest of the southwest sauce ingredients and puree until smooth. Set aside.
- Add the bell pepper and cabbage to the potatoes and toss. Pour the sauce over the potatoes and stir to combine.
- Cover and store in the refrigerator until everything is chilled. Stir before serving.

Make ahead: You can cook the potatoes and make the sauce the day before. Combine everything a few hours before the party



Bacon Wrapped Jalapeno Dates

Prep time 10 | Cook time: 20 | Yields: 20

Ingredients

- 20 dates, pitted (I prefer Date Lady Dates)
- 2 jalapeno, seeded, halved and sliced (see notes)
- 8 oz pack of bacon

Instructions

- Preheat oven to 400 and line a baking sheet with parchment paper.
- Cut the bacon slices in half and set aside
- Pit the dates and slice open from top to bottom and stuff with a jalapeno slice and then wrap the bacon piece around the date, secure with a toothpick and place on the baking sheet.
- Repeat with the remaining dates.
- Bake for 15-20 minutes or until bacon is cooked through and crispy.
- Let cool for a few minutes and then serve or place them in an airtight container in the refrigerator

Notes: If you want these dates to have more kick then you can leave the seeds in the jalapeno.

Make ahead: These can be made a day in advance and stored in the refrigerator. They taste great hot or cold.



Charcuterie Board

Custom to your own liking but here are some of my favorite combinations

Ingredients

Cured Meats

Olives

Grapes

Radishes

Variety of Cheese

GF/Grain-free Crackers (I prefer Simple Mills)

Make ahead: Put everything but the crackers on a large platter 8 - 10 hours before the party. Cover and store in the refrigerator. Add crackers right before your guests arrive.



Additional Snacks

Custom to your own liking but here are some of my favorite easy snacks

Ingredients

Regular Salsa

Tomatillo Salsa

Guacamole (homemade or storebought)

Corn Chips

Siette Grain-free Tortilla Chips

Potato Chips

Make ahead: You can put everything in bowls, cover and store in the refrigerator. Remove right before your guests arrive and add the chips.

Mix & Muddle



Build Your Own Margarita Station

A party size batch of margarita + fresh fruits, herbs and juice for your guests to mix & muddle their own drinks

Prep time 20 | Total time 30 | Yields 25 drinks

Ingredients

6 ¼ cups Tequila (50 ounces)

1 - 750ml bottle Orange Liqueur (25 ounces)

25 ounces freshly squeezed lime juice (little over 3 cups)

1.5 cups ice

Instructions

- Place the ingredients in your blender. More than likely you will have to do this in batches. Blend with the ice and then put the concentrate in a large beverage dispenser or several glass carafe's.
- Store in the refrigerator until ready to serve.

Notes: This is meant to serve a large crowd and for people to have more than one drink. You can easily half the recipe to serve a smaller crowd or check out my Classic Margarita Recipe on jessiskitchen.com for a single serving drink.

Make ahead: You can combine the margarita ingredients 3-4 hours before the party and store in the refrigerator until your guests are about to arrive.



Build Your Own Margarita Station

Let your guests mix & muddle your favorite fruits, herbs and juices in to their drinks

Ingredients

Fresh Strawberry

Fresh Raspberry

Sliced Jalapeno

Fresh Cilantro

Pineapple Juice

Grapefruit Juice

Sparkling Water

Instructions

Place all the add-ins and juices out on the table with some muddlers and straws to stir. Encourage people to get creative and make their own signature drink. Feel free to include any of your favorite fruits, herbs and juices.

include bottles of sparkling water so guests who don't want to drink alcohol can still create their own mocktail. That way everyone gets to join in on the fun!

Make ahead: You can put all the juices in jars and prep the fruit 6-8 hours before the party and pull everything out before your guests arrive.

Something Sweet



Vegan, Gluten-free Chocolate Chip Cookies

Yields 20 | Prep time 15 | Total time 45

Ingredients

- 1 Tablespoon ground flax seeds
- ¼ cup water
- 1 cup palm shortening
- ¾ cup coconut sugar
- ¼ cup maple syrup
- 2 teaspoons vanilla extract
- ½ cup creamy almond butter
- 1 cup almond flour
- ½ cup buckwheat flour
- ½ cup shredded coconut
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup mini chocolate chips

Instructions

- Combine the flax seeds and water and place in the refrigerator for 20-30 minutes.
- Preheat oven to 350 and line a baking sheet with parchment paper.
- Add the palm shortening, coconut sugar and maple to a large bowl and beat the mixture with a hand or stand mixer until fluffy.

Vegan, Gluten-free Chocolate Chip Cookies

Instructions

- Add the vanilla, almond butter and flax egg and mix until combined.
- Add the almond flour, buckwheat, shredded coconut, baking soda and salt and mix until combined.
- Add the chocolate chips and mix.
- Scoop out a heaping tablespoon of batter and place on the baking sheet. Repeat with the remaining dough. One large pan should hold about six cookies.
- Bake for 10-12 minutes. Let cool a few minutes and then place on a cooling rack.

Notes: If making S'mores with the cookies I prefer mini chocolate chips but you can easily substitute any chocolate you prefer.

Make Ahead: Cookies can be made the day before and stored in the refrigerator



Build Your Own Chocolate Chip Cookie S'more

Let your guests create their own chocolate chip cookie s'more with fun toppings and decadent cookies.

Ingredients

1-2 bags vegan marshmallows (I prefer Dandies)

3-4 bars dark and milk chocolate

Optional Add-ons

Peanut Butter

Almond Butter

Roasted Coconut Butter

Spreadable Fudge Sauce (I prefer Date Lady)

