# **CLERESTORY** ADVISORS

## **Enlightened Financial Planning**

## **Crab Meat Dip**

## **Ingredients**

- 1.5 cups lump crab meat
- 12oz spreadable cream cheese (I use the one in the tub)
- 1 lemon
- 1/4 tsp smoked paprika
- 3/4 cup ketchup
- 2 tbsp horseradish
- 1 tsp hot sauce
- Fresh parsley for topping
- 1. Zest the lemon and squeeze the juice from the lemon, separate juice into two servings
- 2. Mix lump crab meat with lemon zest, half of the juice from the lemon, and smoked paprika
- 3. Prepare cocktail sauce by mixing together ketchup, the second half of the juice from the lemon, horseradish and hot sauce. (Can use one or two bottles of your favorite cocktail sauce if you don't want to make the cocktail sauce).
- 4. Spread cream cheese in a circle on a serving plate
- 5. Place seasoned crab meat on cream cheese
- 6. Pour cocktail sauce over the crab meat and garnish with fresh parsley
- 7. Serve with your favorite crackers

## **Apple Cider Old-Fashioned**

Makes 6 cocktails

## **Ingredients**

- 1 quart (4c) regular or spiced fresh apple cider
- .5 teaspoon pumpkin or apple pie spice blend (if the cider isn't spiced)
- 12 shakes orange or Angostura bitters 2 cups (475 grams) rye or bourbon whiskey, plus up to 1/2 cup more
- Ice
- Fresh apple slices, for garnish, if you wish

Boil the apple cider and spice, if using, in a 3-to-4-quart saucepan over high heat until it is a shade darker and syrupy, reduced to about 2/3 cup in volume. This takes about 25 to 30 minutes on my stove. Stir occasionally, especially near the end, when you want to make sure it doesn't cook off too far. (if it does, it won't ruin the drink, but the texture can be thicker and harder to keep mixed.) Let it cool to room temperature; then whisk in the bitters. In a thin stream, slowly whisk in the whiskey until it's evenly combined. Taste, and add more whiskey, up to 1/2 cup, if desired for a less sweet drink. Transfer the mixture to a lidded carafe, and chill thoroughly until you're ready to serve. To serve, pour over ice and sip slowly — this drink is quite strong.

### Favorite cranberry mocktail

#### **Ingredients**

- 4 oz ginger ale or ginger beer
- 2 oz cranberry juice chilled
- ½ oz fresh lime juice
- Lime wedge
- Optional: fresh cranberries

In a tall highball glass, pour in cranberry juice and lime juice. Top with ginger ale and ice cubes. Garnish with a lime wedge and fresh cranberries. Enjoy!