



TIP: If you do not have a grill you can achieve the same results by baking the lobster in a 425 degree oven for 17-20 minutes.

\*Take 5 Recipes is based on the concept that wonderful, simple and quick dishes are created from 5 main ingredients or less.

To keep it simple, water, salt and pepper are not counted as one of the main ingredients.

## Bleu Cheese n' Chive Lobster Tails

### Take 5 Ingredients:

- 2 (6-8 oz.) frozen lobster tails
- 1 stick of unsalted butter, room temp.
- 8 ounces of gorgonzola cheese
- 2 tablespoons of fresh snipped chives
- 2 tablespoons of extra virgin olive oil
- 1 ½ teaspoons of kosher salt, divided
- 1 teaspoon of freshly cracked pepper, divided

### Directions:

Slice lobster tails in half lengthwise, cover with saran wrap and place in the fridge until ready to use.

In a bowl, combine the room temperature butter, gorgonzola and snipped chives. Set aside.

Meanwhile, place grill on medium hi. Drizzle olive oil over lobster tails and sprinkle with salt and pepper. Place on heated grill with meat side down. Cook for 3 minutes and turn, cook for another 3 minutes and flip so that meat side is up. Cook for another 3 minutes, spread about 2 tablespoons of butter mixture over tail and spread down the length of the lobster. Cook for the last 3 minutes.

Serve and enjoy.

Servings: 4

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## BACON WRAPPED SHRIMP



TIP: You can also achieve that same great grill taste by placing shrimp under the broiler for the same amount of time.

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### Take 4 Ingredients:

- 1 lb. large shrimp, de-veined and shelled
- 2 tablespoons of extra virgin olive oil
- 1 pound of turkey bacon
- 2 tablespoons of old bay seasoning
- 1 teaspoon of kosher salt
- 1 teaspoon of white pepper

### Directions:

Place bacon strips on a baking sheet and broil for about 6 minutes, just until slightly cooked.

Meanwhile, in a large plastic bag, place shrimp, extra virgin olive oil, old bay seasoning, salt and pepper. Toss until shrimp is thoroughly incorporated with mixture. Place cooked turkey bacon slices around each shrimp.

Heat grill to medium high and place shrimp on grill. Cook for about 2-3 minutes per side. Not long because shrimp does not need long to cook and is not tasty if over-cooked.

Serve and enjoy.

Servings: 6

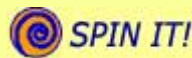
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## Cheddar & Chive Biscuits



cheese



TIP: Use a small ice cream scoop to measure out biscuits. All of the biscuits will be evenly formed and clean up is a breeze.

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### Take 5 Ingredients:

2 cups of jiffy baking mix  
2/3 cups of milk  
1 cup of shredded, sharp cheddar  
½ teaspoon of garlic powder  
1 tablespoon of freshly snipped chives.

### Directions:

In a large bowl, combine all ingredients and stir just until everything is combined.

Spray a cooking sheet with non-stick baking spray and drop tablespoon size biscuits onto sheet.

Bake at 450 degrees for 10-12 minutes.

Serve and enjoy.

Servings: 6

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TIP: This side dish is so quick and easy, yet so elegant you can serve it at your next dinner party

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## Wild Rice with 'Shrooms

### Take 5 Ingredients:

- 2 cups of wild rice rinsed
- 2 cups of cremini mushrooms
- 2 tablespoons of butter
- 1 onion, diced
- 3 cups of chicken broth
- 1 cup of water
- 1 teaspoon of kosher salt
- ½ teaspoon of freshly cracked pepper

### Directions:

In a large dutch oven, over medium high heat, melt the butter and add the rice, mushrooms and onion. Sauté for about 5 minutes.

Add the chicken broth, water, salt and pepper and bring to a boil over medium hi heat. Cover, reduce heat to low and cook for 20 minutes. Fluff with a fork.

Serve and enjoy.

Servings: 6

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## FRUITED CUPS



TIP: Add fresh raspberries, blackberries or blueberries or a sprig of mint for decorative garnish.

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### Take 4 Ingredients:

1 bag of frozen raspberries, blueberries and blackberries, semi-thawed  
¼ cup of sugar  
8 oz. of room temp. cream cheese  
1/3 cup of seedless raspberry jam  
24 wonton cups

### Directions:

In regular size muffin tins, sprayed with non-stick cooking spray. Place wonton wrappers in each cup and bake at 400 degrees for about 5 minutes.

Meanwhile, in a bowl place semi-thawed berries and add the sugar and stir. In another bowl, add the cream cheese and raspberry jam and stir.

Place the berries in the cream cheese mixture and gently combine. Be careful that you don't mix too much and squish the fruit.

Place about ¼ cup of the mixture in each of the wonton cups.

Serve and enjoy.

Servings: 24