

Prince George's Community College's Foundation, Inc.

PARTNERS
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Celebration

President Williams' Favorite Appetizers

Roasted Parmesan Garlic Shrimp

INGREDIENTS:

1 pound medium shrimp, peeled and deveined
2 tablespoons olive oil
4 cloves garlic, minced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 cup freshly grated Parmesan
Kosher salt and freshly ground black pepper, to taste
Juice of 1 lemon
2 tablespoons chopped parsley leaves, for garnish

DIRECTIONS:

Preheat oven to 400 degrees °F. Lightly oil a baking sheet or coat with nonstick spray.
Place shrimp in a single layer onto the prepared baking sheet. Add olive oil, garlic, oregano, basil and Parmesan;
season with salt and pepper, to taste. Gently toss to combine.

Place into oven and roast just until pink, firm and cooked through, about 6-8 minutes. Stir in lemon juice.
Plate and garnish with parsley. Serve immediately.

<https://damndelicious.net/2014/12/05/garlic-parmesan-roasted-shrimp/>



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Grilled Vegetable Platter with Lemon Feta Dip

Ingredients:

2 large red and orange color bell peppers (seeded and cut 1 inch pieces), 1 red onion (sliced into 1/4 inch thick rounds), 1 pound asparagus (trimmed), 1 yellow squash (sliced diagonally 1/4 inch thick), 1 large zucchini (sliced diagonally 1/4 inch thick), 2 tablespoon extra virgin olive oil, 2 tablespoons lemon juice, 1 teaspoon dried Zataar seasoning (or substitute with dried herbs such as thyme, oregano and/or parsley), and 1/2 teaspoon kosher salt, 1/4 teaspoon pepper

Lemon-Feta Dip:

1/2 cup feta crumbles
1 tablespoon fresh lemon juice
1/4 cup Greek yogurt
salt/pepper

Instructions:

1. Heat the grill or grill pan over medium-high heat. When ready oil the grates.
2. Toss the vegetables in a bowl with olive oil, lemon juice, remaining garlic, zaatar or dried herbs, 1/2 teaspoon salt and black pepper, to taste. Grill the vegetables turning occasionally, until lightly charred, about 6 to 10 minutes. If utilizing the oven, cook for 30 – 40 minutes or until tender, turnover vegetables occasionally.
3. Place the feta, lemon juice, Greek yogurt and salt/pepper in the base of a food processor. Process until creamy and smooth, roughly 1-2 minutes. Remove and place in a bowl.
4. Arrange vegetables on a platter along with the whipped feta dip. Serve now or later at room temperature.

<https://www.healthygfamily.com/recipe/epic-grilled-veggie-platter/>



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Deviled Eggs with Crab Meat

Ingredients:

12 eggs
1/4 cup mayonnaise
1 tbsp Dijon mustard
1 tbsp sweet relish
1 tbsp dill relish
1/4 tsp ground black pepper
1/2 tsp onion powder
1/2 tsp garlic powder
8 ounces lump crab meat
Garnish with Old Bay Seasoning® & parsley (optional)

Instructions:

Boil the eggs until they are hard boiled.
Remove the shells from the eggs.
Cut the eggs lengthwise, then scoop out the yolks, and place the yolk into a bowl.
Smash the yolks down until they are nice and crumbly, then add in the mayonnaise and Dijon mustard.
Mix the yolk mixture, then add in the relish, and sprinkle in the garlic powder, onion powder, and ground black pepper.
Mix the yolk mixture until it's nice and creamy, then place the mixture into a plastic sandwich OR freezer bag. Snip a the corner of the plastic bag with scissors, then set it to the side.
Rinse the eggs under cool water, then pat dry, and place the eggs on a paper towel.
Fill each egg cavity with the creamy yolk mixture. Top with lump crab meat and parsley. Sprinkle with Old Bay Seasoning,®

<https://iheartrecipes.com/southern-deviled-eggs-easy-recipe/>



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Spinach Artichoke Phyllo Cups

Ingredients:

1 cup of previously frozen, well-drained chopped spinach
3/4 cup roughly chopped artichoke hearts
3 tablespoons of softened cream cheese
1/2 cup mayonnaise
2 cups shredded Six Blend Italian Cheese
1 teaspoon garlic salt
2 pkg 15-count frozen phyllo cups

Instructions:

Preheat oven to 350 °F. In a mixing bowl, stir together the spinach, artichoke hearts, cream cheese, mayonnaise, shredded cheese and garlic salt. Spoon mixture into phyllo cups and place on a baking sheet. Bake in preheated oven for 8-10 minutes, until filling is melted and the shells begin to brown. Plate and serve immediately.

<https://www.gogogourmet.com/baked-spinach-artichoke-dip-phyllo-cups/>



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Enjoy Seasonal Beverages



PRINCE GEORGE'S
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Pumpkin Spice White Russian

Ingredients:

1 oz Vodka

1 oz Kahlua

2 oz Pumpkin Pie Spice Coffee Creamer

Ground Spice Blend: Cinnamon, Nutmeg, Cardamom and Cloves

Cinnamon Stick

Instructions:

Fill your glass with ice

Add vodka, Kahlua, and Pumpkin Pie Spice Coffee Creamer

Grab your shaker and shake to combine

Pour Pumpkin Spice White Russian Cocktail into Martini glass or glass of choice

Sprinkle ground spice blend

Garnish with cinnamon stick



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Holiday Punch

Ingredients:

8 oz pomegranate seeds
2 oranges
1 cup orange juice fresh squeezed, if possible
16 oz pomegranate juice
16 oz pure cranberry juice
20 oz FRE (non-alcohol wine) –Moscato

Instructions:

Slice oranges into thin slices and cut the slices in half.
Combine orange slices, pomegranate seeds, pomegranate juice, orange juice, FRE (Moscato) and cranberry juice in glass pitcher.
Gently stir to mix and enjoy.

Christmas Punch with Alcohol:

20 oz Prosecco sparkling wine INSTEAD of FRE
8 oz rum or vodka – combine at the same time as fruit juices



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