



# UNEXPECTED RECIPES

Become a Culinary Fairy! Experiment with the same fresh flavorful ingredients you can find in Pixie Hollow to create unexpected recipes that will nourish and energize you and your pixie pals. Combining different ingredients to make a uniquely delicious recipe is like alchemy and when you get the hang of it the results can be magical. Let the inspiration begin!

## LIKE SPINACH? *How about...* FAIRY BERRY SPINACH SALAD

Bring bright, sweet tanginess to your next green salad by adding fresh berries to the mix. Show off your gourmet talent by giving this lovely recipe a try:

### INGREDIENTS:

- |                     |                                       |
|---------------------|---------------------------------------|
| 2 Tbsp Sesame seeds | 1 Tsp Shallot minced                  |
| 1 Tbsp Poppy seeds  | 10 oz. Bag of pre washed baby spinach |
| 4 oz. Organic sugar | 32 oz. Fresh Strawberries             |
| 4 oz. Olive oil     | Tops removed, washed and sliced       |
| 4 oz. Vinegar       | 3 oz. Sliced almonds                  |
| 1/4 Tsp Paprika     |                                       |
| 1/4 Tsp Tamari      |                                       |

### PREPARATION:

- STEP 1» Combine sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Tamari and onion in a medium size bowl. Refrigerate for 1 hour.
- STEP 2» Combine spinach leaves, strawberries and almonds in a large bowl. Add dressing and gently toss until thoroughly combined. Refrigerate for 15 minutes before serving.

Try adding other fresh fruits to your leafy greens like: APPLES, BLACKBERRIES or PEARS.

## LIKE LEMONADE? *How about...* PIXIE HOLLOW LEMONADE with FRESH LAVENDER

Adding fresh herbs to your lemonade is a wonderful way to give a unique and unexpected flavor to a popular favorite. See for yourself by trying this yummy recipe:

### INGREDIENTS:

- 8 oz. Fresh squeezed organic lemon juice
- 6 oz. Organic raw sugar
- 24 oz. Fresh organic basil leaves

### PREPARATION:

- STEP 1» Combine 2 cups of water, sugar and basil leaves to medium saucepan. While heating stir mixture until sugar is dissolved. Bring to a boiling point then let simmer for 5 minutes.
- STEP 2» Remove basil leaves from your sugar water and you now have a very special basil syrup.
- STEP 3» Fill a large pitcher with 4 cups of cold water, then, stir in your lemon juice and basil syrup. Refrigerate to chill. Serve over ice with a slice of lemon and a fresh sprig of basil.

Try other fresh herbs like LAVENDER or MINT LEAVES or try a combination.

**Have fun experimenting!**



**New on Blu-ray™ Combo Pack  
& HD Digital April 1**