



GREEN AND WHITE NIGHT IN RECIPES



Lime Sherbet Floats

Recipe source: <https://homecookingmemories.com/lime-sherbet-floats-green-recipes-st-patrick-day/>

Ingredients

- Lime Sherbet
- Lemon Lime Soda

Instructions

In a drinking cup, add 2-3 scoops of lime sherbet (feel free to adjust according to the size of your cup and your personal preference). Pour lemon-lime soda slowly over the sherbet in your glass. Be careful – it will foam up and rise so don't pour too quickly. Serve immediately with straws and spoons, if you wish.

Green Candied Popcorn

Recipe source: <https://www.cupcakediariesblog.com/green-candied-popcorn/>

Ingredients

- 4 quarts popped popcorn (almost two full bags)
- 1 1/2 cup sugar
- 1/2 cup light corn syrup
- 2 tbsp. butter
- 1/2 tsp. salt
- 1/4 tsp. vanilla
- 1 tsp. baking soda
- 1/4 tsp. cream of tartar – optional, but makes mixture more creamy.
- Green food coloring (about 4 drops)

Instructions

In a saucepan on medium heat, melt the butter then add sugar, corn syrup, cream of tartar and salt. Increase temperature to medium high and bring mixture to a boil, stirring constantly to dissolve sugar. (It will be a big sugar blob at first, but just keep stirring until it dissolves and boils.)

Once mixture boils, add in food coloring and stop stirring. Allow it to boil for 5 minutes without stirring. Remove from heat and carefully stir in vanilla and baking soda. Working quickly and while sugar is foamy, pour mixture over popped corn and gently stir to coat it.

Place popcorn in a large roaster or rimmed baking sheet lined with parchment paper or sprayed with cooking spray. Bake at 200 degrees for 1 hour, stirring every 15 minutes.

Mandarin Turkey Pinwheels

Recipe source: <https://i.pinimg.com/originals/79/4d/58/794d580fe20edc5c837c01347be44dd7.jpg>

Ingredients

8 oz. reduced fat cream cheese
1/2 tsp. curry powder
1/2 cup mandarin oranges, drained and chopped
3 flour tortillas (12") at room temperature
1/2 lb. sliced deli turkey
3 cups fresh baby spinach
2 green onions, chopped

Instructions

In a small bowl, beat cream cheese and curry powder until blended. Stir in the oranges. Spread 1/2 cup of mixture over each tortilla. Layer with turkey, spinach and green onions, then roll up tightly. Wrap in plastic wrap and refrigerate for two hours or until firm enough to cut. Remove plastic wrap. Cut each tortilla into 10 slices.

Green & White Whoopie Pies

Recipe source: <https://www.pillsbury.com/recipes/mini-whoopie-pies/bf82e918-c44e-4de8-80f1-483582c496d9?nicam4=socialmedia&nicn4=twitter&niseq4=pillsbury&nicreatid4=post&crlt.pid=camp.5vwbjzgwqn5b>

Ingredients

1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookie dough
2 eggs
1/2 cup plus 1 tablespoon all-purpose flour
1/2 tsp. green gel food coloring
1 cup cream cheese creamy ready-to-spread frosting (from 16-oz container)

Instructions

Heat oven to 350°F. Line 2 large cookie sheets with cooking parchment paper. Let cookie dough stand at room temperature 10 minutes to soften. In large bowl, break up cookie dough. Add eggs, flour and green food coloring. Beat with electric mixer on medium speed about 30 seconds or until well blended. Place mixture in decorating bag fitted with tip or place in resealable plastic food-storage bag and cut off 1 corner. Pipe batter into 1 1/4-inch circles 1 inch apart on cookie sheets. Bake 8 to 10 minutes or until cookies are set and spring back when touched. Cool 2 minutes on cookie sheets. Remove to cooling racks to cool completely, about 30 minutes. To make 1 whoopie pie, pipe frosting between 2 cookies.