# Fresh Recipes – June 2023

### Brazilian Strawberry Limeade

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| 4 limes | ½ cup sweetened condensed milk |
| 6 cups water, divided | 1 cup ice |
| 2 cups strawberries (fresh or frozen) | ½ cup sugar (if desired) |

Thoroughly wash limes with soap and water, dry, cut into 4 wedges, and place in a high-speed blender with 3 cups of water. Blend until well blended, about 30 seconds. With a wire strainer, pour contents of the blender into a clean container. Discard lime rinds in the wire strainer and any leftover rinds in blender. The lime liquid in the clean container should not have chunks! Wash and hull 5 large (or 10 small to medium) strawberries. Place strawberries in blender with lime liquid, blend well, and pour the contents through the strainer and discard any liquids.  Add remaining water, ice, sweetened condensed milk, and sugar and stir well. Enjoy immediately.

### Marco's Ceviche Salad

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| 1 lb. cooked shrimp | 1 bunch cilantro |
| 1 large cucumber | ½ Vidalia onion, chopped |
| 4 Roma tomatoes | Salt and pepper to taste |
| 1 jalapeno pepper, deveined and seeds removed | 4 to 6 limes |
| ½ tsp. chopped garlic | 1 avocado, chopped (optional) |

Cut the shrimp into bite-size pieces and transfer into a large bowl. Peel the cucumber, remove the seeds, and chop into small pieces. Chop the tomatoes and jalapeno pepper. Chop the cilantro and onion. Transfer all the chopped ingredients into the shrimp bowl. Season with salt and pepper to taste. Add the juice of the 4 to 6 limes and mix well. Cover the bowl and refrigerate for 2 hours (ideally 4 to 6 hours). Just before serving, add the chopped avocado if desired and mix well. Serve cold with tortilla chips, bagel chips or crostini bread.

## Strawberry Upside-Down Cake

12 oz. strawberries washed, hulled, and sliced
   ¼-inch thick (about 1 ½ cups sliced)
3 Tbsp. butter, melted
⅓ cup packed light brown sugar
1 ¼ cups all-purpose flour
1 tsp. baking powder

¼ tsp. salt
4 Tbsp. butter at room temperature
¾ cup sugar
1 egg
1 tsp. vanilla extract
½ cup milk

Position rack in center of oven and preheat to 350°F. Generously grease the sides of an 8-inch pan. Add melted butter to pan and swirl to coat evenly. Sprinkle the brown sugar evenly over the melted butter to form a thin layer at the bottom of the pan. Arrange the sliced strawberries in a single layer over the brown sugar, making sure the slices are touching or slightly overlapping.

For the cake: in a medium bowl, whisk together the flour, baking powder and salt; set aside. In a large bowl, use an electric mixer to beat the softened butter and sugar until fluffy. Scrape the bowl and blend in the egg and vanilla. Beat on high for 3 minutes, scraping the bowl occasionally. With the mixer on low speed, gradually blend the flour mixture into the wet mixture, alternating with the milk until just combined. Scrape the batter into the pan and carefully spread over the strawberries. Bake for 30 to 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Set the cake pan on a cooling rack and cool the cake in the pan for 3 minutes. Carefully run a thin knife or spatula around the edge of the cake pan, then lay a cake platter on top of it. Pressing down on the platter, quickly invert the pan so that it's upside-down on the platter. Wait for 1 minute and then slowly and carefully lift the cake pan from the top of the cake. If any berries stick to the pan, place them back on the top of the cake. Serve cake warm or at room temperature. Cool completely before covering and storing leftovers at room temperature for up to three days.