**Virtual Cooking Demo: Ingredients List**

**Frozen Strawberry Margarita (makes two drinks)**

2 cups of strawberries, fresh or frozen

Juice of 6-7 limes

2 jiggers (about 4 ounces) of 100% agave tequila silver (also referred to as tequila blanco)

2 jiggers (about 2 ounces) of Cointreau or any orange liqueur

2 Tbsp. of agave nectar or syrup

A few mint leaves (or to taste)

Sugar for rimming glass

Crushed ice if using fresh strawberries

Sliced lime for serving

**Guacamole**

1 1/2 to 2 medium-large ripe avocados, pits removed and flesh scooped out of the skin

1-2 Tbsp. of red onion, finely chopped

3-4 grape tomatoes of varying colors, optional (flesh removed and discarded if possible)

Juice of 2 limes

Few dashes of hot sauce, or more if you like it spicy (I like Siete Chipotle)

Sea salt and freshly ground white pepper (black pepper is fine if that's what you have on hand)

Tortilla chips and lime wedges for serving

**Lemon-Garlic Shrimp**

Olive oil

4 garlic cloves

1 bay leaf (optional)

½ tsp. Paprika

Pinch crushed red pepper flakes

About 1 ½ pounds large shrimp, cleaned but tails left on (patted dry with paper towels)

¼ cup dry white wine, like Chardonnay or Sauvignon Blanc

1 large lemon

Italian parsley

**Grilled Stone Fruit**

4 large peaches or nectarines

Very soft or slightly melted butter for brushing fruit

For the crumble topping:

⅔ cup flour (I’m using oat flour to keep it gluten free)

⅓ cup old fashioned rolled oats

½ cup light brown sugar

¼ tsp. Cinnamon

¼ tsp. Sea salt

¾ cup chopped nuts (pecans, walnuts, hazelnuts or a mix of all three)

½ tsp. Vanilla extract

6 Tbsp. unsalted butter

Optional: fresh whipped cream