



1. Snow Ice Cream

Ingredients:

½ cup half and half
 1 Tablespoon sugar
 ¼ teaspoon vanilla
 1 sandwich Ziploc bag
 1 gallon Ziploc bag
 3 cups snow
 1/3-cup rock salt

If you have a large group, you may want to mix up a few bags.

1. Put first 3 ingredients in the smaller Ziploc bag and seal bag (Make sure it is tightly closed!). Put snow and rock salt in the larger bag and then add the filled small bag. Seal the large bag.
2. Squeeze bag until ice cream is thickened, about 10-15 minutes.
3. Remove small bag, unseal, and eat with spoon.

2. Snow Cones

Fill a **cone or paper cup** with **clean snow**. Have **Kool-Aid premixed with sugar in a squirt bottle** (Ketchup and mustard bottles work great). Let children squirt flavored Kool-Aid on their snow cone. Eat and enjoy.

3. Garlic Mustard Pesto

Ingredients:

½ cup olive oil
 1 cup pine nuts or walnuts, chopped
 A few cloves of garlic, chopped
 ½ cup finely grated Parmesan Cheese
 1-2 cups garlic mustard leaves
 1-2 T. garlic mustard taproot, finely chopped (optional)

Mix together in a food processor; serve with pasta or baguette!

4. Mulberry Mint Sun Tea



Ingredients:

Water
Handfuls of mint leaves
Handfuls of mulberries
Raspberry juice concentrate (optional)
Ice (optional)

Materials:

Sun tea jar or clear glass jar
Mortar and Pestle

Fill a sun tea jar, or a clear glass jar, with water. Tear freshly-harvested mint leaves and drop them into the water. Crush and squish mulberries with a pestle, and add juice to the water. Place the jar in the sun for one-two hours; the longer the better!

Adjust the flavor to your liking:

Add raspberry juice concentrate.

Add fresh raspberries, squished into juice.

Only use mint.

Add ice.