

# ENTERTAINING IDEAS

## Summer Cocktails And Barbecue Recipes

(NAPSA)—You don't have to wait for temperatures to sizzle or crowds to mingle to whip up a cool, creamy blended drink. One of the more popular cocktails this year is the Kahlúa Mudslide, a delicious frozen drink made with Kahlúa and Irish Cream. To make it, blend 1 cup Kahlúa, ½ cup Carolans Irish Cream, ½ cup Stolichnaya Vodka and ¼ cup milk or cream, and 4 cups ice.

For additional Mudslide variations, try adding 1 cup Crème de Banana for Kahlúa Banana Mudslide, or ¼ cup Crème de Coconut for a Kahlúa Coconut Mudslide, or for a Kahlúa Cappuccino Mudslide, add 1 cup cappuccino.

The following recipes are perfect to enjoy with your Kahlúa Mudslide at your next barbecue:

### Kahlúa Spicy Salsa

**3 red chilies, roasted and rehydrated**

**1 tsp. garlic**

**¼ tsp. cumin**

**½ tsp. oregano**

**½ tsp. salt**

**4 very ripe tomatoes**

**1 tbsp. cider vinegar**

**1 tbsp. Kahlúa**

**Remove stems and seeds from the chilies; broil for a few minutes. Do not allow them to burn. Rehydrate the chilies in hot water for 15 minutes. Puree with the remaining ingredients. Place in refrigerator for 15 minutes to allow the flavors to blend. Remove salsa and stir once**



**You may want to drink in the possibilities of all the delicious flavors you can blend into a Kahlúa Mudslide.**

**more. Serve with tortilla chips.**

### Kahlúa Kabobs

**3 lbs. beef or lamb, cut into 1-inch strips or cubes**

**¾ cup Chunky peanut butter**

**1 oz. Kahlúa**

**1 clove garlic**

**¾ cup chicken stock or broth**

**¼ tsp. horseradish**

**Skewer the meat. Mix all the other ingredients in a blender until smooth. Baste the kabobs well and cook over charcoal. Turn and baste until the meat is tender: about 10-15 minutes for cubes, or 5-10 minutes for strips. Serve with extra sauce, either hot or cold, for dipping. Serves 4-6 people.**

**For more information on Mudslides or other cocktail and great Kahlúa food recipes, you can log onto [www.kahlua.com](http://www.kahlua.com).**