



Kensington Cooks! Live with Chef Morissa

SEPTEMBER BRUNCH

OVERNIGHT BLUEBERRY OATS

- 1/3 cup plain Greek yogurt**
- 1/2 cup rolled oats**
- 2/3 cup unsweetened almond milk**
- 1 tbsp. lemon juice**
- 1/2 cup fresh blueberries**
- 1/2 tsp. vanilla extract**
- Pinch of salt**
- 2 tbsp. honey or maple syrup**

Whisk together all ingredients in a medium mixing bowl. Spoon into a pint or half liter jar with tight lid. Refrigerate for at least 4 hours, preferably overnight. Top with fresh blueberries for garnish.

HALF & HALF COCKTAIL

- 5 oz. lemonade**
- 5 oz. Earl Grey tea**
- 1 ½ oz. lemon vodka**
- ½ cup ice**

Add all ingredients to shaker and pour in glass of choice. Serve with lemon pinwheel and straw.

AVOCADO TOAST

- 1 slice of sourdough bread**
- 1 avocado, mashed**
- 1 egg**
- 2 thick slices of smoked salmon**
- 2 thin slices of cucumber**
- Julienne red onions**
- Dill for garnish**
- Salt and pepper to taste**
- Lemon juice to taste**

Boil water in a saucepan, add egg and lower to simmer for 6 minutes. Cool in ice bath and set aside.

Smash avocado and sprinkle with salt, pepper and lemon juice. Toast bread, brush with oil then layer avocado and salmon. Scatter cucumber and onion over top and add egg (cut in half lengthwise). Garnish with Dill to taste.



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