

RECIPE | ST. PATRICK'S DAY

LEPRECHAUN HATS



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LEPRECHAUN HATS

INGREDIENTS

- 1 Pure Flavor® Long English Cucumber
- 1 Pure Flavor® Yellow Bell Pepper
- White cheese
- Honey (or agave syrup)

DIRECTIONS

1. Cut 1" cylinders in the cucumbers, one cylinder will make two hats.
2. Stand the cucumber cylinders upright and cut down the middle.
3. Lay each cucumber cylinder half flat, cut side down. They will be the tops of your Leprechaun hats.
4. With the remaining cucumber, slice some cucumber sticks. Cut them slightly larger than your cylinders, they will be the lips of your Leprechaun hats.
5. With a knife or small square cutter, cut a few cubes out of the pepper.
6. Cut thin strips of cheese to be used as ribbon draped over the cucumber cylinders.
7. To assemble the hats, you will need half a cucumber cylinder, one cucumber stick, one pepper cube and one piece of cheese.
8. Use a little bit of honey or agave nectar to "glue" the cheese and pepper cube down.



TOTAL TIME

20 minutes

SERVES

2 - 4

COOKING LEVEL

Easy