

## **Penland Coffee House Gingerade**

1 gallon water  
1 cup fresh ginger, cut into chunks  
1/8 cup whole cloves  
2 oz cinnamon sticks  
4 lemons, quartered  
1/2 cup brown sugar  
1/4 cup honey  
1 cup orange juice concentrate

Put water, ginger, cloves, cinnamon sticks and quartered lemons into a large pot and bring to a boil.

Turn down the heat and simmer for 20 minutes.

Add brown sugar, honey, and orange juice and simmer for 10 more minutes.

Strain into a 1-gallon container.

Keep in refrigerator. Serve hot or cold.

## **Gluten-Free Peanut Butter Cookies**

1 cup sugar  
1 egg  
1 teaspoon vanilla  
1 cup creamy peanut butter, can be warmed for easier mixing  
3/4 cup dry roasted peanuts  
Turbinado or white sugar for coating

Pre-heat oven to 350 degrees.

Beat sugar and egg until fluffy.

Add vanilla and beat until well combined.

Gently mix in peanut butter and peanuts. Don't mix any more than needed to combine.

Scoop dough with small scoop or large spoon.

Roll in turbinado or white sugar and place onto a cookie sheet (ungreased or covered with parchment).

Press with fork tines or meat tenderizer.

Bake 12-15 minutes until the edges are browned.