

Quick & Easy

THE COSTCO WAY

Black Grape Pizza

Makes 4 servings

Ingredients:

1½ cups Candy Dreams™ Black Grapes, washed and de-stemmed

½ cup balsamic vinegar

¼ cup olive oil, divided

16 oz pizza dough, room temperature

2 tsp rosemary, finely chopped and divided

2 tsp thyme, divided

6 oz fresh mozzarella cheese, torn into rough pieces

¼ cup blue cheese, crumbled

¼ cup Parmesan cheese, or more if desired, grated

Instructions:

Preheat oven to 425 F. In a small saucepan, heat grapes and balsamic vinegar over medium for approximately 10 to 12 minutes, or until some of the grapes burst and mixture starts to thicken. Set aside to cool slightly. Lightly grease a large baking sheet with 1 to 2 Tbsp olive oil. Stretch the pizza dough into a 12-inch circle. Let rest for 15 minutes. Spread remaining 1 to 2 Tbsp of olive oil over dough. Top with grape mixture, 1 tsp rosemary, 1 tsp thyme, mozzarella and blue cheese. Bake for 10 minutes, or until cheese starts to bubble and the crust is golden brown. Remove from the oven. Sprinkle with Parmesan, remaining 1 tsp rosemary and 1 tsp thyme. Cut into slices. Serve.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**



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Black Grape Sangria

Makes 6 to 8 servings

Ingredients:

2 cups Candy Dreams™ Black Grapes, de-stemmed and divided

½ cup raspberries

1 bottle Rosé, chilled

1 cup pomegranate juice

¼ cup simple syrup, or more if desired

8 oz vodka

3 cups lemon-lime beverage of your choice

1 small apple, cored and thinly sliced

Instructions:

In a large pitcher, mix 1 cup grapes, raspberries, Rosé, pomegranate juice, simple syrup and vodka. Chill for 3 hours. Fill large wine glasses with ice. Pour sangria mixture in glasses, leaving an inch at the top. Top each glass with the lemon-lime beverage. Garnish with apple slices and 3 to 4 black grapes.

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