

# Quick & Easy

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## THE COSTCO WAY

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### **Roasted Red Grape Crostini**

Makes 24 servings

#### **Ingredients:**

4 cups Candy Snap™ Red Grapes  
1 Tbsp olive oil  
1 tsp kosher salt  
½ tsp ground pepper  
2 tsp rosemary, finely chopped  
1 Tbsp balsamic vinegar  
6 to 8 oz goat cheese  
1 baguette, cut into ½-inch slices and toasted  
¼ cup walnuts, roughly chopped and toasted  
2 Tbsp honey, warmed

#### **Instructions:**

Preheat oven to 325 F. Lightly spray a 13 x 9-inch baking dish with cooking spray. In a medium bowl, combine grapes, olive oil, salt, pepper, rosemary and vinegar. Stir until grapes are coated. Place grape mixture in the prepared baking dish. Place in the oven. Roast for 40 to 50 minutes, or until grapes start to pucker. Spread goat cheese on baguette slices. Top with a spoonful of roasted grape mixture. Sprinkle with walnuts. Drizzle with honey.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### Red Grape Vodka Cooler

Makes 1 serving

#### Ingredients:

$\frac{3}{4}$  cup plus 3 for garnish Candy Snap™ Red Grapes

1 Tbsp plus 1 sprig thyme, divided

2 to 3 tsp simple syrup

1 Tbsp lemon juice

1½ oz vodka, chilled

Ice

3 oz prosecco, chilled

#### Instructions:

In a martini shaker, combine grapes, thyme, simple syrup and lemon juice. Using a muddling stick, mash the grapes to a pulp. Add vodka. Mash for another 10 to 20 seconds. In a tall glass, add ice. Using a fine mesh sieve, strain the drink mixture into the glass, pressing on the grapes to collect the juice. Top with prosecco, grapes and thyme sprig.

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