

In the Community

In December, our team collaborated and created **Jars of Sunshine** for children, women, and men of the Omaha Open Door Mission. Not only did we fill our jars with motivational quotes, candy, and hope for those going through a tough time, but our team also bonded over our own personal experiences which have made us the individuals we are today.

The entire team worked very hard on this project and we hope to have contributed to those who are in need of a little uplifting during this holiday season. We make our best effort to stay active in the community and help

others who may be in need as it is very important to us.

We decided to choose this organization because they offer more than 40 programs to help break the cycle of homelessness and poverty. They are committed to making a difference in individuals' lives and getting them on a path off the streets.

For more information on Open Door Mission, please visit:

opendoormission.com



"Jars of Sunshine" by Kaitlyn Zemunsky

Kinney's Kitchen

John's Old Fashioned

Ingredients:

- 3 oz Bourbon Whiskey
- 1/2 oz Grand Marnier
- 1/2 oz Don Ciccio & Figli Walnut Liqueur
- 5 drops orange bitters
- 5 drops Angostura bitters

Directions:

1. Grab a rocks glass, and cut an orange peel- squeeze it so oil from orange zest is expressed.
2. Rub orange peel around circumference of rocks glass.
3. Place large single ice cube in rocks glass and pour whiskey and old fashioned mixture in, being careful to hold back smaller ice cubes to keep them from falling into glass.
4. Take jar of "Bada Bing" Black Cherries & pour small amount into rocks glass.
5. Throw orange peel & two black cherries into glass- Enjoy!



Shrimp Crostini with Hummus

Ingredients:

- Sourdough bread
- Hummus of your choice (I used plain)
- Shrimp
- Lobster Bisque (from Whole Foods soup counter)
- Fresno red peppers
- Coconut porter
- Feta cheese
- Tzatziki sauce
- Olive oil

Butter

- Garlic
- Cilantro
- Cayenne pepper
- Red pepper flakes
- S & P

Directions:

1. Brush sourdough bread with olive oil and season with fresh ground black pepper. Bake in the oven at 350° for about 6 minutes.
2. Sauté coconut porter, garlic, and Fresno red peppers in a pan for about 5 minutes. Reduce to a sauce and set aside.
3. Take the sourdough bread out of the oven and liberally spread hummus and feta cheese over the top. Put back in the oven until the bread becomes crisp. (About 3 more minutes).
4. Sauté shrimp in butter, cayenne, and red pepper until shrimp is fully pink.
5. Take the bread out and add the shrimp on top. Spoon lobster bisque over the shrimp and pour the coconut porter mixture over that.
6. Add chopped cilantro and tzatziki sauce for garnish.
7. Enjoy!



Pictures by: John Kinney