

RESTAURANT

HOSPITALITY

MenuTrends

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Fresh Berry Cowboy Cookie

From: Black Angus Steakhouse (locations in California, Alaska, Arizona, Washington, New Mexico and Hawaii). Yield: 1 cookie.

- 3 oz. fresh strawberries
- 1½ oz. fresh blackberries
- 1½ oz. fresh blueberries
- 1 oz. raspberry puree
- 8 oz. sugar cookie dough
- 1 scoop vanilla ice cream
- 1 sprig fresh mint

Clean strawberries, blackberries and blueberries and place in stainless steel bowl. Top with raspberry puree and mix gently to coat berries.

Place cookie dough in bottom of a pie tin. Cover with plastic wrap and gently press dough to spread evenly, covering inside of pie tin. Bake 12 minutes at 350°F until light golden brown. Do not overbake. Top with mixed berries, spreading berries across hot cookie. Top with 1 scoop vanilla ice cream.

PHOTO: BLACK ANGUS STEAKHOUSE