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the night of St. Patrick's Day **only**. To get a free cab ride, call zTrip at 757-855-4444, say **"Kalfus & Nachman"** and they will pick you up at any bar or restaurant in the Hampton Roads area and drop you off in any adjacent city to this area to assure you get home safely.

Kalfus & Nachman's Safe Ride Home Program will be available in the 757 area from 6pm until midnight on

Or use your **Uber** and **Lyft App**. If you send your receipt to our Norfolk Office at 870 N Military Highway, Norfolk, VA 23502, Attn. Mary Murray, we will reimburse your trip. For more details <u>click here</u>. If you are starting to see a few leprechauns on your St Patrick's Day night out, take a Safe Ride on us!

These Rules Apply:

The following rules apply. Must 21 or older to participate, rides from 6:00 to midnight only on 3/17/2024. Rides must be with zTrip cab service, Uber or Lyft. Rides cannot be guaranteed; however, every attempt will be made to accommodate all requests. Pick up is from any bar or restaurant in any city in the Hampton Roads area (Black and White Cab will not pick up in Portsmouth, VA). There is a \$35 cap on Lyft & Uber reimbursement. Go to <u>https://www.kalfusnachman.com/safe-rides-home/</u> for more details or call 757-461-4900.



Mini Cheesecakes

Get ready to wow your friends, family and party guests with the best mini cheesecakes you've ever tasted!

Ingredients:

- Crust
- 1 cup graham cracker crumbs
 4 tbsp unsalted butter (1/2 stick), melted

Cheesecake

- two 8 oz packages full fat cream cheese, softened to room temperature
- ¹/₂ cup granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- Topping
- whipped cream
- fresh Fruit

Directions:

Crust

- Preheat the oven to 350° F.
- Line a regular sized muffin pan with paper muffin liners. In a mixing bowl, combine the graham cracker crumbs and melted butter until it resembles coarse sand. Put 1-2 tbsp of crumbs in each muffin cup. Use a 1/3 cup (or similar) to press the crumbs down firmly into the pan. Bake the crust for 5 minutes. Remove the pan from the oven and allow it to cool while prepping the cheesecake.

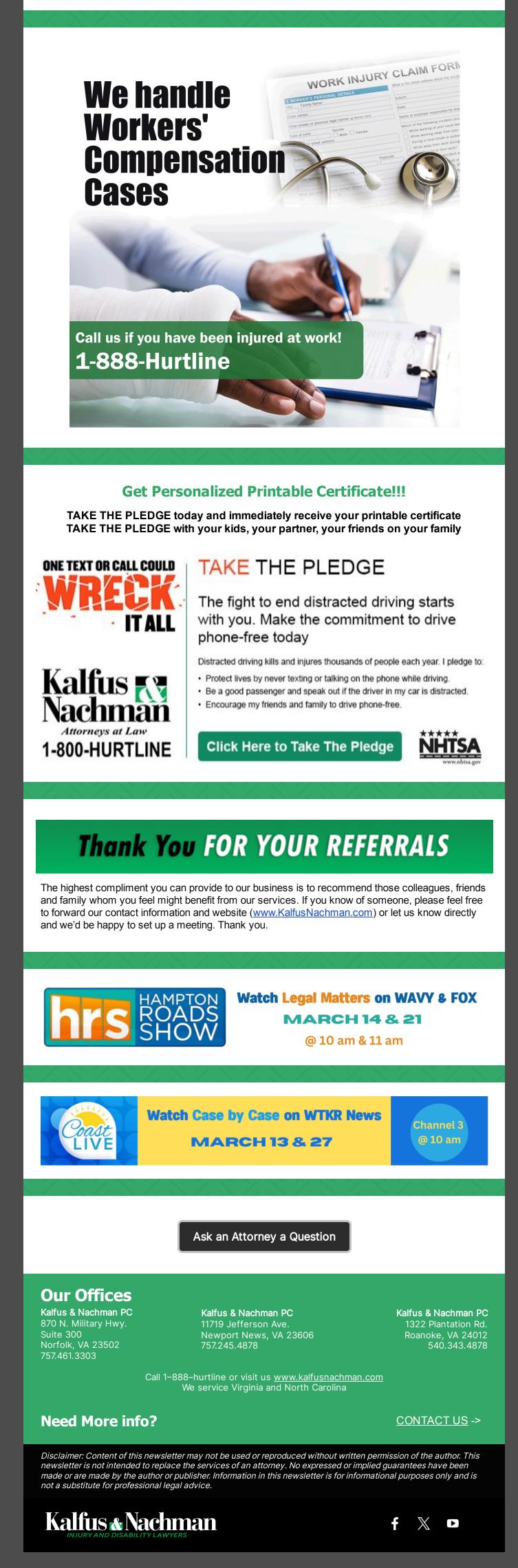
Cheesecake

- In a mixing bowl, beat the cream cheese and sugar with an electric mixer until smooth, 1-2 minutes.
- Beat in vanilla extract and eggs, until smooth. The eggs are the last ingredient that get mixed into the cheesecake batter. Be sure to mix them in just until the yolk breaks. Over beating the eggs is the number one cause of air bubbles and cracking.
- Evenly divide the cheesecake batter among the muffin cups, filling the liners full. Bake for 15-17 minutes or until the center of the cheesecake is only slightly jiggly.
- Allow the cheesecakes to cool to room temperature then place them in the fridge for at least 4 hours to chill before serving. If refrigerating overnight, loosely cover the cheesecakes in plastic wrap.

• Top with whipped cream, fresh fruit or chocolate ganache before serving.

Recipe and image courtesy of <u>thefirstyearblog.com</u>





Blue orchid