

LIZ BUSHONG

Liz Bushong, author, special occasion chef and television personality will be the pre-show exclusive featured designer on stage at 6:45pm at the 2013 Relish Cooking Show. She will be serving up simple but elegant creative ideas as she demonstrates how to present a beautiful sassyscape™, aka tablescape for summer entertaining. Here are a few highlights of what you can expect to see from Liz at the Relish Cooking show event on stage and at her booth.



Make a Statement, Make it Sassy and Make it Yours!

Liz Bushong is an expert in the three-dimensional art of entertaining. She transforms simple dining occasions into beautiful and memorable moments by adding a touch of her own "sassy" style. She makes elegance easy for her audience and encourages them to add their own Sassy touch to make it unique. Liz is famous for creating her own version of a beautifully presented tablescape - which she calls a Sassyscape™ - and she also creates magic beyond the dining experience. In 2009 and 2010, she was selected from thousands nationwide to be part of an elite team of 100 professionals entrusted with decorating the White House for the Holiday. In 2011, she was part of seven-person team selected to decorate the Tennessee Governor's Mansion for the holiday.

Liz has been featured as the monthly guest chef on Daytime Tri-Cities, television show on WJHL, the CBS Affiliate for the Tri-Cities Area of Virginia, Kentucky, Tennessee, West Virginia and Tampa, Florida. She is also the creator and host of her own one-hour seasonal television show called "Serve it up Sassy!" for the same market, which aired in 2011. She is also a contributing writer for the regional magazine VIP Seen.

She has a Bachelor of Science Degree in Consumer and Family Sciences from Purdue University and an Associate in Applied Science degree in Fashion Design from the Fashion Institute of Technology in New York. She is also certified in Decorative Finishes and has been trained as a volunteer Master Gardener. Liz is the author of the Just Desserts and Sweets & Savories cookbook. Liz turns dessert into the fifth basic food group and features recipes for her signature specialty, delicious "mini-desserts and appetiz-

ers." Liz makes her home in Johnson City, Tennessee. She continues to perfect her sassy approach to turning simple dining occasions into beautiful and memorable moments.

Liz Bushong, Serve it up Sassy!™ To purchase cookbooks, find recipes, cooking, and decorating demonstrations, go to www.lizbushong.com.

Lemon Blossoms

MAKES: 24 COOKIES



Liz Bushong - Author, Special Occasion Chef & Television Personality

Ingredients:

3/4 cup butter, softened- tested Land a Lakes
1/2 cup granulated sugar
1 teaspoon lemon extract
1-3oz box lemon gelatin dessert-dry
1 egg
2 cups all purpose flour
1 cup vanilla butter cream frosting

Directions:

1. Cream butter, sugar, extract, gelatin powder and egg in large mixing bowl of electric mixer on medium speed. On low speed, gradually add flour. Shape dough into 1 1/4 inch balls. Cover and refrigerate one hour or overnight.
2. Heat oven to 375 F. Place balls on parchment lined baking sheet 2 inches apart. With sharp knife, make 5-6 cuts in top of each ball about three-fourths of the way through to make 6 petals. Shape wedges with fingers and place wedges together to form a flower. Make sure center of flower is closed. Refrigerate 20 minutes to set shape.
3. Bake 9-11 minutes or until set and edges begin to brown. Cool completely before frosting. Pipe frosting for centers

Cookies can be frozen before frosting.

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