

Quick & Easy

THE COSTCO WAY

Sweet Texas Red Grapefruit Bars

Makes 24 servings

Crust Ingredients:

2 cups flour
¼ cup powdered sugar
¼ cup sugar
1 tsp kosher salt
1 cup unsalted butter, melted and cooled
1 tsp vanilla
1 tsp Sweet Texas Red Grapefruit zest

Instructions:

Preheat the oven to 325 F. Line a 9 x 13-inch baking pan with parchment paper. Lightly butter pan. In a large bowl, combine flour, powdered sugar, sugar and salt. Add butter, vanilla and zest. Stir until a crumbly dough forms. Press dough into the baking pan in an even layer. Flatten dough with the bottom of a glass cup or measuring cup. Prick the dough all over with a fork. Bake for 35 to 40 minutes, or until golden brown and slightly puffed. Use the bottom of a glass or measuring cup to press down on the baked crust to compact it slightly if dough puffs up during baking.

Grapefruit Bars Ingredients

2 cups sugar
3 Tbsp Sweet Texas Red Grapefruit zest, (about 3 large grapefruits)
½ cup flour
8 large eggs
1¼ cups Sweet Texas Red Grapefruit juice (about 3 large grapefruits)
2 tsp vanilla
½ tsp kosher salt
Red food coloring (gel food coloring is best), optional
½ cup powdered sugar

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Instructions:

Combine sugar and grapefruit zest. Massage the zest into the sugar until very fragrant. Add flour into the sugar mixture. Mix. Add eggs. Mix. Add grapefruit juice, vanilla and salt. Mix until completely combined. Add in food coloring, optional, until you reach your desired pink hue. Pour the filling directly on top of the hot crust. Bake for 24 to 28 minutes, or until the center has a slight jiggle when moved. Cool on a baking rack for 1 hour. Refrigerate for a minimum of 6 hours or preferably overnight.

Once cool, using the ends of the parchment paper, lift out of the pan and transfer to a cutting board. Dust the top of the bars generously with powdered sugar. Cut into 24 bars. Place the bars on a platter. Serve.

Note: While the crust is baking, prepare the grapefruit filling as it will be placed on top of the hot crust.

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



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Sweet Texas Red Grapefruit Gin Negroni

Makes 1 serving

Ingredients:

1 oz gin
1 oz Campari
2 oz Sweet Texas Red Grapefruit juice
1 tsp simple syrup
1 cup ice

Instructions:

In a cocktail shaker, combine gin, Campari, grapefruit juice and simple syrup. Add ice. Shake for 20 seconds. Strain liquid. Pour into a glass filled with ice. Garnish with a grapefruit slice.

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