





MENUS & RECIPES

We've talked about setting a beautiful table, whipping up refreshing welcome drinks, and how to set the lighting just so – among other things. Now it's time to tie on the apron and get cooking. The most memorable moments of any gathering revolve around good friends sharing good conversation and good – let's say *really great* food.

This section is filled with some of my very favorite recipes – the best of the best, the tried and true crowd-pleasers. Some who have attended my presentations call these vetted recipes “solid gold.” I'll take the compliment, though I don't claim to be a culinary student or a fancy cook. I like to prepare delicious food and share it with the people I love.

In Menu & Recipes, you'll find eighteen menus organized by season and occasion, with recipes for those menus. You'll also find a GamePlan and Shopping List for each menu. My goal is to provide you with everything you need to stay relaxed and confident on the day of your party. And, in the spirit of keeping things stress-free, don't feel you have to prepare every recipe for every menu:

-  Ask guests to help by bringing one of these dishes or one of their own favorites.
-  Source these items from a local caterer or cook.
-  Choose something in place of what is suggested from one of the other menus or from one of your own cookbooks. Mix and match!
-  If you don't like to cook at all, you may want to use these menus to help you figure out what to buy.

*“They broke bread together
in their homes and ate
together with glad and
sincere hearts.”*

– ACTS 2:46



The best news for members of the *Effortless Entertaining* community is that all of these Menus, Recipes, GamePlans, and Shopping Lists are accessible and searchable via the Member section of our website, MyEffortlessEntertaining.com. Members also receive new Menus, Recipes, GamePlans, and Shopping Lists on a regular basis – all carefully chosen, tested, and sure to please. *If I can make these dishes, you can, too!*

A few things to keep in mind . . .

MENUS

- Menus may include packaged or specialty products, such as Sister Schubert's Parker House Style Yeast Rolls or Busy Bees Cheese Dollars. Some are widely available, others less so. If you are unable to find an item, substitute with one of your favorites.

GAMEPLANS

- Feel free to adjust the suggested steps and schedule to suit your personal preferences. This is your guide to mark up and make your own.
- *Prep* means to get the ingredients ready; *prepare* means to follow the steps of the recipe.
- Every GamePlan includes time to get dressed with a dressing drink. For me, this is often a cocktail or glass of wine, but even a glass of sparkling water is a nice way to transition from preparation to party mode.
- GamePlans assume a 7:00 p.m. guest arrival for dinner parties and a 10:00 a.m. guest arrival for brunch.
- I've included a few minutes that are just for you, a chance to catch your breath – perhaps a moment to pray – and to remember that welcoming friends is a *gift of hospitality, not a performance*.
- In Sources & Resources, you'll find templates for the GamePlan and Shopping Lists, should you want to start from scratch. The GamePlan includes additional details, such as setting the table, arranging flowers, and lighting the candles.

SHOPPING LISTS

- Ingredients are listed in each section of the Shopping List as they first appear in the Recipes. If you're not using all the recipes for a menu, you'll need to adjust the Shopping List.
- Ingredients reflect the amount or quantity needed for all the recipes for that menu. The amounts needed are often rounded up.
- Herbs listed under produce are fresh. Herbs listed under Baking/Spices/Nuts are dried.

RECIPES

- You'll see a few recipes more than once. This is because I have go-to recipes that I use frequently. We don't need to reinvent the wheel for every meal.
- Though not always stated, many of the recipes may be easily increased or decreased.
- Read the recipe through and prepare the ingredients needed before you start.
- Adjust seasonings to your preferences. If you like garlic, increase the amount. If you don't like garlic, leave it out. I tend to use less salt and more pepper. Except for baked items, such as cakes, pies, etc., which require more precise measuring, most recipes will survive and often thrive with our tinkering.
- This sign ~ means "approximately."
- Cooking and warming times can vary, based on the oven. It's always good to set the timer for a few minutes less than what is stated and check, in case your oven cooks faster than mine.
- You will notice seasonings and recommended products that I use often, such as McCormick Mediterranean Spiced Sea Salt, refrigerated Pillsbury Pie Crusts, and frozen Minute Maid Premium 100% Pure Lemon Juice. See Sources & Resources for more information.





MENUS & RECIPES CONTENTS

WINTER

Beef Bourguignon Menu

<i>Salmon Spread</i>	129
<i>Cheese Board</i>	271
<i>Beef Bourguignon</i>	130
<i>Rice Blend</i>	131
<i>DeeDee's Salad</i>	132
<i>Chocolate Tart</i>	133

Baked Pasta Casserole Menu

<i>Tomato Bruschetta</i>	137
<i>Baked Pasta Casserole</i>	138
<i>Citrus Salad</i>	139
<i>Rosemary Bread</i> *	
<i>Irwin's Super Brownies</i>	140
<i>Lemon Squares</i>	141

SUMMER

Crab Cakes and Shrimp Menu

<i>Asparagus and Prosciutto</i>	161
<i>Top Hat Crab Cakes</i>	162
<i>Peel-and-Eat Shrimp</i>	163
<i>Summer Squash Sauté</i>	164
<i>Simple Slaw</i>	165
<i>Jalapeño Cornbread</i>	167
<i>Talenti with Berries and Chocolate Sauce</i> *	

Ribs and Barbecue Menu

<i>Spinach and Artichoke Spread</i>	171
<i>Roasted Baby Back Ribs</i>	172
<i>Slow-Cooker Barbecue</i>	174
<i>Vegetable Dill Slaw</i>	175
<i>New Potato Salad</i>	176
<i>Mary B's Tea Biscuits</i> *	
<i>Irwin's Super Brownies</i>	177

SPRING

Pork Tenderloin Menu

<i>Crabmeat on Endive</i>	145
<i>Pimento Cheese</i> *	
<i>Marinated Pork Tenderloin</i>	146
<i>DeeDee's Rice Salad</i>	147
<i>Seasoned Green Beans</i>	148
<i>Mary B's Tea Biscuits</i> *	
<i>Key Lime Pie</i>	149

Scallops and Shrimp Menu

<i>Charcuterie and Cheese Board</i>	271
<i>Scallops and Shrimp with Salsa Verde</i>	153
<i>Corn and Avocado Salad</i>	154
<i>Seasoned Asparagus</i>	155
<i>A Lit'l Taste of Heaven Cheese Biscuits</i> *	
<i>Queen Charlotte's Tart</i>	156

FALL

Gruyère Pork Chops Menu

<i>Vidalia Onion Spread</i>	181
<i>Gruyère Pork Chops</i>	182
<i>Party Potatoes</i>	183
<i>Seasoned Green Beans and Carrots</i>	184
<i>Crusty Bread</i> *	
<i>Apple Pie and Ice Cream</i>	185

Lawdashion's Pork Tenderloin Menu

<i>Tuscan Bean Dip</i>	189
<i>Lawdashion's Pork Tenderloin</i>	191
<i>Boursin Potatoes Au Gratin</i>	192
<i>Seasoned Brussels Sprouts</i>	193
<i>Sister Schubert's Parker House Style Rolls</i> *	
<i>Katharine Hepburn's Brownies</i>	195

*purchased items

ALL SEASON

Salmon Kebabs Menu

<i>Spinach and Artichoke Spread</i>	199
<i>Salmon Kebabs</i>	200
<i>Seasoned Green Beans</i>	202
<i>Orzo Salad</i>	203
<i>Talenti with Chocolate Sauce *</i>	

Dijon Chicken Menu

<i>Mediterranean Artichoke and Bean Dip</i>	207
<i>Dijon Chicken</i>	208
<i>Rice Blend</i>	209
<i>Peas and Pancetta</i>	210
<i>Sister Schubert's Parker House Style Rolls *</i>	
<i>Chocolate Tart</i>	211

WEEKNIGHTS

Roast Provençal Chicken Menu

<i>Crudité, Nuts *</i>	
<i>Roast Provençal Chicken</i>	231
<i>Seasoned Brussels Sprouts</i>	232
<i>Rice Blend</i>	233
<i>Dove Dark Chocolate Bites *</i>	

Linguine with Clam Sauce Menu

<i>Pimento Cheese *</i>	
<i>Linguine with Clam Sauce</i>	237
<i>DeeDee's Salad</i>	239
<i>Dove Dark Chocolate Bites *</i>	

BRUNCH

Sausage and Egg Casserole Menu

<i>Busy Bees Cheese Dollars *</i>	
<i>Fruit Bruschetta</i>	259
<i>Sausage and Egg Casserole</i>	260
<i>Lindsay Daniel Grits</i>	261
<i>Poppy Seed Bread</i>	262

GIRLS' NIGHT

Spinach and Ricotta Pie Menu

<i>Busy Bees Cheese Dollars *</i>	
<i>Parmesan Walnut on Endive</i>	215
<i>Spinach and Ricotta Pie</i>	216
<i>Citrus Salad</i>	217
<i>A Lit'l Taste of Heaven Cheese Biscuits *</i>	
<i>Chocolate Bundt Cake and Ice Cream</i>	219

Chicken and Wild Rice Casserole Menu

<i>Spinach and Artichoke Spread</i>	223
<i>Chicken and Wild Rice Casserole</i>	224
<i>Easy Caesar Salad</i>	225
<i>Sour Cream Cheese Muffins</i>	226
<i>Carrot Cake</i>	227

SOUP'S ON

Brunswick Stew Menu

<i>Guacamole and Salsa</i>	243
<i>Brunswick Stew</i>	244
<i>Ham Rolls</i>	246
<i>Irwin's Super Brownies</i>	247

Chicken Chili Menu

<i>Cheese and Salsa Dip</i>	251
<i>Chicken Chili</i>	252
<i>Rice Blend</i>	253
<i>Crusty Bread *</i>	
<i>Granola Bars</i>	254
<i>Katharine Hepburn's Brownies</i>	255

French Toast Casserole Menu

<i>Busy Bees Cheese Dollars *</i>	
<i>French Toast Casserole</i>	267
<i>Mixed Fruit *</i>	
<i>Blueberry Muffins</i>	269

* purchased items

BASICS

<i>Charcuterie and Cheese Board</i>	271
<i>Oven-Crisp Bacon</i>	273
<i>CCC Tartar Sauce</i>	274
<i>Tartar Sauce</i>	275
<i>Spicy Remoulade</i>	276
<i>Cocktail Sauce</i>	277
<i>Croutons</i>	278
<i>Garlic Bread Crumbs</i>	279
<i>Toasted Baguette</i>	280
<i>Seasoned Butter</i>	281
<i>Seasoned Garlic Butter</i>	282
<i>Barbecue Sauce</i>	283
<i>Basic Vinaigrette</i>	284
<i>Greek Salad Dressing</i>	285
<i>Easy Caesar Salad Dressing</i>	286
<i>Pie Crust</i>	287
<i>Chocolate Sauce</i>	288
<i>Chocolate Fudge Sauce</i>	289
<i>Chocolate Caramel Sauce</i>	290
<i>Whipped Cream</i>	291

COCKTAILS AND MOCKTAILS

<i>El Macho</i>	295
<i>Manhattan</i>	296
<i>Ed's Martini</i>	297
<i>Bruce Julian's Bloody Mary, the Classic</i>	298
<i>Blackberry Smash</i>	299
<i>Mint Julep</i>	300
<i>Mint Julep Mocktail</i>	300
<i>Mojito</i>	301
<i>Strawberry Mojito Mocktail</i>	301
<i>Caipirinha</i>	302
<i>Wayne-O-Mades</i>	303
<i>Liz Dahrymple's Margaritas</i>	303
<i>Hummer</i>	304
<i>Bailey's Martini</i>	304
<i>Blueberry Lemonade</i>	305
<i>Jalapeño Cucumber Limeade</i>	306
<i>Pimm's Cup</i>	307
<i>High Fashion</i>	308
<i>Moscow Mule Mocktail</i>	309
<i>Old-Fashioned</i>	310
<i>Kir Royale</i>	311
<i>Strawberry Rhubarb Fizz</i>	312
<i>Negroni</i>	313
<i>Simple Syrup</i>	314
<i>Simple Fruit Syrup</i>	314
<i>Mint Simple Syrup</i>	314



MENU

Beef Bourguignon

SERVES 6-8

Salmon Spread
Cheese Board
Beef Bourguignon
Rice Blend
DeeDee's Salad
Sister Schubert's Parker House Style Yeast Rolls
Chocolate Tart

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prepare Smoked Salmon Spread
- Prepare Beef Bourguignon* or thaw if frozen
- Prepare Chocolate Tart

Saturday*Early in the day . . .*

- Prep Cheese Board
- Prepare Rice Blend
- Prep DeeDee's Salad

5:45

- Prepare Cheese Board
- Remove Chocolate Tart from refrigerator

6:00

- Get dressed – enjoy dressing drink!

6:45

- Remove Sister Schubert's Rolls from freezer
- Plate Salmon Spread
- Enjoy a quiet moment

7:30

- Warm Beef Bourguignon on low heat; taste and adjust seasonings and consistency

8:00 – 8:15

- Bake Sister Schubert's Rolls, 350° for 15–20 min
- Warm Rice Blend in the microwave with 1 tbsp butter
- Toss salad

8:15 – 8:30

- Serve and enjoy!

**Beef Bourguignon may be prepared up to 3 days in advance and kept in the refrigerator or may be prepared up to 3 months in advance and frozen. I usually warm and serve the Beef Bourguignon in a Le Creuset.*

Beef Bourguignon Dinner

SHOPPING LIST

Produce

- Lemons, 2*
- Dill, 5–6 tbsp chopped, 1 oz
- Onion, 1 whole or prepackaged chopped, 1 cup
- Rosemary leaves, 1 tbsp chopped
- Carrots, 3–4, or prepackaged julienned, 1½ cups
- Chanterelle or shiitake mushrooms, 8 oz sliced
- Italian parsley, 2 tbsp chopped
- Lettuces, your choice, romaine, Bibb, iceberg, 8 cups torn
- Salad additions, your choice: celery, cucumber, radishes, grape tomato, etc.
- Raspberries, 12 oz, optional

Deli

- Assorted cheeses

Meat

- Smoked salmon, 4 oz
- Thick-sliced bacon, 8 oz
- Beef chuck, 3 lbs, 1-inch cubes

Baking, Spices, Nuts

- Dried mint, approx 2 tbsp
- Bittersweet chocolate, 12 oz
- Crystallized ginger, 2 tbsp chopped

Packaged

- Prepared horseradish, 2 tbsp
- Assorted crackers
- Beef broth, 3 cups
- Tomato paste, 2 tbsp
- Wild rice, ⅔ cup
- Long grain rice, 1 cup
- Gingersnaps, 8 oz

Dairy

- Whipped cream cheese, 8 oz
- Feta, 4 oz
- Heavy whipping cream, 1 cup
- Eggs, 4

Frozen

- Sister Schubert's Parker House Style Yeast Rolls

Alcohol

- Burgundy (pinot noir) wine, 3 cups

On Hand . . .

- Salt
- Pepper
- Flour, 4 tbsp
- Butter, 1 stick plus 1 tbsp
- Olive oil
- Sugar, ¼ cup

*You may substitute frozen Minute Maid Premium 100% Pure Lemon Juice for fresh lemon juice.

SALMON SPREAD

SERVES 6-8 Adapted from *TheVenable.com*

Combine cream cheese, horseradish, lemon juice, salt, and pepper in a bowl.

Add chopped salmon and dill.

Garnish with dill. Serve on light cracker such as Carr's, Bremner Wafers, or 34° Crisps. Also good on sliced cucumber rounds.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1-2 days in advance. Cover and chill.
- Increases well.



INGREDIENTS

8 oz whipped cream cheese
2 tbsp prepared horseradish
1-2 tsp fresh-squeezed lemon juice
Pinch of salt
¼ tsp black pepper
4 oz smoked salmon, chopped
2½ tbsp fresh minced dill, ½ oz pkg
Chopped dill for garnish

*This recipe is from Sarah Leggett, whose weekly blog, *The Venable*, is a personal and lively take on all things life, food, fashion, fun, and more.*

BEEF BOURGUIGNON

SERVES 6 Adapted from *The Silver Palate*

INGREDIENTS

8 oz thick-sliced bacon, diced
3 lb beef chuck, 1-inch cubes
1 cup chopped onions
Salt and freshly ground pepper
3 tbsp flour
3 cups burgundy (pinot noir)
wine
3 cups beef broth
2 tbsp tomato paste
1 tbsp chopped fresh rosemary
leaves
3–4 carrots, peeled and cut into
1½-inch julienne, ~½ cup
8 oz chanterelle or shiitake
mushrooms, sliced
1 tbsp butter
2 tbsp chopped Italian parsley

**To deglaze, keep empty pot on the burner, pour in the wine, and use a flat-edged spatula to scrape the browned bits from the bottom and sides of the pan.*

In a flameproof casserole, such as a Le Creuset or Dutch oven, sauté the bacon until crisp. Remove with a slotted spoon and drain on paper towels. Pour off all but 1 tbsp of the bacon drippings.

In same casserole, over medium-high heat, sauté the beef 2–3 min in small batches to brown. Add the onions to the beef and sprinkle with salt and pepper and flour. Cook over high heat, stirring constantly for 5 min.

Remove the meat and deglaze* casserole with ¼ cup wine. Return meat to casserole and add the wine, broth, tomato paste, rosemary, and bacon. Bring to a boil. Cover the casserole and bake at 300° until meat is tender, approx 3 hrs.

Bring a small pot of water to a boil. Add carrots and boil approx 5 min until just tender. Drain, rinse under cold water, and drain again. Reserve.

Sauté mushrooms in butter over medium-high heat for 10 min. Reserve.

When the meat is cooked, transfer the casserole to a burner and add carrots and mushrooms. Heat through approx 7 min.

Serve garnished with chopped parsley over rice. I usually warm and serve in a Le Creuset.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–3 days in advance. It may also be prepared well in advance and frozen. When preparing or reheating, add enough beef broth and/or wine to achieve the consistency you prefer. If you want a thicker consistency, mix 2 tbsp cornstarch with ½ cup cooled broth from the stew or water and add to the stew. If you want to thin, add more broth or wine.
- Instead of cooking in an oven, you may cook in a slow cooker for 4–5 hrs.
- For the carrots, you may use packaged julienned carrots from the produce section.
- Increases well. Freezes well.

RICE BLEND

YIELDS 6 CUPS

Cook wild rice according to package instructions. If wild rice has water remaining after the rice is fully cooked, drain in mesh strainer to remove excess water.

In a mesh strainer, rinse long grain rice in cold water. In medium saucepan melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low.

Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice.

INGREDIENTS

⅔ cup wild rice

1 cup long grain or basmati rice

4 tbsp butter

1½ cups water

½ tsp salt

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Transfer to serving bowl. Cool to room temperature and cover. Do not refrigerate. Can be served at room temperature or warmed before serving in the microwave or warming drawer. Add 1 tbsp butter when warming.
- I recommend Haddon House Wild Rice.
- Increases well.

My grandmother, my mother, and my aunts have always cooked perfect rice. The generations that have followed cook it the same way.

These instructions incorporate their technique for long grain rice.

I mix in wild rice, because I like the texture and taste it adds.

I'm sure my grandmother would roll her eyes!

DEEDEE'S SALAD

SERVES 6-8

INGREDIENTS

ESSENTIAL

6-8 cups of torn mild lettuces
such as romaine, iceberg, or
Bibb

Dried mint

Olive oil

Lemon juice – freshly squeezed
or frozen Minute Maid
Premium 100% Pure Lemon
Juice

Salt and pepper

OPTIONAL

Tomato

Celery

Cucumber

Onion

Radish

Feta cheese

Place lettuce in bowl. Add choice of optional ingredients. I typically use romaine, Bibb, or both, with grape tomatoes, celery, and feta cheese.

Cover with dried mint. Drizzle with olive oil and lemon juice; sprinkle with salt and pepper. Toss.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Cover and chill. Since I often use tomatoes, celery, and feta, I will place all the ingredients except the tomatoes in a bowl and add the tomatoes and mint right before tossing.
- Choose tomatoes that work for the season. During the summer, choose fresh local tomatoes. In the winter, you may want to choose grape, Campari, or Roma tomatoes.
- If you grow mint in your garden, harvest the leaves and dry for a few days on newspaper or paper towel. Crumble into a jar.

Technically, this is the Monsour salad, my grandmother's, my mother's, and my aunts'. Every time our family gathered, which was often, we enjoyed salad prepared this way. I didn't even realize you could buy salad dressing in a bottle. You will not find exact measurements – making this by taste is part of the fun. The "secret sauce" is the dried mint. Once you get the hang of making this salad, you will come back to it over and over again. It's our family's favorite, fresh and simple, and guests always rave.

CHOCOLATE TART

SERVES 6–8 Adapted from *Epicurious.com*

Crust:

In a medium bowl, melt butter in microwave.

Finely grind cookies in food processor. Add to butter with a pinch of salt and mix. Press mixture into bottom and up approx 1 inch on the sides of 9-inch tart or springform pan.

Filling:

In a small saucepan or double boiler, whisk chocolate and cream over low heat until smooth. Remove from heat and let cool slightly.

In a medium bowl, whisk egg yolks, egg, sugar, flour, pepper, and pinch of salt. Gradually add chocolate, whisking to mix. Pour into crust. Bake on a sheet pan at 325° for 30 min.

Garnish:

Sprinkle ginger on top. Let rest for 20 min.

Serve with raspberries, optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and kept at room temperature or prepared 1–2 days in advance; cover and chill.
- Increases well. Freezes well.



INGREDIENTS

CRUST

4 tbsp unsalted butter
8 oz gingersnap cookies
Salt

FILLING

12 oz bittersweet chocolate, chopped
1 cup heavy whipping cream
3 large egg yolks
1 large egg
¼ cup sugar
1 tbsp flour
⅛ tsp freshly ground pepper
Salt

GARNISH

2 tbsp finely chopped crystallized ginger
12 oz raspberries, optional



MENU

Baked Pasta Casserole

SERVES 8–10

Tomato Bruschetta
Baked Pasta Casserole
Citrus Salad
Rosemary Bread
Irwin's Super Brownies and Lemon Squares

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables

Thursday

- Prepare Irwin's Super Brownies and Lemon Squares

Friday

- Prepare bruschetta topping
- Prepare Baked Pasta Casserole

Saturday

- Shop for rosemary bread and baguette

Early in the day . . .

- Slice and butter rosemary bread, wrap in aluminum foil
- Toast baguette
- Prep Citrus Salad and prepare dressing

4:00

- Plate Irwin's Super Brownies and Lemon Squares

6:00

- Remove Baked Pasta Casserole from refrigerator
- Get dressed – enjoy dressing drink!

6:45

- Plate Tomato Bruschetta
- Enjoy a quiet moment

7:30

- Cook Pasta Casserole, 450° for 25–30 min

8:00 – 8:15

- Warm bread
- Toss salad

8:15 – 8:30

- Serve and enjoy!

Baked Pasta Casserole Dinner

SHOPPING LIST

Produce

- Tomatoes, 4 med
- Garlic, 4 cloves
- Basil, ¼ cup chopped, ~½ oz
- Onion, 2 whole or prepackaged chopped, 2 cups
- Shiitake mushrooms, 1 lb
- Italian parsley, ⅔ cup chopped
- Mixed salad greens, 8–10 cups
- Strawberries, 1½ cups halved
- Grapefruit sections, 1½ cups*
- Lemons, 3

Bakery, Deli

- Baguette, sliced
- Prosciutto, ¼ lb thinly sliced
- Rosemary bread, sliced

Baking, Spices, Nuts

- Crushed red pepper flakes, ¼ tsp
- Basil, 1 tsp
- Oregano, 1 tsp
- Walnuts, ½ cup chopped
- German chocolate cake mix, 1 18.25-oz box
- Evaporated milk, 1 can
- Semisweet chocolate chips, 6 oz
- Pecans, 1 cup chopped
- Powdered sugar, 1 cup
- Baking powder, 1 tbsp

Packaged

- Plum tomatoes, 2 28-oz cans
- Farfalle pasta, 1 lb
- Raspberry vinegar, ¼ cup
- Balsamic vinegar, 2 tbsp
- Caramels, 1 14-oz bag

Dairy

- Milk, 2 cups
- Fontina, 1 cup shredded, ~4 oz
- Gorgonzola, 1 cup crumbled, ~4 oz
- Parmesan, 1½ cups shredded, ~4–5 oz
- Orange juice, ¼ cup
- Feta, ½ cup crumbled, ~4 oz
- Eggs, 4

On Hand . . .

- Salt
- Pepper
- Olive oil, ½ cup
- Soy sauce, 1 tsp
- Butter, 4 sticks
- Flour, ½ cup
- Dijon mustard, ½ tsp
- Sugar, 2 cups plus 1 tsp

*May substitute jarred grapefruit in water

TOMATO BRUSCHETTA

SERVES 8–10

Combine all ingredients except baguette. Marinate at room temperature for at least 1–2 hrs.

Serve with sliced baguette, brushed with olive oil and toasted. See Basics.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If earlier in the day, it will keep at room temperature until ready to serve. If prepared 1 day in advance, cover and chill. Bring to room temperature to serve.
- Use the best tomatoes for the season. Romas are a good option during winter. Canned may be substituted. If using canned, I prefer Tuttorosso or Hunt's and will sometimes use a mixture of regular and fire-roasted tomatoes.
- Increases well.

INGREDIENTS

2 cups seeded and chopped tomatoes

1 large or 2 small cloves garlic, minced

¼ cup chopped basil

2 tbsp olive oil

½ tsp salt

½ tsp pepper

1 baguette



BAKED PASTA CASSEROLE

SERVES 8–10 Claudia Heath

INGREDIENTS

2 cups finely chopped onion
2 cloves garlic, minced
¼ tsp crushed red pepper flakes
1 tsp dried basil
1 tsp dried oregano
2 tbsp olive oil
1 lb shiitake mushrooms, stems discarded, sliced
4 tbsp butter, divided
3 tbsp flour
2 cups milk
2 28-oz cans plum tomatoes, drained well, coarsely chopped
¼ lb thinly sliced prosciutto, cut into strips
1 cup shredded Fontina
1 cup crumbled Gorgonzola
1½ cups freshly shredded Parmesan
⅔ cup finely chopped Italian parsley
1 lb farfalle pasta

In a large skillet, sauté onion, garlic, red pepper flakes, basil, and oregano in olive oil over medium-low heat until onion is softened. Add mushrooms and sauté over medium-high heat for 10–15 min until mushrooms are tender. Transfer mixture to a large bowl.

In the same skillet, melt 3 tbsp butter over medium-low heat. Whisk in flour and cook the roux for 3 min, stirring continuously. Add milk in a stream, whisking until mixture is thickened, 3–5 min. Add sauce to mushroom mixture. Add tomatoes, prosciutto, fontina, Gorgonzola, 1¼ cups Parmesan, and parsley.

Cook pasta for 5 min – pasta will not be done. Drain and add to mushroom mixture. Transfer to a buttered 9x13 or 4-qt casserole. Top with remaining butter and Parmesan. Bake at 450° for 25–30 min.

DEEDEE'S NOTES:

- Casserole may be prepared earlier in the day or 1–2 days in advance. Cover and chill. Bring to room temperature before baking.
- You may substitute white button mushrooms for the shiitake mushrooms.
- For a gluten-free alternative, you may substitute pulled chicken for the pasta – approx 4 cups for one casserole. Casserole will be soupier and is good served over rice.
- Recipe increases well. Bake in two casseroles.

This recipe was shared by Claudia Heath, good friend and great hostess!

It's a crowd-pleaser adapted from a Gourmet recipe from years ago.

CITRUS SALAD

SERVES 8-10

Whisk ingredients for the dressing.

Toss as much dressing as needed with salad.



INGREDIENTS

DRESSING

¼ cup orange juice

¼ cup raspberry vinegar

2 tbsp balsamic vinegar

¼ cup olive oil

1 tsp soy sauce

½ tsp Dijon mustard

1 tsp sugar

¼ tsp salt

½ tsp pepper

SALAD

10 cups mixed salad greens

1½ cups halved strawberries

1½ cups grapefruit sections

½ cup chopped walnuts

½ cup crumbled feta

IRWIN'S SUPER BROWNIES

YIELDS 24 Adapted from *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

1 18.25-oz box German
chocolate cake mix
 $\frac{3}{4}$ cup butter, softened
 $\frac{2}{3}$ cup evaporated milk, divided
1 14-oz pkg caramels
1 6-oz pkg chocolate chips
1 cup chopped pecans,
optional

Combine cake mix with butter and $\frac{1}{3}$ cup milk. Spread half of batter into greased 9x13 baking dish. Bake at 350° for 6 min.

Melt caramels in top of double boiler or microwave with remaining $\frac{1}{3}$ cup milk. Set aside.

Cover baked mixture with chocolate chips. Sprinkle pecans on top, optional. Drizzle with caramel. Dot with remaining cake batter. It will be sticky. Bake 15–18 min.

Cool, then freeze approx 30 min. Cut into bars.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better prepared 2–3 days ahead. Cover and chill. Cut into bars and bring to room temperature to serve.
- I melt the caramels in the microwave – slowly, stirring at 1-minute intervals.
- Increases well. Freezes well.

I have made these brownies for years — taken them to house parties, family beach weeks, sent them back to school with my children. My son's friends have even asked for the recipe!

LEMON SQUARES

YIELDS 24

Cream together crust ingredients. Press into greased 9x13 baking dish. Bake at 350° for 20 min.

Mix topping ingredients and pour over hot crust. Bake at 350° for 30 min.

Sprinkle with powdered sugar while warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cover and chill. May need to sprinkle again with powdered sugar.

INGREDIENTS

CRUST

1 cup butter, softened
1 scant cup powdered sugar
2 cups flour, sifted

TOPPING

4 eggs, beaten
2 cups sugar
1 tsp baking powder
4 tbsp flour
6 tbsp lemon juice





MENU

Pork Tenderloin

SERVES 8

Crabmeat on Endive
Pimento Cheese
Marinated Pork Tenderloin
DeeDee's Rice Salad
Seasoned Green Beans
Mary B's Tea Biscuits
Key Lime Pie

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables

Thursday

- Prep endive
- Prep vegetables for Rice Salad
- Prepare dressing for Rice Salad

Friday

- Marinate Pork Tenderloin
- Prepare crabmeat
- Prepare Key Lime Pie, except meringue

Saturday*Early in the day . . .*

- Prepare Rice Salad
- Prepare Seasoned Green Beans*
- Complete Key Lime Pie with meringue

6:00

- Grill Pork Tenderloins**
- Get dressed – enjoy dressing drink!

6:45

- Plate Crabmeat on Endive
- Plate pimento cheese
- Enjoy a quiet moment

8:00

- Bake Mary B's Tea Biscuits, 350° for 20 min

8:15 – 8:30

- Serve and enjoy!

* To serve green beans warm, cook 15 min prior to serving.

** To serve pork warm, grill 30 min prior to serving.

Pork Tenderloin Dinner

SHOPPING LIST

Produce

- Red onion, 1 med
- Lemons, 5*
- Herbs: tarragon, chervil, 4 tsp chopped**
- Belgian endive, 6
- Italian parsley, ½–1 cup chopped
- Garlic, 1 clove
- Shallots, 2
- Sweet red pepper, 1
- Sweet yellow pepper, 1
- Dill, ½ cup chopped
- French green beans, 16 oz
- Limes, 5

Deli

- Pimento cheese

Meat, Seafood

- White lump crabmeat, 6 oz
- Pork tenderloins, 2 (1pkg)

Baking, Spices, Nuts

- Cumin, ½ tsp
- Cayenne pepper, ¼ tsp
- Paprika
- Dry mustard, 2 tbsp
- McCormick Mediterranean Spiced Sea Salt
- Cinnamon, ¼ tsp
- Ground cloves, ¼ tsp
- Nutmeg, ¼ tsp
- Sweetened condensed milk, 1 can
- Cream of tartar, ¼ tsp

Packaged

- Canned corn, ½ cup
- Assorted crackers
- Wild rice, ⅔ cup
- Long grain or basmati rice, 1 cup
- Currants, ½ cup
- Graham crackers, 1 box

Dairy

- Eggs, 3

Frozen

- Orange juice concentrate, 1 tbsp
- Peas, 1 cup, optional
- Mary B's Tea Biscuits

On Hand . . .

- Salt
- Pepper
- Mayonnaise, ¼ cup
- Vegetable oil, 1½ cups
- Soy sauce, ¾ cup
- White wine vinegar, ½ cup
- Olive oil, ½–1 cup
- Red wine vinegar, ¼ cup
- Dijon mustard, 1 tbsp
- Sugar, ~¾ cup
- Butter, 2 sticks

*You may substitute frozen Minute Maid Premium 100% Pure Lemon Juice for fresh lemon juice in Pork Tenderloin recipe.

**You may substitute dried herbs for fresh.

CRABMEAT ON ENDIVE

SERVES 8

Adapted from *Oh My Stars*, Junior League of Roanoke Valley

Combine the crabmeat with corn, onion, mayonnaise, orange juice concentrate, lemon zest, lemon juice, fresh herbs, cumin, and cayenne pepper. Refrigerate for up to 24 hours.

Separate endive leaves. Drain crabmeat mixture well and spoon 1 rounded tbsp onto the base of each leaf. Garnish with parsley and paprika.

DEEDEE'S NOTES:

- Recipe may be prepared a day in advance. Cover and chill. Place on endive just prior to serving.
- Endive leaves can be prepped 2–3 days in advance. Cover and chill.
- I recommend Phillips Premium White Lump Crabmeat.
- Zest the lemon first, and then use for the fresh lemon juice.
- You may substitute dried herbs – use 1–2 tsp dried instead of 4 tsp fresh.
- Increases well.

INGREDIENTS

6 oz white lump crabmeat,
drained
½ cup corn kernels, canned
¼ cup finely chopped red
onion
¼ cup mayonnaise
1 tbsp frozen orange juice
concentrate, thawed
1 tsp lemon zest, ~1 lemon
1 tbsp lemon juice, ~1 lemon
4 tsp mixed chopped herbs
such as tarragon, chervil, and
parsley
½ tsp ground cumin
¼ tsp cayenne pepper
4–6 Belgian endive
Italian parsley, chopped
Paprika



MARINATED PORK TENDERLOIN

SERVES 8 Nan Williams

INGREDIENTS

2 pork tenderloins (1 pkg)

MARINADE

1½ cup vegetable oil

¾ cup soy sauce

2 tbsp dry mustard

1 tbsp pepper

½ cup lemon juice

½ cup white wine vinegar

1½ tsp fresh parsley

1 clove garlic, minced

Combine marinade ingredients. Marinate pork overnight.

Bring to room temperature, approx 30 min.

Grill until pork reaches 145–150°, approx 20 min, turning pork to each side as you grill.

DEEDEE'S NOTES:

- Recipe may be prepared prior to guests arriving and served at room temperature.
- This is also very good for a cocktail buffet with Sister Schubert's rolls and mustard.
- Increases well.



Good friend and wonderful godmother to Carolyn, Nan Williams, shared this recipe years ago. Chances are if you have been in our home, you have enjoyed this pork tenderloin!

DEEDEE'S RICE SALAD

SERVES 8-10

Whisk together dressing ingredients.

Cook wild rice according to package instructions. If wild rice still has water remaining after the rice is fully cooked, drain rice in mesh strainer to remove excess water. Transfer rice to large bowl.

In a mesh strainer rinse long grain rice in cold water. In medium saucepan melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and $\frac{1}{2}$ tsp salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low. Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice. Add dressing. Toss. Let cool to room temperature. Add remaining ingredients. Toss again.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or a day in advance. If preparing the day of, cover and keep at room temperature. If prepared the day before, cover and chill. Bring to room temperature to serve.
- Vegetables may be prepped 2-3 days in advance.
- I recommend Haddon House Wild Rice.
- Increases well.

INGREDIENTS

DRESSING

- $\frac{1}{2}$ cup olive oil*
- $\frac{1}{4}$ cup red wine vinegar*
- 1 tbsp Dijon mustard*
- 1 tsp sugar*
- $\frac{1}{2}$ tsp salt*
- $\frac{1}{2}$ tsp pepper*

SALAD

- $\frac{2}{3}$ cups wild rice*
- 2 cups long grain or basmati rice*
- $\frac{1}{2}$ cup butter*
- $\frac{1}{2}$ tsp salt*
- $\frac{1}{2}$ cup chopped red onion*
- $\frac{1}{4}$ cup chopped shallots*
- 1 cup chopped sweet red pepper*
- 1 cup chopped sweet yellow pepper*
- $\frac{1}{4}$ cup chopped Italian parsley*
- $\frac{1}{2}$ cup chopped dill*
- $\frac{1}{2}$ cup currants*
- $\frac{1}{2}$ tsp salt*
- $\frac{1}{2}$ tsp pepper*
- 1 cup frozen peas, thawed, optional*

SEASONED GREEN BEANS

SERVES 8-10

INGREDIENTS

16 oz fresh French green beans

Olive oil: plain, lemon, or orange

McCormick Mediterranean Spiced Sea Salt

1 lemon, sliced, optional

In a large skillet, cover green beans with water. Bring water to boil. Reduce heat and simmer approx 5 min to just tender. Don't overcook.

Transfer to bowl of ice water. Drain and pat dry. To serve warm, return to skillet, warm, and toss with olive oil prior to serving. To serve at room temperature, transfer to serving dish. Toss with olive oil and spiced sea salt prior to serving.

Garnish with lemon slices, optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep at room temperature. Add olive oil and spiced sea salt prior to serving.
- I recommend prepackaged French green beans.
- Increases well.



KEY LIME PIE

SERVES 6 Maya Myers and Cindy Fisher

Crust:

In a food processor, crumble graham crackers into fine powder. Mix with butter, sugar, cinnamon, cloves, and nutmeg. Press mixture into a 9-inch pie plate. Chill.

Filling:

Using a mixer, beat egg yolks until light and frothy. Gradually add condensed milk and lime juice. Beat until smooth. Pour into pie shell.

Using a mixer, beat egg whites until soft peaks form. Add cream of tartar, salt, and sugar, 1 tbsp at a time. Beat until stiff peaks form. Spread over lime filling.

Bake at 350° until meringue is set and lightly browned, approx 5–10 min. Chill approx 1 hr for the pie to fully set.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If one day in advance, chill pie without the meringue. Prepare meringue earlier in the day and chill pie.

INGREDIENTS

CRUST

15 whole graham crackers
½ cup melted butter
½ cup sugar
¼ tsp each, cinnamon, cloves,
and nutmeg

FILLING

3 eggs, separated
1 can sweetened condensed
milk
¾ cup lime juice, ~5 limes
¼ tsp cream of tartar
Pinch of salt
4 tbsp sugar

When editor Maya Myers joined our team, she noticed that the only dessert I told our readers to buy was the key lime pie.

I explained that I had never made a key lime pie. I didn't confess that it was because I was scared of meringue. When she offered her friend Cindy Fisher's recipe, I had no excuses not to conquer this silly fear. I'm glad that I did!



MENU

Scallops and Shrimp

SERVES 8

Charcuterie and Cheese Board
Scallops and Shrimp with Salsa Verde
Corn and Avocado Salad
Seasoned Asparagus
Lit'l Taste of Heaven Cheese Biscuits
Queen Charlotte's Tart and Ice Cream

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables except seafood
- Prep vegetables

Thursday

- Prepare Salsa Verde
- Scoop and refreeze ice cream

Friday

- Shop for seafood
- Prepare Queen Charlotte's Tart

Saturday*Early in the day . . .*

- Prep charcuterie and cheeses
- Prepare Corn and Avocado Salad*
- Prepare Asparagus**

5:45

- Prepare Charcuterie and Cheese Board
- Marinate scallops and shrimp

6:00

- Get dressed – enjoy dressing drink!

6:45

- Enjoy a quiet moment

8:00

- Bake cheese biscuits, 400° for 6–8 min or until brown
- Grill scallops and shrimp
- Add avocado and basil to salad

8:15 – 8:30

- Serve and enjoy!

8:45

- Warm tart in low oven or warming drawer!

**When preparing Corn and Avocado Salad in advance, add avocado and basil prior to serving.*

***To serve asparagus warm, prepare 10 min prior to serving.*

Scallops and Shrimp Dinner

SHOPPING LIST

Produce

- Rosemary, 8 10-inch sprigs
- Lemons, 3
- Italian parsley, 1 lg bunch
- Basil, 2 lg bunches
- Mint, 10–15 leaves
- Garlic, 2 cloves
- Red onion, 1 sm
- Corn, 8 ears
- Grape tomatoes, 3 lbs
- English cucumbers, 2
- Radishes, 2 cups sliced
- Avocados, 4
- Shallots, 2 lg
- Asparagus, 2 bunches

Deli

- Assorted cheeses
- Assorted salami, ham
- Olives, pitted

Seafood

- King scallops, 24 shelled
- Shrimp, 1½ lbs, 21–30 ct, peeled, deveined

Baking, Spices, Nuts

- Assorted nuts: almonds, cashews
- McCormick Mediterranean Spiced Sea Salt
- Rice flour, ¾ cup
- Sliced almonds, ⅓ cup
- Almond extract, 1 tsp

Packaged

- Assorted crackers
- Anchovy paste, 2 tsp
- Capers, 2 tbsp
- Champagne vinegar, ⅔ cup
- Raspberry jam, 6 tbsp

Dairy

- 2 refrigerated pie crusts (1 pkg)*
- Egg, 1

Frozen

- A Lit'l Taste of Heaven Cheese Biscuits**
- Vanilla ice cream

On Hand . . .

- Salt
- Pepper
- Olive oil, ~2 cups***
- Red wine vinegar, 3 tbsp
- Dijon mustard, 1 tsp
- Country style Dijon mustard, 4 tsp
- Butter, 1 stick
- Sugar, ¾ cup

*I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.

**A Lit'l Taste of Heaven Cheese Biscuits are a specialty item that may be found in specialty markets or online at alittleofheavenbakery.com.

***You may use orange or lemon olive oil for the asparagus.

SCALLOPS AND SHRIMP WITH SALSA VERDE

SERVES 8 Cornelia Hoover

Combine marinade ingredients. Add scallops and shrimp. Cover and chill.

Place all the ingredients for the Salsa Verde in a food processor, except the olive oil and red onion. Pulse until the mixture is roughly chopped. Slowly add the oil until it is incorporated. Scrape into a bowl and add the red onion.

Bring scallops and shrimp to room temperature, approx 10–15 min. Grill scallops and shrimp approx 2–3 min each side, basting with olive oil. Transfer to serving dish.

Squeeze lemon juice over scallops and shrimp. Serve with salsa verde.

DEEDEE'S NOTES:

- Shrimp and scallops may be marinated earlier in the day or 1 day in advance. Cover and chill.
- Salsa Verde may be prepared 2–3 days in advance. Cover and chill.

INGREDIENTS

24 king scallops, shelled
1½ lbs 21–30 ct shrimp, peeled,
deveined
1 lemon, halved

MARINADE

8 10-inch rosemary sprigs
¼ cup olive oil
Juice of 1 lemon

SALSA VERDE

1 lg bunch Italian parsley
1 lg bunch basil leaves
10–15 mint leaves
2 garlic cloves, peeled
2 anchovies or 2 tsp anchovy
paste
2 tbsp capers, rinsed
3 tbsp red wine vinegar
1 tsp Dijon mustard
Salt and pepper
¾ cup olive oil
1 sm red onion, finely diced

Our good friend Cornelia Hoover is a great cook and lovely hostess. The Hoovers' home, with its beautiful patio garden, is one of our favorite spots in Charlotte. We would always choose Chez Hoover over any restaurant!

CORN AND AVOCADO SALAD

SERVES 8-10 Nan Williams

INGREDIENTS

SALAD

4 cups fresh corn, ~8 ears
2 tbsp olive oil
3 lbs grape tomatoes, halved
2 English cucumbers, sliced into half moons
2 cups thinly sliced radishes
1 lg bunch fresh basil, chiffonade*
4 avocados, chopped

DRESSING

⅓ cup champagne vinegar
2 lg shallots, finely chopped
4 tsp country style Dijon mustard
1 tsp ground pepper
½ cup olive oil

*To cut basil leaves into chiffonade, stack leaves and roll up lengthwise, then slice roll crosswise as thinly as possible, creating fine ribbons of basil.

Whisk dressing ingredients together to blend well, gradually adding olive oil in a stream.

Toss corn with olive oil, spread on cooking sheet. Bake at 450° for 7-8 min until golden brown. Cool.

Combine corn, tomatoes, cucumbers, radishes, basil, and avocado. Toss with dressing.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If prepared earlier in the day, add avocado and basil prior to serving. If prepared 1 day in advance, add tomato, avocado, and basil prior to serving. Bring to room temperature to serve.
- Increases well.

*The first time we had this salad was on a spring evening
with Nan and Scot in their beautiful mountain home.*

A great spring or summer salad!

SEASONED ASPARAGUS

SERVES 8-10

Place asparagus in large skillet and cover with water. Bring water to boil. Cook until just tender. Don't overcook. Depending on the thickness of the asparagus, it may be done as soon as the water comes to a boil. If stalks are thick, it may need to cook for additional 2-3 min.

Transfer to bowl of ice water. Drain and pat dry. To serve warm, return to skillet, warm and toss with olive oil prior to serving. To serve at room temperature, transfer to serving dish. Toss with olive oil and spiced sea salt prior to serving.

To serve, garnish with lemon slices, optional.

INGREDIENTS

2 bunches asparagus, trimmed

Olive oil: plain, lemon, or orange

McCormick Mediterranean Spiced Sea Salt

1 lemon, sliced, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep at room temperature. Add olive oil and spiced sea salt just prior to serving.
- Increases well.



QUEEN CHARLOTTE'S TART

SERVES 8–12 Adapted from *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

2 refrigerated pie crusts

½ cup butter

¾ cup sugar

1 egg

½ cup + 1 tbsp rice flour

½ cup sliced almonds

1 tsp almond extract

4–6 tbsp raspberry jam

Press 1 pie crust in bottom of 8-inch springform pan. Allow dough to go up sides of pan about ½ inch. Prick and bake at 350° until lightly golden. Cool.

To make filling, melt butter and stir in sugar. Cook 1 min, stirring constantly. Add egg, flour, almonds, and almond extract.

Spread jam on baked crust. Top with filling. Cut second crust into strips. Lay across tart in lattice pattern. Bake at 400° for 30 min or until golden brown.

Serve warm with vanilla ice cream.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Warm prior to serving.
- I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.
- Also delicious as a brunch side.
- Increases well.





MENU

Crab Cakes and Shrimp

SERVES 8

Asparagus and Prosciutto
Top Hat Crab Cakes
Peel-and-Eat Shrimp
Summer Squash Sauté
Simple Slaw
Jalapeño Cornbread
*Talenti with Berries and Chocolate Sauce**

Peel-and-eat shrimp calls for rolls of paper towels on the table. Beer bottles on the table are also encouraged for this fun and casual meal!

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables except shrimp
- Scoop and refreeze Talenti

Friday

- Prep asparagus and prosciutto
- Prepare Simple Slaw
- Prep Crab Cakes
- Shop for Shrimp

Saturday

Early in the day . . .

- Prepare Jalapeño Cornbread
- Prep vegetables
- Prep berries

5:00 – 6:00

- Prepare Asparagus and Prosciutto
- Prepare Crab Cakes

6:00

- Get dressed – enjoy dressing drink!

6:45

- Enjoy a quiet moment

8:00 – 8:15

- Cook Shrimp**
- Prepare Summer Squash Sauté
- Warm cornbread

8:15 – 8:30

- Serve and enjoy!

** Talenti is a specialty gelato. You may substitute with another gelato or ice cream. Top with berries and your favorite chocolate sauce – I recommend Stonewall Kitchen. Go with the standard or get crazy with the Crème de Menthe or the Dark Chocolate Sea Salt! To make your own chocolate sauce, see Basics.*

*** Shrimp may be prepared earlier in the day and served cold. Cover and chill.*

Crab Cakes and Shrimp Dinner

SHOPPING LIST

Produce

- Asparagus, 2 bunches
- Zucchini, 2 lbs
- Carrots, 1 lb
- Garlic, 1–2 cloves
- Cabbage, 16 oz bag, chopped or shredded
- Onion, 1 tbsp grated
- Assorted berries, 4 cups

Bakery, Deli

- Prosciutto, 1 lb thinly sliced
- White bread, 6 slices
- Jalapeño pimento cheese

Seafood

- Crabmeat, 2 lbs jumbo white lump
- Shrimp, 2 lbs 21–30 ct shrimp

Baking, Spices, Nuts

- Lemon pepper, 4 tsp
- Old Bay Seasoning, 3 tbsp
- Slivered almonds, ½ cup
- Red pepper flakes, ½ tsp
- Celery seed, 2 tsp
- Jiffy Cornbread Mix, 1 8.5-oz box

Packaged

- Yellow Corn, 1 11-oz can
- Chocolate sauce*

Dairy

- Eggs, 4
- Parmesan, ½ cup shredded, ~2 oz

Frozen

- Talenti Gelato**

Alcohol

- Beer, 12 oz

On Hand . . .

- Salt
- Pepper
- Olive oil, ½ cup
- Butter, ½ stick
- Mayonnaise, ~2 cups
- White wine vinegar, ¼ cup
- Dijon mustard, 2 tbsp

* I recommend Stonewall Kitchen, plain or one of their flavored sauces. To make your own, see Basics.

**Talenti is a specialty gelato. You may substitute with another gelato or ice cream.

ASPARAGUS AND PROSCIUTTO

SERVES 8-10

Clean and trim asparagus. Wrap each stalk with one layer of prosciutto, leaving the top and bottom of stalk uncovered.

Grill until prosciutto is browned and a bit crisp. Serve at room temperature.

INGREDIENTS

2 bunches asparagus

1 lb prosciutto, thinly sliced

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day and grilled prior to guests arriving.
- I recommend medium-thick asparagus.
- You may want to also grill some of the asparagus without prosciutto.



One of the best cooks I know, Eric Eubank, served this one night, and we made it the very next night. It is easy and irresistible!

TOP HAT CRAB CAKES

SERVES 8 Nan Williams

INGREDIENTS

2 lbs jumbo white lump
crabmeat
6 slices white bread, no crust
2 eggs
6 tbsp mayonnaise
4 tsp lemon pepper
2 tsp Old Bay Seasoning
4 tbsp olive oil
4 tbsp butter

Drain crabmeat and gently squeeze out moisture. You don't want to break apart the lumps of crabmeat. Set aside.

Using a food processor, make bread crumbs from white bread, or as Nan says, just "tear into little pieces."

Mix eggs, mayonnaise, lemon pepper, and Old Bay. Add bread and crabmeat; fold in gently until just blended. Using a ¼-cup measuring cup, form cup-shaped crab cakes and press with back of measuring cup to form round cake. Cover and chill for at least an hour or overnight.

Heat 2 tbsp butter and 2 tbsp olive oil in large frying pan. Cook half the crab cakes over medium-high heat until brown and cooked through, approx 3 min on each side. Transfer to paper towel-covered oven-safe dish. Keep warm. Repeat with remaining butter, olive oil, and crab cakes. Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance and frozen. Cook prior to serving.
- Crab cakes may be cooked prior to guests arriving, covered, and kept warm in a warming drawer or in a low oven. If made earlier in the day, chill, and then heat in a low oven.
- You may want to serve with Tartar Sauce or Spicy Remoulade. See Basics.

My good friend and Carolyn's godmother, Nan Williams, grew up going to her family's home, the Top Hat, on the Eastern shore of Virginia. We have been so fortunate to visit and enjoy crab cakes, oysters, shrimp, and most of all the Bridgforth hospitality, which, in addition to its warmth, always includes a lot of shenanigans!

PEEL-AND-EAT SHRIMP

SERVES 6-8

In an 8-qt pot, bring beer, water, and Old Bay to boil. Add shrimp. Reduce heat to medium high and cook shrimp for approx 3 min, until pink. Drain in a colander.

Serve with melted butter and cocktail sauce.

INGREDIENTS

2 lbs 21-30 ct shrimp

1 12-oz beer

6 qts water

2 tbsp Old Bay Seasoning

DEEDEE'S NOTES:

- Shrimp may be prepared in advance if you want to serve cold. Cover and chill until ready to serve.
- Increases well.



SUMMER SQUASH SAUTÉ

SERVES 6–8 Adapted from *Bon Appétit*

INGREDIENTS

4 cups matchstick-cut zucchini

2 tsp salt

2 cups matchstick-cut carrots

½ cup slivered almonds

4 tbsp olive oil

1–2 cloves garlic, minced

¼–½ tsp red pepper flakes

½ cup shredded Parmesan

Salt and pepper

Toss zucchini with salt and lay on paper towel to drain for 10–15 min. Pat with dry paper towel to remove excess water. Blanch carrots in boiling water, transfer to bowl of ice water. Drain and pat dry.

Toast almonds in large skillet over medium heat until lightly browned, approx 3 min. Remove and cool.

In same skillet, heat oil over medium heat. Add garlic and red pepper flakes and cook, stirring often, for 1 min. Add zucchini and cook for approx 3 min. Add carrots and cook approx 2 min.

Remove from heat. Add Parmesan and almonds. Season with salt and pepper.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Sauté prior to serving. You may also sauté earlier in the day and warm prior to serving.
- For zucchini, I recommend you core and deseed.
- You may use prepackaged julienned carrots.
- The key to this recipe is to drain excess water from zucchini and cook the vegetables until crisp-tender. Do not overcook.
- Increases well.

SIMPLE SLAW

SERVES 6–8

Mix all ingredients. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance.
- I use prepackaged mixed chopped cabbage.
- Adjust ingredients to taste.
- I prefer a mild white wine vinegar. Lucia Pinot Grigio is my favorite.
- If you prefer your slaw a little sweeter, use rice vinegar or add sugar.
- Increases well.

INGREDIENTS

16-oz bag coarsely chopped or shredded mixed cabbage

$\frac{3}{4}$ –1 cup mayonnaise

$\frac{1}{4}$ cup white wine vinegar

2 tbsp Dijon mustard

2 tsp celery seed

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp pepper

This is a recipe that I never measure to make – it is all sight and taste for me. I have provided measurements, but you need not follow precisely. You may prefer more or less mayo, more or less vinegar, etc.

You may add other ingredients, such as carrots or celery.



JALAPEÑO CORNBREAD

YIELDS 8 SLICES

Suzie Lambeth

Prepare 9-inch pie pan or iron skillet with cooking spray.

Combine all ingredients. Pour into pan.

Bake at 350° for 20–25 min until golden brown.

DEEDEE'S NOTES:

- Cornbread may be prepared earlier in the day. Cool and keep at room temperature. Warm to serve.
- Recipe increases well. When doubled, may also bake in muffin pan to yield 12 muffins.

INGREDIENTS

2 eggs, whisked

*7 oz jalapeño pimento cheese,
softened*

1 tbsp grated onion

*1 8.5-oz box Jiffy Corn Muffin
Mix*

*1 11-oz can yellow corn,
drained*

*Dear friend Suzie Lambeth is a great cook, and
for years we have received “love gifts” from her kitchen.*



MENU

Ribs and Barbecue

SERVES 8

Spinach and Artichoke Spread
Roasted Baby Back Ribs
Slow-Cooker Barbecue
Vegetable Dill Slaw
New Potato Salad
Mary B's Tea Biscuits
Irwin's Super Brownies

GAMEPLAN

Monday

- Shop for non-perishables
- Prepare sauce and rub for ribs

Wednesday – Friday

- Shop for perishables
- Prepare barbecue*
- Prepare Irwin's Super Brownies

Friday

- Prepare Vegetable Dill Slaw

Saturday*Early in the day . . .*

- Prepare Spinach and Artichoke Spread
- Prep ribs
- Prepare New Potato Salad

4:30

- Roast ribs**
- Add tomatoes to slaw
- Plate brownies

6:00

- Remove barbecue from refrigerator
- Get dressed – enjoy dressing drink!

6:45

- Plate Spinach and Artichoke Spread
- Remove potato salad from refrigerator
- Enjoy a quiet moment

7:30 – 7:45

- Warm barbecue
- Bake Mary B's Tea Biscuits, 350° for 20 min

8:00

- Warm barbecue sauce in microwave

8:15 – 8:30

- Serve and enjoy!

* Barbecue may be prepared up to 2 months in advance and frozen, or you may substitute with a favorite local barbecue.

** Ribs can be prepared earlier in the day, covered, and kept at room temperature.

Ribs and Barbecue Dinner

SHOPPING LIST

Produce

- Baby spinach, 2 cups chopped, ~½ lb
- Lemon, 1
- Rosemary, 2 tsp chopped
- Cabbage, 1 med*
- Carrots, ½ cup, ~½ lb
- Sweet red pepper, 1 med
- Sweet yellow pepper, 1 med
- Onion, 3 tbsp chopped
- Celery, 5–6 ribs
- Dill, 1 tbsp finely chopped
- Italian parsley, ½ tbsp finely chopped
- Grape tomatoes, 1 cup halved
- New potatoes, 3 lbs
- Green onions, 1 bunch
- Garlic, 2 cloves

Meat

- Baby back pork ribs, 6 lbs, 3 racks
- Boston butt, 5 lbs

Baking, Spices, Nuts

- Walnuts, ½ cup chopped
- Cumin, 1 tbsp
- Oregano, 1 tbsp
- Onion powder, 4 tsp
- Mustard powder, 4 tsp
- Garlic powder, 2 tsp
- Celery seed, ¼ tsp
- Garlic salt, ¼ tsp
- Basil, 1 tsp
- German chocolate cake mix, 1 18.25-oz box

- Evaporated milk, ⅔ cup
- Chocolate chips, 1 6-oz pkg
- Chopped pecans, 1 cup, optional

Packaged

- Assorted crackers
- Marinated artichokes, 1 cup
- Chicken broth, 6 cups
- Ketchup, 1 cup
- Bone Suckin' Sauce, 2 jars med hot**
- George's Original or Scott's Barbecue Sauce, 1 jar**
- Caramels, 1 14-oz pkg

Dairy

- Parmesan, ½ cup shredded, ~1–2 oz
- Eggs, 3

Frozen

- Mary B's Tea Biscuits

On Hand . . .

- Salt
- Pepper
- Mayonnaise, 2¼ cups
- Olive oil, ½ cup
- Light brown sugar, ~1 cup
- Sugar, ½ cup
- Worcestershire sauce, 2 tbsp
- Apple cider vinegar, 2½ cups
- Red wine vinegar, 4 tbsp
- White wine vinegar, 1 tbsp
- Dijon mustard, 1 tbsp
- Butter, 1½ sticks

*You may substitute with packaged chopped cabbage, approx 4 cups.

**You may substitute with your favorite specialty barbecue sauces. I recommend a mix of a thicker sauce with a vinegar-based sauce.

SPINACH AND ARTICHOKE SPREAD

SERVES 6-8 Adapted from *TheVenable.com*

Combine artichokes, spinach, Parmesan, mayonnaise, lemon juice, sea salt, and pepper in a bowl. Fold in toasted walnuts.

Serve with your choice of crackers or pita chips. Also good on endive or sliced cucumber rounds.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill.
- You can chop walnuts, artichokes, and spinach more or less finely; the finer the chop, the more spreadable.
- Increases well.

INGREDIENTS

*1 cup marinated artichokes,
drained and chopped*

*2 cups fresh baby spinach,
chopped*

*½ cup shredded Parmesan,
~1-2 oz*

¼ cup mayonnaise

*2 tbsp fresh lemon juice,
~1 lemon*

½ tsp salt

¼ tsp black pepper

*½ cup chopped walnuts,
toasted*



ROASTED BABY BACK RIBS

SERVES 8–10

INGREDIENTS

RIBS

6 lbs baby back pork ribs,
3 racks
Olive oil
1 tbsp cumin
1 tbsp oregano
2 tsp onion powder
1 tbsp salt
2 tsp freshly ground pepper
2 tsp chopped fresh rosemary
3 tbsp light brown sugar
3 tbsp sugar
6 cups chicken broth

BARBECUE SAUCE

1 cup ketchup
2½ cups apple cider vinegar
2 tbsp Worcestershire sauce
6 tbsp light brown sugar
1 tsp salt
2 tsp pepper
2 tsp onion powder
4 tsp mustard powder
2 tsp garlic powder

Remove membrane from bone side of the ribs. Pat dry. Place ribs in a single layer, meat side up, in 1–2 large roasting pans and rub with olive oil.

Mix remaining ingredients except chicken broth. Spread mixture over the ribs. Add chicken broth – just enough to come up under the ribs, but not to cover the tops. Cover and cook at 300° for 3 hrs.

For sauce, whisk ingredients together.

Ribs may be served immediately or kept covered until ready to serve. Serve with warmed barbecue sauce.

DEEDEE'S NOTES:

- Ribs may be prepared earlier in the day. Cover and keep at room temperature. To serve warm, ribs may be prepped earlier in the day. Begin cooking 3–3 ½ hours prior to serving.
- Sauce should be prepared early in the day or a week or more ahead.
- For spicier ribs or sauce, add cayenne pepper.
- For a thicker sauce, add more ketchup. Bring sauce to boil, lower heat, and cook, stirring frequently to thicken.
- You may substitute homemade sauce with your favorite specialty sauce. I recommend a mix of Bone Suckin' Sauce and George's Original or Scott's Barbecue Sauce. I like to mix a thicker sauce with a vinegar-based sauce.

*How many people this serves really depends on
how many hungry boys you are serving!*



SLOW-COOKER BARBECUE

SERVES 12–16

INGREDIENTS

*1 5-lb (approx) Boston butt
(bone-in pork shoulder)*

*2 jars Bone Suckin' Sauce,
medium hot*

*1 jar George's Original or
Scott's Barbecue Sauce*

Place Boston butt in slow cooker. Cover with both barbecue sauces. Cook on high for 1 hr.

Reduce heat to low and cook 6–8 hrs until meat easily falls off bone.

Remove roast. Because meat will be falling off the bone and breaking apart, you will need a slotted spoon. Pull or chop pork into smaller pieces and transfer to casserole.

After meat is removed, let sauce cool and pour through a mesh strainer into a glass container. A large mason jar works well. Cover and chill sauce until fat solids form at the top. Remove fat, then pour sauce over barbecue.

Warm on low heat to serve.

DEEDEE'S NOTES:

- Recipe is best if prepared at least 1 day in advance and can be prepared 2–3 days in advance so that sauce can chill overnight. Fat will solidify at the top so that it can be easily removed.
- For barbecue sauces, you may substitute your favorite specialty sauces. I like to mix a thicker sauce with a vinegar-based sauce.
- Freezes well.

VEGETABLE DILL SLAW

SERVES 6-8 Hester Hodde

For the dressing, whisk vinegars and sugar to dissolve sugar. Add remaining ingredients and blend well.

Place salad ingredients except tomatoes in a large bowl. Mix with dressing. Cover and chill overnight.

Just prior to serving, add tomatoes.

DEEDEE'S NOTES:

- Recipe may be prepared up to 2 days in advance.
- Dressing makes more than is needed. After slaw has marinated in dressing, you may want to transfer mixture to serving bowl using a slotted spoon. Discard extra dressing.
- You may use prepackaged cabbage mix. I have also made this recipe without the tomatoes.
- Increases well.

INGREDIENTS

DRESSING

1 tbsp red wine vinegar
1 tbsp white wine vinegar
¼ cup sugar
1½ cups mayonnaise
¼ tsp celery seed
¼ tsp garlic salt

SALAD

1 med cabbage, chopped
½ cup shredded carrots
½ cup chopped sweet red pepper
½ cup chopped sweet yellow pepper
3 tbsp chopped onion
½ cup chopped celery
1 tbsp chopped dill
½ tbsp chopped Italian parsley
1 cup halved grape tomatoes

Eddie's godmother, Hester, is a wonderful cook and much better culinary student than I. She has hosted us too many times to count! She shared this recipe years ago and it's been a go-to favorite ever since. It is adapted from an old Gourmet magazine recipe.

NEW POTATO SALAD

SERVES 8

Adapted from *Stirring Performances*,
Junior League of Winston-Salem

INGREDIENTS

SALAD

3 lbs new potatoes, unpeeled

1 bunch green onions,
chopped

3 ribs celery, chopped

3 hard-boiled eggs, chopped

DRESSING

½ cup mayonnaise

3 tbsp red wine vinegar

1 tbsp Dijon mustard

2 cloves garlic, minced

1 tsp dried basil

1 tsp salt

½ tsp pepper

⅓ cup olive oil

Boil potatoes in salted water until just tender. Drain, cool, and quarter.

For the dressing, whisk mayonnaise, vinegar, mustard, garlic, basil, salt, and pepper. Gradually add olive oil, whisking continuously.

In large bowl toss potatoes, onions, celery, and eggs with dressing.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day.
- Increases well.



IRWIN'S SUPER BROWNIES

YIELDS 24 Adapted from *In Order to Serve*, Christ Episcopal Church

Combine cake mix with butter and $\frac{1}{3}$ cup milk. Spread half of batter into greased 9x13 baking dish. Bake at 350° for 6 min.

Melt caramels in top of double boiler with remaining $\frac{1}{3}$ cup milk. Set aside.

Cover baked mixture with chocolate chips. Sprinkle pecans on top, optional. Drizzle with caramel. Dot with remaining cake batter. It will be sticky. Bake 15–18 min.

Cool, then freeze approx 30 min. Cut into bars.

INGREDIENTS

1 18.25-oz box German chocolate cake mix
 $\frac{3}{4}$ cup butter, softened
 $\frac{2}{3}$ cup evaporated milk, divided
1 14-oz pkg caramels
1 6-oz pkg chocolate chips
1 cup chopped pecans, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better prepared 2–3 days ahead. Cover and chill. Cut into bars and bring to room temperature to serve.
- I melt the caramels in the microwave – slowly, stirring at 1-minute intervals.
- Increases well. Freezes well.



MENU

Gruyère Pork Chops

SERVES 8

Vidalia Onion Spread
Gruyère Pork Chops
Party Potatoes
Seasoned Green Beans and Carrots
Crusty Bread
Apple Pie and Ice Cream

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Scoop and refreeze ice cream

Thursday

- Shop for perishables
- Prepare Party Potatoes

Friday

- Prepare Vidalia Onion Spread

Saturday*Early in the day . . .*

- Shop for bread
- Prepare Gruyère Pork Chops*
- Prepare Green Beans and Carrots
- Prep bread**
- Prepare Apple Pie

5:00 – 6:00

- Transfer pork chops to casseroles

5:45

- Take Party Potatoes out of refrigerator
- Get dressed – enjoy dressing drink!

6:30

- Bake Vidalia Onion Spread, 375° for 20 min
- Enjoy a quiet moment

7:30

- Cook Party Potatoes, 350° for 25 min***
- Cook Gruyère Pork Chops, 350° for 20 min, Broil 3–5 min***

8:00 – 8:15

- Warm and Season Green Beans and Carrots
- Warm Bread
- Bake Apple Pie, 400° for 60 min

8:15 – 8:30

- Serve and enjoy!

* Gruyère Pork Chops may be prepared on Friday.

** To prep bread, slice, butter, and wrap in aluminum foil.

*** For this menu, if using oven, cook potatoes and pork chops at 350°.

Gruyère Pork Chops Dinner

SHOPPING LIST

Produce

- Vidalia onions, 4 lg
- Garlic, 1 clove
- Italian parsley, 2 tbsp
- Potatoes, 8–10 med russet or Yukon Gold
- Chives, ½ cup
- French green beans, 16 oz*
- Carrots, 1 lb
- Lemon, 1, optional
- Apples, 4–5 lg Granny Smith or Honeycrisp

Bakery

- Crusty bread

Meat

- 8 bone-in pork chops, 1 inch thick

Baking, Spices, Nuts

- Paprika
- McCormick Mediterranean Spiced Sea Salt
- Cinnamon, 1½ tsp

Packaged

- Tabasco, ½ tsp
- Assorted crackers
- Chicken broth, 4 cups

Dairy

- Sharp cheddar, 8 oz shredded
- Gruyère, 3 cups shredded, ~12 oz
- Heavy cream, ½ cup
- Cream cheese, 8 oz
- Sour cream, 8 oz
- 2 refrigerated pie crusts (1 pkg)**

Frozen

- Vanilla ice cream

Alcohol

- White wine, 2 cups***

On Hand . . .

- Salt
- Pepper
- Mayonnaise, 1 cup
- Olive oil, ~½ cup
- Butter, 1½ sticks
- Dijon mustard, 2 tbsp
- Sugar, 1¼ cups

*I recommend prepackaged French green beans.

**I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.

***May substitute apple cider

VIDALIA ONION AND CHEDDAR DIP

SERVES 12–14 Adapted from *Oh My Stars*, Junior League of Roanoke Valley

Sauté onion in butter over medium-high heat until tender. Remove from heat and combine with remaining ingredients. Transfer to shallow buttered ovenproof serving dish. Bake at 375° for 25 min.

Garnish with parsley, optional. Serve warm with crackers.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cover and chill. Bake prior to serving.
- Do not use prepackaged chopped onions or prepackaged shredded cheese.

INGREDIENTS

6 cups chopped Vidalia onion,
~3 lg onions
2 tbsp butter
1 scant cup mayonnaise
2 cups cheddar, sharp
shredded
1 clove garlic, minced
½ tsp Tabasco
2 tbsp chopped Italian parsley,
optional



This is so good I could eat it with a spoon!

GRUYÈRE PORK CHOPS

SERVES 8

Adapted from *Charlotte Cooks Again*, Charlotte Latin School

INGREDIENTS

1 onion, cut in wedges
8 bone-in pork chops, 1 inch thick
1 tsp salt
½ tsp pepper
2 tbsp olive oil
2 tbsp butter
4 cups chicken broth
3 cups grated Gruyère cheese
2 tbsp Dijon mustard
½ cup heavy cream
2 cups white wine (or apple cider)

Season pork chops with salt and pepper. In a large pan, sear 4 pork chops on medium-high heat in 1 tbsp olive oil and 1 tbsp butter, approx 3 min on each side. Transfer to slow cooker.

Cover with onion. Brown remaining 4 pork chops as above and transfer to slow cooker. Deglaze* pan with wine. Pour over chops.

Add chicken broth to slow cooker. Cook on high heat for one hour. Reduce to low heat and cook for 2–3 hours, until pork is tender.

Mix Gruyère, mustard, and heavy cream. Cover and chill.

Transfer pork chops to one large or two small casseroles. Add wine, but don't cover chops. Warm at 350° for approx 20 min. Spread Gruyère mixture onto pork chops. Broil until browned, about 3–5 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance, up through pork chops being placed in casseroles. Cover and chill. To bake, add 1 cup wine to the casserole and heat pork chops, covered, at 300° for 20 min. Cover with Gruyère mixture and broil until cheese is brown, 3–5 min.
- For a variation on this recipe, you can eliminate the slow cooker, onion, and chicken broth. Transfer the pork chops straight to casseroles after browning. Pour pan juices over chops. Add wine. Bake at 350° for 45 min. Spread Gruyère mixture and broil 3–5 min. If preparing this way, do not brown pork chops and bake later. Chops must go in the oven after they are browned. Keep in mind, pork chops cooked in a slow cooker will be more tender.
- Increases well.

**To deglaze, keep empty pot on the burner, pour in the wine, and use a flat-edged spatula to scrape the browned bits from the bottom and sides of the pan.*

PARTY POTATOES

SERVES 8

Adapted from *In Order to Serve*, Christ Episcopal Church

Cut potatoes in chunks and boil until tender.

Mash potatoes and combine with cream cheese and sour cream. Add chives, salt, and pepper.

Pour into a greased 2-qt casserole. Dot with butter and sprinkle with paprika.

Bake at 350° for 25 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 days in advance. Cover and chill. Bring to room temperature prior to baking. If prepared earlier in the day, keep at room temperature.
- You can also boil potatoes with skins on. Peel will come off very easily.
- Increases well.

INGREDIENTS

8–10 medium russet or Yukon Gold potatoes, peeled
8 oz cream cheese, softened
8 oz sour cream
½ cup fresh chives or ¼ cup dried
Salt and pepper to taste
4 tbsp butter
Paprika



SEASONED GREEN BEANS AND CARROTS

SERVES 8-10

INGREDIENTS

16 oz fresh French green beans

½-1 lb carrots, matchstick cut

*Olive oil: plain, lemon,
or orange*

*McCormick Mediterranean
Spiced Sea Salt*

1 lemon, sliced, optional

In a large skillet, cover green beans with water. Bring water to boil. Reduce heat and simmer approx 5 min until just tender. Don't overcook. Transfer to bowl of ice water. Drain and pat dry.

In same skillet, cover carrots with water. Bring water to boil and cook carrots until just tender, approx 3 min. Transfer to bowl of ice water. Drain and pat dry.

Return vegetables to skillet or transfer to microwave-safe serving dish to warm before serving or transfer to serving dish to serve at room temperature. Toss with olive oil and spiced sea salt prior to warming and serving.

Garnish with lemon slices, optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep vegetables at room temperature. Toss with olive oil and spiced sea salt prior to serving.
- I recommend prepackaged French green beans.
- Increases well.



APPLE PIE

SERVES 6–8 Adapted from *Truck to Table*, Common Grounds

Fit one pie crust into a 9-inch pie plate.

Combine sugar and cinnamon. Sprinkle half of mixture on bottom of crust.

Place apples in crust and sprinkle with remaining sugar mixture. Dot with butter. Cover with top crust, crimp edges, and cut vents in top. Bake at 400° for 60 min.

Serve warm with vanilla ice cream.

INGREDIENTS

2 refrigerator pie crusts

1¼ cups sugar

1½ tsp cinnamon

*4–5 lg Granny Smith or
Honeycrisp apples, peeled
and sliced*

*1 tbsp butter, chilled and cut
into small pieces*

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill. May need to increase baking time.
- For pie crusts, I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.
- You may use a combination of Granny Smith and Honeycrisp apples.
- To freeze, make pie according to recipe, but do not cut vents. Cover with paper plate and aluminum foil. May be stored 3–4 months. To bake, cut vents in top crust and place frozen pie in preheated 400° oven. Allow 10–15 min extra baking time.
- Increases well.

Easy as pie!



MENU

Lawdashion's Pork Tenderloin

SERVES 8

Tuscan Bean Dip
Lawdashion's Pork Tenderloin
Boursin Potatoes Au Gratin
Seasoned Brussels Sprouts
Sister Schubert's Parker House Style Yeast Rolls
Katharine Hepburn's Brownies

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prepare Katharine Hepburn's Brownies
- Prepare Tuscan Bean Dip

Thursday – Friday

- Prepare Boursin Au Gratin Potatoes

Saturday*Early in the day . . .*

- Prep pork tenderloin
- Prepare pork tenderloin glaze
- Prep Brussels sprouts

5:45

- Remove pork and potatoes from refrigerator
- Prepare Brussels sprouts
- Plate Tuscan Bean Dip

6:00

- Get dressed – enjoy dressing drink!

6:45

- Enjoy a quiet moment

7:00

- Cook potatoes, 400° for 1 hr

7:30

- Cook pork tenderloins, sear ~5–10 min, roast at 350° ~15–20 min

8:00 – 8:15

- Bake Sister Schubert's Rolls, 300° for 25–35 min
- Warm Brussels sprouts

8:15 – 8:30

- Serve and enjoy!

Lawdashion's Pork Tenderloin Dinner

SHOPPING LIST

Produce

- Red onion, 1 sm
- Roma tomatoes, 4–5
- Garlic, 3 cloves
- Basil, ½ cup chopped
- Italian parsley, ~½ cup chopped
- Lemon, 1
- Russet potatoes, 3 lbs
- Brussels sprouts, 2 lbs

Bakery

- Baguette, 1 sliced

Meat

- 2 pork tenderloins (1 pkg)

Baking, Spices, Nuts

- Bay leaves, 2
- Oregano, ½ tsp
- Red pepper flakes, ¼ tsp
- Thyme, 1 tsp
- Herbes de Provence, 2 tbsp
- Paprika, 1 tbsp
- McCormick Mediterranean Spiced Sea Salt
- Cocoa powder, ½ cup
- Vanilla extract, 1 tsp
- Walnuts or pecans, 1 cup chopped

Packaged

- Cannellini beans, 2 15.5-oz cans

Dairy

- Whipping cream, 2 cups
- Boursin cheese with herbs, 1 5-oz pkg
- Eggs, 2

Frozen

- Sister Schubert's Parker House Style Yeast Rolls

On Hand . . .

- Salt
- Pepper
- Olive oil, ~2 cups
- Dijon mustard, ¼ cup
- Soy sauce, 1 tbsp
- Butter, 1 stick
- Sugar, 1 cup
- Flour, ¼ cup

TUSCAN BEAN DIP

SERVES 8–10 Adapted from *Inspired Cooking*, First Presbyterian Church

Combine all ingredients.

Marinate at room temperature for at least 2 hrs.

Serve with sliced baguette.

DEEDEE'S NOTES:

- Recipe may be prepared a day in advance or 2–3 days+ in advance. Cover and chill.
- If preparing more than a day in advance, add the tomatoes on the day you are serving. Bring to room temperature to serve.
- You may rub baguette slices with olive oil and toast.
- Increases well.

INGREDIENTS

2 15.5-oz cans cannellini beans,
rinsed
2 bay leaves
½ cup diced red onion
4–5 Roma tomatoes, seeded
and diced
1 tsp minced garlic
½ cup chopped basil
¼ cup chopped Italian parsley
½ tsp dried oregano
¼ tsp red pepper flakes
½ tsp salt
½ tsp pepper
1 cup olive oil
1 baguette, sliced and toasted

This recipe comes from one of our favorite Charlotte restaurateurs, Augusto Conte, who shared it with First Presbyterian Church. When dating and then newly married, Ed and I were regulars at his first restaurant, Conte's, a small neighborhood spot. Although we also love his newer restaurants, Conte's will always have a special place in our hearts!



LAWDASHION'S PORK TENDERLOIN

SERVES 8

Combine all ingredients for glaze, except olive oil, in blender. With blender running, gradually add the olive oil in a thin stream to make a thick sauce.

Mix Herbes de Provence, paprika, salt, and pepper.

Place tenderloins on a large baking sheet. Make a deep slit lengthwise down each tenderloin, but don't cut all the way through. Open up the slit and flatten each tenderloin between two sheets of plastic wrap with a meat hammer.

Coat tenderloins with herb mixture. In a large skillet, heat olive oil. Brown pork quickly on each side. Return tenderloins to baking sheet.

Pour glaze over pork. Roast at 350° for approx 15–20 min until pork reaches 145–150°. Let rest 5 min.

DEEDEE'S NOTES:

- You may prep the pork with the herb rub and prepare the glaze earlier in the day or 1 day in advance. Cover and chill. Bring to room temperature to cook.
- Once the pork is seared, it needs to go straight to the oven. Once you start cooking pork, you must continue until it's done.
- You may sear on the grill.
- Increases well.

INGREDIENTS

MUSTARD GLAZE

1 clove garlic
½ tsp salt
1 tsp pepper
¼ cup Dijon mustard
1 tbs soy sauce
1 tsp dried thyme
Grated zest of 1 lemon
Juice of 1 lemon
⅓ cup olive oil

PORK

2 pork tenderloins, 1 pkg
2 tbs Herbes de Provence
1 tbs paprika
½ tsp salt
½ tsp ground pepper
2 tbs olive oil

This recipe is from close friend and great cook, Donna Lawhon. It is now one of my all-time favorites, and I'm so grateful she is willing to share. "Lawdashion" is a nickname we have given our Italian friend, who is famous . . . at least among friends!



BOURSIN POTATOES AU GRATIN

SERVES 8–10

INGREDIENTS

2 cups whipping cream

1 5-oz pkg Boursin cheese with herbs

3 lbs russet potatoes, peeled and sliced 1/8 inch thick

Salt and pepper

2 tbsp chopped Italian parsley

In a small saucepan, combine whipping cream and Boursin cheese over medium heat until smooth.

Arrange potatoes in overlapping rows in a buttered 9x13 casserole. Sprinkle with salt and pepper. Pour half of cheese mixture over potatoes. Repeat.

Bake at 400° for 1 hour. Sprinkle with parsley. Let rest 5 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Cover and chill. Bring to room temperature before baking.
- A mandoline slicer makes easy work of slicing the potatoes.
- Increases well. Bake in two casseroles.

SEASONED BRUSSELS SPROUTS

SERVES 8-10

Trim Brussels sprouts. Halve or quarter if large.

In a large pan, sauté Brussels sprouts with Mediterranean Spiced Sea Salt in olive oil over high heat for approx 5 min, stirring often. Start with ½ tsp seasoned salt and ½ tsp pepper and adjust seasonings to taste. Lower heat, cover, and cook until tender, approx 3-5 min.

INGREDIENTS

2 lbs Brussels sprouts

2 tbsp olive oil

*McCormick Mediterranean
Spiced Sea Salt*

Pepper

DEEDEE'S NOTES:

- Brussels sprouts may be prepped earlier in the day and cooked prior to guests arriving or immediately before serving. If you prepare prior to guests arriving, undercook a bit, leave in the pan uncovered, and warm to finish prior to serving.
- Increases well.



KATHARINE HEPBURN'S BROWNIES

SERVES 6–8 Heather Henderson, from a letter to the editor in the *New York Times*

Melt butter in saucepan with cocoa and stir until smooth. Remove from heat and allow to cool for a few minutes.

Mix in eggs, one at a time. Add sugar, flour, vanilla, salt, and nuts, optional.

Pour into a greased 8-inch square pan. Bake at 325° for 40 min. *“Don’t overbake!”*

Let cool, preferably overnight, and cut into bars.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Cover until ready to cut and serve.
- Increases well.

INGREDIENTS

½ cup butter

½ cup cocoa powder

2 eggs

1 cup sugar

¼ cup flour

1 tsp vanilla extract

Pinch of salt

1 cup chopped walnuts or pecans, optional

I like picturing Katharine Hepburn sitting across from me while I make these. I can just hear that beautiful voice of hers as I reach for the flour!



MENU

Salmon Kebabs

SERVES 8

*Spinach and Artichoke Spread**Salmon Kebabs**Seasoned Green Beans**Orzo Salad**Talenti with Chocolate Sauce*

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables, except salmon
- Scoop Talenti and refreeze

Friday

- Shop for salmon
- Prep vegetables for orzo

Saturday*Early in the day . . .*

- Prepare Spinach and Artichoke Spread
- Prep Salmon Kebabs
- Prepare Seasoned Green Beans
- Prepare Orzo Salad

6:00

- Get dressed – enjoy dressing drink!

6:45

- Plate Spinach and Artichoke Spread
- Enjoy a quiet moment

8:00 – 8:15

- Grill Salmon Kebabs
- Warm green beans

8:15 – 8:30

- Serve and enjoy!

Salmon Kebab Dinner

SHOPPING LIST

Produce

- Baby spinach, 2 cups chopped
- Lemon, 7
- Oregano, 4 tbsp chopped
- French green beans, 16 oz*
- Sweet red pepper, 1
- Sweet yellow pepper, 1
- Celery, 1 cup chopped
- Grape tomatoes, 1 cup halved
- Basil, ½ cup chopped

Seafood

- Salmon fillet, 4 lbs boneless skinless

Baking, Spices, Nuts

- Walnuts, ½ cup chopped
- Sesame seeds, 4 tsp
- Cumin, 2 tsp
- Red pepper flakes, ½ tsp
- Mediterranean Spiced Sea Salt
- Slivered almonds, 2 cups

Packaged

- Marinated artichokes, 1 cup
- Pita chips, crackers
- Orzo, 1 lb
- Chocolate sauce**

Dairy

- Parmesan, ½ cup, ~2 oz
- Feta, 1 cup

Frozen

- Talenti Gelato***

Specialty

- Bamboo skewers, 32

On Hand . . .

- Salt
- Pepper
- Mayonnaise, ¼ cup
- Olive oil, 1 cup
- Dijon mustard, 1 tbsp
- Red wine vinegar, ½ cup
- Sugar, ½ cup

*I recommend prepackaged French green beans.

**I recommend Stonewall Kitchen, plain or one of their flavored sauces. To make your own, see Basics.

***Talenti is a specialty gelato. You may substitute with another gelato or ice cream.

SPINACH AND ARTICHOKE SPREAD

SERVES 6-8 Adapted from *TheVenable.com*

Combine artichokes, spinach, Parmesan, mayonnaise, lemon juice, sea salt, and pepper in a bowl. Fold in toasted walnuts.

Serve with your choice of crackers or pita chips. Also good on endive or sliced cucumber rounds.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill.
- You can chop walnuts, artichokes, and spinach more or less finely; the finer the chop, the more spreadable.
- Increases well.

INGREDIENTS

*1 cup marinated artichokes,
drained and chopped*

*2 cups fresh baby spinach,
chopped*

*½ cup shredded Parmesan,
~1-2 oz*

¼ cup mayonnaise

*2 tbsp fresh lemon juice,
~1 lemon*

½ tsp salt

¼ tsp black pepper

*½ cup chopped walnuts,
toasted*



SALMON KEBABS

SERVES 8 Adapted from *Bon Appétit*

INGREDIENTS

4 *tbsp chopped oregano*
4 *tsp sesame seeds*
2 *tsp ground cumin*
2 *tsp salt*
½ *tsp red pepper flakes*
4 *lbs skinless salmon fillet in*
 1-inch pieces
4 *lemons, thinly sliced*
4 *tbsp olive oil*
32 *bamboo skewers, soaked*
 in water 1 hr

Mix oregano, sesame seeds, cumin, salt, and red pepper flakes in a small bowl to combine. Set spice mixture aside.

Thread salmon, alternating with folded lemon slices, onto 16 pairs of skewers to make 16 kebabs, beginning and ending with salmon. Brush kebabs with oil and cover with spice mixture.

Grill approx 5–7 min over medium heat, turning occasionally.

DEEDEE'S NOTES:

- Salmon can be prepped prior to guests arriving. Cover and chill.
- Using two skewers for each kebab keeps them from flipping on the grill. Watch the cook time carefully so not to overcook and dry out the salmon.
- You may use this recipe with whole salmon fillets. Grill approx 5 min each side.



SEASONED GREEN BEANS

SERVES 8-10

INGREDIENTS

16 oz fresh French green beans

Olive oil: plain, lemon, or orange

McCormick Mediterranean Spiced Sea Salt

1 lemon, sliced, optional

In a large skillet, cover green beans with water. Bring water to boil. Reduce heat and simmer approx 5 min to just tender. Don't overcook.

Transfer to bowl of ice water. Drain and pat dry. To serve warm, return to skillet, warm, and toss with olive oil prior to serving. To serve at room temperature, transfer to serving dish. Toss with olive oil and spiced sea salt prior to serving.

Garnish with lemon slices, optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep at room temperature. Add olive oil and spiced sea salt prior to serving.
- I recommend prepackaged French green beans.
- Increases well.



ORZO SALAD

SERVES 8–10 Adapted from *Inspired Cooking*, First Presbyterian Church

Whisk dressing ingredients to blend well or shake in a small jar.

Cook orzo, drain well. Transfer to large bowl. Add dressing. Let cool.

Add remaining ingredients except feta cheese. Cover and chill. Add feta to serve.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. If preparing earlier in the day, cover and keep at room temperature. If preparing 2–3 days in advance, cover and chill. When ready to serve, add tomatoes, basil, and feta.
- Increases well.



INGREDIENTS

DRESSING

- ¾ cup olive oil*
- 1 tbsp Dijon mustard*
- ½ cup red wine vinegar*
- ½ cup sugar*
- ½ tsp salt*
- ½ tsp pepper*

SALAD

- 2 cups slivered almonds, toasted*
- 1 lb orzo*
- 1 sweet red pepper, chopped*
- 1 sweet yellow pepper, chopped*
- 1 cup chopped celery*
- 1 lb grape tomatoes, halved*
- ½ cup chopped fresh basil*
- Salt and pepper to taste*
- Crumbled feta*

DIJON CHICKEN

INGREDIENTS

Heat chicken breasts lightly with flour.

Melt butter and oil in skillet and sear chicken until light brown. Approx 5 min on each side. Remove from skillet and place chicken in shallow baking dish. Spread each piece with mustard.

In drippings, sauté onions and mushrooms, add parsley, salt, pepper, and cream. Heat, stirring constantly to blend. Pour mixture over chicken. Cover and bake at 350° for 35 min.

TIPS & TRICKS

- Ingredients may be prepared earlier in the day. As a time saver, you can often find prepackaged chopped onions and sliced mushrooms.
- Recipe may be prepared earlier in the day or 1 day in advance and warmed in a low oven prior to serving. Once you see the chicken, you must finish in the oven immediately. It is not safe to partially cook the chicken and finish cooking later.
- You may also transfer chicken to a slow cooker after searing. Cook for 2-3 hrs in 5 cups chicken broth and 1 cup white wine on low heat. Prepare sauce and reserve. Prior to guests arriving, place chicken in the baking dish, and top with mustard and cream sauce. Warm in low oven.

... after her freshman year at UNC our daughter, Carolyn, who had been recruited to row there, needed hip surgery. We were blessed with love and support from family and friends. Pooey Mealy brought this Dijon Chicken, I immediately asked her to...



MENU

Dijon Chicken

SERVES 8

Mediterranean Artichoke and Bean Dip
Dijon Chicken
Rice Blend
Peas and Pancetta
Sister Schubert's Parker House Style Yeast Rolls
Chocolate Tart

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables

Wednesday – Friday

- Prepare Mediterranean Artichoke and Bean Dip
- Prepare Chocolate Tart

Saturday*Early in the day . . .*

- Prepare Rice Blend
- Prep Peas and Pancetta
- Prepare Dijon Chicken

7:45

- Warm Dijon Chicken
- Cook Sister Schubert's, 300° for 25–30 min

6:00

- Plate Mediterranean Artichoke and Bean Dip
- Get dressed – enjoy dressing drink!

8:00 – 8:15

- Cook Peas and Pancetta
- Warm Rice Blend

8:15 – 8:30

- Serve and enjoy!

6:45

- Enjoy a quiet moment

Dijon Chicken Dinner

SHOPPING LIST

Produce

- Green onions, 2
- Tomato, 1 sm
- Lemon, 1
- Onion, 1
- Mushrooms, 2 cups sliced
- Italian parsley, 2 tsp chopped
- Shallots, 2 sm
- Raspberries, 12 oz, optional

Deli

- Pancetta, 5 oz diced

Poultry

- Chicken breasts, 8 bone-in

Baking, Spices, Nuts

- Red pepper flakes, optional
- Bittersweet chocolate, 12 oz
- Crystalized ginger, 2 tbsp finely chopped

Packaged

- Artichokes, 1 14-oz can
- Cannellini beans, 1 14-oz can
- Black beans, 1 14-oz can
- Wild rice, $\frac{2}{3}$ cup
- Long grain or basmati rice, 1 cup
- Gingersnap cookies, 8 oz

Dairy

- Heavy cream, 3 cups
- Eggs, 4

Frozen

- Frozen peas, 2 10-oz bags
- Sister Schubert's Parker House Style Yeast Rolls

On Hand . . .

- Salt
- Pepper
- Olive oil, 1 cups
- Flour, $\frac{1}{2}$ cup
- Butter, $1\frac{1}{2}$ sticks
- Dijon mustard, 1 cup
- Sugar, $\frac{1}{4}$ cup

MEDITERRANEAN ARTICHOKE AND BEAN DIP

SERVES 10–12

Nikki Sessoms

Mix all ingredients. Let marinate 2–3 hours or overnight.

Serve with pita chips or endive leaves.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. If earlier in the day, cover and keep at room temperature. If 1–2 days in advance, cover, chill, and add tomatoes prior to serving. Bring to room temperature to serve.

INGREDIENTS

1 14-oz can artichokes, drained and quartered

1 14-oz can white cannellini beans, rinsed and drained

1 14-oz can black beans, rinsed and drained

2 green onions, sliced

1 sm tomato, chopped

½ cup olive oil

Juice of ½ lemon

Red pepper flakes, optional

Salt and pepper to taste



DIJON CHICKEN

SERVES 8 Posey Mealy

INGREDIENTS

8 bone-in chicken breasts,
cut in half
Flour
4 tbsp butter
4 tbsp olive oil
1 cup Dijon mustard
1 cup finely chopped onion
2 cups mushrooms, sliced
4 tsp chopped parsley
Salt and pepper
2 cups heavy cream

Dust chicken breasts lightly with flour.

Melt butter and oil in skillet and sear chicken until light brown, approx 5 min on each side. Remove from skillet and place chicken in shallow baking dish. Spread each piece with mustard.

In drippings, sauté onions and mushrooms, add parsley, salt, pepper, and cream. Heat, stirring constantly to blend. Pour mixture over chicken. Cover and bake at 350° for 35 min.

DEEDEE'S NOTES:

- Ingredients may be prepped earlier in the day. As a time saver, you can often find prepackaged chopped onions and sliced mushrooms.
- Recipe may be prepared earlier in the day or 1 day in advance and warmed in a low oven prior to serving. Once you sear the chicken, you must finish in the oven immediately. It is not safe to partially cook the chicken and finish cooking later.
- You may also transfer chicken to a slow cooker after searing. Cook for 2–3 hrs in 3 cups chicken broth and 1 cup white wine on low heat. Prepare sauce and reserve. Prior to guests arriving, place chicken in the baking dish, and top with mustard and cream sauce. Warm in low oven.

The summer after her freshman year at UNC, our daughter Carolyn, who had been recruited to row there, needed hip surgery. We were blessed with love and support from family and friends. Posey Mealy brought this Dijon Chicken. I immediately asked her for the recipe, have been making it ever since, and am grateful she is letting me share with you.

RICE BLEND

YIELDS 6 CUPS

Cook wild rice according to package instructions. If wild rice has water remaining after the rice is fully cooked, drain in mesh strainer to remove excess water.

In a mesh strainer, rinse long grain rice in cold water. In medium saucepan, melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low.

Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice.

INGREDIENTS

⅔ cup wild rice

1 cup long grain or basmati rice

4 tbsp butter

1½ cups water

½ tsp salt

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Transfer to serving bowl. Cool to room temperature and cover. Do not refrigerate. Can be served at room temperature or warmed before serving in the microwave or warming drawer. Add 1 tbsp butter when warming.
- I recommend Haddon House Wild Rice.
- Increases well.

PEAS AND PANCETTA

SERVES 8 Adapted from *Barefoot Contessa*

INGREDIENTS

2 *tbsp* olive oil
5 oz pancetta, *diced*
2 *sm* shallots, *sliced*
2 10-oz bags frozen peas
Salt and freshly ground pepper

In a large skillet, heat the olive oil; sauté pancetta on medium heat for approx 10 min until pancetta is crisp. Add shallots and cook for approx 2 min until shallots are tender.

Add the frozen peas, salt, and pepper.

Cook over medium low heat for approx 5 min.

DEEDEE'S NOTES:

- To make in advance, prepare the pancetta and shallots and leave in pan. Add frozen peas, salt, and pepper right before serving – a very easy and short step.
- For the pancetta, ask your grocery's deli to cut two ¼-inch slices of pancetta, which will make it easy to dice, or look for a package of pre-diced pancetta.
- Increases well.



CHOCOLATE TART

SERVES 6–8 Adapted from *Epicurious.com*

Crust:

In a medium bowl, melt butter in microwave.

Finely grind cookies in food processor. Add to butter with a pinch of salt and mix. Press mixture into bottom and up approx 1 inch on the sides of 9-inch tart or springform pan.

Filling:

In a small saucepan or double boiler, whisk chocolate and cream over low heat until smooth. Remove from heat and let cool slightly.

In a medium bowl, whisk egg yolks, egg, sugar, flour, pepper, and pinch of salt. Gradually add chocolate, whisking to mix. Pour into crust. Bake on a sheet pan at 325° for 30 min.

Garnish:

Sprinkle ginger on top. Let rest for 20 min.

Serve with raspberries, optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and kept at room temperature or prepared 1–2 days in advance; cover and chill.
- Increases well. Freezes well.

INGREDIENTS

CRUST

¼ cup unsalted butter
8 oz gingersnap cookies
Salt

FILLING

12 oz bittersweet chocolate, chopped
1 cup heavy whipping cream
3 large egg yolks
1 large egg
¼ cup sugar
1 tbsp flour
⅛ tsp freshly ground pepper

GARNISH

2 tbsp finely chopped crystallized ginger
12 oz raspberries, optional



MENU

Spinach and Ricotta Pie

SERVES 6

Busy Bees Cheese Dollars
Parmesan Walnut on Endive
Spinach and Ricotta Pie
Citrus Salad
A Lit'l Taste of Heaven Cheese Biscuits
Chocolate Bundt Cake and Ice Cream

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Thursday

- Shop for perishables
- Prepare Chocolate Bundt Cake

Friday

- Thaw spinach
- Prepare Parmesan Walnut mix
- Prep endive

Saturday*Early in the day . . .*

- Bake Busy Bees, 375° for 9 min
- Prepare Spinach and Ricotta Pie
- Prep Citrus Salad

5:45

- Remove Parmesan Walnut from refrigerator
- Plate Busy Bees
- Top Bundt Cake with chocolate sauce
- Get dressed – enjoy dressing drink!

6:45

- Plate Parmesan Walnut on Endive
- Enjoy a quiet moment

7:30

- Cook Spinach and Ricotta Pie, 350° for 40 min

8:00 – 8:15

- Bake cheese biscuits, 400° for 6–8 min
- Toss Citrus Salad

8:15 – 8:30

- Serve and enjoy!

Spinach and Ricotta Pie Dinner

SHOPPING LIST

Produce

- Garlic, 1 sm clove
- Lemon, 1 lg
- Celery, ½ cup chopped
- Belgian endives, 4–6
- Italian parsley, 1 bunch
- Onion, 1 med
- Mixed salad greens, 10 cups
- Strawberries, 1½ cups halved
- Grapefruit sections, 1½ cups
- Mixed berries, optional

Baking, Spices, Nuts

- Lightly toasted walnuts, 1½ cup chopped
- Ground nutmeg, ¼ tsp
- Chocolate cake mix, 1 15.25-oz box
- Instant chocolate pudding, 1 3-oz pkg
- Mini chocolate chips, 6 oz

Packaged

- Raspberry vinegar, ¼ cup
- Balsamic vinegar, 2 tbsp
- Chocolate sauce, optional*

Dairy

- Parmesan, 1 4-oz wedge + 1 cup shredded
- Refrigerated pie crust, 1**
- Ricotta, 1 15-oz container

- Mozzarella, 8 oz shredded
- Eggs, 7
- Orange juice, ¼ cup
- Feta, ½ cup
- Sour cream, 8 oz

Frozen

- Busy Bees Cheese Dollars***
- Chopped spinach, 1 10-oz pkg
- A Lit'l Taste of Heaven Cheese Biscuits****
- Vanilla ice cream

Alcohol

- Dark rum, 2 tbsp

On Hand . . .

- Salt
- Pepper
- Mayonnaise, 1 tbsp
- Olive oil, ½ cup
- Butter, 3 tbsp
- Soy sauce, 1 tsp
- Dijon mustard, ½ tsp
- Sugar, ½+ cup
- Vegetable oil, ¾ cup

*I recommend Stonewall Kitchen, plain or one of their flavored sauces. To make your own, see Basics.

**I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.

***Busy Bees Cheese Dollars are a specialty item that may be found in specialty markets or online at BusyBeesNC.com.

****A Lit'l Taste of Heaven Cheese Biscuits are a specialty item that may be found in specialty markets or online at alittletasteofheavenbakery.com.

PARMESAN WALNUT ON ENDIVE

SERVES 10–12 Adapted from *Inspired Cooking*, First Presbyterian Church

Slice Parmesan $\frac{1}{8}$ inch thick and then chop into cubes to yield approx 1 cup.

Mash garlic with salt to form a paste. Whisk together garlic paste, mayonnaise, lemon juice, and olive oil in mixing bowl. Stir in Parmesan and celery.

Trim endives and separate leaves. Stir walnuts and parsley into salad. Scoop about 1 tbsp salad onto each endive leaf and serve.

DEEDEE'S NOTES:

- Recipe may be prepared a day in advance except for the walnuts. Cover and chill. Add walnuts prior to serving.
- Endive leaves may be prepped a day in advance. Cover and chill.
- I like leftovers as a snack or mixed in a green salad.
- Increases well.

INGREDIENTS

1 4-oz wedge Parmesan
1 small clove garlic, minced
 $\frac{1}{2}$ tsp salt
1 tbsp mayonnaise
2 tbsp fresh lemon juice
2 tbsp olive oil
 $\frac{1}{2}$ cup finely chopped celery
4 Belgian endives
1 cup finely chopped, lightly
toasted walnuts
 $\frac{1}{4}$ cup finely chopped Italian
parsley



SPINACH AND RICOTTA PIE

SERVES 6

INGREDIENTS

1 refrigerated pie crust
3 tbsp butter
1 med onion, chopped or
1 cup pkgd chopped
1 10-oz pkg frozen chopped
spinach, thawed, squeezed
dry
½ tsp salt
½ tsp pepper
¼ tsp ground nutmeg
1 15-oz container ricotta
8 oz mozzarella, shredded
1 cup shredded Parmesan
3 eggs, beaten to blend

Lay out pie crust, lightly flour. Place crust floured side down in 9-inch pie dish. Fold edge under and crimp decoratively.

Melt butter in large skillet over medium heat. Add onion and sauté until tender, about 8 min. Mix in spinach, salt, pepper, and nutmeg. Sauté until all liquid from spinach evaporates, about 3 min.

In large bowl, combine ricotta, mozzarella, and Parmesan cheeses. Add eggs and spinach mixture. Blend well.

Spoon mixture into pie crust. Bake at 350° until filling is set in center and brown on top, about 40 min. Let stand 10 min.

Cut pie into wedges.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. Cover and chill.
- You may also prepare without the crust as a great gluten-free alternative.
- I recommend refrigerated Pillsbury Pie Crust. To make your own, see Basics.
- Increases well. Freezes well.

CITRUS SALAD

SERVES 8-10

Whisk ingredients for the dressing.

Toss as much dressing as needed with salad.



INGREDIENTS

DRESSING

¼ cup orange juice

¼ cup raspberry vinegar

2 tbsp balsamic vinegar

¼ cup olive oil

1 tsp soy sauce

½ tsp Dijon mustard

1 tsp sugar

¼ tsp salt

½ tsp pepper

SALAD

10 cups mixed salad greens

1½ cups halved strawberries

1½ cups grapefruit sections

½ cup chopped walnuts

½ cup crumbled feta



CHOCOLATE BUNDT CAKE

SERVES 12–16

Carolyn Gaskin

Mix cake and chocolate pudding mixes. Add oil and water. Mix.

Beat in eggs one at a time. Add remaining ingredients. Grease the bundt pan and pour batter into pan.

Bake at 350° for 50–60 min. Cool.

To serve, remove cake from pan to slice. You may top with chocolate sauce and fill with center with berries; both are optional.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cool completely and cover. Add chocolate sauce and berries prior to serving, optional.
- For chocolate sauce, I recommend Stonewall Kitchen, plain or one of their flavored sauces. To make your own, see Basics.
- For an extraordinarily moist cake, I recommend Duncan Hines Decadent Triple Chocolate Cake Mix. Add all three packets from the cake mix to the Bundt Cake recipe.

INGREDIENTS

1 15.25-oz box chocolate cake mix

1 3-oz pkg instant chocolate pudding

½ cup sugar

¾ cup vegetable oil

¾ cup water

4 eggs

8 oz sour cream

6 oz mini chocolate chips

2 tbsp dark rum

*Chocolate sauce, optional
Blueberries, raspberries,
blackberries, optional*

Carolyn Gaskin shared this recipe years ago. I have tinkered with it by suggesting chocolate sauce and berries, even though it's delicious without either.



MENU

Chicken and Wild Rice Casserole

SERVES 10

Spinach and Artichoke Spread
Chicken and Wild Rice Casserole
Easy Caesar Salad
Sour Cream Cheese Muffins
Carrot Cake

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prepare Chicken and Wild Rice Casserole
- Prepare Caesar Salad dressing
- Prepare Carrot Cake

Saturday*Early in the day . . .*

- Prepare Spinach and Artichoke Spread
- Prep salad lettuce
- Prepare salad croutons
- Prepare Sour Cream Muffins

6:00

- Remove Chicken and Wild Rice Casserole from refrigerator
- Get dressed – enjoy dressing drink!

6:45

- Plate Spinach and Artichoke Spread
- Enjoy a quiet moment

7:30

- Cook Chicken and Wild Rice Casserole

8:00 – 8:15

- Warm Sour Cream Muffins
- Toss salad

8:15 – 8:30

- Serve and enjoy!

Chicken and Wild Rice Casserole Dinner

SHOPPING LIST

Produce

- Baby spinach, 2 cups chopped
- Lemon, 3
- Mushrooms, sliced 1 lb
- Onion, 1 cup chopped
- Romaine lettuce, 6–8 cups shredded
- Carrots, 2 cups grated

Bakery

- Italian or sourdough bread, 1 loaf

Meat, Poultry

- Italian sausage, 1 lb ground
- Pulled chicken, 4 cups

Baking, Spices, Nuts

- Toasted walnuts, ½ cup chopped
- Macadamia nuts, chopped, optional
- Garlic powder, ½ tsp
- Self-rising flour, 2 cups
- Baking powder, 2 tsp
- Baking soda, 1½ tsp
- Cinnamon, 2 tsp
- Pecans or walnuts, ½ cup chopped
- Vanilla extract, 1 tsp
- Confectioners sugar, 1 lb

Packaged

- Marinated artichokes, chopped 1 cup
- Wild rice, ½ cup
- Uncle Ben's Original Recipe Long Grain and Wild Rice, 1 6-oz box
- Chicken broth, 2 cups
- Crushed pineapple, 1 8½-oz can

Dairy

- Parmesan, 1 cup shredded
- Heavy cream, ½ cup
- Eggs, 5
- Sour cream, 8 oz
- Cheddar, 1 cup finely shredded
- Cream cheese, 8 oz

On Hand . . .

- Salt
- Pepper
- Mayonnaise, ¼ cup
- Flour, 2¼ cups
- Olive oil, ~¾ cup
- Worcestershire sauce, 1 tsp
- Butter, 2½ sticks
- Sugar, 3 cups
- Vegetable oil, 1½ cups

SPINACH AND ARTICHOKE SPREAD

SERVES 6-8 Adapted from *TheVenable.com*

Combine artichokes, spinach, Parmesan, mayonnaise, lemon juice, sea salt, and pepper in a bowl. Fold in toasted walnuts.

Serve with your choice of crackers or pita chips. Also good on endive or sliced cucumber rounds.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill.
- You can chop walnuts, artichokes, and spinach more or less finely; the finer the chop, the more spreadable.
- Increases well.

INGREDIENTS

*1 cup marinated artichokes,
drained and chopped*

*2 cups fresh baby spinach,
chopped*

*½ cup shredded Parmesan,
~1-2 oz*

¼ cup mayonnaise

*2 tbsp fresh lemon juice,
~1 lemon*

½ tsp salt

¼ tsp black pepper

*½ cup chopped walnuts,
toasted*

CHICKEN AND WILD RICE CASSEROLE

SERVES 10–12 Adapted from *Beyond Parsley*, Junior League of Kansas City

INGREDIENTS

½ cup wild rice
1 6-oz box Uncle Ben's Original Recipe Long Grain and Wild Rice
1 lb ground Italian sausage
1 lb sliced mushrooms
1 cup chopped onions
¼ cup flour
½ cup heavy cream
2 cups chicken broth
1 tsp salt
½ tsp pepper
4 cups pulled chicken
Chopped macadamia nuts, optional

Cook rice according to the box instructions. Cook wild rice first, transfer to large bowl, and use same pot to cook Uncle Ben's. As each rice is ready, transfer to large bowl.

While you are cooking the rice . . .

In large skillet, sauté sausage until cooked through. Remove meat, drain, and break into small pieces. Add sausage to rice.

Using some of the sausage fat, in the same skillet, sauté mushrooms and onions. Add to the sausage and rice.

In the same skillet, mix flour and cream together until smooth. Add chicken broth and cook over medium to medium-high heat until thickened. Add to the rice, sausage, mushroom, and onion mixture. Season with salt and pepper. Add chicken. Mix. Transfer to large buttered casserole. Top with nuts, optional.

Bake at 350° for 30 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 days in advance. Cover and chill. Bring to room temperature and add nuts prior to baking.
- I recommend Haddon House Wild Rice.
- For 4 cups pulled chicken, use 1 whole roasted chicken or 2 large roasted bone-in chicken breasts.
- Increases well. Freezes well.

EASY CAESAR SALAD

SERVES 8

Adapted from *Cooking with Class*, Charlotte Latin School

Croutons:

Cut loaf of bread into bite-size pieces. Toss with enough olive oil to coat. Season with salt and pepper.

Bake at 350° approx 15 min, tossing once, until browned.

Once completely cooled, store in an airtight container.

Dressing:

Combine all ingredients. Chill for several hours.

Toss salad, croutons, and dressing to taste.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Croutons may be prepared earlier in the day. Dressing may be prepared up to a week in advance.
- Increases well.

INGREDIENTS

SALAD

6–8 cups torn Romaine lettuce

½ cup shredded Parmesan

CROUTONS

1 loaf Italian bread

Olive oil, approx ½ cup

Salt and pepper

DRESSING

¼ cup lemon juice

¼ cup olive oil

½ tsp pepper

1 tsp Worcestershire sauce

½ tsp garlic powder

½ tsp salt

1 egg, beaten





SOUR CREAM CHEESE MUFFINS

YIELDS 24 Adapted from *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

2 cups self-rising flour
¾ cup butter, melted
8 oz sour cream
*1 cup finely shredded cheddar
cheese*

Combine all ingredients. Spoon into small ungreased muffin tins.
Bake at 350° for 30 min.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cool and wrap in aluminum foil.
- Warm in warming drawer or low oven before serving.

CARROT CAKE

SERVES 12 Adapted from *Stirring Performances*, Junior League of Winston-Salem

Cake:

Combine flour, baking powder, baking soda, salt and cinnamon.

In a separate bowl, whisk eggs. Add sugar and whisk until dissolved. Add vegetable oil, carrots, and pineapple. Add this mixture to flour mixture. Fold in nuts.

Pour into 3 greased and floured 9-inch cake pans. Bake at 350° for 35–40 min.

Frosting:

In mixer, combine butter, cream cheese, and vanilla, until smooth. Add sugar gradually. Mix well.

When cake is completely cool, frost with Vanilla Cream Frosting.

DEEDEE'S NOTES:

- Recipe may be prepared 1–3 days in advance. If 1 day in advance, you may keep at room temperature. If 2–3 days in advance, cover and chill. Bring to room temperature to serve. Cake layers may be prepared well in advance and frozen; wrap each layer before freezing. Icing may be prepared 1–2 weeks in advance. Cover and chill. Bring to room temperature to ice the cake.

INGREDIENTS

CAKE

2 cups flour
2 tsp baking powder
1½ tsp baking soda
1 tsp salt
2 tsp cinnamon
4 eggs
3 cups sugar
1½ cups vegetable oil
2 cups grated carrots
1 8½-oz can crushed pineapple,
drained
½ cup chopped pecans or
walnuts

FROSTING

½ cup butter, softened
8 oz cream cheese, softened
1 tsp vanilla extract
1 lb confectioners sugar



MENU

Roast Provençal Chicken

SERVES 4

*Crudité, Nuts**Roast Provençal Chicken**Seasoned Brussels Sprouts**Rice Blend**Dove Dark Chocolate Bites*

GAMEPLAN

Monday – Wednesday

- Shop for groceries

Wednesday*Early in the day . . .*

- Prep Brussels sprouts
- Prepare Rice Blend

7:00

- Prepare Roast Provençal Chicken*

8:00 – 8:15

- Prepare Brussels sprouts
- Warm Rice Blend

8:15 – 8:30

- Serve and enjoy!

* Roast at 475° 25–30 min until skin begins to brown; reduce heat and roast at 350° for 25–30 min.

Roast Provençal Chicken Dinner

SHOPPING LIST

Produce

- Crudit : celery, carrots, etc.
- Garlic, 2 sm cloves
- Lemon wedges, optional
- Brussels sprouts, 1 lb

Poultry

- Chicken, 1 3½–4 lb

Baking, Spices, Nuts

- Assorted nuts
- Herbes de Provence, ¼ cup
- McCormick Mediterranean Spiced Sea Salt

Packaged

- Wild rice, ⅔ cup
- Long grain or basmati rice, 1 cup

Frozen

- Dove Dark Chocolate Bites

On Hand . . .

- Salt
- Pepper
- Olive oil, ¼ cup + 1 tbsp
- Butter, ½ stick



ROAST PROVENÇAL CHICKEN

SERVES 4 Adapted from *Bon Appétit*

Mix all ingredients except lemon wedges in a bowl. Rub mixture all over inside and outside of chicken. Place in a roasting pan.

Roast chicken at 475° for 25–30 min until skin begins to brown.

Reduce heat to 350°. Roast for 25–30 min, until an instant-read thermometer inserted into thigh registers 165°. Let rest 10 min before carving.

Serve with lemon wedges.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Cover and chill.
- I line my pan with aluminum foil to make for easier cleanup. An idea given to me by my friend Steve Monahan is to save and freeze discarded asparagus and broccoli stalks to use in place of a rack. This also makes for one less thing to clean.
- Chicken is great cold for lunch the next day!

INGREDIENTS

¼ cup Herbes de Provence

¼ cup olive oil

2 small garlic cloves, finely minced

1 tbsp salt

½ tsp pepper

1 3½–4 lb chicken

Lemon wedges, optional

This is a “We Love Weeknights” favorite in any season.

Makes the house smell so good while cooking!

SEASONED BRUSSELS SPROUTS

SERVES 4

INGREDIENTS

1 lb Brussels sprouts
1 tbsp olive oil
McCormick Mediterranean
Spiced Sea Salt
Pepper

Trim Brussels sprouts. Halve or quarter if large.

In a large pan, sauté Brussels sprouts with Mediterranean Spiced Sea Salt in olive oil over high heat for approx 5 min, stirring often. Start with ½ tsp seasoned salt and ½ tsp pepper and adjust seasonings to taste. Lower heat and cook until tender, approx 5 min.

DEEDEE'S NOTES:

- Brussels sprouts may be prepped earlier in the day and cooked prior to guests arriving or immediately before serving. If you prepare prior to guests arriving, undercook a bit, leave in the pan uncovered, and warm to finish prior to serving.
- Increases well.



RICE BLEND

YIELDS 6 CUPS

Cook wild rice according to package instructions. If wild rice has water remaining after the rice is fully cooked, drain in mesh strainer to remove excess water.

In a mesh strainer, rinse long grain rice in cold water. In medium saucepan, melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low.

Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice.

INGREDIENTS

⅔ cup wild rice

1 cup long grain or basmati rice

4 tbsp butter

1½ cups water

½ tsp salt

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Transfer to serving bowl. Cool to room temperature and cover. Do not refrigerate. Can be served at room temperature or warmed before serving in the microwave or warming drawer. Add 1 tbsp butter when warming.
- I recommend Haddon House Wild Rice.
- Increases well.



MENU

Linguine with Clam Sauce

SERVES 4

*Pimento Cheese**Linguine with Clam Sauce**DeeDee's Salad**Dove Dark Chocolate Bites*

GAMEPLAN

Monday – Wednesday

- Shop for groceries

Wednesday*Early in the day . . .*

- Prep Linguine with Clam Sauce
- Prep DeeDee's Salad

6:45

- Plate pimento cheese

8:00 – 8:15

- Prepare Linguine with Clam Sauce
- Toss DeeDee's Salad

8:15 – 8:30

- Serve and enjoy!

Linguine with Clam Sauce Dinner

SHOPPING LIST

Produce

- Italian parsley, 2 tsp chopped
- Chives, 2 tsp chopped
- Garlic, 2 cloves minced
- Mild lettuce, romaine, iceberg, or Bibb, 6–8 cups torn
- Salad additions: your choice
- Lemon, 1

Deli

- Pimento cheese

Baking, Spices, Nuts

- Cayenne pepper
- Oregano, 1 tsp
- Dried mint

Packaged

- Assorted crackers
- Minced clams, 2 6½-oz cans
- Linguine, 12 oz

Dairy

- Parmesan
- Feta

Frozen

- Dove Dark Chocolate Bites

Alcohol

- Dry white vermouth, 6 tbsp

On Hand . . .

- Salt
- Pepper
- Butter, 1 stick
- Olive oil

LINGUINE WITH CLAM SAUCE

SERVES 4

Adapted from *Stirring Performances*, Junior League of Winston-Salem

In a large pot or wok, combine all ingredients except linguine and Parmesan. Heat to boil. Lower heat and simmer while linguine is cooking.

Cook linguine according to package instructions. Drain and stir into clam mixture. Cook 3–5 min over low heat.

Serve with Parmesan cheese.

DEEDEE'S NOTES:

- Sauce ingredients may be prepped earlier in the day.
- A wok is especially nice to use for this recipe, as the shape makes it easier to toss the pasta.

INGREDIENTS

2 6½-oz cans minced clams
½ cup butter
1 tsp salt
1 tsp pepper
Cayenne pepper to taste
2 tsp chopped Italian parsley
2 tsp chopped chives
2 cloves garlic, minced
1 tsp oregano
6 tbsp dry white vermouth
12 oz linguine
Parmesan cheese





DEEDEE'S SALAD

SERVES 6-8

Place lettuce in bowl. Add choice of optional ingredients. I typically use romaine, Bibb, or both, with grape tomatoes, celery, and feta cheese.

Cover with dried mint. Drizzle with olive oil and lemon juice; sprinkle with salt and pepper. Toss.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Cover and chill. Since I often use tomatoes, celery, and feta, I will place all the ingredients – except the tomatoes – in a bowl and add the tomatoes and mint right before tossing.
- Choose tomatoes that work for the season. During the summer, choose fresh local tomatoes. In the winter, you may want to choose grape, Campari, or Roma tomatoes.
- If you grow mint in your garden, harvest the leaves, and dry for a few days on newspaper or paper towel. Crumble into a jar.

INGREDIENTS

ESSENTIAL

*6-8 cups of torn mild lettuces
such as romaine, iceberg, or
Bibb*

Dried mint

Olive oil

*Lemon juice – freshly squeezed
or frozen Minute Maid
Premium 100% Pure Lemon
Juice*

Salt and pepper

OPTIONAL

Tomato

Celery

Cucumber

Onion

Radish

Feta cheese



MENU

Brunswick Stew

SERVES 10–12

Guacamole and Salsa
Brunswick Stew
Ham Rolls
Irwin's Super Brownies

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prepare Brunswick Stew*
- Prepare Ham Rolls
- Prepare Irwin's Super Brownies

Saturday*Early in the day . . .*

- Prepare Guacamole
- Plate brownies

6:00

- Take Brunswick Stew out of refrigerator
- Get dressed – enjoy dressing drink!

6:45

- Plate Guacamole and Salsa
- Enjoy a quiet moment

7:00

- Warm Brunswick Stew

7:30

- Cook Ham Rolls**

8:00 – 8:15

- Toss salad

8:15 – 8:30

- Serve and enjoy!

* *Brunswick Stew may be prepared 3 months in advance and frozen. If frozen, begin to thaw in the refrigerator on Friday.*

** *Bake at 350° for 20–30 min.*

Brunswick Stew Dinner

SHOPPING LIST

Produce

- Lemons, 2
- Red onion, ½ cup chopped, ~1 small
- Garlic, 1 clove
- Tomato, 1 med
- Avocados, 4
- Salsa*
- Celery, 1 stalk

Meat, Poultry

- Barbecue pork, ¾ lb chopped
- Pulled chicken, 1 cup
- Country ham, ½ lb shaved

Baking, Spices, Nuts

- German chocolate cake mix, 1 18.25-oz box
- Evaporated milk, ⅔ cup
- Caramels, 1 14-oz pkg
- Chocolate chips, 1 6-oz pkg
- Pecans, 1 cup chopped, optional

Packaged

- Tortilla chips
- Tabasco
- Diced tomatoes, 1 14-oz can
- Tomato sauce, 1 15-oz can
- Lima beans, 1 15¼-oz can
- Whole kernel corn with red and green peppers, 1 15¼-oz can
- Chicken broth, 2 cups

Frozen

- Sister Schubert's Parker House Style Yeast Rolls, 1 pkg

On Hand . . .

- Salt
- Pepper
- Worcestershire sauce, ¼ tsp
- Butter, 2 sticks
- Brown sugar, ½ cup

**I prefer fresh chunky salsa found in the produce section. One of my favorites is Jack's.*

GUACAMOLE

YIELDS 3 CUPS

Adapted from *Barefoot Contessa*

Mix lemon juice, Tabasco, onion, garlic, salt, and pepper.

Add the tomato and avocado.

Mix, but leave chunky.

Adjust salt, pepper, and Tabasco to taste. Serve with tortilla chips.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Place on a piece of plastic wrap and wrap tightly to keep from browning.



INGREDIENTS

3 tbsp freshly squeezed lemon juice, 1–2 lemons

8 dashes Tabasco

½ cup chopped red onion

1 garlic clove, minced

1 tsp salt

1 tsp freshly ground black pepper

1 med tomato, seeded and chopped

4 ripe avocados, coarsely chopped

*It is crazy how fast this guacamole disappears
and how often I have shared the recipe.*

BRUNSWICK STEW

SERVES 8

INGREDIENTS

- 1 14-oz can diced tomatoes, undrained
- 1 15-oz can tomato sauce
- 1 15¼-oz can lima beans, drained
- 1 15¼-oz can whole kernel corn with red and green peppers, drained
- 2 cups chicken broth
- ½ tsp salt
- ½ tsp pepper
- ¼ tsp Worcestershire sauce
- 1 celery stalk, chopped
- ¾ lb barbecue pork, chopped
- 1 cup pulled cooked chicken, ~1–2 boneless breasts

Combine all ingredients in 5-qt slow cooker on high for 5 hrs, or simmer in a large pot on low for 1½–2 hrs.

DEEDEE'S NOTES:

- To simplify this recipe even more, I use packaged barbecue and grocery store roasted chicken.
- I usually multiply this recipe by 4 when I want to serve a large crowd or when I want to put some in the freezer. When multiplying by 4, one grocery roasted chicken will yield 4 cups pulled off the bone.
- Increases well. Freezes well.



Talk about a crowd-pleaser . . . for our Carolina Panther tailgates I always increase, and it's the first thing to go!



HAM ROLLS

SERVES 12 Liz Dalrymple

INGREDIENTS

6 tbsp butter, very soft
½ cup brown sugar
½ lb country ham, shaved
1 pkg Sister Schubert's Parker
House Style Yeast Rolls

Partially thaw the package of rolls. Slice the entire round of rolls horizontally and put the bottom half back into the tin.

Mix together the butter and brown sugar. Spread on top and bottom halves of the rolls. Top the bottom half of the rolls with ham. Place the top half back on. Cut into individual sandwiches.

Cook at 350° for 20–30 min. Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. If earlier in the day, cover and chill. If 2–3 days in advance, cover and freeze.
- When you slice the rolls in half, be sure to keep the top half aligned with the bottom half for when you reassemble.



This recipe is from my sister-in-law, Liz Dalrymple.

These are a fan favorite at tailgates.

IRWIN'S SUPER BROWNIES

YIELDS 24 Adapted from *In Order to Serve*, Christ Episcopal Church

Combine cake mix with butter and $\frac{1}{3}$ cup milk. Spread half of batter into greased 9x13 baking dish. Bake at 350° for 6 min.

Melt caramels in top of double boiler with remaining $\frac{1}{3}$ cup milk. Set aside.

Cover baked mixture with chocolate chips. Sprinkle pecans on top, optional. Drizzle with caramel. Dot with remaining cake batter. It will be sticky. Bake 15–18 min.

Cool, then freeze approx 30 min. Cut into bars.

INGREDIENTS

1 18.25-oz box German chocolate cake mix
 $\frac{3}{4}$ cup butter, softened
 $\frac{2}{3}$ cup evaporated milk, divided
1 14-oz pkg caramels
1 6-oz pkg chocolate chips
1 cup chopped pecans, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better prepared 2–3 days ahead. Cover and chill. Cut into bars and bring to room temperature to serve.
- I melt the caramels in the microwave – slowly, stirring at 1-minute intervals.
- Increases well. Freezes well.



MENU

Chicken Chili

SERVES 12–16

Cheese and Salsa Dip
Chicken Chili
Rice Blend
Crusty Bread
Granola Bars
Katharine Hepburn's Brownies

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables except bread
- Prepare Chicken Chili*
- Prepare Granola Bars
- Prepare Katharine Hepburn's Brownies

Saturday*Early in the day . . .*

- Shop for bread
- Prepare Cheese and Salsa Dip**
- Prepare Rice Blend**

6:00

- Take Chicken Chili out of refrigerator
- Get dressed – enjoy dressing drink!

6:45

- Warm Cheese and Salsa Dip
- Enjoy a quiet moment

7:00

- Warm Chicken Chili

8:00 – 8:15

- Warm bread

8:15 – 8:30

- Serve and enjoy!

* *Chicken chili may be prepared 2–3 days in advance, or up to 3 months in advance and frozen. If frozen, begin thawing in the refrigerator on Friday.*

** *For this menu, double Rice Blend and Cheese Dip recipes.*

Chicken Chili Dinner

SHOPPING LIST

Produce

- Salsa, 1 cup*
- Green onions, 2 tbsp chopped
- Celery, 1 sm bunch
- Onion, 1 lg

Bakery

- Crusty bread

Meat, Poultry

- Bone-in chicken breasts, 6
- Smoked brats or turkey sausage, 2 pkgs

Baking, Spices, Nuts

- Lyle's Golden Syrup, 3 tbsp
- Old-fashioned oats, 4½ cups
- Cocoa, ½ cup
- Walnuts or pecans, 1 cup chopped, optional
- Vanilla extract

Packaged

- Tortilla chips
- Bush's Best Chili Magic or Bush's Best Chili Beans, 3 15-oz cans
- Diced tomatoes, 2 28-oz cans
- White corn, 2 15-oz cans
- Black beans, 2 15-oz cans
- Wild rice, ⅔ cup
- Long grain or basmati rice, 1 cup

Dairy

- Cream cheese, 4 oz
- Monterey Jack cheese, 4 oz shredded
- Eggs, 2

On Hand . . .

- Salt
- Pepper
- Olive oil
- Butter, 4 sticks
- Brown sugar, 1½ cups
- Sugar, 1 cup
- Flour, ¼ cup

**I prefer fresh chunky salsa found in the produce section. One of my favorites is Jack's.*

CHEESE AND SALSA DIP

SERVES 6–8 Kathy Ewing

Combine ingredients in microwave-safe bowl. Microwave on high 2–4 min, stirring twice during cooking time.

Serve with tortilla chips.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. Heat in microwave prior to serving.
- I recommend fresh chunky salsa found in the produce section. One of my favorites is Jack's.

INGREDIENTS

1 cup salsa
4 oz cream cheese, softened
4 oz shredded Monterey Jack
2 tbsp chopped green onions



Shared by good friend and great cook, Kathy Ewing.

Another easy-to-make crowd-pleaser!

CHICKEN CHILI

SERVES 12–16 Laurie Bond

INGREDIENTS

6 bone-in chicken breasts

Olive oil

Salt and pepper

1 small bunch celery, diced

1 large onion, chopped or
2 cups chopped, pkgd

2 pkgs smoked brats or turkey
sausage, sliced

2 tbsp butter

3 15-oz cans Bush's Best Chili
Magic or Bush's Best Chili
Beans

2 28-oz cans diced tomatoes

2 15-oz cans white corn,
drained

2 15-oz cans black beans,
drained and rinsed

Brush chicken with olive oil and sprinkle with salt and pepper. Place chicken on baking sheet and cook at 350° for 40 min. Remove skin and pull chicken off bone into bite-sized pieces.

Sauté celery, onion, and brats in butter. Transfer to slow cooker. Add chicken and remaining ingredients. Cook for 8 hrs on low or 4 hrs on high.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance.
- Instead of boneless chicken breasts, you can also use a grocery store whole roasted chicken. Remove skin and pull meat off the bone while still warm.
- You may also simmer chili on the stove.
- I often double this recipe.
- Freezes well.

This Chicken Chili was served by Laurie Bond to a big crowd of all ages. It was such a big hit that I had to have the recipe, and I have been serving it to big crowds ever since. As with many recipes, I have tinkered with it to simplify.

RICE BLEND

YIELDS 6 CUPS

Cook wild rice according to package instructions. If wild rice has water remaining after the rice is fully cooked, drain in mesh strainer to remove excess water.

In a mesh strainer, rinse long grain rice in cold water. In medium saucepan, melt butter over medium heat. Add long grain rice and stir, coating rice with butter. Add water and salt. Increase heat to high, bring to boil, and stir once. Cover and reduce heat to low.

Simmer 20 min. Turn off heat and let sit for 10 min. Fluff with fork.

Mix long grain and wild rice.

INGREDIENTS

⅔ cup wild rice

1 cup long grain or basmati rice

4 tbsp butter

1½ cups water

½ tsp salt

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Transfer to serving bowl. Cool to room temperature and cover. Do not refrigerate. Can be served at room temperature or warmed before serving in the microwave or warming drawer. Add 1 tbsp butter when warming.
- I recommend Haddon House Wild Rice.
- Increases well.

GRANOLA BARS

SERVES 12–16 Niki Hardy

INGREDIENTS

1 cup butter, cut up
1½ cups brown sugar
3 tbsps Lyle's Golden Syrup
4½ cups old-fashioned oats

Melt together butter, brown sugar, and syrup in the microwave. Stir melted mix into oats.

Line 9x13 baking dish with parchment and spread mixture into dish. Bake at 350° for 20–25 min. Cool completely to cut into bars.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance.
- Freezes well.



Niki Hardy, who with her husband, Al, planted City Church here in Charlotte, shared this recipe. Every time I serve it, others want the recipe, too.

KATHARINE HEPBURN'S BROWNIES

SERVES 6–8 Heather Henderson, from a letter to the editor in the *New York Times*

Melt butter in saucepan with cocoa and stir until smooth. Remove from heat and allow to cool for a few minutes.

Mix in eggs, one at a time. Add sugar, flour, vanilla, salt, and nuts, optional.

Pour into a greased 8-inch square pan. Bake at 325° for 40 min. *“Don’t overbake!”*

Let cool, preferably overnight, and cut into bars.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Cover until ready to cut and serve.
- Increases well.

INGREDIENTS

½ cup butter

½ cup cocoa

2 eggs

1 cup sugar

¼ cup flour

1 tsp vanilla extract

Pinch of salt

1 cup chopped walnuts or pecans, optional

Be sure to see the story behind this recipe on page 194.



MENU

Sausage and Egg Casserole

SERVES 8-10

Busy Bees Cheese Dollars
Fruit Bruschetta
Sausage and Egg Casserole
Lindsay Daniel Grits
Poppy Seed Bread

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday – Friday

- Shop for perishables
- Prep Sausage and Egg Casserole
- Prepare Lindsay Daniel Grits
- Prepare Poppy Seed Bread

Friday

- Prep Fruit Bruschetta
- Bake Busy Bees, 375° for 9 min

Saturday*9:45*

- Prepare Fruit Bruschetta
- Complete Sausage and Egg Casserole

10:30

- Bake Sausage and Egg Casserole, 375° for 30 min
- Bake Lindsay Daniel Grits, 375° for 20 min

11:00

- Warm Poppy Seed Bread

11:15

- Serve and enjoy!

Sausage and Egg Casserole Brunch

SHOPPING LIST

Produce

- Black plums or nectarines, 4
- Cherries, 2 cups
- Shallots, ¼ cup chopped
- Garlic, 2 cloves
- Fresh parsley, 4 tbsp chopped, divided
- Onion, 1
- Sweet red pepper, 1

Bakery

- Baguette, 1 sliced

Meat

- Italian sausage, 1 lb ground
- Bacon, ½ lb

Baking, Spices, Nuts

- Vanilla extract, 2½ tbsp
- Baking powder, 1½ tsp
- Poppy seeds, 1½ tbsp
- Almond flavoring, 1½ tsp
- Butter flavoring, 1½ tsp

Packaged

- Oil-packed sun-dried tomatoes, 5-oz jar, ½ cup chopped
- Diced tomatoes, 1 14.5-oz can
- Stone-ground grits, 1 cup

Dairy

- Whole-milk ricotta, 1 cup
- 11 eggs
- Half and half, 1 cup
- Whipping cream, 1 cup
- Mozzarella, 2 cups
- Cheddar, 2¼ cups shredded
- Milk, 1½ cups

Frozen

- Busy Bees Cheese Dollars*

On Hand . . .

- Salt
- Pepper
- Sugar, 2¾ cups
- Olive oil, 2 tbsp
- Butter, ½ stick
- Flour, 3 cups
- Vegetable oil, 1½ cups

**Busy Bees Cheese Dollars are a specialty item that may be found in specialty markets or online at BusyBeesNC.com.*

FRUIT BRUSCHETTA

SERVES 8 Adapted from *Bon Appétit*

Combine fruit, 2 tbsp sugar, 2 tbsp olive oil, vanilla extract, and a pinch of salt. Let sit for approx 15 min.

Whisk ricotta and 2 tbsp sugar until smooth.

Spread ricotta on toasted baguette slices. Top with a slice of plum and half a cherry. Drizzle with juices from fruit, optional.

DEEDEE'S NOTES:

- Fruit and ricotta may be prepared 1 day in advance. Cover each and chill. Bring fruit to room temperature prior to serving.
- If fresh cherries are not available, frozen or canned can be substituted.
- Recipe also works with 2 cups strawberries, cored and halved, and 2 cups blueberries.

INGREDIENTS

4 black plums or nectarines,
halved, pitted, thinly sliced
2 cups cherries, pitted, halved
4 tbsp sugar, divided
2 tbsp olive oil, divided
1 tsp vanilla extract
Salt
1 cup whole-milk ricotta
1 baguette, sliced, toasted



*Because of the sweetness, this appetizer
is especially good for a brunch menu.*

SAUSAGE AND EGG CASSEROLE

SERVES 8 Adapted from *Epicurious.com*

INGREDIENTS

1 lb ground Italian sausage
¼ cup chopped shallots
1 garlic clove, minced
½ cup chopped drained
oil-packed sun-dried
tomatoes, 5-oz jar
4 tbsp chopped fresh parsley,
divided
5 eggs
3 egg yolks
1 cup half and half
1 cup whipping cream
2 cups grated mozzarella
½ tsp salt

In skillet, brown sausage over medium heat until cooked through, breaking up into small pieces, about 10 min. Add shallots and garlic. Sauté 3 min. Add sun-dried tomatoes and 2 tbsp parsley. Sauté 1 min.

Spread sausage mixture in buttered 9x13 casserole. Casserole can be made up to this point 1–2 days ahead. Cover and chill.

In a large bowl, whisk eggs, egg yolks, half and half, and whipping cream, 1½ cups mozzarella, and salt. Pour egg mixture over sausage mixture in dish. Cover with remaining ½ cup cheese and 2 tbsp parsley.

Bake at 375° until top of casserole is golden brown and knife inserted into center comes out clean, about 30 min. Let stand 5 min before serving.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the morning or 1–2 days ahead.
- You may cook a portion of the egg mixture separately for vegetarians.
- For a thicker casserole, double recipe in one 9x13 casserole.

I love this casserole's savory flavor and that it is bread-free and, therefore, gluten-free.

LINDSAY DANIEL GRITS

SERVES 10–12 Adapted from *In Order to Serve*, Christ Episcopal Church

Cook bacon and crumble. In bacon drippings, sauté tomatoes, onion, red pepper, garlic, salt, and pepper.

Cook grits according to package instructions. Add 2 cups cheese and butter to hot grits. Stir until melted. Add bacon and tomato mixture to grits. Transfer to 2-qt casserole. Top with $\frac{1}{4}$ cup cheese.

Bake at 350° for 30 min.

DEEDEE'S NOTES:

- Recipe may be prepared 1–2 days in advance. Bake prior to serving.
- Grits may also be prepared with $\frac{1}{2}$ water and $\frac{1}{2}$ half and half.

INGREDIENTS

$\frac{1}{2}$ lb bacon
1 14.5-oz can diced tomatoes, drained
1 onion, chopped
1 sweet red pepper, chopped
1 clove garlic, minced
1 cup stone ground grits
2 $\frac{1}{4}$ cups shredded cheddar, divided
4 tbsp butter
Salt and pepper



POPPY SEED BREAD

YIELDS 2 LOAF PANS

Adapted from *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

3 cups flour
2½ cups sugar
1½ tsp baking powder
1½ tsp salt
3 eggs
1½ cups vegetable oil
1½ cups milk
1½ tbsp poppy seeds
1½ tsp vanilla
1½ tsp almond flavoring
1½ tsp butter flavoring

In a mixer, combine all ingredients. Beat 2 min and pour into greased and floured loaf pans. Bake at 350° for 1 hr. Reduce oven to 325° and bake for 15 min.

Cool before removing from pans.

DEEDEE'S NOTES:

- Recipe may be prepared 1–2 days in advance.
- You may also use 3 small 5½x3 loaf pans. For smaller loaf pans, reduce cooking time to 45 min at 350° and 10 min at 325°. Keep an eye on them and remove if they brown faster.
- Increases well. Freezes well.

This has been a favorite gift to share with friends during the holidays.

Sliced and toasted with butter, it's even more irresistible!





MENU

French Toast Casserole

SERVES 8

Busy Bees Cheese Dollars
French Toast Casserole
Mixed Fruit
Blueberry Muffins

GAMEPLAN

Monday

- Shop for non-perishables

Thursday – Friday

- Shop for perishables
- Prepare Blueberry Muffins

Friday

- Prepare French Toast Casserole
- Bake Busy Bees, 375° for 9 min

Saturday*9:30*

- Remove French Toast Casserole from refrigerator
- Prepare Mixed Fruit

10:00

- Bake French Toast Casserole

11:00

- Warm Blueberry Muffins

11:15

- Serve and enjoy!

French Toast Casserole Brunch

SHOPPING LIST

Produce

- Mixed fruit: your choice
- Blueberries, 2 cups

Bakery

- Sturdy white bread, 10 cups cubed, ~16 slices*

Baking, Spices, Nuts

- Maple syrup, 1 cup
- Vanilla extract, 2½ tsp
- Cinnamon, ¼ tsp
- Nutmeg, ¼ tsp
- Powdered sugar, 2 tbsp
- Whole wheat flour, 1 cup
- Baking powder, 2 tsp
- Pecan pieces, ½ cup, optional

Dairy

- Cream cheese, 1 8-oz pkg
- Eggs, 9
- Milk, 2 cups
- Half and half, ⅔ cup

Frozen

- Busy Bees Cheese Dollars**

On Hand . . .

- Salt
- Pepper
- Flour, 1 cup
- Sugar, 1 cup
- Butter, 1 stick

**I recommend Pepperidge Farm Hearty White bread.*

***Busy Bees Cheese Dollars are a specialty item that may be found in specialty markets or online at BusyBeesNC.com.*

FRENCH TOAST CASSEROLE

SERVES 6-8 Liz Dalrymple

One day in advance:

Place bread cubes in 9x13 buttered casserole.

In mixer, beat cream cheese at medium speed until smooth. Add eggs, one at a time, mixing well after each addition. Add milk, half and half, ½ cup maple syrup, vanilla extract, cinnamon, and nutmeg. Mix until smooth.

Pour cream cheese mixture over top of bread. Cover and refrigerate overnight.

The morning of:

Remove casserole from fridge and let stand on counter for 30 min.

Bake at 375° for 50 min until set. Sprinkle with powdered sugar and drizzle with maple syrup.

INGREDIENTS

10 cups sturdy white bread,
cubed, ~16 slices

1 8-oz pkg cream cheese,
softened

8 eggs

1½ cups milk

⅔ cup half and half

½ cup maple syrup

½ tsp vanilla extract

¼ tsp cinnamon, optional

¼ tsp nutmeg, optional

2 tbsp powdered sugar

Add'l maple syrup

DEEDEE'S NOTES:

- I recommend Pepperidge Farm Hearty White bread.



*My sister-in-law Liz shared this recipe –
a decadent dish for special holiday mornings.*



BLUEBERRY MUFFINS

YIELDS 12 MUFFINS Hester Hodde

In medium bowl, combine white flour, whole wheat flour, sugar, baking powder, and salt. In separate bowl, mix butter, milk, egg, and vanilla. Pour egg and butter mixture into dry ingredients. Mix.

Add 2 cups blueberries and pecans, optional.

Pour into greased muffin pan or muffin pan lined with muffin cups. Bake at 400° for 20 min.

DEEDEE'S NOTES:

- Recipe can be prepared 2–3 days in advance and stored in the refrigerator. Warm prior to serving.
- Recipe is so easy, muffins can be whipped up the morning of your brunch.
- Freezes well.

INGREDIENTS

1 cup white flour
1 cup whole wheat flour
1 cup sugar
2 tsp baking powder
½ tsp salt
½ cup butter, melted
½ cup milk
1 egg
1 tsp vanilla
2 cups blueberries
½ cup pecan pieces, optional



Our good friend Hester is our son, Eddie's, godmother, and these blueberry muffins are now a Dalrymple family favorite – especially when cut in half and warmed in the toaster with a little butter!



CHARCUTERIE AND CHEESE BOARD

Charcuterie is technically defined as various pork products, or the place where these products are sold. It has also become the compilation of these products onto a board or tray to serve as an hors d'oeuvre and often includes a variety of other items: cheeses, olives, nuts, etc. Given the possibilities, one need not follow a formula. Below are ideas and items you might consider, but this is in no way an exhaustive list. When choosing items for your charcuterie, consider a variety of flavors, textures and colors; soft and hard meats and cheeses; mild and sharp flavors. For a Cheese Board, omit the meats.

Arrange items on a large tray or wood board in a way that is appealing and easy for your guests to enjoy.

Slice the hard cheeses, leave soft cheese whole.

Slice hard salamis and sausages. Leave patés whole.

Arrange items in different patterns; stack some of the crackers and cheeses, spread out others. Use different types of small bowls and containers for olives, pickles, breadsticks.

Include knives, spreaders, spoons.

INGREDIENTS

Meats, 2 oz/person

- Dried and/or cured hams and sausages
- Salami, sliced on the bias
- Prosciutto
- Paté

Cheeses, 2 oz/person

- Manchego
- Brie
- Camembert
- Blue
- Boursin
- Stilton
- Cheddar
- Chevre

SUGGESTED ADDITIONS

Assorted crackers, breadsticks, baguette

Fruits

- Dried: dates, apricots, cranberries
- Fresh: grapes, sliced apples, sliced pears

Olives

- Kalamata
- Castelvetro
- Manzanilla
- Niçoise

Pickled vegetables

- Okra
- Green beans
- Carrots
- Cornichons

Assorted Nuts

- Almonds
- Cashews
- Walnuts
- Pistachios
- Pecans

Condiments

- Honey
- Fig preserve
- Mustard

Garnish

- Rosemary
- Thyme
- Mint
- Parsley



OVEN-CRISP BACON

SERVES 6

Lay bacon in single layer on half-size sheet pan (13x18).

Bake at 400° for 15–18 min.

Transfer bacon to paper towel.

INGREDIENTS

1 lb bacon

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. If prepared earlier in the day, keep at room temperature. If prepared 2–3 days in advance, chill in airtight bag or container. Warm to serve.



Funny thing trying to figure out how many people a pound of bacon will serve. I find that it starts to disappear before it gets to the table!

CCC TARTAR SAUCE

YIELDS 2+ CUPS

Adapted from Charlotte Country Club

INGREDIENTS

¼ cup chopped onion

1 tbsp capers

2 tbsp lemon juice

2 cups mayonnaise

¼ tsp cayenne pepper

⅛ tsp garlic powder

¾ tsp Tabasco

¾ tsp Worcestershire sauce

½ cup dill pickle relish

¼ tsp salt

Process onion, capers, and lemon juice in a food processor. Transfer to medium bowl. Add remaining ingredients. Whisk to blend well. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is even better if prepared at least 1 day in advance. May be prepared up to a week in advance.

We love the fried oysters at Charlotte Country Club and the tartar sauce, too!

When I asked for the recipe, the quantities I was given included a gallon of mayonnaise. I have reduced the quantities as best I could to make a smaller amount, but even still, 2 cups of tartar sauce is probably more than most of us need! So if you are looking for an alternative recipe that makes a little less, I have provided another (see page 275).

TARTAR SAUCE

YIELDS ½+ CUP

Whisk ingredients to blend well. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is even better if prepared at least 1 day in advance. May be prepared up to a week in advance.

INGREDIENTS

½ cup mayonnaise
1 tsp lemon juice
½ tsp Dijon mustard
½ tsp minced onion
½ tbsp chopped parsley
1 tbsp dill pickle relish
½ tbsp capers, minced
½ tsp Worcestershire sauce
¼ tsp hot pepper sauce
Pinch salt
Pinch pepper



SPICY REMOULADE

YIELDS ½+ CUP

INGREDIENTS

½ cup mayonnaise
4 tsp Creole mustard
2 tsp fresh lemon juice
2 tbsp chopped shallots
3 tbsp capers, drained and chopped
½ tsp cayenne pepper
½ tsp kosher salt

Whisk ingredients to blend well. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is even better if prepared at least 1 day in advance. May be prepared up to a week in advance.
- For a less spicy sauce, reduce cayenne pepper.



COCKTAIL SAUCE

YIELDS ~1 CUP

Whisk ingredients together.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance.
- If you like a hotter sauce, you may add hot sauce.

INGREDIENTS

1 cup ketchup
2 tbsp cream-style horseradish
3 tbsp lemon juice



CROUTONS

YIELDS ~7 CUPS

INGREDIENTS

*1 loaf Italian or sourdough
bread, cut into ¾-inch cubes*

½–1 cup olive oil

Salt and pepper

Spread bread in one layer on baking sheets.

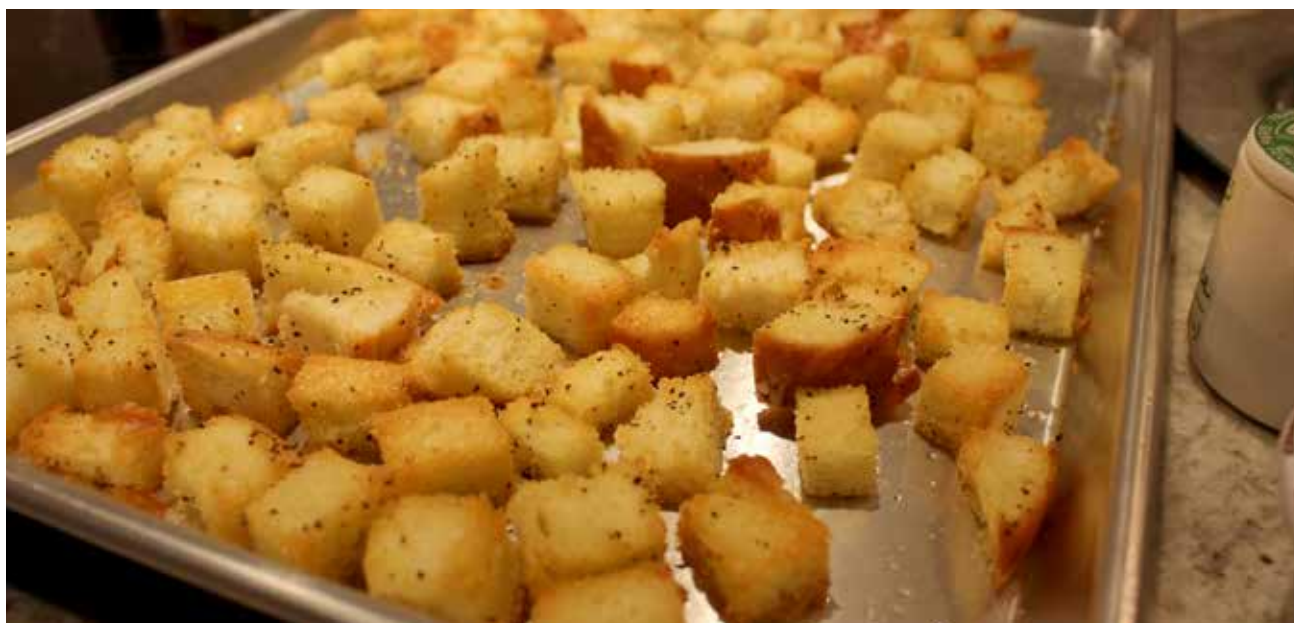
Toss bread with olive oil to coat.

Add salt and pepper to taste.

Bake croutons at 350° for 10–20 min until golden brown, turning once.

DEEDEE'S NOTES:

- Croutons may be prepared earlier in the day or 1–2 days in advance. Once cooled, store in airtight container. If prepared 1–2 days in advance, may need to crisp up in the oven.
- Croutons may also be seasoned with other seasonings: Herbes de Provence, McCormick Mediterranean Spiced Sea Salt, paprika, parsley, or garlic salt.



GARLIC BREAD CRUMBS

YIELDS ~2 CUPS

Process bread in food processor into 2 cups coarse bread crumbs.

Heat butter and oil in large skillet. Add garlic and bread crumbs. Cook over medium-high heat, stirring frequently until browned.

Transfer to paper towel and season with salt. Once cooled, store in airtight container.

INGREDIENTS

8 slices sourdough bread

2 tbsp butter

2 tbsp olive oil

2 cloves garlic, minced

Salt

DEEDEE'S NOTES:

- For the sourdough bread slices, I use Pepperidge Farm with the crusts.
- Increases well. Freezes well.



TOASTED BAGUETTE

YIELDS ~20 SLICES

INGREDIENTS

1 baguette
2–4 tbsp olive oil
Salt and pepper

Slice baguette into ¼-inch slices. Lay in a single layer on a sheet pan.

Brush with olive oil on one side and season with salt and pepper.

Bake at 400° for 15–20 min, until lightly browned. Cool completely, then store in airtight container at room temperature.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance.
- Most bakeries will slice the baguette for you.
- You may also season baguette with other spices and herbs: garlic salt, parsley, rosemary.



SEASONED BUTTER

YIELDS 8 2-OZ STICKS

Combine all ingredients in a food processor. Mix until completely blended.

Measure $\frac{1}{4}$ cup onto piece of plastic wrap. Covering with plastic wrap, shape into a $\frac{1}{2}$ -inch-thick roll. Repeat.

Chill or freeze.

DEEDEE'S NOTES:

- Butter will keep a week in the refrigerator. Will keep for several months in the freezer. Store in freezer bags.
- While you may reduce this recipe to make less, it is just as easy to make extra to freeze.

INGREDIENTS

2 cups butter, room temperature

8 tsp fresh lemon juice

4 tsp chopped Italian parsley

2 tsp chopped thyme

1 tsp salt

$\frac{1}{2}$ tsp pepper



Seasoned butters are great to have on hand for fresh vegetables, bread, steaks, or fish. Wrapped with tissue and ribbon, they also make a nice hostess gift.

SEASONED GARLIC BUTTER

YIELDS 8 2-OZ STICKS

INGREDIENTS

2 cups butter, softened

4 tsp lemon juice

4 cloves garlic, minced

*¼ cup of one or a combination
of the following, chopped:
basil, oregano, thyme, parsley,
chives*

Combine all ingredients in a food processor. Mix until completely blended.

Measure ¼ cup into piece of plastic wrap. Covering with plastic wrap, shape into a ½-inch-thick roll. Repeat.

Chill or freeze.

DEEDEE'S NOTES:

- Butter will keep a week in the refrigerator. Will keep for several months in the freezer. Store in freezer bags.
- While you may reduce this recipe to make less, it is just as easy to make extra to freeze.



BARBECUE SAUCE

YIELDS ~2 CUPS

Whisk ingredients together.

Warm to serve.

DEEDEE'S NOTES:

- Recipe should be prepared early in the day or, even better, up to a week or so ahead of time.
- Increases well and keeps well.

INGREDIENTS

½ cup ketchup
1¼ cup apple cider vinegar
1 tbsp Worcestershire sauce
2 tbsp light brown sugar
1 tsp onion powder
2 tsp mustard powder
1 tsp garlic powder
½ tsp salt
1 tsp pepper



BASIC VINAIGRETTE

YIELDS ~2 CUPS

Adapted from *Silver Palate*

INGREDIENTS

1 cup vinegar: red wine, white wine, champagne, or rice

1 tbsp Dijon mustard

1 tsp sugar

½ tsp salt

½ tsp pepper

½ tsp minced fresh garlic, optional

½ tbsp finely chopped shallots, optional

½ tbsp minced chives, optional

½ tbsp minced parsley, optional

1 cup olive oil

Whisk together all ingredients except olive oil.

Add olive oil slowly while whisking to emulsify.

DEEDEE'S NOTES:

- Recipe may be prepared several days in advance. Cover and refrigerate; bring to room temperature before adding to salad. Keeps well.

There are so many variations on a basic vinaigrette. This recipe gives you a few options. If you like garlic, use it. If you like garlic and onion, use shallots. Rice vinegar will give the dressing a sweeter flavor. The type of salad you are preparing may dictate your choices. For example, if your salad ingredients include onion, make a vinaigrette that does not have shallots or chives.

GREEK SALAD DRESSING

YIELDS ~2 CUPS

Nikki Sessoms

Mix all ingredients in a jar and shake well or mix using an immersion blender.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is even better if prepared 2–3 days in advance.
- Increases well.

INGREDIENTS

1 cup olive oil
1 cup red wine vinegar
2½ tsp garlic powder
2½ tsp dried oregano
2½ tsp dried basil
2 tsp pepper
2 tsp salt
2 tsp onion powder
2 tsp Dijon mustard



This is my sister, Nikki's, recipe – she says it's so good you could drink it straight. While I haven't tested that, I can definitely say this is g-o-o-d!

EASY CAESAR SALAD DRESSING

YIELDS ~½ CUP

Adapted from *Cooking with Class*,
Charlotte Latin School

INGREDIENTS

¼ cup lemon juice

½ tsp pepper

1 tsp Worcestershire sauce

½ tsp garlic powder

½ tsp salt

1 egg, beaten

¼ cup olive oil

½ cup grated Parmesan cheese

Whisk all ingredients together, except oil and Parmesan cheese.

Add olive oil slowly while whisking to emulsify.

Refrigerate several hours. Before using, whisk or shake well.

Serve with Romaine lettuce, Parmesan cheese, and croutons.

For crouton recipe, see Basics.

DEEDEE'S NOTES:

- Recipe should be prepared earlier in the day or 2–3 days in advance.
- You may use a pasteurized egg if you prefer.



PIE CRUST

YIELDS 2 CRUSTS

Before measuring out other ingredients, cut butter into cubes and place in freezer to chill. Measure out remaining ingredients.

Mix flour, sugar, and salt in food processor with 1–2 pulses. Add butter. Pulse to mix until the mixture is in small clumps the size of peas. It's okay if you see small clumps of butter.

Using the feed tube, slowly add ice water, pulsing to mix until dough starts coming together into a ball. You may not need all of the water to get to this consistency.

Gently form dough into two round disks. Wrap in plastic wrap and chill for at least an hour.

INGREDIENTS

1 cup butter, very cold

2½ cups flour

1 tsp sugar

1 tsp salt

¼–½ cup ice water

DEEDEE'S NOTES:

- Dough may be prepared 2–3 days in advance.
- When ready to use, let dough stand at room temperature for 10–15 min, then roll out on a floured surface.
- Shortening may also be used in preparing pie crusts. While some prefer the texture with shortening, I prefer the taste with butter.

Confession . . . I am pretty new to this pie crust thing. Our friend Andrew Williams, a culinary student at Johnson & Wales, spent an afternoon teaching me how to make pie crusts without a food processor using both butter and shortening; one delivers more flavor, one more flakiness. Even with his excellent tutoring and patience with me, I'm still more confident with this food-processor method.

CHOCOLATE SAUCE

YIELDS ~2 CUPS

INGREDIENTS

*8 oz semisweet chocolate,
chopped*

1 cup heavy cream

½ cup light corn syrup

1 tsp vanilla

In a double boiler, melt chocolate.

In a small saucepan, simmer heavy cream and corn syrup. Cool mixture for approx 2 min.

Whisk in chocolate and add vanilla.

Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.



CHOCOLATE FUDGE SAUCE

YIELDS ~2½ CUPS Adapted from *Cook's Country*

In a double boiler or microwave, melt chocolate and butter.

In a small saucepan, simmer corn syrup, sugar, cream, water, and salt, stirring frequently for approx 4 min. Cool mixture for approx 2 min. Whisk in chocolate mixture and add vanilla.

Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.

INGREDIENTS

10 oz semisweet chocolate,
chopped
2 tbsp butter, cut up
¾ cup light corn syrup
½ cup sugar
½ cup heavy cream
½ cup water
Pinch salt
1 tsp vanilla extract



CHOCOLATE CARAMEL SAUCE

YIELDS ~2 CUPS

INGREDIENTS

1 cup semisweet chocolate morsels

4 tbsp butter

1¼ cup heavy cream, divided

20 caramels

In a double boiler or microwave, melt chocolate and butter. Cool approx 2 min. Whisk in 1 cup cream.

In the microwave, melt caramels with ¼ cup cream, stirring frequently. Whisk into chocolate mixture.

Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.



WHIPPED CREAM

YIELDS ~2 CUPS

Place a metal bowl and metal beaters or whisk in the refrigerator or freezer for 15 min.

With a stand mixer or a hand mixer, whisk or beat cream until soft peaks form.

Sprinkle sugar 1 tbsp at a time over cream. Continue beating while adding sugar until firm peaks form.

INGREDIENTS

1 cup heavy cream

2 tbsp confectioners' sugar

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Tightly cover and chill. There is a lot of discussion on how long fresh whipped cream will remain stable. I have actually had whipped cream keep for 2–3 days when tightly covered and chilled.
- Do not overwhip, or your whipped cream will be on its way to butter.





Cocktails & Mocktails

Cocktails have always played a leading role in the parties we have hosted. Though many of our friends like wine as we do, guests often prefer to begin the evening with a cocktail. Even if someone refrains from alcohol, it is nice to offer something special. A few of the cocktails in this section may be prepared without alcohol: Bruce Julian's Bloody Mary, Mojito, Blueberry Lemonade. We can also offer sparkling water "spiked" with fruit juice or a simple fruit syrup. The cocktail hour should be fun for everyone!

In considering how to best guide you in offering cocktails, I realized that to do it right I would need professional help. I wanted to go beyond the obvious and inspire you to be a little more adventurous. To the rescue came Zach Platek, the general manager of Grandfather Golf and Country Club, a special community where we have a summer home. Zach offered the help of one of the club's bartenders, Jason Wills, and one of the club's freelance photographers, Justin Costner. On a summer afternoon, I invited a few friends to join the fun. While Jason mixed fabulous cocktails and Justin shot beautiful photos, we all tasted! Of course, there were a few cocktails we had been "tasting" all summer, but it was good to confirm that they met the *Effortless Entertaining* "rave reviews" standard. The result is that in this Cocktails & Mocktails section of your guide, you will find everything from Ed's Martini to an El Macho!

So, let the fun begin . . . Cheers!

*"May your home always
be too small to hold all
of your guests."*

– IRISH TOAST



EL MACHO

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Pour tequila, cardamom syrup, 8 cucumber slices, and lime juice into a cocktail shaker. Muddle cucumbers. Add ice and shake.

Double-strain into martini glasses with Hawthorne strainer and mesh strainer.

Garnish with cucumber slice.

DEEDEE'S NOTES:

- To double-strain, hold Hawthorne strainer over cocktail shaker and pour cocktail through mesh strainer over glass.

INGREDIENTS

4 oz tequila

2 oz cardamom syrup

8 cucumber slices

1 oz fresh lime juice

Cucumber to garnish



MANHATTAN

SERVES 2 Jason Wills, Grandfather Golf and Country Club

INGREDIENTS

6 oz Bulleit Rye

1 oz sweet vermouth

6 dashes Angostura bitters

*1 cocktail spoon Amarena
cherry juice*

Pour all ingredients into a mixing glass. Stir for 40 revolutions.

Strain with julep strainer into martini glasses straight up or into old-fashioned glasses over ice.



ED'S MARTINI

SERVES 2

Pour vodka into cocktail shaker. Add ice.

Strain into martini glasses. Garnish with olives or lemon twist.

DEEDEE'S NOTES:

There are three essentials to making a great martini:

- The vodka must be ice cold, which is why we keep our vodka in the freezer.
- The glasses must be ice cold – swirl ice around the glass to chill.
- Use excellent vodka.

INGREDIENTS

4–6 oz vodka

Olives or lemon to garnish



While purists say that a martini must be made with gin, and others say you must use vermouth, we are vodka only.

BRUCE JULIAN'S BLOODY MARY THE CLASSIC

SERVES 1

INGREDIENTS

Bruce Julian Bloody Mary
Rimmer

Lemon or lime, cut in wedges

2 oz premium vodka (regular,
cucumber, or tomato
flavored)

4 oz Bruce Julian's Bloody Mary
Mix

Bruce Julian Sassy Okra, Bruce
Julian Sassy Beans, and celery
to garnish.

Pour a layer of Bruce Julian's Bloody Mary Rimmer onto a small plate.

Rub the juicy side of a lemon or lime wedge along the lip of your cocktail glass.

Roll the rim of the glass in the Rimmer until fully coated.

Fill your glass with ice. Add vodka and Bloody Mary Mix.

Stir and garnish with Sassy Beans and Okra.



Bruce Julian is a line of specialty foods that I absolutely love! One Christmas, I gave almost everyone I knew something from Bruce Julian . . . Bloody Mary Mix, Sassy Okra, Shrimp and Grits, and the list goes on. Not only do I love all the specialty food items, Bruce and his wife, Bonnie, are incredibly gracious – doing business with them is such a pleasure. To find Bruce Julian specialty products, go to bruce-julian-bloody-mary.com. You'll be a fan, too!

BLACKBERRY SMASH

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Pour all ingredients except garnish into cocktail shaker. Muddle blackberries and lemon.

Add ice and shake. Double-strain into collins glasses with Hawthorne strainer and fine mesh strainer.

Garnish with blackberries.

DEEDEE'S NOTES:

- To double-strain, hold Hawthorne strainer over cocktail shaker and pour cocktail through mesh strainer into glass.



INGREDIENTS

4 oz bourbon
1 oz fresh lemon juice
2 ½ oz blackberry syrup
6 blackberries
1 lemon slice
Blackberries to garnish

Even though I don't like bourbon, Jason insisted that I try this drink. He promised I would like it, and he was right!

MINT JULEP

SERVES 2

INGREDIENTS

2 oz simple syrup

4 fresh mint leaves

4 oz bourbon

Crushed ice

Mint to garnish

In a mixing glass, gently muddle simple syrup and mint leaves. Add bourbon. Stir.

Pour into a chilled mint julep cup or old-fashioned glass over crushed ice. Garnish with mint.

MINT JULEP MOCKTAIL

SERVES 2

INGREDIENTS

2 oz simple syrup

4 fresh mint leaves

½ cup fresh lemon juice

Crushed ice

Mint to garnish

In a mixing glass, gently muddle simple syrup and mint leaves. Add lemon juice. Stir.

Pour into chilled mint julep cups or old-fashioned glasses over crushed ice.

Garnish with mint.

MOJITO

SERVES 2

In a mixing glass, muddle the lime juice with ½–1 tsp sugar. Twist mint leaves and add. Fill glass with ice, add rum. Squeeze juice from lime into mixture and add the lime. Fill glass with club soda. Pour cocktail into collins glasses over ice.

DEEDEE'S NOTES:

- To prepare earlier in the day, you may muddle the lime juice and sugar. If serving a crowd, multiply the recipe by the number of servings you need. Muddle a batch of lime juice and sugar and complete remaining ingredients either in a pitcher or by the glass.

INGREDIENTS

1 oz lime juice
2 tsp sugar
6 mint leaves
4 oz white rum
2 limes, cut into wedges
Club soda

STRAWBERRY MOJITO MOCKTAIL

SERVES 2

In a mixing glass, muddle lime juice with sugar. Add mint leaves and strawberries. Muddle.

Squeeze lime juice from limes into mixture.

Fill glass with club soda. Pour cocktail through julep strainer into collins glasses over ice.

INGREDIENTS

1 oz lime juice
½ cup strawberries, quartered
2 tsp sugar
6 mint leaves
2 limes, cut in wedges
Club soda

CAIPIRINHA

SERVES 6-8

INGREDIENTS

6 limes, cut length wise into small wedges

¾ cup simple syrup

2 cups Cachaça, chilled

5 cups ice

1 cup cold water

Muddle limes with simple syrup in a large pitcher until limes begin to break down.

Add Cachaça, ice, and cold water. Stir well and serve.

DEEDEE'S NOTES:

- Simple syrup is made by heating equal parts sugar and water in a saucepan until sugar is dissolved. Cool.
- Bring limes to room temperature and roll them on a hard surface to break down before cutting into wedges. This will make it easier to muddle.



WAYNE-O-MADES

SERVES 6

Pour pink lemonade concentrate and vodka in a blender.

Fill with ice and blend. Refreshing!

INGREDIENTS

1 12-oz can frozen pink
lemonade concentrate
12 oz vodka (1 can)

Necessity is the mother of invention. On a family beach trip, we had run out of daiquiri mix during late-afternoon cocktails and Scrabble. My brother-in-law, Wayne, just used what we had, making what we now call the Wayne-O-Mades.

LIZ DALRYMPLE'S MARGARITAS

SERVES 8

Empty the limeade into your blender. Using the limeade can, measure and add the remaining ingredients. Mix and enjoy . . . and plan to mix another batch right away . . . they go fast!

DEEDEE'S NOTES:

- Once at the beach my daughter, Carolyn, bought frozen margarita mix. That worked fine, too.

INGREDIENTS

1 12-oz can frozen limeade
12 oz tequila (1 can)
24 oz water (2 cans)
6 oz triple sec (½ can)

Another beach favorite, this recipe is my sister-in-law's. Not only is it perfect, it is effortless. You only need the can and your blender!

HUMMER

SERVES 2

INGREDIENTS

2 oz Kahlúa
2 oz rum
2 oz milk
2 scoops vanilla ice cream

Pour Kahlúa, rum, and milk into blender. Add ice cream and ice.

Blend and pour into wineglasses.

DEEDEE'S NOTES:

- Don't skimp on the vanilla ice cream. Choose one that is richly flavored . . . Häagen-Dazs and Breyers Vanilla Bean are two of my favorites.

We love drinks for dessert.

Warning . . . this is not your typical milkshake!

BAILEY'S MARTINI

SERVES 2

INGREDIENTS

Bailey's Original Irish Cream

Fill a cocktail shaker with ice and Bailey's. Shake until Bailey's is very cold.

Strain into martini glasses.

Ed and I first discovered these at the Franklin Hotel bar in Chapel Hill the weekend our daughter Carolyn graduated. We have been enjoying them at home ever since as an easy dessert drink.

BLUEBERRY LEMONADE

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Pour lemon juice and blueberry syrup into collins glass.

Add ice and vodka. Top with water. Stir.

Garnish with blueberries and lemon twist.

INGREDIENTS

2 oz fresh lemon juice

2 oz blueberry syrup

4 oz Tito's vodka

2 oz water

Blueberries and lemon to
garnish



*This is one of my
favorite summer
drinks, especially
during Friday-
afternoon cocktail golf!*

JALAPEÑO CUCUMBER LIMEADE

SERVES 2 Jason Wills, Grandfather Golf and Country Club

INGREDIENTS

4 oz tequila
6 cucumber slices
4 jalapeño slices
2½ oz simple syrup
2½ oz fresh lime juice
Cucumber slices to garnish

Pour all ingredients into cocktail shaker. Muddle cucumber and jalapeño slices.

Add ice and shake. Double-strain into collins glasses with Hawthorne strainer and fine mesh strainer.

Garnish with cucumber slices.

DEEDEE'S NOTES:

- To double-strain, hold Hawthorne strainer over cocktail shaker and pour cocktail through mesh strainer into glass.



Oh my . . . Elizabeth and Carolyn introduced me to this drink, and it quickly became a summer favorite. Beware . . . it has a kick! If you're not a tequila fan, this cocktail is also great with vodka.

PIMM'S CUP

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Place strawberry and cucumber slices into a mixing glass. Muddle fruit until broken up. Add Pimm's, lemon juice, and agave syrup. Add ice and stir for 40 revolutions.

Pour ingredients over ice into a glass. Top with club soda.

Garnish with cucumber and strawberry.

INGREDIENTS

6 strawberry slices

5 cucumber slices

4 oz Pimm's #1

1 oz fresh lemon juice

2½ oz ginger agave syrup

Club soda

Cucumbers and strawberries to garnish



HIGH FASHION

SERVES 2 Jason Wills, Grandfather Golf and Country Club

INGREDIENTS

4 oz Aperol
1 oz fresh lemon juice
2 oz grapefruit syrup
Sparkling wine
Lemon to garnish

Pour Aperol, lemon juice, and grapefruit syrup into cocktail shaker.

Add ice and shake. Strain into martini glasses.

Top with sparkling wine.

Garnish with lemon twist.



MOSCOW MULE MOCKTAIL

SERVES 2

Pour ginger beer, lime juice, and club soda into a mixing glass. Stir.

Pour into Moscow mule cups over crushed ice.

Garnish with lime.

INGREDIENTS

1 cup ginger beer

4 oz fresh lime juice

4 oz club soda

Crushed ice

Limes to garnish



OLD-FASHIONED

SERVES 1 Jason Wills, Grandfather Golf and Country Club

INGREDIENTS

½ orange

3 dashes Angostura bitters

2 oz Templeton Rye

½ oz simple syrup

*1 cocktail spoon Amarena
cherry juice*

Amarena cherries to garnish

Place orange in an old-fashioned glass. Add bitters.

Press rind with a muddler four times and add ice.

In a measuring cup, mix rye and syrup. Pour into glass.

Add cherry juice and garnish with Amarena cherry.



KIR ROYALE

SERVES 1

Pour crème de cassis into a champagne glass.

Fill glass with champagne.

Garnish with lemon twist, optional.

DEEDEE'S NOTES:

- The original cocktail born in the Burgundy region of France was the Kir, made with crème de cassis and white burgundy wine. To make a Kir, use the same measures as for the Kir Royale and serve in a white-wine glass.

INGREDIENTS

½ oz crème de cassis

5 oz champagne or sparkling wine

Lemon to garnish, optional

This is a beautiful welcome cocktail, especially during the holidays, served on a silver tray.

STRAWBERRY RHUBARB FIZZ

SERVES 2 Jason Wills, Grandfather Golf and Country Club

INGREDIENTS

3 oz strawberry syrup
6 dashes rhubarb bitters
4 oz gin
Club soda
Strawberry to garnish

Pour strawberry syrup, rhubarb bitters, and gin into a mixing glass.

Pour over ice into old-fashioned glasses. Top with club soda.

Garnish with strawberry.



NEGRONI

SERVES 2 Jason Wills, Grandfather Golf and Country Club

Mix all ingredients in mixing glass and stir for 40 revolutions.

Strain with julep strainer over ice into an old-fashioned glass.

Garnish with orange slice.

INGREDIENTS

2 oz Campari

4 oz gin

2 oz sweet vermouth

Orange to garnish



SIMPLE SYRUP

YIELDS 2 CUPS

INGREDIENTS

1 cup sugar

1 cup water

On the stovetop, heat sugar and water over medium-high heat to dissolve the sugar.

Remove from stove and cool completely.

Transfer to bottle and refrigerate.

SIMPLE FRUIT SYRUP

YIELDS 6 CUPS

INGREDIENTS

*2 cups fresh fruit**

2 cups sugar

4 cups water

**Blueberries, blackberries,
cherries, strawberries*

On the stovetop, bring fruit, sugar, and water to boil.

Reduce heat to simmer for approx 10 min. Smash and stir fruit while cooking.

Press through strainer into bottle. Refrigerate to store.

MINT SIMPLE SYRUP

YIELDS 3 CUPS

INGREDIENTS

2 cups sugar

2 cups water

2 bunches fresh mint, crushed

On the stovetop, heat water and sugar over medium-high heat until sugar is fully dissolved. Remove from heat and add mint.

Cool thoroughly and transfer to refrigerator for 4–8 hrs.

Strain syrup into a bottle to refrigerate and store.