

summer style

FOOD FLOWERS FUN



DEBI LILLY

PHOTOGRAPHY REBECCA LOVE
FOREWORD ELIN HILDERBRAND

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foreword

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you're invited

17	cottage cocktails
33	harbor party
57	brunch by the pool
83	barn party
99	picnic a deux
117	pool party
139	sail away
161	sunset soiree
179	beach bonfire
207	garden party
235	champagne & sweets
261	wine & oysters
285	sunset club







A hand holding a glass of orange juice with an orange slice on the rim, set against a sunset background.

introduction

You're invited. Please join us and step inside. And thank you for buying our book. We can't wait to celebrate with you. Summer is my love language. Well, can we have more than one? Because flowers and parties and food is equally my love language. And lucky for me, they all roll together every single day as my work. Everyday when I wake and open my eyes, this is what I get to do. We must celebrate, and often. If there's one simple fact in life, it's that we only get to experience a moment once. So this summer, let's make every big moment we can a memory. Let's make the memories of a lifetime.

Let's do something. Let's create. Let's bring some joy. And celebrate someone. Or even ourselves. Who's ready for a summer full of beauty and energy and inspiration? I am.

Taking the time to gather together with friends and family – be it big or be it small – fills us with energy. These moments are like medicine. And so good for the soul. Do you love summer? It's my favorite season by a mile. It brings me right back to the carefree days of childhood. From the time I was a very young girl, I loved anything to do with parties. It all started with family fun – big giant holidays in matching flannel Lanz nightgowns made by my sweet grandmother Gigi. Every minute spent alongside her meant setting tables with all the family china and finery, and her fascinating tales of how this or that pattern was selected on a horse and buggy ride to the big city and Lazarus department store.

I was a child – and I was completely enamoured with gathering people together to create something beautiful, and to celebrate life and love. I think we all should be. It adds such a rich layer of joy and thoughtfulness to our lives – and at the very same time to those we spend time with. We all love delicious food and drink, so let's make delicious food and drink that is easy to create with ingredients that right in your local grocery. Let's create food that is nourishing, that is beautiful, fresh, healthy and colorful. In this summer book you will find recipes that are fast, easy, and pared down to be as simple and delicious as possible. Ingredients are easy to source. We've written and rewritten pro tips and recipes to make them simple and straightforward.

Listed throughout the book are pro tips and tricks for editing each dish, so you can customize recipes to create your own family's beautiful summer foods. We want to share simple and straightforward party details, so you can get celebrating. Let's use as few pans and dishes as possible, so there's less time cleaning up. Let's choose menus that can be ready set when guests arrive, so we're spending time with friends and family instead of in the kitchen. Are you ready? Here we go. Let's begin. Summer is fun, happy, and carefree. Let's celebrate. Let's make some memories together.

cottage cocktails











COTTAGE COCKTAILS

Flowers are good for us. Celebrating life is good for us. So let’s mix the two therapies together, and throw a lil’ flowery cocktail party, shall we? We’ll fill the house with flowers, we’ll invite some friends over to toast to summer, we’ll whip up a few of our favorite savory bites. We want to help make beautiful flowers easy for you. We want you to fill your home and your tables and take gorgeous flowers as gifts wherever you go.

Basically, we want to bring flowers, cut to order, right from our flower farms to your doorstep. Or, if easier, we want beautiful flowers available right inside your local grocery, for you to grab and go while you run in for that gallon of milk this week. Flowers make everything better. You can order from our flower farms right on our website, at shop.debililly.com, or you can walk right into your local Albertsons Safeway stores coast to coast and shop our Debi Lilly Design collection. Either way we are here to help you care for your flowers, arrange your flowers, and enjoy your flowers once you bring them home.

Do you have favorite flowers? We get asked constantly what flowers last the longest, are the easiest to design with, and work the best for parties. Here are a few of our pro tips and tricks: Large flowers, like Hydrangea, are the easiest to design. Choose your favorite color, buy as many as you can, and gather them into vases or even large drinking glasses. One important care tip for Hydrangea: make sure to remove the leaves up the stem, as they take the water away from the bloom at the top. I leave just a few leaves at the very top.

Favorite flowers for long lasting arrangements include Ranunculus, Garden roses and Spray roses. We love Rose lilies and Casablanca lilies – and we like to design these in their own vases – called “monofloral” – with just the lillies for a big visual impact. Greenery favorites include Eucalyptus - Silver Dollar and Seeded both add instant texture. For your flowers to last as long as possible, make sure to always start with a clean vase. Trim the stems at an angle to increase their surface area for drinking water. Remove any leaves on the stem that will be sitting in the water – as they create bacteria. Last – make sure to change your water, rinse your vase, refill, and recut your flower stems every other day, to help keep flowers healthy and reduce bacteria.





Salmon Bites

Sign us up for all the easy, colorful, no cook recipes, please and thank you. Smoked Salmon is all the things: Crowd pleaser. Healthy. Bright. Room temperature friendly.

And best of all, this classic British flavor profile of smoked salmon and cucumber is always in style, and jumps right off the buffet and into guest’s hands every time. Every party. We mix cream cheese with mayonnaise, green onion, herbs, and Dijon mustard for a savory zing in each bite.

SERVES 4

- 1 english cucumber (normally about 20 slices)
- 4 ounces cream cheese, softened, at room temperature
- 1 tablespoon mayonnaise (or Greek yogurt)
- 1 tablespoon Dijon mustard
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh cilantro
- fresh ground black pepper to taste
- save 20 small dill sprig “ends” for garnish ontop

1. Mix cream cheese, mayo, mustard, herbs and pepper.
2. Note: make sure to save 20 small dill sprig ends for garnish.
3. Slice cucumber, roughly 1/4” in size so sturdy.
4. Spread a thick layer of cream cheese mix on top each cucumber slice.
5. Note: we love to use the back of a spoon for a big fat schmear.
6. Add a nice hearty piece of smoked salmon on top the cream cheese.
7. Garnish with a sprig of fresh dill.
8. Keep refrigerated or serve immediately.

Pro tips:

- English cucumber is where this recipe shines. Why? They have a thin skin. This makes biting the small appetizer bite easier and more elegant. They are also sweeter than a regular cucumber, making the flavor more delicious. Last, they are brighter in green color, making them prettier. And we eat with our eyes first.
- Can’t find an English cuc? Please do not worry. Recipes are all about substitutions. Feel free to use a regular cucumber. Noone will know the difference. We’re here to make this easy. And tasty. And pretty.



Garlic Roasted Shrimp

Yum. Wow. Fast. Easy. That’s what you’ll be saying when you taste these.

Such a perfect recipe since it’s a few ingredients, marinates a bit then roasts in the oven for a few minutes. Pow! When we are throwing a party, entertaining our friends and family, and making the world a happier prettier place, we often need shortcuts. This is one of the best out there.

Shrimp is so healthy. Full of protein. It is delicious hot and also cold. So, basically it’s a party super hero.

SERVES 4

4 tablespoons olive oil

4 garlic cloves, chopped

1 teaspoon dried basil

1 teaspoon dried oregano

1 teaspoon fresh ground black pepper

zest of 1 lime, then juice the lime

zest of 1 lemon, then juice the lemon

2 pounds shrimp peeled and deveined, thawed

1/2 cup grated parmesan

2 tablespoons chopped italian parsley to garnish

- 1.** Combine olive oil, garlic, seasonings, lemon and lime zest and juices in a large glass or plastic bowl. Add shrimp, stir well to cover with marinade evenly
- 2.** Cover with plastic wrap and marinate for 2-3 hours in the fridge.
- 3.** Preheat oven to 400°
- 4.** Toss shrimp with the parmesan in the bowl. Pour onto a parchment covered large baking sheet. Roast at 400• for 10 minutes, until shrimp are cooked through. Note: they turn a pink color when ready
- 5.** Garnish with fresh parsley.

Pro tips:

- We use frozen, deveined, peeled shrimp. This saves you time and or your guests a mess as they nibble away. If you prefer to cook and serve peel on shrimp, that’s an easy swap. Both work very well with this recipe.
- Thaw shrimp overnight in the bags in the refrigerator. Make sure to drain any liquid in the bag before
- Make sure to use a plastic or glass bowl as you marinate shrimp. A metal bowl will react to the citrus, and nobody needs that drama. Especially before a party!

harbor party







HARBOR PARTY

A celebration has many moments and layers. To me it's all about creating a feeling. And the sight, the sound, the taste of the gathering. This is what is remembered, long after the event has ended. Summer means finding beauty in nature. Parties feel more relaxed, more easy going, and the blue skies and sunshine are mother nature's decor.

What story are we telling? What memory and moment are we creating? And most important - how are we going to bring the fun?

Here's our answer: dinner parties al fresco are always a good warm weather idea. I love to setup long communal group tables, set them with a collection of summer blooms, and create a menu that reflects your favorite seasonal flavors. Farmer's market produce, fresh seafood, grilled in the great outdoors everything.

Setting a buffet with beautiful, room temperature bites like salads and grilled meats and vegetables allows you to prepare the menu in advance. It also allows setting everything out as guests arrive - a bit of "set it and forget it". A self serve buffet encourages mixing, mingling, tasting, and creates great energy during the event.

A great party forgives anything. Fill your home with friends, family, neighbors, and turn on the generosity of hospitality and warmth.













Tuna Tartare

This is a very chic, summery recipe. I'm not a huge tartare girl, but this one I can't get enough of. It's the sesame for me. And the cruncy sesame seeds. Sushi grade tuna is always the best tuna. Find the best fish market you can for the best and freshest ingredients.

Want to zip things up? What can we say – everything's better served on crispy, salty kettle style potato chips. Substitute the rice cracker for your favorite bag of chips. It's such a great high low pairing.

SERVES 4

- 1/4 cup sesame oil
- 2 teaspoons grated fresh ginger
- 1 pound sushi-grade tuna
- 1 1/2 teaspoons wasabi powder
- 3 teaspoons toasted sesame seeds (separate 1 tsp for garnish)
- 1 1/2 tablespoons lemon juice
- fresh ground black pepper
- 20 best quality rice crackers
- 1 cucumber, sliced thin on mandolin for garnish

1. In a bowl, combine the oil and ginger and let stand at room temperature for at least 2 hours.
2. With a very sharp knife, cut the tuna into 1/8-inch dice.
3. In a large bowl, combine tuna with the ginger oil, wasabi, sesame seeds, and lemon juice. Mix
4. Using mandoline, slice cucumbers lengthwise to create thin ribbons. Line a platter with the cucumber slices for a striped effect.
5. Just before serving, place crackers on platter, ontop cucumber ribbons.
6. Place a scoop of tuna ontop each cracker. Garnish with sesame seeds.



Lobster Gougeres

Queue the applause. Lobster salad + an easy french pastry? Oui, bien sur. Yes please. It's no secret everyone loves la belle France. The birthplace of haute cuisine. So let's serve it up. First we'll prep the pastry, then we'll make the lobster salad.

Gougeres, the ultimate French pastry, are a tiny bite size cheese puff. Made with just a few basic ingredients you probably already have in pantry. And – oh so easy to make gluten free. Winning. A fresh from the oven gougeres is pure magic. I like to bake them just before guests arrive.

MAKES 20 PIECES

- 1 cup milk
- 1 cup white all pupose flour
- 1/2 cup unsalted butter
- 3/4 tsp salt
- 4 large eggs, room temperature
- 1 egg white (in addition to the above eggs)
- 1 tablespoon dijon mustard
- 1/2 cup parmesan cheese

Pro tips:

- Short on time? These are easy to prep in advance, and reheat before the gathering.
- Don't have time to reheat? You can serve them room temp, no problem.
- We love to make a big batch, bake them in the oven, and bag and freeze them so we are party ready on a moment's notice. They store well in the freezer for two months.

1. Preheat oven to 350°. Line baking sheet with parchment paper.
2. Place milk, butter, and salt in a heavy bottomed pan over medium heat. Melt butter and bring to boil.
3. Add the flour all at once. Stir well with a wooden spoon until well combined and then continue stirring for another 60 seconds, so dough is smooth and sticky. Remove from heat. Let cool before adding in eggs – or they will cook in the hot dough.
4. Place dough in stand mixer with a paddle attachment. Beat in whole eggs, one at a time, then last the egg white. Keep mixing until the eggs are combined together and dough is smooth. Mix in mustard, then cheese. Use a spatula to scrape the sides of the bowl, stir by hand for one final round. You can hold the dough until guests arrive, by keeping it wrapped in the fridge.
5. Using a small cookie scoop, make heaping teaspoons of dough on the parchment lined baking sheet, two inches apart.
6. Bake in preheated oven for 15-20 minutes or until they are golden brown, turning sheet halfway through.



Nicoise Summer Salad

Don't you just love a chop salad? Me too. Everyone does.

This one whisks you away to St Tropez - made with crisp, cruncy baby lettuces and of course, Nicoise olives, onions, tomatoes...all the tastes of the south of France. Plus creamy salty feta cheese.

SERVES 4

2 pounds baby lettuce, chopped into small bite size chunks

1 large cucumber cut into small bite size chunks

1 medium sized red onion, sliced into chunks

3 medium red and 3 yellow tomatoes cored and cut into wedges

1 cup pitted nicoise olives

8 ounces of good quality feta cheese

1. Slowly mix ingredients at a slow speed. Slowly add in the olive oil, bit by bit, to create a smooth dressing. Let rest at room temperature.
2. In a large bowl layer lettuce, top with cucumber, red onion, tomatoes, olives.
3. Add dressing over the top.
4. Sprinkle feta on top.

Dressing:

- 2 cloves garlic, chopped extra fine.
- 1 tablespoon chopped fresh basil
- 1 teaspoon fresh ground black pepper
- 1/4 teaspoon onion powder
- 1 tablespoon dried oregano
- 1 teaspoon granulated sugar
- 1 teaspoon chopped fresh mint
- 1 teaspoon granulated sugar
- 1 teaspoon chopped fresh mint
- 1 lemon, zest and squeeze
- 2 tablespoons red wine vinegar
- 2 tablespoons water
- 1 teaspoon dijon mustard
- 1 cup olive oil

Note: for dressing, mix all together in a blender, except for the olive oil.

Pro tips:

- You can easily add chopped proteins right in as well for a hearty Italian Chopped Salad – La Scala esque - with salami, ham, pepperoni, etc.
- This dish makes a fabulous entrée – or side dish – and you can easily swap your favorite flavors into the recipe. You do you.
- Want to prep? Don't we all? Chop your veg in advance. Make the dressing in advance. It stores well in the refrigerator for up to a month. Keep it in a bottle or container with the lid on tight. Make sure to bring it back to room temperature for serving.
- In a time crunch? Substitute pitted kalamata olives instead. Easy peasy. Noone will know.



Summer Skewers

This is one of those recipes that everyone asks for every party. Every occasion. For every season. Here we go.

Best of all, these aren't just party food. These make the most delicious brunch lunch or dinner entrée. Serve them ontop a big salad, over a rice bowl, in a tortilla or wrap, anything.

SERVES 4

- 3 tablespoons dried italian seasoning
- 3 tablespoons everything bagel seasoning
- 1/2 cup olive oil
- 1/2 cup apple cider vinegar
- 1 tablespoon fresh ground black pepper
- 6 garlic cloves, chopped
- 2 lemons, zested and juiced
- 2 lemons, halved to grill for garnish
- 2 pounds boneless skinless chicken breasts cut into 2" cubes
- 2 bell peppers, chopped 2" pieces
- 2 zucchini, chopped to 2" pieces
- 1 red onion, chopped to 2" slices
- 1 pint cherry tomatoes

1. Combine the seasoning, olive oil, vinegar, salt, pepper, garlic and lemon zest and juice in a bowl; whisk together. Divide marinade into 2 bowls, one for chicken and one for vegetables. Add chicken to one bowl, and veg to the other. Cover and chill in a glass or plastic bowl at least 1 hour.
2. Heat grill to medium temperature. Thread chicken on skewers, placing cherry tomato in between chicken pieces for color. Discard marinade in chicken bowl.
3. Thread vegetables onto skewers, alternating flavors and colors of vegetables down the skewer.
4. Grill skewers until golden brown and cooked through, turning skewers occasionally, 10 to 12 minutes total for chicken, and 8-10 minutes for vegetables.
5. Grill lemon halves, adding grill marks for color. Transfer skewers to a platter, garnish with grilled lemon halves.

Pro tips:

- For vegetables, buy what you and your people love to eat. We love bright colorful bell peppers (red and orange are sweeter, and our favorites), small cherry tomatoes, zucchini, broccoli, red onions. You do you.
- Love chicken breast? Use that. Love chicken thighs? Use those. Just don't mix the two together in one recipe, since they cook differently.
- Vegetarian? Pescatarian? Substitute tofu or eggplant or seafood for the chicken, using any favorites you love.

brunch by the pool







BRUNCH BY THE POOL

Is it just me, or is brunch just the best? Especially when held under a blue sunny sky, by the pool, celebrating with those you love. There's something about the late morning that instantly creates a relaxed setting. Conversations are long and leisurely. Everyone has a few hours to catch up and unwind.

There's a slower pace to brunch. It's meant to be savored and enjoyed, as it's typically held on the weekend, which adds to its appeal. And the brunch cocktails are iconic, with specialty drinks like mimosas, Bloody Mary's, espresso martinis and more. These instantly add to the festivities, and make everything feel more indulgent.

Not to mention brunch menus offer such delicious and classic options, blending together the best of breakfast and lunch dishes like pancakes and eggs and soups and salads. Breakfast parties around the table always take me right back to teenage slumber parties and mornings around the table as dads made us pancakes. (Cheers to you Dave Burke.) Have a favorite dish from childhood? Serve that up with a smile. My dad always made frittatas, my mom always made blueberry pancakes. So, these are sacred to me, and hence, what I love to serve. Making them makes me happy. It makes me feel like a kid again. Don't you just love that feeling?

Gathering together with friends is such a wonderful way to spend a morning. Girlfriend therapy as I call it – is invaluable. No time to cook? Just have the girls over for coffee. Don't like coffee? How about a quick tea bar, with three or four blends of tea bags from the grocery? It's the time spent together that matters most. It's the conversations and support and energy that you share. The most important detail of any gathering is the connection and enjoyment shared among friends. This is the medicine of life.











Gigi Cake

This is a very special cake. Takes me back to all my favorite childhood memories. Angel Food Cake was my beloved grandpa GG’s favorite. GG, was short for great grandpa, which started when my daughter Lilly was born. Gigi was French for great grandma, bien sur. She always baked this cake for him. And we always had a sweet little family birthday party – the kids would pick a theme and color placemats, birthday cards, decorations, all by hand. The cake soon became my son Parker’s favorite cake too. Ahhh – the memories.

SERVES 10

- 12 large eggs
- 1 1/4 cups fine granulated sugar
- 1/4 teaspoon salt
- 1 cup cake flour
- 1/4 cup warm water
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon organe extract
- 1/2 teaspoon lemon extract
- 1 1/2 teaspoons cream of tarter

icing:

- 8-once package cream cheese, softened
- 1/2 caup unsalted butter, softened
- 2 cups confectioner’s sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 bunch fresh mint

1. While the cake is cooling, mix softened cream cheese and butter together with a mixer until well blended.
2. Slowly add confectioner’s sugar, milk and vanilla, mixing until well blended.
3. Spread the icing on the cake while it is still slightly warm. Cover icing with fresh blueberries, blackberries and mint leaves.

1. Place oven rack in bottom level of oven, as low as the rack can sit.
2. Preheat oven to 360°. This sounds odd, but it is the temperature necessary for this cake.
3. Separate egg yolks from whites making sure that the whites do not have any yolk in them.
4. Place half your sugar into a medium bowl. Whisk in the salt and cake flour and set aside.
5. In the bowl of a stand mixer with the whisk attachment, or in a large bowl with a hand mixer, whisk the egg whites, water, three extracts and the cream of tartar for two minutes on medium speed.
6. Add the remaining super fine sugar and whisk on a high speed until stiff peaks form.
7. Once you have stiff peaks, remove from the stand mixer and sift the flour mixture in a little at a time, folding it in as you go with a rubber spatula, and being careful not to deflate the batter.

(continued)

Gigi Cake cont'd



Pro tips:

- Carefully separate the eggs – Angel Food Cake gets its fluffy texture from whipped egg whites. Starting with chilled eggs can make it easier to separate the egg whites from the yolks.
- Allow the egg whites to come to room temperature – The egg whites will get extra fluffy if they are at room temperature before you begin to whip them.
- Use a large mixing bowl – The egg whites will increase in volume as you whip them, so be sure to use a large mixing bowl.

8. Spoon the batter into the un-greased clean angel food cake pan then gently swirl the pan around back and forth on your counter so the batter smooths out on the top but not so hard that you deflate it.
9. Bake for 35-40 minutes or until a toothpick inserted comes out clean and dry.
10. As soon as the cake comes out of the oven, place a cooling rack over the top and invert the cake. It will cool in this upside-down position over the rack and will not slide out of the pan.
11. Cool for 2-3 hours in the pan. Use a long thin bladed knife and run it around the inner edge of the flute and the outer edge of the pan to loosen the cake from the pan and along the bottom where it sits on the pan. Lift the cake out from the sides by pulling up from the flute.
12. Invert onto a plate covered in wax paper or parchment paper so the top doesn't stick to the plate or your hand, pull off the base and flute then back over again onto your serving dish, top side now facing up.





Sheet Pan Berry Pancakes

We grew up on blueberry pancakes for every special occasion. Mom always made them – with crispy browned edges – just the way I like them. Every family breakfast tasted like heaven. This is that – as the best group brunch recipe. Skip standing at the stove and flipping pancakes one by one. This oven-baked pancake is your new bestie. Simply mix the batter, pour it onto a sheet pan, and pop it in the oven. Slice it into squares for serving— and everyone gets perfect blueberry pancakes at the same time.

Kids don’t like berries? Skip – you can make them with chocolate chips (my son Parker’s favorite) or cinnamon sugar swirls (also his favorite) or any flavors your family loves.

And like with all our recipes, you can use gluten free flour for the perfect GF breakfast.

SERVES 10

- 1 cup all purpose flour
- 3 tablespoons plus 1 teaspoon sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon coarse salt
- 3/4 cup milk
- 1 large egg, room temperature
- 2 tablespoons unsalted butter, melted, plus 1 tablespoon for pan
- 1 cup blueberries
- 1 lemon, zested
- maple syrup, for serving

1. Preheat oven to 375° with rack in upper third of oven. Whisk together flour, 3 tablespoons granulated sugar, baking powder, and salt in a bowl. Whisk together milk, egg, and melted butter in another bowl. Whisk milk mixture into flour mixture until just combined.
2. Place parchment paper ontop cookie sheet. Pour in batter and smooth top evenly.. Sprinkle evenly with blueberries and remaining 1 teaspoon granulated sugar.
3. Bake until golden brown and cooked through, about 25 minutes. Remove from oven. Serve immediately with butter and maple syrup.



Melon Gazpacho

Melon Gazpacho is summer in a sip. And it’s so pretty. It’s such a bright and easy recipe – and it’s perfect for a hot sunny day. Melon is so full of color, vitamins, fiber and to boot it’s hydrating and cooling. As we know, we eat with our eyes first – and this dish really creates a buzz.

SERVES 6

- 1/2 honeydew melon, rind removed, cut into small chunks
- zest and juice 1 large lime
- 3 sprigs of fresh mint
- 1 tablespoon honey
- long crackers for garnish to accompany

Pro tips:

- You can serve this in bowls, of course, or you can pour it into small glasses and serve soup sips instead. We love to add a lovely cracker (or gluten free cracker, in my family’ case) across the top for a garnish and crunch.
- When you serve in small glasses, make sure to set them on a tray, for the perfect styled touch.

1. Remove seeds and rind of melon, and roughly chop melon into 1-inch chunks. Remove leaves from mint sprigs, and discard stems.
2. Place melon, lime zest, lime juice, mint leaves, agave syrup, and sea salt in a high-speed blender or food processor. Blend quickly until smooth, but not too thin or pureed. The gazpacho should have some texture, not be smooth like a juice.
3. Pour into a large pitcher, and refrigerate about 2 hours before serving, to chill. Before serving, stir to combine, as the melon mixture will separate while resting. (**Note:** If you want to serve this immediately, refrigerate your melon for several hours before blending, so that the gazpacho is chilled and ready to serve right away.)
4. Pour chilled gazpacho into small bowls or drinking glasses to serve. Place a cracker ontop the glass rim for garnish.



Sausage Frittata

Frittata has been the centerpiece of our family’s breakfast table all my life. My dad LOVES a morning frittata. Always made with whatever leftover veggies and meats are in the fridge from the dinner before. What I especially love about this recipe is it’s perfect for any time of day. I am team breakfast for dinner – how about you? Of course, as always, you can swap in your favorites: vegetables, cheeses, and meats. And – if you’re like Ron (dad) – you can use up whatever you have in the fridge, or in the garden.

SERVES 4

- 2 cups crumbled sweet italian sausage, cooked
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne pepper
- 1/4 teaspoon freshly ground nutmeg
- 1/2 cup milk
- 1 cup cheddar cheese, grated
- 1 cup Swiss cheese, grated
- 1 red pepper, chopped
- 1/2 cup shallots, chopped small
- 1/4 cup Fresh cilantro, chopped
- 10 cilantro leaves for garnish

1. Preheat oven to 325°.
2. In a large bowl, beat eggs and add spices and beat again. Add milk, whisk, then add in cheeses. Stir in vegetables.
3. Heat a 12” skillet over medium high heat.
4. Add sausage to skillet, and cook until brown and crispy. Add peppers, shallots and cilantro and sauté til soft.
5. Pour in the egg mixture and stir and place in the preheated oven.
6. Bake for 25 minutes until set.
7. Turn on broiler and broil just until top has browned, about 3-4 minutes.
8. Remove and serve.



Cinnamon Duffins

I am not a donut girl. Never have been. But, when my kids and I first saw Duffins in the pastry case at Provisions on Nantucket, we fell in love. Tossed in brown butter and cinnamon sugar, there’s nothing not to love about these cinnamon sugar cider doughnut muffins. There are two secrets to this recipe. The first is to boil down the apple cider to help concentrate its flavor. The second is spiced apple butter, it seals the deal.

MAKES 24

- 1 1/2 cups apple cider
- 4 tablespoons salted butter, melted
- 2 teaspoons vanilla extract
- 2 large eggs
- 1/3 cup apple butter
- 1/4 cup maple syrup
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground ginger
- 1/4 teaspoon freshly grated nutmeg

Cinnamon Sugar:

- 1/2 cup granulated sugar
- 1 tablespoon cinnamon
- 6 tablespoons salted butter
- 1 teaspoon vanilla extract

Pro tips:

- Make sure to boil down the cider. This gives you a more concentrated flavor that really pops when you take a bite. When the cider has boiled and reduced, I mix in the butter for the batter and let it melt. Then, make the batter.
- Gluten free? Use gluten free flour as a substitute.

1. Preheat the oven to 350°. Butter a 24-cup mini muffin pan (or 12-cup regular pan).
2. Bring the apple cider to a boil over high heat. Reduce the heat to low, simmer for 15 minutes, until reduces to a 1/2 cup. Turn off the heat, and and stir in the melted butter. Let cool.
3. In a large bowl, stir together the boiled cider, eggs, apple butter, maple, and vanilla until combined. Add the flour, baking powder, baking soda, cinnamon, cardamom, ginger, nutmeg, and salt. Mix until just combined.
4. Divide the batter evenly among the prepared pan, filling about 1/2 way full. Bake 12 minutes for mini doughnuts or 20 for regular muffins, until browned. Remove and let cool 5 minutes, then run a knife around the edges to release.
5. Melt 6 tablespoons butter in a skillet. Allow the butter to brown until it smells toasted, 4 minutes. Remove from the heat and add in vanilla.
6. Combine sugar and cinnamon in a bowl. Brush each doughnut with the brown butter, then roll through the cinnamon sugar.



barn party





BARN PARTY

A cocktail party is perhaps the simplest idea for a gathering, in that it's serving a few drinks and a few bites on the tables. But when your home is absolutely made for entertaining – even the most simple becomes completely magical. Please step inside one of our favorite homes in the entire world, “la Grange”, meaning the barn in French.

Let's start at the beginning: The house started as a fully functional dairy barn, erected 1800. That barn, abandoned and decaying, was dismantled almost two hundred years later and transported from New Jersey to Nantucket Island. On island, it was reassembled and turned into a very rudimentary house. Subsequent owners added a mishmash of winding staircases and dark basements, makeshift baths and an almost non-functional kitchen. But with new owners passionate about interior design, architecture and collecting come new visions, and with a mission to renovate while being respectful of the history. They transformed a dark post and beam barn into coastal modern home with a cool and hip vibe, seamlessly blending new and old.

The house itself now celebrates so many things – just one of the reasons it wraps you in charm as you enter. It features Nantucket's long history of adaptive reuse (having transported stuff all the way to the island, Nantucketers are excellent at finding ways to recycle and reimagine almost anything — including homes, which are regularly moved and floated around the island).

The soaring, sunny windows as you enter - that now fill the original barn doors – are atypical of an island where glass was historically in short supply. The enduring quality of 1800s construction — while nearby homes suffer damage in raging winter storms, the barn has proven completely indestructible. And the opportunity to mash up old and new, with centuries old beams and two hundred year old floorboards butting right up against the most modern of appliances, art, and design.

Design tip: Source as much as possible direct from designers and builders. Make abundant use of Etsy for one-of-a-kind reasonably priced pieces like tables and lamps. Prowl garage sales and thrift shops for art, décor, and historic nicknacks. These are what make this big open barn feel like a cozy home.







Prosciutto Flatbread

There’s nothing better than this dish! Perfect for a party. Or for lunch. Or for dinner. For any and every reason at all. So fast. So simple. So so so crazy delish. Lavash is paper thin flatbread found in the grocery deli or bakery aisle. It’s so perfect for any flavor combination you like best.

SERVES 6

- 1 package Lavash
- 1 block asiago cheese, grated
- 1 package sliced prosciutto
- 1 jar hot spicy honey
- fresh ground black pepper to taste

Pro tips:

- Add arugula ontop for more of a colorful salad flatbread. Add in fig jam for a savory sweet jammy flatbread.
- I like to make several flatbread, and since they hold well at room temperature before baking, I layer them ontop eachother with parchment, in a stack. As guests arrive I bake them 1 by 1, to keep them coming out nice and hot.

1. Preheat oven to 400•F.
2. Cover a sheet pan with parchment paper.
3. Place prosciutto on parchment, roast in the oven for 10-15 minutes until crispy. Remove from parchment, place lavash on parchment.
4. Sprinkle asiago ontop lavash.
5. Bake in oven until cheese melts, roughly 10 minutes.
6. Break crispy prosciutto into large pieces.
7. Remove lavash from oven.
8. Top with prosciutto pieces, drizzle with hot honey, add black pepper to taste.
9. Slice with large knife or pizza cutter into bite size pieces.



Apricot Brie Bites

The absolute perfect pretty little bite. No bake, fast, delicious, beautiful appetizer, anyone? And best of all – this is an easy edit recipe to customize as you wish. With the flavors that you love most, as you will.

SERVES 4

12 dried Apricots

12 half inch pieces of brie cheese

1/4 cup crushed pistachio

Pro tips:

- Prefer goat cheese? Or truffle cheddar? Go for it. Make it yours. Substitute. Need a nut-free version? Use sesame seeds, poppy seeds, crispy fried onions, chopped dried cranberry.
- Can't find crushed pistachio? Place pistachio nuts in a ziplock bag, and smash nuts into small pieces with the bottom of a heavy drinking glass.

- 1.** Slice horizontally into the end of the apricot, to create an opening for the brie chunk.
- 2.** Place the brie chunk into the sliced end, so it's tucked inside. Make sure the brie end is facing out, and the rind end is facing into the apricot.
- 3.** Dip the cheese end of the apricot into the chopped pistachio.
- 4.** Place onto platter.



Berry Caprese Parfaits

Caprese salad is summer in a bowl. Don't you agree? Also, everything is always better with strawberries. Especially in summer. Berries are the perfect surprise bite in a caprese. So very refreshing and sweet. Yum.

SERVES 4

1/4 cup balsamic vinegar

1 cup halved cherry tomatoes

1 cup sliced strawberries

1 cup halved mini mozzarella balls

6 sprigs fresh basil, chopped

olive oil for drizzling

sea salt and fresh ground black pepper

1. In a small saucepan, bring the balsamic vinegar to a simmer over medium heat. Stir, reducing the heat to low. Simmer until the vinegar has thickened and reduced by half, about 10 minutes. Remove from heat, and let cool.

2. Add strawberries, tomatoes, mozzarella, and basil into small juice glasses - or onto a platter. Drizzle with olive oil and season with salt and pepper. Drizzle with reduced balsamic. Serve immediately.

Pro tips:

- Short on time? Skip the reducing of balsamic vinegar and buy store bought balsamic glaze instead.
- You can serve this in a bowl – but we love to serve it in small juice glasses with tiny spoons. Small disposable spoons work very well.
- This salad works so well for a party appetizer, for brunch, for dinner, for a side or an entrée. Add protein ontop - grilled chicken is incredible. Add a lettuce to the base – arugula is my favorite.

picnic a deux







PICNIC A DEUX

Summer means living outdoors. Who else had a childhood full of “go play outside”? There’s just nothing better. And being outside offers all the healthy benefits for our physical, mental, and emotional well-being. Being outdoors reduces stress, as the sights and sounds of nature promote relaxation and calmness.

Nature makes us more creative – as it’s beauty inspires our thinking and perspective. Our mood elevates – our happy hormone serotonin increases – and we just feel better. Increased Vitamin D with exposure to sunlight, and more exercise with walking, biking, gardening.

Add to that, is anything easier than asking your true love, or best friend to meet up in the park? Grab a quick picnic bite and a bottle? Time spent together – outdoors – is the most powerful connection. It builds our relationships, demonstrates our appreciation for each other, and brings us joy as we create a moment together to celebrate.

When it’s summer, it’s flower season. The parks and gardens are abundant in bloom – giving you the perfect reason to get out there and take a moment to soak it all in. Invite a friend. Make a favorite dish to share. Reflect on love and life and friends and family. Celebrate an occasion – be it a friend date – a romantic date – an anniversary (here we are toasting to our twenty fifth wedding anniversary!) – a holiday.

When we stop to savor a moment, together with ones we love, we fill our day with positive influence. We feel encouraged, we laugh, we feel happy, we feel love. This is how we should spend our summer days. Don’t you think? Under the blooms and blue sky? Grab your pup, and let’s go.











Watermelon Feta Salad

Is anything more delicious in summer than biting into a sweet, crunchy watermelon? Add in feta, mint and lime and it's the most refreshing party dish in the world.

SERVES 4

- 1 medium watermelon, cut into cubes**
- cup crumbled feta cheese**
- 10 fresh mint leaves, chopped**
- 10 fresh basil leaves, chopped**
- 1 lime, sliced**
- 1 lime, zested**
- fresh ground black pepper to taste**

1. On platter, layer watermelon, then feta cheese, then mint and basil, followed by lime zest and lime slices. Garnish with black pepper. Serve immediately.

Pro tips:

- This one is so adaptable for every taste. You can spice this up with chili flakes or serrano peppers. You can add in cucumber for even more crunch. You can add avocado for color and creaminess. And as always, you can layer it atop arugula for a bigger fuller salad.



Thai Chicken Salad

Crunchy salads are my absolute favorite. How about you? Slaw salads are always a good idea. And this one has so many flavors, yet is so fast and easy.

SERVES 6

- 1 teaspoon plus 1/4 cup sesame oil divided
- 1/2 cup sliced almonds
- 3 tablespoons sesame seeds
- 1 purple cabbage, cored and sliced thin
- 1 green cabbage, cored and sliced thin
- 2 green onions sliced
- 10 stems fresh cilantro, chopped
- 2 cups cooked shredded chicken
- 1/4 cup rice wine vinegar
- 2 tablespoons avocado oil
- 1/4 cup tamari
- 1/4 cup coconut sugar

Pro tips:

- Toast the sesame seeds and sliced almonds to really bring out the flavors.
- Short on time? Skip toasting the nuts. It's a nice to have but not a have to have. This book is all about keeping it easy and delicious in just a few steps.
- Want to make it even easier? Buy bags of shredded carrots, shredded cabbage, shredded broccoli, and cole slaw mix.
- Gluten free – paleo – beautiful – delicious – it checks all the boxes.
- Vegetarian? Skip the chicken – it's an extra. You don't need it.

1. In a small pan, heat 1 teaspoon sesame oil over medium heat. Once hot, add sesame seeds and almonds and toast until lightly golden. Remove from heat immediately and set aside.
2. In a large bowl add purple cabbage, green cabbage, green onions, cilantro, shredded chicken. Toss together until combined.
3. In a small bowl whisk together the vinegar, 1/4 cup sesame oil, olive oil, coconut aminos and coconut sugar. Pour over the cabbage and chicken and mix well.
4. Sprinkle the toasted almonds and sesame seeds on top of the salad and serve.

pool party









POOL PARTY

Summer, with long days and balmy evenings, invites us to celebrate life's simple pleasures outdoors. What better way to revel in this sun kissed season than through the art of gathering friends and family, and entertaining?

Let's transform our outdoor space into a haven of warmth and conviviality, where the clinking glasses are overheard among the laughter of loved ones. Whether you're planning an intimate gathering for a few close friends or a great big bash for a crowd, the key lies in creating an atmosphere that blends the casual spirit of summer with the elegance of thoughtful hospitality.

Gathering around a pool, a backyard or a garden for some cocktails, charcuterie boards and all the flowers evokes a flood of happy emotions. Vibrant colors, blue skies (or in this case foggy and grey) trigger feelings of joy and happiness.

Just the beauty of time spent in a garden fills us with a sense of admiration. The intricate patterns of plants and flowers are visually pleasing, and inspire us to be more creative and joyful. Flowers and gardens emit fragrances – often used for aromatherapy – and promote relaxation and stress reduction. Just inhaling these scents has a calming effect on the mind.

Flowers are part of the natural environment, and being surrounded by them creates a sense of connection with nature. This promotes tranquility, well being, and emotional well being. Caring for our gardens, our backyard, our plants and flowers, is therapeutic. It lifts us up. Flowers and gardens are healers, making celebrating in the garden, under the sky, even if it's a foggy one, a moment we'll cherish.











Market Charcuterie

Charcuterie Boards are like snack art. They are fast and easy to style up, if you keep the basics in your fridge and pantry. And now we're all our sharing all our tricks to making them beautiful and delicious – from planning to shopping to assembly. They are great for a big, colorful, edible focal point centerpiece. They are easy to make gluten free – or vegetarian – or paleo – or whatever you need them to be. Last, they are always a perfect “set it and forget it” recipe – make in advance, serve at room temperature.

Crackers (2-3 types)

gluten free, round, square (a board is all about mixing up the shapes and flavors)

Fruit (2-3 types)

- apples & pears, sliced thin (these are a healthy option for “crackers”).**
- clementines stacked up (we love 3s) with stems and leaves are stylist secret, they look great especially when you find one with leaves attached!**
- pomegranates sliced in half add great texture and color.**
- grapes in green and red, wash, dry and then cut into small clusters.**
- berries fill in all the gaps on the board: blueberries, blackberries, raspberries and halved strawberries are favorites.**
- dried apricots are a must - my go to for a bright pop of color.**

Cheese (3-5 types)

- choose different shapes, colors, types, flavors.**
- a goat cheese, a cow's cheese, a soft cheese, a hard cheese.**
- you can mix it up and serve 1 sliced cheese, 2 whole cheeses, 2 chunked cheeses (breaking hard cheese with a knife into rough pieces)**

1. Place everything in front of you – “mise en place”. As the French say, everything set in it's place to begin prep. Have your board or platter, small bowls for dips, etc.
2. Start by arranging your bowls ontop your board. Try for odd numbers like 3s. Spread them out.
3. Next add you're large whole cheeses – and spread them out. Again, odd numbers like 3 work well.
4. Place your chunked or sliced cheeses in between your whole cheeses.
5. For larger meats, like smoked ham, make sure to tear them into smaller pieces so they are bite size. Then roll them, so they aren't laying flat on the board. For prosciutto which is thin and sticks easily, pinch them into clusters. Salamis can fold into quarters, so they have some height.
6. Alternate your fruits and crackers and foods to maximize texture and color. As a rule it should go cheese – bowl with hummus – fruit – cracker – nut, etc.
7. Move and adjust as you go. Charcuterie is a work in progress. Things shift as you are assembling the board.

(continued)

Market Charcuterie cont'd



favorites include brie, gouda, havati, truffle goat

Spread/toppings (1-3 types)

jams, honey, mustard

Dips (1-2 types)

hummus in different flavors/colors with a drizzle of olive oil and herbs on top

Meats (3-5 types)

hard salami, sliced prosciutto, smoked ham

Vegetables (3 types)

mini peppers sliced in half, mini cucumbers sliced in quarters, mini carrots

Other ingredients

nuts, 1 - 3 types, perfect for filling in gaps and adding texture and color

1 - 2 olives, instantly adds fresh color and also fill in gaps

1 - 2 pickles

fresh rosemary and fresh thyme for garnish

8. Fill empty spaces with nuts or small berries or olives. If olives are wet and oily, place in a small bowl instead of directly onto the board.

9. Last but not least, tuck in clusters of fresh rosemary and fresh thyme around the board for a fresh colorful garnish.

10. Abundance is key. Did we say that already? The more you place onto the board before guests arrive, the less you have to add during the party. Looks better, tastes better, and you get to relax and enjoy your guests. Yay.

Pro tips:

- The ultimate stylist manifesto is everything in odd numbers – 3s, 5s etc. This is more pleasing to the eye, and a great rule of thumb as you plan our your board.
- If you are taking a board to a party – make sure to use a board with raised edges to “hold” it together. We love using a cookie sheet covered in parchment.
- For planning, we like to stock up on these bites, depending on the size of the party and board. For a smaller party/board, use less, and for a larger party or board, use more. Abundance is the key here.





Tart Tomate

A summer classic. Although, truth be told, my family eats this all year long. Of course it’s best in summer when the tomatoes are in season. It’s just the best, easiest, most delicious fast and easy party trick. Or side for lunch or dinner. It pairs perfectly with a green salad. Nobody beats Tart Tomate.

SERVES 4

1 pie crust

3 large tomatoes cut into thin slices

1 cup Gruyere cheese, shredded

2 tablespoons Dijon mustard

1 teaspoon Herbes de Provence

Fresh ground black pepper to taste

Pro tips:

- You can buy all one type of tomato, or you can mix up colors, heirloom vs regular, tiny cherry tomato vs large sizes. Variety in color and in tomato size makes it more beautiful.
- If you have a favorite pie crust of course whip it up – but we love to save a step and use ready made pie crusts from the grocery. They also come gluten free – in case you haven’t seen them yet.
- Can’t find Gruyere cheese? Asiago is a great substitute.
- There are so many ways to customize the recipe and make it your own family favorite. A few ideas: Ham, Swiss and Leeks, Boursin and Prosciutto, Fig Jam, Goat Cheese and Salami

1. Cover a cookie sheet or tart pan with parchment. Place pie crust ontop parchment. Poke dough all over with a fork.
2. Preheat oven at 350°.
3. Place sliced tomatoes onto paper towels, to absorb the excess liquid. This will help your crust stay crispy.
4. Using the back of a large spoon, generously spread Dijon Mustard all over the pie crust. If you love mustard, you can be extra. If you do not, you can be light.
5. Add the tomatoes, starting in center, and overlapping them slightly to cover the crust.
6. Cover tomatoes with shredded cheese. Garnish with herbs de provence and black pepper to taste.
7. Bake for 25 minutes until the crust and the cheese are lightly golden.

sail away







SAIL AWAY

Is there any better feeling than spending time by the water? The calming sound of waves lapping against the shore, the gentle flow of water has a soothing effect on the mind and body, instantly reducing stress. Water is tranquil. It makes us feel peaceful and content. Not to mention jumping in the water – splashing about – swimming or wading or just putting our toes in – is invigorating and refreshing.

The coolness and purity of water awakens the senses and gives a big instant boost. The ever changing patterns and reflections on the surface of the water spark inspiration and expression. Water is essential for life, and just being near it fosters a sense of connection to the natural world – and something much greater than ourselves. For many people, time by the water takes us back to our childhood vacations, our family outings, and our favorite life experiences.

Sailing brings all of these emotions and more – wind, water and sunshine. The open water offers a sense of freedom and adventure. Plus sailing offers the most breathtaking views of both the water and the land. And the sky. There's so much beauty in natural surroundings – and blue sky and sea – evoking happiness and well being.

So let's pack a tote bag with a favorite drink – in this case the beloved champagne and a provençal south of France rosé – and a few easy to prep and pack up and bites. Something savory and something sweet – and something bubbly – makes for a perfect celebration.

Pro tip: Remember to pack all the essentials for an outing. Small cups, plates, napkins, ice to keep drinks chilled. We love small bite finger foods – meaning no fork required. You can even keep these essentials right in the tote bag, so it's always packed and ready set to go on the next











Grilled Veggie Quesadillas

Loaded veggie cheesy quesadillas are so crispy, smoky, and delicious. Like so many of our recipes, they are perfect for a party bite but also make a really great meal. Add in the flavors and produce that you and your people love to eat. Add in scrambled eggs for breakfast quesadillas. Add in ground beef for a protein packed version.

SERVES 4

- 2 bell peppers, quartered
- 1 poblano pepper, quartered
- 1 zucchini, sliced
- 1 summer squash, sliced
- 1 bunch cilantro
- 2 tablespoons extra virgin olive
- 1 teaspoon chili powder
- 1/2 teaspoon smoked paprika
- sea salt and pepper to taste
- 8 corn or flour tortillas
- 1 cup shredded pepper jack
- 1 1/2 cups shredded cheddar
- 4 cups store made pico de gallo
- 4 cups store made guacamole

Pro tips:

- Whatever mix of veggies works for you works for this recipe. It is so flexible. Same with cheese.
- You can use corn or flour torillas, but as a mom of celiacs we always choose corn.
- A quesadilla bar with a big display of grilled vegetables and cheeses and salsas and guacs is the best dinner party - have everyone assemble their own tortillas.

1. Pre heat the grill to medium high heat.
2. Toss the bell peppers, poblano pepper, and zucchini with olive oil, chili powder, paprika, salt, and pepper to taste.
3. Grill the vegetables for 3-5 minutes per side or until char marks appear.
4. Remove from grill. Let cool, then cut into bite size pieces.
5. Heat a large skillet or griddle over medium heat.
6. Place 4 tortillas on the griddle or skillet, cover with cheese, a layer of vegetables, cilantro, salsa, and a last layer of cheese.
7. Place a second tortilla ontop of each.
8. Cook until the bottom is crispy and browned, then gently flip and cook for another 2-3 minutes until golden.
9. Slice quesadillas into wedges with large knife or pizza cutter.
10. Pour salsa and guacamole into two bowls for garnish.



Floral Shortbread

As the first century roman gourmand Apicius once said, “we eat with our eyes first”. And then some recipes are just so beautiful you almost don’t even want to eat them. Edible flowers make everything better, and we have a great source to share that we use for almost every single event.

MAKES 24

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 1/2 sticks unsalted butter, softened
- 3/4 cup sugar
- 1 egg, at room temperature
- 1 teaspoon vanilla
- zest and juice from 1 lemon
- 25 large edible flowers, roughly 2” in size
- 2 tablespoons agave syrup

1. Place all dry ingredients in a medium sized bowl.
2. Mix butter, sugar, vanilla, and lemon zest and juice (you can mix by hand or use an electric hand mixer) until creamy, about 3 minutes.
3. Add the eggs, mix together.
4. Slowly add in the dry ingredients. Mix until combined.
5. Transfer dough to a well floured surface, roll out to 1/4” thick. Using 3” round cookie cutter, cut dough into cookies. Re-roll leftover dough into a ball again and again, and cut into rounds. If using a 3” cutter you should have about 24 cookies.
6. Place cookies onto parchment covered cookie sheets, about 2” apart. Cover with plastic wrap and refrigerate for an hour. If needed, you can refrigerate for a few days, up to 3 days.
7. Pre-heat oven to 350°.
8. To press the edible flowers for cookies, place them between two sheets of parchment paper. Place a heavy book on top of the parchment and let sit for the hour while cookies cool in refrigerator.
9. After an hour, pull cookies from

(continued)

Floral Shortbread cont'd



Pro tips:

- When buying edible flowers, always make sure they're culinary grade. We love GourmetSweetBotanicals.com – and their pansies, violas, rose petals, dahlias, and so much more. You could also use fresh herbs from the grocery as an easy substitute.
- To press flat, simply put the edible flowers between two pieces of parchment paper. Place a heavy book on top. Press the flowers for at least an hour to flatten.
- Of course – like all recipes - you can easily use gluten free flour. Go for it

refrigerator, and press the flowers on top. Using the bottom of a large measuring cup, carefully press down on the flowers to ensure they stick to the cookies.

10. Bake for 10-12 minutes until edges start to brown.

11. Sprinkle lightly with sugar.

12. Store at room temperature.





Floral Crackers with Spicy Cheddar

Give me all the edible flowers - always – always. So here’s another great party trick – savory – instead of sweet. It pairs so well with an aged sharp cheddar, a drizzle of spicy honey and a sprinkle of microgreens.

SERVES 6

- 1 1/2 cups all-purpose flour
- 1 cup whole wheat flour (or rye flower, for gluten free almond meal)
- 1/2 cup cornstarch
- 2 teaspoons sea salt
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/4 cup olive oil
- 2 teaspoons toasted sesame oil
- 1 cup water
- small edible flowers, flower petals, seeds and flaky sea salt for sprinkling
- sharp cheddar, chunked into pieces with a knife
- spicy honey, to garnish
- microgreens, to garnish

Pro tips:

- There are so many great flavor combinations for crackers: rose petals and citrus zest, olive and lavender, pansy and rosemary. You can combine any flavors that you love together – which makes this recipe even more fun.
- As mentioned, when buying edible flowers, always make sure they’re culinary grade. We love GourmetSweetBotanicals.com – famous for chef quality everything - pansies, violas, rose petals, dahlias, and so much more. They also sell the microgreens to garnish. You could also use fresh herbs from the grocery as an easy substitute.

1. Mix together all dry ingredients, using a fork or mixer.
2. Add the wet ingredients and stir until a mixture is combined. Divide dough in half.
3. Preheat oven to 425°.
4. Unroll parchment on the table, lightly flour. Roll out half of the dough, keeping it thin and even. A pasta machine is helpful to do this as well.
5. Brush the dough with water. Press the edible flowers, seeds, etc and press them into the dough, using the back of a large measuring cup.
6. Place the sheet of parchment on a cookie sheet.
7. If you are serving them as individual crackers, with pizza cutter, cut through the dough creating squares on the parchment, leaving them all together in place to bake.
8. Place in oven at 425°, bake for 12 minutes til golden brown. Watch them closely as they bake, as they brown quickly.
9. Makes roughly 2 baking sheets of crackers, depending on the thickness.

sunset soiree







SUNSET SOIREE

The concept of “summering” and seaside resorts has a long storied history. And I just love history, don’t you? The idea of spending the summer months outside, or traveling to a different location for leisure and relaxation has ancient roots. In ancient Greece and Rome, the elite often retreated to coastal areas or the countryside during hot summer months. These escapes were a way to avoid the heat, but also a way to engage in leisure activities and socialize.

In medieval Europe, particularly among nobility, the tradition of leaving the cities and retreating to country estates during the summer continued. The countryside offered an important respite from the crowded and often unsanitary urban environments. In the 18th and 19th centuries, the popularity of seaside resorts grew. Individuals from urban areas flocked to quiet, slow coastal destinations to enjoy the health benefits of sea bathing and the pleasant summer breezes and climate. This marked the beginning of a more organized and commercialized approach to summer retreats.

The Industrial Revolution brought about significant social and economic changes, allowing the masses the means to afford vacations. Summering became more accessible to a broader segment of society, and resorts, hotels, and vacation destinations expanded accordingly. The 20th century saw the development of a more modern vacation culture. Paid vacation for all became widespread, and families began taking annual summer vacations. The invention of the automobile and improved transportation made it easier for people to travel to for their summer breaks.

Nantucket’s history is a diverse tapestry that reflects the island’s natural beauty, maritime heritage, and cultural richness. Originally a popular summer destination during the 19th century, due to its history as a whaling hub. Families sought refuge from the city’s heat by escaping to Nantucket’s breezy shores.

In the Gilded Age, Nantucket continued to attract summer visitors, offering a serene retreat with Colonial and Victorian architecture and pristine landscapes, an idyllic setting for summer homes. Nantucket also became a haven for artists and writers. The island’s picturesque scenery inspired the works of painters and the writings of authors, creating a vibrant cultural atmosphere. Today, Nantucket remains an idyllic summer destination, known for cobblestone streets, historic charm, and beautiful beaches.











Citrus Maple Salmon

Salmon is always a winner. So healthy, so fresh and so fast to prep and serve. Like all our recipes, great for a party large or small, but also just what you want for lunch or dinner. The orange juice paired with the maple syrup creates a sweet and sticky glaze, which we just love.

SERVES 4

1 1/2 lb salmon

1/2 cup maple syrup

2 tablespoon soy sauce (or tamari for gluten free)

2 garlic cloves, minced

1 orange for zest, and juice

2 oranges, sliced for garnish

1/2 teaspoon flaky sea salt

1/2 teaspoon pepper

1 bunch fresh dill

1 bunch fresh cilantro

Pro tips:

- It's just a few minutes of prep, which makes it the go to for a hot summer day. You can grill it up outside – you can bake it up inside – whichever you prefer. Always keep the skin on the salmon for moisture as you prepare and cook and serve.
- A meat thermometer will help determine the internal temperature as the salmon cooks. Most people prefer it to reach 145 degrees, but if you like it more rare, you can adjust as needed.
- Gluten free? Use tamari as a substitute for soy sauce.

- 1.** Mix maple syrup, soy sauce (or tamari for gluten free), orange zest, orange juice with garlic.
- 2.** Place parchment into a 9x13 inch baking pan, and place the salmon filets skin side down in the pan. Gently blot salmon with a paper towel to help dry. Generously season with salt and pepper.
- 3.** Spread half the orange maple glaze onto the salmon filets. Refrigerate for 30 minutes. Preheat oven to 400• – or – heat grill to medium high.
- 4.** If using oven: Place parchment or foil over salmon, and place in the oven and bake for about 15 minutes, or to your desired temperature.
- 5.** Remove parchment or foil over salmon, and add the remaining maple glaze onto. Turn the oven to broil for about 2-4 minutes or until the salmon is flaky, golden and reaches 145•F internal temperature. Remove the salmon from the oven and cool for several minutes. Serve with the extra glaze from the pan poured over top.
- 6.** If using grill: Place salmon on the hot grill for about 5 minutes, then flip, and grill 5 more minutes, or to your desired temperature. Add the remaining maple glaze onto. Remove the salmon from the grill and cool for several minutes. Serve with the extra glaze from the pan poured over top and orange slices, cilantro and fresh dill for garnish.



Peach Tomato Salad

All summer long we are starting at big red juicy tomatoes.

SERVES 4

3 ripe peaches, sliced

2 medium heirloom tomatoes, sliced

1 pint cherry tomatoes

2 tablespoons olive oil

2 tablespoons fresh lemon juice

1 tablespoon balsamic vinegar

1/2 teaspoon fresh thyme , chopped

1 bunch fresh minted, chopped

sea salt , to taste

fresh cracked black pepper

4 ounces crumbled goat cheese

1. In jar or medium bowl, combine vinaigrette ingredients well (oil, lemon juice, balsamic vinegar, thyme, salt, and pepper). Taste the dressing. If you want to add additional seasonings do this now to finish the vinaigrette. Store in fridge until you're ready to dress the salad, right before serving.

2. Slice the peaches. Cut the tomatoes into slices. Slice cherry tomatoes in half.

3. On platter, assemble sliced peaches and tomatoes. Top the with the crumbled goat cheese. Drizzle vinaigrette on top right before serving. Garnish with fresh mint and black pepper.

beach bonfire









BEACH BONFIRE

Summer is a great time to head to the beach, set up some chairs and tables, watch the sunset, and enjoy refreshing and light cocktails that can help you beat the heat. Some of our favorites:

Watermelon Mint Cooler:

- **Ingredients:** Fresh watermelon, mint leaves, vodka, lime juice, ice.
- **Method:** Blend watermelon and strain the juice. Mix with vodka, lime juice, simple syrup, and mint. Serve over ice.

Cucumber Basil Smash:

- **Ingredients:** Gin, cucumber slices, basil leaves, lime juice, ice.
- **Method:** Muddle cucumber and basil in a shaker, add gin, simple syrup, and lime juice. Shake well and strain into a glass with ice.

Sangria:

- **Ingredients:** Red wine, brandy, orange juice, mixed fruits (orange slices, berries, etc.), soda water, ice.
- **Method:** Mix all ingredients in a pitcher and let it chill in the fridge. Serve over ice.

You'll note we've made these recipes healthier than usual. We don't suggest simple syrup, as the fruit juices have so much natural sugar, the extra syrups are not needed. Remember to adjust the alcohol and mixture according to your preferences.

Summer is salad season. Take advantage of all the seasonal produce. Here are some favorites:

Quinoa and Vegetable Salad:

- **Ingredients:** Cooked quinoa, cherry tomatoes, cucumber, bell peppers, red onion, feta cheese, and a lemon vinaigrette.
- **Method:** Combine cooked quinoa with chopped vegetables and feta. Toss with a lemon vinaigrette.

Cucumber and Mint Salad:

- **Ingredients:** Sliced cucumbers, fresh mint leaves, Greek yogurt, lemon juice, salt, and pepper.
- **Method:** Toss sliced cucumbers with fresh mint leaves. Mix Greek yogurt, lemon juice, salt, and pepper for the dressing.

Tuna Salad with Avacado:

- **Ingredients:** Canned tuna, avocado, cherry tomatoes, red onion, cilantro, lime juice, salt, and pepper.
- **Method:** Mix tuna with diced avocado, cherry tomatoes, red onion, and cilantro. Squeeze lime juice over the top and season with salt and pepper.

Cheers to summer evenings spent starring at the sunset. Is there any better way?















Prosciutto Tomato Salad

Insert the ultimate Italian chef’s kiss here. Crunchy – check. Colorful – check. Delicious – check. Crowd favorite – check. And did we say – beautiful?

SERVES 4

- 2 cups of arugula
- 1 cup cherry tomatoes, halved
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 shallot, chopped
- 1 bunch fresh basil, chopped or torn
- 2 cups crumbled feta cheese
- 1 package sliced prosciutto

Vinaigrette:

- 1 bunch fresh basil
- 1/2 cup olive oil
- zest and juice of 1 lemon
- 2 tablespoons red wine vinegar
- 6 whole cloves of garlic
- 1/4 cup parsley
- pinch of sea salt
- pinch of red pepper flakes

Pro tips:

- Just like our Pool Party lavash recipe, this recipe shines from the crispy prosciutto. And as always, you can customize with all of your favorite flavors. Olives, capers, pepperoncini, salami...all the Italian favorites mix in so well.
- It’s a great side salad, but it also makes the perfect base for a summer grilled fish, or meat, or grilled vegetables.
- We love the mini peppers for easy prep – but you can easily use large peppers as well.

1. Heat oven to 350°.
2. In a food processor or blender, add all vinaigrette ingredients: basil, oil, lemon juice, salt, red pepper flakes, vinegar, garlic, parsley, salt and pepper to taste. Pulse until smooth.
3. Crisp the prosciutto by placing parchment paper on a cookie sheet. Lay prosciutto slices onto the parchment, in a single layer. Bake 10 minutes or until browned and crispy. Remove from oven, let cool.
4. Place arugula on a platter, layer the tomatoes, peppers, shallot, cheese. Drizzle with herb vinaigrette. Add in crispy prosciutto chips.



Elotes Corn Salad

This salad is summer! Serve it up – and watch your guests fall in love. This recipe also doubles as a really clutch dip with corn chips – works so well with fresh or with frozen corn. It’s tangy, it’s smoky, it’s fire – as the kids say. If you prefer frozen or canned corn, plan on 8 cups of corn.

SERVES 6

- 8 ears corn, husks removed (or 8 cups if frozen or canned)
- 1/2 cup diced red onion
- 2 Tablespoons unsalted butter
- 1/2 cup sour cream
- 1 lime for zest, and juice
- 1/2 teaspoon smoked paprika
- 3/4 teaspoon cumin
- 1/2 cup cilantro, chopped
- 2 Tablespoons chopped fresh chives
- 1/2 cup crumbled Cotija cheese
- Salt and pepper to taste

Pro tips:

- Looking for healthy? You can swap plain greek yogurt for the sour cream.
- Can’t find cotija cheese? You can sub queso fresco or feta instead.
- If using fresh corn, cook it on a grill or grill pan then use a sharp knife to slice off the kernels. If using frozen corn, thaw and, if desired, char in a cast-iron skillet.
- This is an amazing quesadilla bar addition – or topping for nachos - or a crunchy scoop of salad over a big bowl of chopped greens - but it pairs so well with anything and everything.

1. Cook the corn on a grill or grill pan then use a sharp knife to slice off the kernels.
2. Add the kernels and diced onion to a large bowl, and while warm, stir in the butter, sour cream, lime juice, smoke paprika, cumin, cilantro, Cotija cheese, pinch of salt and pepper.
3. Taste and season the salad with additional salt and pepper as desired. Serve immediately.



Sunset Spritz

We were lucky enough to spend time last year in Milano, Italy, the holy motherland of Aperol. And Spritzes. At every single turn we saw icy, cold, orange spritzes. What a sight to behold, especially on a warm sunny day. Aperol is really the perfect cocktail, as it's a digestif, a bit herbal, a little bitter, and when mixed with ice, sparkling water and fresh juice, create a cocktail low in alcohol.

SERVES 4

1 bottle Prosecco

1 bottle Aperol

1 bottle fresh squeezed pink grapefruit juice

1 bottle soda water

ice

grapefruit slices for garnish

fresh mint for garnish

1. Fill a wine glass with ice.
2. Layer in 3 parts prosecco, 2 parts Aperol, 1 part soda water, and a splash of juice.
3. Garnish with grapefruit slice and fresh mint leaf.

Pro tips:

- Bartenders – and the Aperol label - use a 3:2:1 ratio of Prosecco to Aperol to club soda. Follow that rule, and just add in a splash of fresh squeezed pink grapefruit juice.
- You can easily prebatch the mixer into a large pitcher or drink jar for a party, and just add in the Prosecco as you serve. You can also prebatch the whole recipe with the Prosecco and serve right into icy glasses, then garnish.



Greek Lemon Chicken

Bright. Herby. Healthy. Delicious. Make this recipe for every possible occasion. And then tell us all about how much your family and friends love it also.

SERVES 4

- 1/3 cup extra-virgin olive oil
- 4 garlic gloves, minced
- 1 tablespoon dried oregano
- 2 teaspoons dried thyme
- 2 teaspoons cumin
- 2 teaspoons coriander
- 2 teaspoons Dijon mustard
- 2 teaspoons sea salt
- 1 teaspoon freshly ground black pepper
- 1 lemon for zest, and juice
- 2 lemons sliced, for garnish

Pro tips:

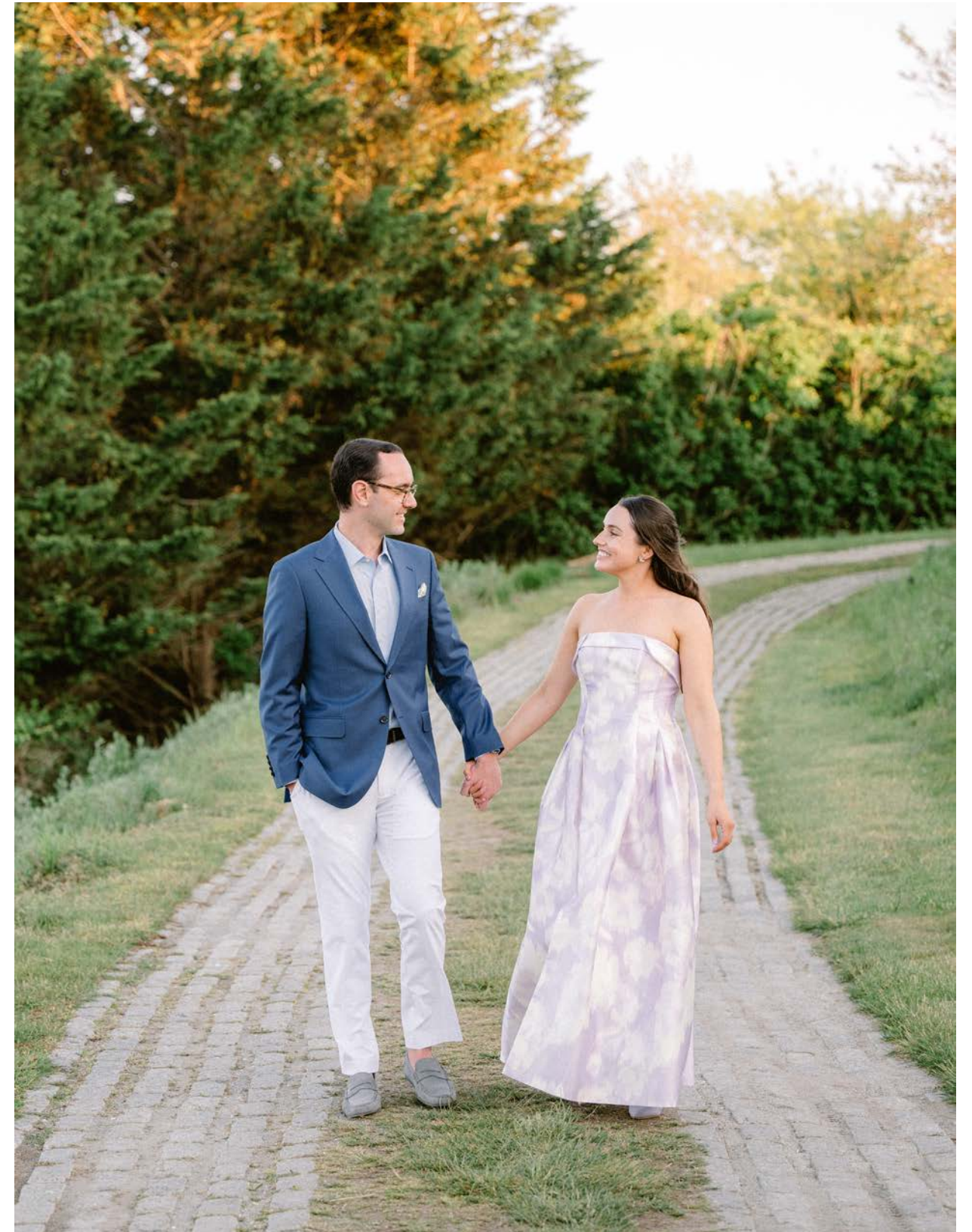
- This recipe feeds off of the use of our Mediterranean flavor go tos: oregano, thyme, garlic, salt, and pepper. Make sure to use dried herbs for this one, as they pack the marinade punch over fresh.
- Love chicken breast? This recipe is great with white meat. Love chicken thighs? Also great with dark meat – it’s total preference.
- Love to grill outside? These are perfect to grill up. Love to bake in the oven? Also delicious that way.

1. In a small bowl, mix oil, lemon zest and juice, garlic, oregano, thyme, cumin, coriander, mustard, salt, and pepper.
2. Marinate the chicken: Place chicken in a large bowl and pour the marinade on top. Marinate for 1 to 2 hours in the fridge.
3. If baking in oven, heat oven to 350°.
4. Place chicken and sliced lemons in baking dish, pour the remaining marinade on top. Bake for 40 minutes, til a meat thermometer reads 175°.
5. If grilling, heat grill to medium high. Place chicken and lemons on the grill, cook 8-10 minutes per side, until meat thermometer reads 175°.
6. Garnish chicken with lemon slices.

garden party











GARDEN PARTY

Garden parties – backyard celebrations – everything outdoors – what more could we wish for? Spending time together, toasting to love, and surrounded by all the beauty in nature. There truly is nothing more wonderful. Just back from Paris and the big annual design show Maison Objet, a few big trends for outdoor entertaining include:

- Opt for a color palette that includes light and bright colors which evoke a sense of warmth and energy. Did you know blue is the most popular color in product design? It calms and soothes and adds peace to our home.
- Bring in natural elements like fresh flowers, potted plants, and organic elements like branches or seashells. These not only add a touch of nature but also contribute to a breezy, summery feel.
- Introduce tropical prints through linens, throw pillows or area rugs. Think about palm leaves, pineapples, and floral patterns.
- If you have an outdoor space, update it with comfortable outdoor furniture, vibrant cushions, and string lights or lanterns for evening ambiance. No outdoor furniture? Bring your indoor pieces outdoors for the event, then tuck them back inside.
- Create cozy seating areas with light-colored furniture and comfortable cushions. Consider hammocks, hanging chairs, or Adirondack chairs for a laid-back summer feel.
- Incorporate bowls of fresh citrus like lemons and limes and clementines into your decor.

The key is always to create an atmosphere that feels light, airy, and comfortable. Mix and match your own personal style, and favorite colors. Are you ready?













Blood Orange Margarita

The delicious combination of mint, tart lime, and fizzy soda water is just so very refreshing. And beautiful. Bring the outdoors indoor with a bright organic green garden cocktail

SERVES 4

1 bunch fresh mint

2 ounces white rum

1 ounce fresh lime juice

club soda or sparkling water

lime slices, for garnish

ice

1. Grab sprigs of mint, and spank on your wrist. Place in bottom of a glass, and bruise or muddle the mint in the bottom until aromatic. Fill glass with ice. Add 1 part white rum, 2 parts lime juice, 2 parts club soda. Garnish with mint sprig and lime slice.

Pro tips:

- Mint is the star of this classic summer sip. First you'll spank the basil (yes, this is the hottest trend from Paris Cocktail Week) and then you'll muddle mint to infuse the drink with flavor.
- Spanking your herbs releases the essential oils in the leaves. You'll hold a handful of stems in one hand, at the end of the stems, and slap them onto your other hand's wrist, to bruise the leaves, releasing the scents and the oils. Then, you'll muddle them.



Brown Sugar Chocolate Cookies

Is there anything better than a kind, thoughtful, generous neighbor? I think not. We are lucky enough to live on the same island as Mr. Rogers lived. We literally live in Mr. Rogers neighborhood. The entire island lives by his code. It's a tangible, electric feeling of peace and love, and it makes life so much more beautiful.

There are gatherings upon gatherings upon gatherings. It's a whole island community of getting together and celebrating. One party was made so much more delicious when Cathy, our incredible neighbor for years, brought these cookies. They are the absolute best cookies I've ever had in my entire life. Wait til you taste them!

MAKES 24

- 3/4 cup sugar
- 1 cup brown sugar
- 3 cups flour (or gluten free flour)
- 2 sticks butter, soft
- 2 eggs
- 1 tablespoon vanilla
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 24 ounces chocolate chips

1. Heat oven to 375°.
2. Mix brown and white sugar.
3. Mix butter with wooden spoon, and mix eggs in with sugar and butter.
4. Add vanilla.
5. In separate bowl add dry ingredients together: flour, baking soda, salt. Add to wet ingredients and stir together.
6. Add in chocolate chips.
7. Using ice cream scoop, scoop cookies onto parchment covered cookie sheets.
8. Bake for 12 minutes. Let cool.



Halibut Crudo

Fish crudo is a simple Italian preparation of raw fish. With just a few ingredients, it's fast and easy to prepare. It's light and fresh for the summer season. And it's perfect as an appetizer or served on top of greens for a beautiful salad.

SERVES 4

- 8 oz cherry tomatoes, chopped
- 3 tablespoons kosher salt, divided
- 3 tablespoons sugar
- 1 pound halibut, skin removed
- 1 tablespoon capers
- 1 small onion, chopped
- 1 lemon, zest and juice
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh cilantro, chopped
- 1/4 cup fresh dill, chopped
- 2 tablespoons olive oil

Pro tips:

- No cook recipes really make for great summer fun. You can keep the house cool on hot day, and prep is a breeze.
- Lucky us, Halibut is a summer fish. Always buy the freshest fish possible – wild caught being the the best option. Whole halibut should be taut and firm and white in color. Avoid any with red or yellow discoloration on the bottom side. Fresh halibut will smell like seawater.
- This is a great recipe to serve up in small juice glasses with a mini spoon or fork, or on top of toasts as a bite size hors'doeuvre.

1. Preheat oven to 300°.
2. In a small bowl, mix salt and sugar. Sprinkle over all sides of halibut and place on a paper towel-lined plate. Refrigerate for 1 hour. After 1 hour, rinse off salt and sugar mixture and dry well with paper towels.
3. Chop halibut. Mix in tomatoes, capers, olives, lemon zest and juice, herbs and olive oil.
4. Spoon into a large bowl and serve with toasts, or spoon into small juice glasses with mini spoons or forks.



Blood Orange Margarita

SERVES 4

4 ounces silver tequila

1 lime for zest and for juice

2 ounces freshly squeezed blood orange juice

1 jalapeno, sliced

Dried blood orange slices

Ice

Pro tips:

- Love a smokey flavor? Substitute Reposado tequila for the perfect aged barrel element.
- Love a spicy sip? Add sliced jalapeno right into the glass or pitcher for the perfect kick.
- Bubbles are always a good idea. Sparkling water adds a great fizz to the cocktail, and keeps the alcohol content lower.
- Give your glasses a pro touch by rimming with tajin, and adding dried blood orange slices for garnish. You can find these in the grocery, and online, for a really sharp finishing detail. Make sure to prebatch these details by dipping glass rims in lime juice (pour it into a shallow bowl) and then dipping into a shallow bowl of Tajin. Place glasses on a tray as you wait for guests.

1. If you'd like to rim your glass, do this first. Pour Pour tajín into a shallow bowl, and lime juice into a shallow bowl. Dip the glass rim into the juice, then into the tajin, then stand upright and let dry. Place onto tray for guests to enjoy.
2. Fill glasses with ice. Add 1 part tequila, 1 part fresh lime juice, 1 part blood orange juice and 1 part sparkling water to glasses. Add 1 jalapeño slice.
3. Garnish with blood orange slice.

champagne & sweets











CHAMPAGNE & SWEETS

Baking is therapy. Do you agree? I really felt this when my teens started midnight baking during Covid. It was eye opening to me – it was giving them life long culinary skills and above all helping their mental and emotional well-being. And it was crazy delicious...though no one including the dog could sleep as lemon bars and brownies baked and filled the house with wafting warm, sugary everything.

Baking requires focus and attention to detail, which takes our mind off stressors and promote mindfulness. Mixing ingredients, following a recipe, and observing the transformation of raw ingredients into something delicious is a calming and centering experience. It allows for creativity in flavor combinations, decorations, and presentation. Experimenting with different recipes or tweaking existing ones can provide a sense of accomplishment and satisfaction.

Completing a baking project, whether it's a simple batch of cookies or an elaborate cake, provides a sense of achievement and boosts self-esteem. Seeing the finished product and sharing it with others is not only tasty, it's rewarding. The process of measuring ingredients, mixing them together, and watching them bake can be a comforting and rhythmic ritual. It provides a sense of structure and control, which can be particularly helpful during times of stress or uncertainty.

Baking is a win win. Ultimately, we share what we've baked with others, spreading the enjoyment across a wider group. A sensory, creative, and ultimately social activity that contributes to improved mood and well-being. Who's ready to bake?









Candy Bar Brownie

Let's just call this a sugary chocolately Wonka of a showstopper recipe. Kids love them. Adults love them. They pop right off the sweets table and invite guests to join in the fun. Rich, fudgy brownies are made from scratch. We're sharing a pastry chef's best secret: cocoa powder, which ensures these brownies are easy to make and yet taste extra rich. And extra chocolately. Let's go.

SERVES 6

- 10 tablespoons unsalted butter
- 1 1/4 cups granulated sugar
- 3/4 cup + 2 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 2 large cold eggs
- 1/2 cup all-purpose flour
- 2 cups chopped candy: reeses peanut butter cups, rolos, fun size candy bars like milky way, snickers

1. Position an oven rack in the middle of the oven and heat to 325°.
2. Line the bottom and sides of an 8" square baking pan with parchment paper, leaving an overhang on all sides to lift the brownies out when finished baking.
3. Add the butter to a medium saucepan over medium-low heat. Cook until the butter melts, turn off the heat.
4. Stir in the sugar, cocoa powder, vanilla, and salt. Stir well to blend. Batter will be gritty from the sugar.
5. Let the pan cool before adding eggs, or eggs will cook.
6. Add the cold eggs, one at a time, stirring well after each egg.
7. Add the flour. Use a wooden spoon to beat the flour into the batter until it is very thick.
8. Spread the thick brownie batter evenly in the parchment lined pan. Push batter into the corners and flatten the top.
9. Bake the brownies until the edges look dry and the middle is slightly underbaked, 20 to 25 minutes. A toothpick plunged into

(continued)

Candy Bar Brownie cont'd



Pro tips:

- These brownies require just one bowl. Yay. They come together in minutes. And you probably already have all the ingredients to make these right in your kitchen.
- Butter adds so much more flavor than oil does. So let's use 100% butter in the recipe. We recommend unsalted butter for the best flavor.
- The best natural cocoa powder is Ghiradelli or Guittard – the flavor is rich and dark chocolatey.

the center should emerge somewhat moist with batter. As the brownies cool, they firm up but will always be moist and fudgy in the middle.

10. Carefully press the chopped candy into the top of the brownies immediately when pulled out of the oven. They will melt slightly into the brownies.
11. Cool completely before removing the brownies from the pan — this step is essential and helps the brownies set. Cut into 16 squares.





Citrus Madeleine

Take me to Paris – always. Paris is always a good idea, as Audrey Hepburn herself once declared. These soft and buttery Citrus Madeleines will take you right to the city of light – without the jet lag. Madeleines are said to date back to the 18th century, when they were first made in northeastern France. The cakes were named after a young girl named Madeleine, who served them to the Duke of Lorraine.

SERVES 6

2 large eggs, at room temperature

1/2 cup sugar

2 teaspoons lemon extract

2 teaspoons lemon zest

1 cup all-purpose flour, or gluten free

1/2 teaspoon baking powder

1/2 cup unsalted butter, melted and cooled (1 stick)

1 lime and 1 lemon to zest for garnish

Pro tips:

- Melt the butter before working on the rest of the ingredients so it has time to cool. If the butter is too warm, it will cook the eggs.
- The citrus flavor in these cookies is so easy to edit as you wish. Make lemon madeleines by using only lemon extract and zest – or bake up orange – or lime – or of course a mix of two or more.
- Don't overfill the pan with batter or they will spill out the sides.
- Since the madeleine pan has many ridges, it's important to make sure you both butter and grease the pan so they come out easily.

1. Beat together eggs and granulated sugar using a hand or stand mixer, for about 10 minutes. You'll know the mixture is ready when it flows like a sauce.
2. Add the citrus extract and zest and mix to combine.
3. Add in the flour and baking powder and fold them in gently so the egg mixture does not deflate.
4. Fold in the melted and cooled butter.
5. Place the madeleine batter in the fridge to chill for one hour.
6. Preheat the oven to 350° and grease a standard madeleine pan with melted butter and non-stick cooking spray. Make sure to super grease – since there are so many cracks and crevices.
7. Scoop batter into the molds until they are ¾ full and bake until the madeleines are light brown—about 12 minutes.
8. Transfer the madeleines to a wire rack to cool.
9. Zest 1 lime and 1 lemon on top of madeleines to garnish.



Key Lime Bars

Our friend Rebecca is the absolute best baker. And the best home chef. She brings all the best dishes to any sunset party, dinner party, drinks party. I’m always begging her for all the recipes after one first bite. Additionally, she’s a human ray of sunshine, and always brings all the fun.

Key lime bars are my daughter Lilly’s absolute favorite. She too is a master baker, and really honed her pro pastry skills during covid with daily midnight baking therapy. It was vampire hours in our house – with the teens baking til 2am, the dog wide awake from the delicious smells, and us worrying we shouldn’t fall asleep with the stove on and kids in charge. My goodness, the memories.

SERVES 6

Crust:

- 5 ounces animal crackers (1¼ cups of crumbs).
- 1 tablespoons light or dark brown sugar packed.
- pinch of salt.
- 2 tablespoons butter, melted and cooled slightly.

Filling:

- 2 ounces cream cheese, room temperature
- 1 tablespoon grated lime zest
- 1 (14-ounce) can sweetened condensed milk
- 1 large egg yolk
- 1/2 cup key lime juice or regular juice (do not use bottled juice)
- 1 lime, zested
- Powdered sugar, to sprinkle ontop for garnish

1. Place an oven rack in the middle position and preheat the oven to 325°. Place parchment paper into the bottom and up the sides of an 8 inch square baking pan, allowing the excess to overhang the pan sides.
2. Spray the foil with non-stick cooking spray.
3. To make the crust: In a food processor, pulse animal crackers til they’re broken down, about ten 1-second pulses; then process the crumbs until evenly fine, about 10 seconds. Add the brown sugar and salt; process to combine, ten to twelve 1-second pulses. Drizzle the butter over the crumbs and pulse until the crumbs are evenly moistened with butter, about ten 1-second pulses. Press the crumbs evenly and firmly into the bottom of the prepared pan. Bake until deep golden brown, 18 to 20 minutes. Cool on a wire rack while making the filling.
4. Leave the oven on to continue baking.
5. To make the filling: While the crust cools, in a medium bowl, stir the cream cheese, zest and salt until softened, creamy, and

(continued)

Key Lime Bars cont'd



Pro tips:

- You can substitute gluten free animal crackers or graham crackers for a celiac friendly version.
- We add all the extra zest for garnish – along with some sprinkled powdered sugar to boot.
- The parchment paper liner in the baking dish allows a fast and easy pop out when ready – especially with the extra long edges acting as easy lift handles.

thoroughly combined. Add the sweetened condensed milk and whisk until it's well mixed and no lumps of cream cheese remain; whisk in the egg yolk. Add the lime juice and whisk gently until incorporated (the mixture will thicken slightly)

6. To assemble and bake: Pour the filling into the crust; spread to the corners and smooth the surface with a rubber spatula. Bake until set and the edges begin to pull away slightly from the sides, 15 to 20 minutes.
7. Cool on a wire rack to room temperature, 1 to 1½ hours.
8. Cover and refrigerate until thoroughly chilled, at least 2 hours.
9. Loosen the edges with paring knife and lift the bars from the baking pan using the paper edges; cut the bars into 16 squares. Garnish with powdered sugar, lime zest.



wine and oysters







WINE & OYSTERS

A wine tasting is always a crowd favorite. Tasting events immediately create a delightful energy of discovery, as well as an sophisticated event format. And since everyone loves wine, it's the perfect gathering for friends, family, and colleagues who perhaps appreciate good wine.

Pro tips for hosting the perfect tasting party:

- Decide how many guests you can comfortably accommodate, allowing a smooth easy flow between the wines, food, seating areas, etc.
- Your wine tasting menu can focus on a specific region (French wines, Italian wines), a type of grape (Sancerre, Pinot Noir), or a particular style (sparkling wines). If guests are to contribute – which is a very fun approach to tasting new wines outside your comfort zone - make sure to communicate the theme to guests so they come prepared.
- Select a variety of wines that fit your theme. Aim for a mix of reds, whites, and sparkling wines. I like to aim for about 5-6 different wines.
- Plan some food pairings to accompany the wines. Make sure the food complements the wines you're serving.
- Make sure you have enough wine glasses for each guest. It's best to use stemmed glasses for wine tasting to allow guests to swirl and sniff the wine properly.
- Provide guidance on the tasting process for your guests. Encourage them to observe the color, swirl the wine to release aromas, sniff it to detect various scents, take a sip, and savor the flavors. Above all, encourage everyone to relax, enjoy themselves, and appreciate the experience of tasting different wines with good company.















Raw Bar with Mignonette

Fresh from the sea and just shucked raw oysters: is there anything better? While delicious on their own or with a squeeze of fresh lemon, our favorite way to serve is with a simple Mignonette. Refreshing and light, it's the perfect topper.

1/2 cup red wine vinegar

2 Tbsp shallot minced

1/2 tsp fresh ground black pepper

pinch of salt

1. Combine all ingredients in a small bowl, whisk to combine. Set aside at room temperature. Optional: let it rest.

Pro tips:

- You can easily have your favorite fresh oysters at home – you just need oysters, lemons, and an oyster shucking knife.
- Raw, fresh oysters are an indulgence from the sea. Just like wine, the specific taste is reflective of where the oysters were grown. The cold New England shores of Nantucket (our favorite, bien sur) and Maine taste brinier than oysters from the West coast, and have a smoother texture. Oysters harvested from the West Coast and Pacific waters taste sweeter, and are plump and creamy.
- Don't have red wine vinegar? You can substitute with white wine vinegar or Champagne vinegar.
- You can easily customize this recipe to your taste. Here's a few of our favorites: Spicy (add jalapeno), Sweet (mince a sweet apple), Asian (mince garlic and grated ginger)



BBQ Corn Muffins

My dad, the most incredible home chef, is known world wide for his barbeque. He grills, he smokes, he shares his iconic bbq secrets with none other than Mary Steenburgen while seated on airplanes. Dad knows best, and his #1 rule is using Coca Cola in his bbq pork. And now we're sharing it with you.

In this party hit, delicious pulled pork barbeque is stuffed inside mini cornbread muffins, making the most delicious and easy to eat party bite. This recipe is so easy to edit, kicking up the spice with chopped jalepenos, or increasing the bbq sauce for more color, or extra heavy on the cheddar cheese.

MAKES 24

1 box Jiffy Mix cornbread, or gluten free cornbread

2 large eggs

1/2 cup mayonnaise

1/4 cup unsalted butter, melted

2 cups barbecue pulled pork

1 1/2 cups shredded cheddar cheese

4 pound pork shoulder or pork butt

2 tablespoons olive oil

1 tablespoon brown sugar

1 tablespoon chili powder

1 teaspoon onion powder

1 teaspoon garlic powder

1 teaspoon cumin

1 teaspoon sea salt

1 teaspoon black pepper

12 ounces coke or root beer (not diet)

bbq sauce for coating meat optional

Pro tips:

- You can easily bake and freeze, so you are party ready in advance.

1. **For pork:** Trim pork of excess fat and cut into 4 pieces, combine spices in a small bowl and rub all over the pork.

2. Heat a few tablespoons of oil in a dutch oven or cast iron skillet, over medium-high heat. Add meat and sear for a few seconds on all sides til browned.

3. Preheat oven to 300°. Pour coke around the pork in the dutch oven pot. Cover pot with lid and cook for 3 hours. Remove lid and cook for an additional 1-2 hours, until pork is tender and easily pulls apart with a fork. Remove from oven and shred meat. Toss in barbecue sauce, if desired.

4. **For muffins:** Preheat oven to 400°. Spray mini muffin tins with nonstick spray. In a bowl, stir together Jiffy mix, eggs, mayonnaise, and melted butter. Stir in 1 cup of the shredded cheese.

5. Scoop cornbread batter into mini muffin cups, spoon pulled pork into the center of the batter of each muffin cup and press down.

6. Sprinkle muffins with more shredded cheddar cheese.

7. Bake for 15 minutes, until golden brown.



Ratatouille Tarts

Ratatouille takes me back to our honeymoon, in the South of France. The classic French recipe dates back to the 19th century and is the signature dish of our beloved Nice, the largest city in Provence.

The bright happy colors of the peppers, squash and more really shines on a party buffet. This recipe works so well as teeny tiny tarts, in phyllo cups, but you can easily edit to bake on one large oversize tart as well, using phyllo dough or puff pastry from the freezer aisle.

SERVES 6

- 2 tablespoon extra-virgin olive oil
- 1/2 medium red onion, diced
- 1 medium yellow bell pepper, diced
- 1 medium orange bell pepper, diced
- 1 medium zucchini, diced
- 1 medium yellow squash, diced
- 3 garlic cloves, minced
- 1 large ripe tomato, seeded and diced
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 30 frozen mini phyllo shells (2 boxes of 15)
- 5 ounce crumbled goat cheese
- 1 ounce fresh basil, chopped

Pro tips:

- The phyllo tart shells come in boxes of 15, so just a few usually do the trick for a cocktail party. Make sure to prebake them in the oven, to add a nicely browned edge, and extra crispness.

1. Preheat oven to 400°.
2. Heat olive oil in a large sauté pan over medium-high heat. Add onion and cook 2 minutes. Add yellow and orange bell peppers; cook 2 minutes. Add zucchini, squash and cook 2 minutes. Add garlic, tomato, salt and pepper; cook 1 minute. Transfer to a plate or tray to cool.
3. Arrange phyllo shells on baking sheets lined with parchment paper. Bake for 3 minutes until brown.
4. Evenly divide goat cheese among shells, about 1/2 teaspoon in each. Top each with about 1 tablespoon ratatouille, or enough to fill.
5. Bake 8 minutes. Let cool 2 minutes. Arrange on a serving platter and top with fresh basil.

sunset club











SUNSET CLUB

Born out of Covid and gathering only outside, we 10/10 recommend forming a fun filled, friends, family and all the neighbors Sunset Club. You can gather anywhere – in a backyard – on a beach – in Chicago we love a west facing parking lot rooftop and an southeast facing parking lot.

Sunset is a breathtaking natural phenomenon that occurs daily as the sun descends below the horizon, marking the end of the day. Sunsets are renowned for their vibrant and diverse colors. The atmosphere scatters shorter wavelengths of light (blue and violet), allowing longer wavelengths (red, orange, and pink) to dominate the sky during sunset. The scattering of sunlight by the Earth’s atmosphere is more pronounced during sunset due to the sun’s lower position, creating a stunning array of colors. The period before sunset is referred to as the “golden hour.” During this time, the sun is low in the sky, casting a warm and soft light that is favored by photographers for its flattering and dramatic effects. After the sun has set, the sky goes through phases of twilight, marked by increasing darkness.

Sunset Club is sacred not only for the stunning sky, but for the delicious communal pot luck brought together as everyone joins together to celebrate. We meet every Tuesday evening at the beach, and even after all these years, the level of the casual gourmet small bites and sips never cease to amaze me.

Pro tips: as you pack for a beach gathering, remember a few things. Hydration on a warm sunny day is important. Hydrating foods like watermelon, cucumber, berries really help keep you cool. All the seasonal summer fruits and vegetables are not only colorful and delicious, but rich in vitamins and minerals. So many of these are easy to slice and serve, with a tasty drizzle. Swap heavier, sugary drinks for sun brewed iced tea or infused waters with slices of citrus fruits, berries, or mint for added flavor. With the sunshine and warmer temperatures, be mindful of food safety. Keep perishable foods refrigerated, and avoid leaving them out in the sun for extended periods. No matter how you sunset, they offer us on the daily moments of reflection, awe, and appreciation for how beautiful this world can be.













Truffle Eggs

If there's truffle listed on a restaurant menu, I'm going to take it. There's nothing better than the wafting scent of truffle as a waiter serves a table nearby – or the art of watching the shaved truffle tableside at our favorite Paris spot Chez Julien each January during truffle season. There we very happily order shaved truffle on: our tomato salad, our filet du boef, our pommes frites and for the piece de resistance, our little copper pots of truffle pommes de terres.

We were so happy to see, just across la Seine, omletes with truffles at our beloved Café St Regis. Truffle and eggs are scrumptious together, and this recipe makes the perfect party bite.

SERVES 6

- 6 large eggs
- 2 tablespoons mayonnaise
- 1 tablespoon sour cream
- 1 teaspoon Dijon mustard (we love Maille)
- 1/2 teaspoon fresh lemon juice
- splash of quality truffle oil
- 2 teaspoons chopped chives, plus additional for garnish
- shaved truffles , for garnish
- kosher salt and freshly-ground black pepper

Pro tips:

- To truffle your eggs, you can add truffle oil or you can add preserved or fresh shaved truffles.
- Truffle Eggs are also delicious with caviar. A tiny dollop on the top of each egg makes a beautiful finish, especially for a cocktail party.

1. Place eggs in a heavy-bottomed pot and cover with water by 2 inches. Bring to a boil. Cover po, lower heat, and simmer for 30 seconds. Remove from heat and let stand, covered, 12 minutes. Transfer eggs to a bowl of ice water and let stand for 10 minutes before peeling under cool running water. Slice eggs in half lengthwise.
2. Gently scoop egg yolks into a bowl. Using a fork, or a hand mixer mash yolks and combine with mayonnaise, sour cream, Dijon mustard, and lemon juice until smooth and fluffy. Stir in truffle oil, to taste, and chives. Season to taste with salt and pepper.
3. Using a spoon, a piping bag fitted with a plain tip, or a zip-top bag with the corner snipped off, fill each egg white half with some of the egg yolk mixture. Sprinkle with chives to garnish, and top each with a piece of shaved truffle, if desired.



Shrimp Ceviche Cups

Ceviche is a summer staple, and a chilled fresh fish that cooks in any combination of citrus juices. It's fresh, healthy, and colorful on a party platter. Best of all, you can prep in advance and it actually improves the flavors as they sit together.

SERVES 6

1 1/2 pounds deveined, peeled, cooked shrimp

juice of 1 orange

juice of 1 lemon

juice of 2 limes

1 pint tri color cherry tomatoes, washed, chopped

1/2 red onion, finely diced

1 jalapeno, seeded, chopped

4-5 tablespoons fresh chopped cilantro

coarse kosher salt

fresh ground black pepper

2 cups guacamole

1 bag Tostitos Scoops

1. Thaw shrimp on paper towel covered cookie sheets.

2. Rinse, pat dry, and chop into small bite size pieces.

3. Stir together orange, lemon and lime juices, stir in the shrimp, add in the tomatoes red onion and jalapenos, blend together.

4. Sprinkle in the chopped cilantro, stir through, sprinkle in the salt, stir, check seasoning adjusting to taste. Cover with plastic wrap and refrigerate.

5. Use a small cocktail spoon to fill Tostitos Scoops with guacamole, top with ceviche, top with cilantro leaf.

Pro tips:

- You can use any type of tomatoes of course, but we love the rainbow hued cherry tomatoes in yellow, orange, red and green.
- Short on time? You can opt for store made Pico de Gallo to mix in with the chopped shrimp, to help cut the prep time.



Brie Berry & Basil

I don't know about you, but I'm feeling 22 when I get to prep no cook, surprise and delight market fresh recipes on a hot summer day. Give me anything with strawberries. And salty, creamy brie. This is a fast and furious crowd pleaser of a bite.

SERVES 6

- 12 small fresh strawberries, green stems removed
- 12 fresh basil leaves
- 3 ounces brie cheese, cut into 1" small pieces
- 2 teaspoons balsamic vinegar
- black pepper to taste

1. Boil 1 cup balsamic vinegar in a small saucepan over medium-high heat until syrupy and reduced to about 1/4 cup, 10 – 12 minutes.
2. Thread a strawberry, folded in half basil leaf and piece of brie onto 12 toothpicks. Drizzle with balsamic glaze just before serving and garnish with black pepper.

Pro tips:

- Not only is this a great party hors oeuvre, it also works so well ontop a bed of arugula, or chopped crunchy baby lettuces. And it's just as delicious served ontop grilled chicken or steak.
- Strawberries come in all sizes. If berries are small, you can keep whole, as long as they are bite size. If they are large, chop them into bite size chunks so they are easy to eat at a cocktail party.
- Short on time? Balsamic glaze is balsamic vinegar that's cooked down and reduced until it's very thick. Look for it with other vinegars in well-stocked supermarkets to save prep time.



merci

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