

The Dish – Grilled Salmon & Rib Eyes Menu
New Recipes: Ed's Best Rib Eyes, Grilled Salmon Steaks,
Tomatoes and Mozzarella, Simple Succotash, Blueberry Cobbler

MEMBERS-ONLY
E-NEWSLETTER

effortless
ENTERTAINING

THE *Dish*

MAY 2018



*“To every thing there is a season, and a time
to every purpose under the heaven . . .”*

ECCLESIASTES 3:1

Dear Friends,

By the time you receive this, May will have raced by. Depending on your season of life, you may be busy with end-of-school-year plays, art shows, science fairs, spring sports ending and summer sports beginning. Maybe you're enjoying those high school, college, or graduate school graduations? I know there are many of you celebrating weddings ☐— joy! Whatever the May milestone, congratulations!

When my children were young, I loved May because it meant summer was right around the corner – so close I wanted to make a run for it! After months of activities and carpools, I longed for a lack of structure and a laid-back schedule. Even though our children are grown, I still feel this way about May and summer approaching. I can hardly wait for a little more play and a little less work. This is when we stretch out the weekends, stay up a little later on weeknights, and linger on the porch a little longer.

With this newsletter, we are knocking on summer's door. Enjoy this early taste of summer – let the *effortless* fun begin!

Dee Dee

GRILLED SALMON & RIB EYES MENU

This May menu includes steaks and salmon. Both are super easy to prepare and are sure to please a dinner group that may include guests who prefer one over the other. Slicing the steaks offers a nicer presentation and easier serving and dining for your guests. I served this menu over Memorial Day weekend to rave reviews, with a lot of guests going back for seconds! Access individual recipes below, or the [entire Menu here](#).

- [Crabmeat on Endive](#)
- [Cheese Board](#)
- [Ed's Best Rib Eyes](#) *
- [Grilled Salmon Steaks](#) *
- [Tomatoes and Mozzarella](#) *
- [Simple Succotash](#) *
- [Blueberry Cobbler](#) *

* *new recipes*



Log in for members-only access to Menu, GamePlan & Recipes

Printer-Friendly Menu, GamePlan & Recipes





STYLE POINTS

Succulents

Summer is a perfect time for succulents. This arrangement makes for a beautiful and *effortless* centerpiece on Tricia and Donny Harrison's mountain house porch all summer and requires little care or attention.

You can DIY or go to your favorite garden shop and ODIFY: have *Others Do It For You!* That's what I would do!



TIPS & QUIPS

Persian Cucumbers

This winter, while many of you were reading articles about summer destinations or new styles, I was reading about cucumbers. I know . . . but this is why you're an EE member. Who else is reading about cucumbers?

I've often wondered which were "the best" to use year-round. The winner is: Persian cucumbers. They're small, thin, and usually sold packaged vs. loose in your produce section. They're also firm, crisp, and taste amazing. The skin is edible, not like the thick, waxy skin on your standard variety. English cucumbers are my second choice, though local and fresh Kirby cucumbers are also very good in the summer. For year-round, though, go with the Persian – you'll be glad you did!



Endive

While you can find Belgian endive in most groceries, if you have a Trader Joe's in your community, take advantage of their packages of three with a mix of red and green endives. Well priced, the endives from Trader Joe's also seem to yield more leaves than endives I purchase elsewhere.



SOURCES & RESOURCES



Beatriz Ball Melamine Tray

For outdoor dining, Beatriz Ball melamine trays are perfect for your buffet or hors d'oeuvres.
[available here](#)



Vietri Lastra Melamine White Dinner Plate

A stylish melamine dinner plate from Vietri
[available here](#)



Pottery Barn Cabana Melamine Rectangular Platter

For a less expensive choice without sacrificing style, consider this option from Pottery Barn.
[more info](#)

We Love Member Feedback!

[Send us comments and photos of what you're enjoying!](#)

“The week The Dish came out in April, I was busy trying to figure out a menu to serve to out-of-town family coming for dinner on Friday night. Bingo! Everything I needed was in The Dish. I promptly took my EE Shopping List and headed to the grocery store for everything I needed to make the oven barbecue chicken, new potato salad, and the vegetable salad. These three recipes were all made a day in advance, leaving Friday free for me to do some outdoor cleaning and set up the patio so we could dine outside.

The recipes were delicious and everyone cleaned their plates! EVERYONE! The Dish was just the help I needed to make this family meal – with cousins we don’t see often – very special. Perfect timing!”

— ANN



Eddie with Forest Richardson – a lifetime of shared memories and more to come. Lucky for us, both love to cook and entertain!

*“You have brains in your head. You have feet
in your shoes. You can steer yourself any
direction you choose.”*

DR. SEUSS, OH, THE PLACES YOU'LL GO!



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DeeDee Dalrymple

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