

Welcoming our guests stylishly and ... *effortlessly!*

THE *Dish* *effortless* ENTERTAINING®

APRIL 29, 2020



Dear Friends,

In Wednesday's [video](#) created in collaboration with Paysage Home, we're talking about cocktails, mocktails, and hors d'oeuvres. I just love the cocktail hour, don't you?!

Given that we are unlikely to host any big events in our homes for some time, in this week's video I will focus on small gatherings. While the above photo is beautiful and gives you an idea of what we set up when entertaining a large group, I suspect we, like many of you, will be hosting smaller groups. Much of what I'll cover in the video applies for all gatherings, but the set up will vary depending on the number of guests and your home.

In this week's video, we're featuring several *Effortless Entertaining* cocktails, mocktails, and hors d'oeuvres. Recipes are in your *Effortless Entertaining* guide or on the [BLOG](#) and

Bar & Hors d'oeuvres

Join
Effortless Entertaining
and Paysage Home

ON IGTV
THIS WEDNESDAY!
April 29, 2020 at 5:30 PM

@EFFORTLESSENTERTAINING
@PAYSAGEHOME
@PAYSAGEATNORTHHILLS

in this newsletter as well. Also in the guide, you'll find Step 5, "Consider the Cocktails and Mocktails," offering essentials and extras for your beverages and glassware. In Style Points and in Sources and Resources (also on the website) you'll find additional suggestions ... just too much to cover in our video! Many of the beautiful items featured in this segment are of course, from Gigi's gorgeous shop, Paysage Home. I hope you are following Paysage Home on [Instagram](#) and that you're receiving her [newsletter](#). Both Paysage and *Effortless Entertaining* are happy to ship!

In these short videos, Gigi and I hope that we are inspiring you to gather again with friends and family in our homes as our states lift restrictions. We want to help you carry on with time honored traditions as well as consider new approaches for everyone's safety and well being. I look forward to welcoming you into my home again this week while we enjoy a cocktail or mocktail together!

With gratitude,

Dee Dee

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[Instagram](#) and [Facebook](#)



Enjoy!

Cucumber Jalapeño Limeade

SERVES 2

Jason Wills, Grandfather Golf and Country Club



INGREDIENTS

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

Strawberry Mojito Mocktail

SERVES 2



INGREDIENTS

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

Cucumber Spread

SERVES 10–12

Inspired by Southern Living.



INGREDIENTS

8-oz cream cheese, softened
2 cups unpeeled,
chopped Persian cucumbers*
¼ cup finely chopped red onion
3 ½ tsp chopped fresh dill
3 tsp dried mint
2 tsp fresh lemon juice
1 tsp lemon zest
1 tsp white wine vinegar
1 tsp salt
½ tsp pepper

Three Cheese Pimento Cheese

SERVES 10–12

Inspired by Southern Living



INGREDIENTS

8-oz sharp white cheddar cheese, grated
4-oz Gouda cheese, grated
4-oz goat cheese, crumbled
½–1 cup mayonnaise
1 4-oz jar diced pimento, drained
½–1 tbsp hot sauce
1 tsp McCormick Seasoned Salt
½ tsp pepper

Salmon and Green Apple Tartare

SERVES 8–10

Florence Melin



INGREDIENTS

5 oz fresh pacific salmon, diced
2.5 oz smoked salmon, diced
½ bunch of chives, chopped
2 tbsp finely diced red onion
⅓ peeled and finely diced
green apple (Granny Smith)
5 tsp olive oil
4 tsp lime juice
½ tsp fleur de sel or kosher salt
1 pinch ground pepper
2 oz beet sprouts or
other colorful microgreens
Lime zest, optional

Parmesan Walnut on Endive

SERVES 8–10

Adapted from *Inspired Cooking*, First Presbyterian Church



INGREDIENTS

1 4-oz wedge Parmesan
1 small clove garlic, minced
½ tsp salt
1 tbsp mayonnaise
2 tbsp fresh lemon juice
2 tbsp olive oil
½ cup finely chopped celery
4 Belgian endives

1 cup finely chopped,
lightly toasted walnuts
¼ cup finely chopped Italian parsley

[Printer-Friendly Recipes](#)

[Read more on EE](#)

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*"Oh my gosh! The pimento cheese delicious!
Just as you said and so easy to make!"*

RENEE

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)



Effortless Entertaining®

DeeDee Dalrymple

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