

Summer House Guest Dinner ... yes! House Guests!

THE *Dish*
effortless
ENTERTAINING®

August 5, 2020

“A sweet friendship refreshes the soul.”

Proverbs 27:9



Dear Friends,

House Guests ... you heard me! Yes, we had houseguests!

Maybe you're like us and everything you



thought you were going to do this summer has been canceled. Weddings, Member Guest Golf Tournaments, House Party Weekends, and the list goes on. For about two months the only people in our home were our children and their SO's. Then, we started having dinner with friends – small, safe, and outside if possible. Last week we took an even bigger step. In lieu of the canceled Ladies Member Guest at Grandfather, I invited my three guests to come anyway. It was crazy fun! And yes, a bit of a calculated risk that we were willing to take.

Everyone had their own room. We enjoyed a girls' dinner at home the first night, played golf the next day with a little cocktail Canasta during a rain delay 😊, and then enjoyed dinner at good friends Leslie and JR's that night. They skedaddled the next morning and so far, so good. No reports of any COVID exposure or outbreak among us. To be with good friends was such a gift ... to linger on the porch for coffee, stay up for an after-dinner drink, and best of all, lots and lots of overdue catching up.

Maybe you're not ready for overnight guests. Some of you aren't ready for dinner guests. Whatever your situation is, you will enjoy this summer menu. It's a winner and yes, you know it ... it's *effortless!* In this menu and the [video](#), you'll also find recipes from two great cooks I'm reading this summer, Frances Schultz, *California Cooking and Southern Style*, and Alex Snodgrass, *the Defined Dish*. I've read both cover-to-cover and marked all the things I want to cook. Thanks to daughter Elizabeth who has cooked for us from *the Defined Dish* during COVID, we've already enjoyed many of the wonderful recipes in this book.

So, whether for your home folk, dinner guests, or even out of town guests ... enjoy!

A few things to consider if entertaining houseguests ...

- Try to entertain outdoors if possible, as we know this is safer. If your climate is warm, consider a few fans to move and cool the air. Take care of bugs. Even if you're not sensitive to mosquitoes, assume your guests are. Spray before your guests arrive or use organic repellents.
- Set a table that allows comfortable spacing or use trays making sure everyone has enough personal space.
- Serve plates rather than a buffet. Consider individual hors d'oeuvre plates for each guest or couple.
- Keep antibacterial wipes or spray where guests can access.
- Place antibacterial soap and paper guest towels in the powder room and guest baths.
- Offer glass markers so everyone can put their names on their glasses.
- Place a new, unopened box of soap in each guest shower.
- Give each guest (unless married) their own room.

- Continue to practice social distancing as much as possible.
- Respect your guests' boundaries such as not holding hands during the blessing, sitting too close on sofas, etc.

From our home to yours,

Dee Dee

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MENU

[Pimento Cheese](#), of course!
[Cucumber Spread](#)
[Spicy Melon Soup](#)
[Tomatoes with Burrata and Salsa Verde](#)
[Roasted Salmon with Roasted Asparagus
 and Lemon Tarragon Sauce](#)
[Tangy Corn and Tomato Salad](#)
[Lemon Bomb with Raspberry Sauce](#)



Spicy Melon Soup

Serves 6 *California Cooking and Southern Style, Frances Schultz*



INGREDIENTS

4 cups (1-inch) cubed watermelon
 2 cups (1-inch) cubed cantaloupe
 2 cups (1-inch) cubed honeydew
 1 serrano chili, seeded
 and chopped
 1 lime, juiced
 1 cup coconut milk or half-and-half
 ¼ cup chopped cilantro
 2 tbsp chopped mint,
 plus extra for garnish
 2 tbsp chopped basil,
 plus extra for garnish
 ½ tsp salt

PRINTER-FRIENDLY RECIPE

Tomatoes and Burrata with Salsa Verde

Serves 4

INGREDIENTS

SALAD

- 2–3 med tomatoes, sliced
- 1 8 oz container Burrata, sliced
- 1 bag Mixed Lettuces

SALSA VERDE

- 1 lg bunch Italian parsley
- 1 lg bunch basil leaves
- 10-15 mint leaves
- 2 garlic cloves, peeled
- 2 anchovies or 2 tsp anchovy paste
- 2 tbsp capers, rinsed
- 3 tbsp red wine vinegar
- 1 tsp Dijon mustard
- Salt and pepper
- $\frac{3}{4}$ cup olive oil
- 1 sm red onion, finely diced



PRINTER-FRIENDLY RECIPE

Roasted Salmon with Asparagus and Lemon Tarragon Sauce*

Serves 4



INGREDIENTS

24 oz Salmon,
cut in pieces or all one piece
1 bunch asparagus
4 tbsp olive oil
Salt and Pepper

SALMON RUB

4 tbsp chopped oregano
4 tsp sesame seeds
2 tsp ground cumin
2 tsp salt
½ tsp red pepper flakes
2 lemons, thinly sliced

LEMON TARRAGON SAUCE*

2 tbsp lemon juice
½ cup mayonnaise
2 cloves garlic, minced
2 tbsp tarragon leaves, chopped
Salt and pepper to taste

*Lemon Tarragon Sauce is a recipe from *The Defined Dish*.

See link in newsletter.

PRINTER-FRIENDLY RECIPE

Tangy Corn and Tomato Salad

Serves 8 – 10 Adapted from *Atlanta at Table*, Frances Schultz

INGREDIENTS

3 med tomatoes, seeded and chopped
3 Persian cucumbers, chopped
3 cups shoepeg corn
1 red bell pepper, chopped
A jalapeño pepper, seeded and chopped
½ sm med purple onion,
finely chopped
⅓ cup sour cream
2 tbsp mayonnaise
1 tbsp white wine vinegar
Salt and pepper to taste



PRINTER-FRIENDLY RECIPE

A few notes about the menu. Yes, I know you're seeing the Pimento Cheese, Cucumber Dill Spread, and Lemon Bomb a lot on my summer menus and for good reason. My guests love and they are super easy to prepare and have on hand.

With Frances Schultz's permission, I'm sharing the



recipes for The Spicy Melon Soup from *California Cooking and Southern Style* and a slightly modified Tangy Corn and Tomato Salad from *Atlanta at Table*. Frances is a fabulous writer. I love everything she's written and you will too. To order her books, visit her website, FrancesSchultz.com.

To this day, *Bee Cottage Story* is one of my all-time favorites.

The Tarragon Sauce is from *the Defined Dish*. Although she also offers a Sheet Pan Salmon with this sauce, I am giving you my Roasted Salmon recipe. I am very inspired by Alex Snodgrass's healthy, Whole 30 approach (even though I'm always going to eat pimento cheese!). For this recipe and more, visit her website, TheDefinedDish.com: [Spring Sheet Pan Salmon](#).

You'll notice with this menu, I'm mixing it up a bit by using a Salsa Verde from the Shrimp and Scallops with Salsa Verde, EE page 153, on the Tomatoes and the rub from the Salmon Kebabs, EE page 200, for the Roasted Salmon. This rub would also be great on other fish too. Go ahead ... take a walk on the wild side ... mix it up! 🐛

SOURCES & RESOURCES



Sweet & Crunchy



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Burrata and Mozzarella

You can usually find Burrata in the cheese case along with fresh Mozzarella, which also works fine for this recipe.

[Read more on EE](#)

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*This article, with its recipes, IS SUCH A DELIGHT
during this “stay-at-home” time!
I can not wait to plan a small lunch for a
few with your fabulous meal!*

*Thank you for sharing an effortless, fun way to bring
us together during COVID!*

Ann

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)



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DeeDee Dalrymple

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