

October 29, 2021

"Have I told you about my new Blackstone Grill?"

Said Bill to everyone he saw this summer!



Dear Friends,

Today's <u>video</u> in our Bill's Grills Blackstone series ... Grilled Asparagus and Prosciutto. This recipe is in your *Effortless Entertaining* book. It couldn't be easier! Wrap the asparagus in prosciutto. Brush with a little olive oil and grill. For this recipe, I think best to use asparagus that's a little thicker as the super-thin stalks can get a little stringy when grilled. Grill a few asparagus without the prosciutto for any vegetarians.

Check out Trader Joe's for my favorite prosciutto. It's not too thin so it peels easily and it's well priced.

While you can do this recipe on a traditional grill, I actually think it cooked more evenly

on the <u>Blackstone Grill</u>... a griddle on which "you can cook everything you can cook on a regular grill and 1,000 things more!"

Continue to join us the next few days for an evening with Bill and me as we demonstrate in real-time our entire dinner prepared by Bill on the Blackstone. If you want to transform the way you entertain, join the <u>Blackstone</u> revolution. Learn how you too can prepare everything on the grill with remarkable ease, no mess, and have fun while you're doing it ... music to my "how to make everything *effortless*" ears!

You're going to love this video series. Join us each day as we walk you through our menu!

Our Menu ...

- Asparagus and Prosciutto
- Fried Rice
- Brussels Sprouts
- Grilled Salmon
- Grilled Krispy Kreme Doughnuts



Invite your spouse to watch with you ... We're going to have so much FUN!!!



SOURCES & RESOURCES



Blackstone Griddle available here





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We want to hear from you!

I've loved hearing from so many of you who have enjoyed EE events and are entertaining more!

<u>Send us comments and photos!</u>









Effortless Entertaining®

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