

It's coming ... this Wednesday, May 18th!

THE *Dish* ..... *effortless*  
ENTERTAINING®

May 14, 2022

*“This tastes like Grandmother’s!”*

ELIZABETH

Dear Friends,

*Register for our free and fabulous  
Effortless Entertaining with Wellness Video Series!*

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*Register here right away!*

This exciting video series will be released in just four days on Wednesday, May 18th.

*To complete your registration, you must  
follow both of us on Instagram ...*

*You can do that right here!*

*DeeDee | Kimberly*

You will love all the great tips, quips, and  
good information!



Register today!

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Our complimentary video series will be released on **Wednesday, May 18th**. On that day you will receive an email giving you login access to all thirteen videos. Be sure you have [deedee@myeffortlessentertaining.com](mailto:deedee@myeffortlessentertaining.com) in your address book so you're sure to receive that email. Along with your login, you will also receive a link for a printable PDF; *Healthy Recipes, Healthy Choices* with all sorts of healthy recipes and food swaps from DeeDee and Kimberly. You are going to love it!

Just to whet your appetite, see two of DeeDee's favorites below ... homemade Hummus and Sherry Vinaigrette. Why buy hummus and salad dressing at the grocery filled with unnecessary and often inflammatory ingredients. Homemade is better and can be *effortless* too!

As a Subscriber to this complimentary series, you will have access to the video content for **two weeks** through **Wednesday, June 1st**. Participants in the *30 Days to Effortless Entertaining* workshops will have unlimited access as you do with all our workshop videos. We hope you will enjoy this added benefit!

We look forward to sharing this wonderful information with you knowing that you too will be inspired to embrace *Wellness* as we *Welcome* the people we love into our homes!

DeeDee + Kimberly

Follow EE on [Instagram](#) and [Facebook](#) | Follow Kimberly on [Instagram](#)

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## My Mother's Hummus

Yields ~1 quart

### INGREDIENTS

2 can chickpeas, drained,  
    reserve liquid from one can  
1 cup sesame tahini  
3 – 4 cloves garlic, minced  
¼ – ½ cup lemon juice  
Salt  
Olive oil



Printer-Friendly Recipe

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# Mixed Lettuces with Sherry Vinaigrette

SERVES 6-8

Darren Atkins

## INGREDIENTS

1 med shallot, minced  
2 tbsp sherry vinegar  
1 tbsp lemon juice  
1 tsp Dijon mustard  
9 tbsp olive oil  
Kosher salt and  
freshly ground black pepper  
6-8 cups mixed lettuces, your choice



[Printer-Friendly Recipe](#)

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*“Thank you for an absolutely fun and informative workshop! I feel like I've known you forever!”*

DIANE

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)



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DeeDee Dalrymple  
[www.MyEffortlessEntertaining.com](http://www.MyEffortlessEntertaining.com)

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