

"Simply beautiful and absolutely delicious!"

THE *Dish*
effortless
ENTERTAINING®

January 25, 2023



Dear Friends,

This week I have the pleasure of co-hosting a 65th birthday dinner for a good friend. My go-to winter menu for elegance and ease? Beef Bourguignon!

This menu is on page 127 in the *Effortless Entertaining* guide. I am reprinting the menu in this newsletter as a reminder of what a simply beautiful and perfect winter menu this is. Everything can be prepped or completely prepared in advance. As with all our menus, we give you a GamePlan and Shopping List too. What could be more ... *effortless!*



Good news for those who missed purchasing the guide before it sold out in December! Although the print version is no longer available, an online version is. You can find it [here](#). With the online version, you receive the book just as it looks in print. You also receive an online login that gives you access to the over 400 pages of additional content released in our newsletters. Whew, that's a lot!

But wait ... there's more! 😄

If you participate in the *30 Days to Effortless Entertaining* workshop, you receive a copy of the online version of the book included in the cost of the workshop. How cool is that!

Don't we all want to gather friends easily and graciously? Join me for the next workshop starting on Monday. Let's get ready for spring and summer entertaining! Register [here!](#) You'll be so glad you did!



From our home to yours,

Dee Dee

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BEEF BOURGIGNON MENU

Enjoy this easy prep and prepare menu!

Serves 6-8

- [Salmon Spread](#)
- Cheese Board
- [Beef Bourguignon](#)
- [DeeDee's Salad](#)
- [Rice Blend](#)
- [Chocolate Tart](#)
- Sister Schubert's Dinner Yeast Rolls



Printer-Friendly Menu, GamePlan, & Recipes

GAMEPLAN

MONDAY

- Shop for non-perishables

WEDNESDAY-FRIDAY

- Shop for perishables
- Prepare Smoked Salmon Spread
- Prepare Beef Bourguignon* or thaw if frozen
- Prepare Chocolate Tart

SATURDAY

Early in the day . . .

- Prep Cheese Board
- Prepare Rice Blend
- Prep DeeDee's Salad

5:45

- Prepare Cheese Board
- Remove Chocolate Tart from refrigerator

6:00

- Get dressed – enjoy dressing drink!

SATURDAY *cont'd*

6:45

- Remove Sister Schubert's Rolls from freezer
- Plate Salmon Spread
- Enjoy a quiet moment

7:30

- Warm Beef Bourguignon on low heat; taste and adjust seasonings and consistency

8:00 – 8:15

- Bake Sister Schubert's Rolls, 350° for 15–20 min.
- Warm Rice Blend in the microwave with 1 tbsp butter
- Toss salad

8:15 – 8:30

- Serve and enjoy!

SHOPPING LIST

PRODUCE

- Lemons, 2*
- Dill, 5–6 tbsp chopped, 1 oz
- Onion, 1 whole or prepackaged chopped, 1 cup
- Rosemary leaves, 1 tbsp chopped
- Carrots, 3–4, or prepackaged julienned, 1½ cups
- Chanterelle or shiitake mushrooms, 8 oz sliced
- Italian parsley, 2 tbsp chopped
- Lettuces, your choice, romaine, Bibb, iceberg, 8 cups torn
- Salad additions, your choice: celery, cucumber, radishes, grape tomato, etc.
- Raspberries, 12 oz, optional

*You may substitute frozen Minute Maid Premium 100% Pure Lemon Juice for fresh lemon juice.

DELI

- Assorted cheeses

MEAT

- Smoked salmon, 4 oz
- Thick-sliced bacon, 8 oz
- Beef chuck, 3 lbs, 1-inch cubes

BAKING, SPICES, NUTS

- Dried mint, approx 2 tbsp
- Dried mint, approx 2 tbsp
- Bittersweet chocolate, 12 oz
- Crystallized ginger, 2 tbsp chopped

PACKAGED

- Prepared horseradish, 2 tbsp
- Prepared horseradish, 2 tbsp
- Assorted crackers
- Beef broth, 3 cups
- Tomato paste, 2 tbsp
- Wild rice, ⅔ cup
- Long grain rice, 1 cup
- Gingersnaps, 8 oz

DAIRY

- Whipped cream cheese, 8 oz
- Feta, 4 oz
- Heavy whipping cream, 1 cup
- Eggs, 4

FROZEN

- Sister Schubert's Yeast Rolls

ALCOHOL

- Burgundy (Pinot Noir) wine, 3 cups

ON HAND...

- Salt
 - Pepper
 - Flour, 4 tbsp
 - Butter, 1 stick plus 1 tbsp
 - Olive oil
 - Sugar, ¼ cup
-





[Read more on EE](#)

[Become a Member of the Effortless Entertaining Community.](#)

“I feel like I’m over the entertaining hump now....

THANK YOU!!!!”

MARTI

We want to hear from you!

Send us your stories and photos!

[Send us comments and photos!](#)



Effortless Entertaining[®]

DeeDee Dalrymple

www.MyEffortlessEntertaining.com

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