

Simple to prepare and yet big on flavor!

THE *Dish*
effortless
ENTERTAINING®

March 6, 2024

“There is little in the ‘me generation’ of our time needs to learn more than the wisdom of serving. Serving others is not a chore or an imposition, but a sacred privilege.”

Henry Parsley, *In Order to Serve*



Carolyn and Elizabeth's Peruvian Table

Dear Friends,

I am delighted the recipe in this week's newsletter was served first to Ed and me by our daughters. Ed and I were visiting them in Washington after they had recently traveled to Peru. Excited to share stories and photos from their adventure, they welcomed a group of their friends and us for dinner. They served this delicious Peruvian chicken!

Important to note, Carolyn and Elizabeth hosted everyone in Carolyn's apartment, which was much smaller than many of our homes. Our children, Eddie included, have carried on our family tradition of welcoming family and friends. They never let the size of their early apartments dampen their enthusiasm! They would have witnessed our doing the same. Our first home at Grandfather was very small and yet, as friends will tell you, it was the original party house for our friends and all our children.

The gift of hospitality is truly the gift that keeps on giving from one generation to the next. I encourage you to create this legacy!

From our home to yours,

Dee Dee

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Peruvian Inspired Chicken

Serves 4 - 6 Adapted from *New York Times*



Ingredients

CHICKEN MARINADE

- 12 cloves garlic, minced
- 6 tbsp soy sauce
- 2 tbsp Sriracha
- 2 tbsp lime juice
- 2 tsp Dijon mustard
- 2 tsp chile powder
- 2 tsp cumin
- 2 tsp freshly ground pepper
- 1 tsp sea salt
- 4 lbs skin on chicken breasts,
or 4 lbs mixed chicken pieces

CILANTRO SAUCE

- 1 cup cilantro leaves
- 1 clove garlic, minced
- 2 tsp basil, chopped
- 3 - 4 jalapeños, seeded and diced
- 1 oz feta cheese, crumbled
- ½ tsp Dijon mustard
- ½ tbsp Sriracha
- ½ tsp honey
- 1½ tbsp lime juice
- ½ tsp ground cumin
- ¾ tsp sea salt
- ½ cup extra-virgin olive oil
- Lime wedges, for garnish



My Peruvian Table!

Because cilantro is an herb that tastes like dish soap for many, I always serve an alternative green sauce such as the Salsa Verde.

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
- ¾ cup olive oil

Printer-Friendly Recipe

SOURCES & RESOURCES



Salt and Pepper Grinder

I use this pepper grinder when a recipe calls for fresh ground pepper. It's Ina's favorite!

[available here](#)



If you missed the workshop that started this week, it's the perfect time to think about our may my next workshop, which starts on **Monday, April 8th**. If you are interested, [email me](#) and we will add you to our waitlist. This is a great time to prepare for spring and summer gatherings.



Let's use these quiet months to get organized, take care of our homes and the areas where we entertain, and conquer all that's holding us back. If you're a more seasoned host, this is the perfect refresh.

This is a wonderful time to invest in yourself and in your home! When spring breaks, you'll be ready to throw open the doors and welcome the people you love!

[Learn More about 30's Days to Effortless Entertaining](#)

Join me in April!



- Previous participants are invited to join free of charge to review. Please contact me at deedee@myeffortlessentertaining.com to register guests at the celebratory pricing.
- The online version of my guide, *Effortless Entertaining* is included for all participants.
- You will also receive complimentary access to our 11-part video series, Entertaining with Wellness with Kimberly Leatherman and me.

Email now to be added to our waitlist!

Join the Waitlist

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DeeDee Dalrymple

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