

Delish Summer Spreads!

THE *Dish*

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ENTERTAINING®

May 7, 2025



Dear Friends,

In this week's Instagram posts, I've featured two spreads that I served to a group of lovely women who participated in my *30 Days to Effortless Entertaining* workshop in person with me.

Good news!

**You too can enjoy my virtual *30 Days to Effortless Entertaining* workshop
... in person!**

It takes a fraction of the time and is so much fun! I will be releasing more information about this opportunity in the coming weeks. To learn more now, contact me at deedee@myeffortlessentertaining.com and we will schedule a call. I am already scheduling for Fall 2025 and Winter 2026.

Now ... back to the spreads in this week's Instagram posts. Although I have given you these recipes in previous newsletters, they are worth repeating in case you missed them. I'm also including the Cucumber Dip, which is also a summer fave. All three are super simple and easy – whip them up in minutes – and they all scream summer! An added bonus, they keep well for a few days.

I often return over and over again to tried and true favorites that my guests love. We really don't have to reinvent the wheel! 😊

Let the summer fun begin ... from our family to yours!

Dee Dee

Cucumber Spread

SERVES 10–12 Inspired by *Southern Living*

A summer spread that doubles as a dip!

INGREDIENTS

8-oz cream cheese, softened
2 cups unpeeled,
 chopped Persian cucumbers*
¼ cup finely chopped red onion
3 ½ tsp chopped fresh dill
3 tsp dried mint
2 tsp fresh lemon juice
1 tsp lemon zest
1 tsp white wine vinegar
1 tsp salt
½ tsp pepper



*See **TIPS & QUIPS** below for more on Persian Cucumbers.

Printer-Friendly Recipe

Watch the [Instagram post](#) featuring Cucumber Spread!



Cucumber Dip

SERVES 8-10 *Charlotte Cooks Again, Charlotte Latin School*



INGREDIENTS

8 oz cream cheese, softened
½ cup grated peeled cucumber,
~1 English or 2-3 small
¼ cup grated Vidalia onion
¼ tsp pepper
⅛ tsp salt

Printer-Friendly Recipe

Layered Hummus

SERVES 8-10 *Anne Cochran and Julie Hammond*

INGREDIENTS

8 oz lemon hummus
8 oz plain hummus
1 English cucumber, seeded,
finely chopped
1 sweet orange pepper, chopped
1½ cups grape tomatoes, halved
1 bunch green onions, or less, chopped
1 4-oz jar mild banana pepper rings
Feta, crumbled



Printer-Friendly Recipe

Watch the [Instagram post](#) featuring Layered Hummus!



TIPS & QUIPS

Persian Cucumbers

[Persian Cucumbers](#) are small, thin, and usually sold packaged, vs. loose, in your produce section. They're also firm, crisp, and taste amazing. The skin is edible, not like the thick, waxy skin on your standard variety.



Triscuits!

As many of you know, we try to eat clean and focus primarily on whole foods. That said, I'm not a purist! When buying processed foods I do read the labels. Guess what I discovered in reading the label for one of my favorite crackers? Triscuits are not bad! They only have a few ingredients and you can find an organic version. They do use Canola oil – not a fave for me, but all in all with just a few ingredients, a better option than many brands.

[Read more on EE](#)

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*“Everything you’re doing is so wonderful,
creative, delicious and love how you
make it seem so effortless!”*

JANE

We want to hear from you!

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Effortless Entertaining®

DeeDee Dalrymple

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