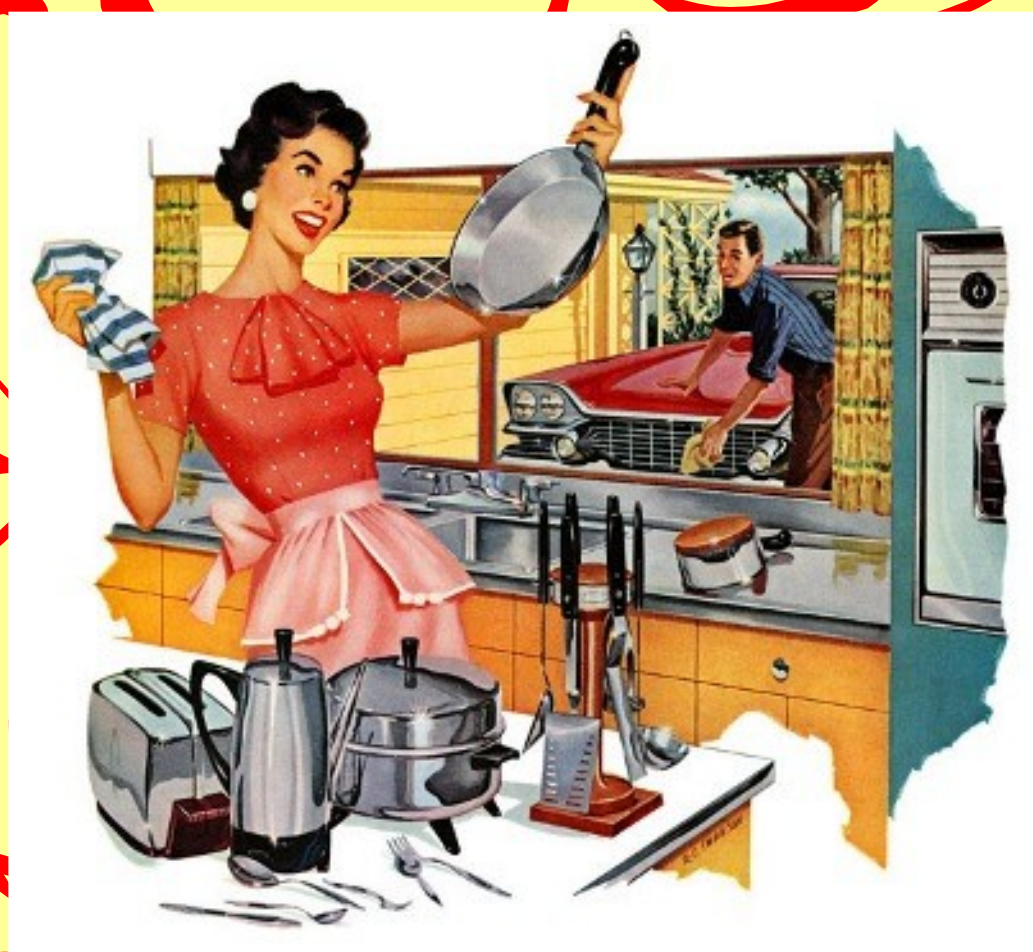


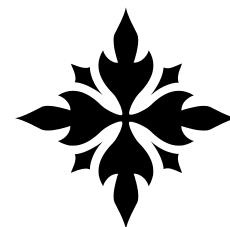
ENTERTAINING DIVA

WRITTEN BY 11 MEF SPOUSES



OSC NOVEMBER LUNCHEON 2012

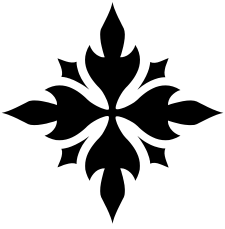
HOW DOES SHE DO IT?



ENTERTAINING DIVA

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SUN, SURF & SALADS

ENTERTAINING DIVA

MENU:

Dijon Rosemary Grilled Steak Salad	Lemonade with Mint Sprigs
Lemon Thyme Grilled Chicken Salad	Carolina Veranda Lemonade
Grilled Pear Salad	Mini Strawberry Shortcakes
Grilled Vegetable Salad	

DECORATING:

Summertime entertaining can be a fun and relaxing time. Even if you do not live near the beach, bring the beach to your backyard. For my table, I decided on an aqua blue color like that of the ocean. I used a twin sheet as the tablecloth and used inexpensive wicker like placemats that look similar to sea grass. Simple white plates were used to hold the colorful, striped napkins with the starfish napkin rings. The napkin rings were easily made and added a beach touch to the napkin.

Candles are always pretty to any tabletop and the use of hurricane globes is elegant for indoor use and necessary when being used outdoors. Find an interesting container that can hold fresh flowers or sprigs of greenery from your yard. I used a coral container and added some greenery for an airy look. Scattering seashells on the table is a fun way to bring the beach to your table. Shells can also be used for making a unique name card for your guest and something they can take with them.

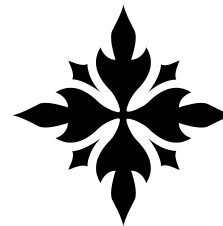
ENTERTAINING TIPS:

TABLE LINENS: Be creative when deciding how to dress your table. Rather than using the standard tablecloth, using sheets, fabric and burlap can be just as pretty and is less expensive. If you want to use a table runner, pretty leftover wall paper or wrapping paper can be fun too!

NAPKIN RINGS: Buy inexpensive napkin rings and glue an item on that goes with your theme.

OUTDOOR ENTERTAINING: Set up a lemonade stand. Let your guests help themselves to some liquid refreshments while you're welcoming other guests. Make sure you are well stocked with glasses and have a full ice bucket. Lemonade is always refreshing on a summer day as well as water with sprigs of mint leaves. You can also freeze mint leaves in ice cube trays that can be added to the lemonade or water. It's a refreshing treat and can easily be made ahead of time and stored in the freezer in a Ziploc bag.

SUN, SURF & SALADS



ENTERTAINING DIVA

RECIPES:

Rosemary-Dijon Grilled Steak

Ingredients:

1/2 cup dry red wine
2 tablespoons Dijon mustard
1 tablespoon olive oil
2 teaspoons chopped fresh rosemary
2 garlic cloves, minced
1 1/2 pounds flank steak
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Dijon-Rosemary Dressing

2 tablespoons mayonnaise
2 tablespoons sour cream
1 tablespoon Dijon mustard
1 tablespoon cold water
2 teaspoons white wine vinegar
1/2 teaspoon sugar
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/4 cup olive oil

Preparation:

Combine first 5 ingredients in a large, heavy-duty zip-top plastic bag. Add steak and seal bag, turning to coat. Refrigerate 6 hours or overnight. Preheat grill to high (450° to 600°). Remove steak from marinade, discarding marinade. Pat steak dry with paper towels, and sprinkle with salt and pepper. Grill, on greased grill rack, 6 minutes on each side (for medium-rare) or to desired degree of doneness. Let stand 5 minutes before cutting into thin slices. To prepare dressing, combine first 8 ingredients in a bowl; slowly whisk in olive oil. Stir in rosemary. Toss spinach with 1/4 cup Dijon-Rosemary Dressing, and divide among 4 salad plates. Place steak slices on plates, and top with crumbled blue cheese. Serve with grilled baguette slices and remaining dressing.

Jackie Mills, R.D., *Coastal Living* MAY 2011

Grilled Pear Salad

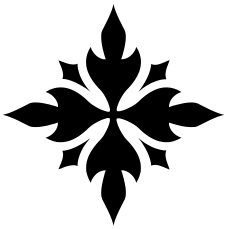
Ingredients:

3 firm ripe peel on Bartlett pears, cut into
1/2-inch-thick wedges
1/4 cup red wine vinegar
1/2 (10-oz.) jar seedless raspberry preserves
2 tablespoons chopped fresh basil
1 garlic clove, pressed
1/2 teaspoon salt
1/2 teaspoon seasoned pepper
1/3 cup canola oil
1 (5-oz.) package gourmet mixed salad greens
1/2 small red onion, thinly sliced
2 cups fresh raspberries
3/4 cup honey-roasted cashews
4 ounces crumbled goat cheese

Preparation:

Preheat grill to 350° to 400° (medium-high) heat. Grill pear wedges, covered with grill lid, 1 to 2 minutes on each side or until golden. Whisk together red wine vinegar and next 5 ingredients in a small bowl; add canola oil in a slow, steady stream, whisking constantly until smooth. Combine salad greens, next 4 ingredients, and pears in a large bowl. Drizzle with desired amount of vinaigrette, and toss to combine. Serve immediately with remaining vinaigrette.

Southern Living SEPTEMBER 2011



SUN, SURF & SALADS

ENTERTAINING DIVA

RECIPES:

Grilled Vegetable Salad

Ingredients:

8 ounces asparagus, trimmed
2 (4-inch) Portobello mushroom caps (about 6 ounces)
1 medium zucchini, cut lengthwise into 1/4-inch-thick slices
1 yellow squash, cut lengthwise into 1/4-inch-thick slices
1 small red onion, cut into 1/4-inch-thick slices
1 red bell pepper, halved and seeded
Cooking spray
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
6 tablespoons crumbled queso fresco

Vinaigrette:

2 tablespoons sherry vinegar
1 tablespoon extra virgin olive oil
1/2 teaspoon kosher salt
1 1/2 teaspoons honey
1/2 teaspoon Dijon mustard
1/4 teaspoon freshly ground black pepper

Preparation:

Prepare grill to medium-high heat. To prepare vinaigrette, combine first 6 ingredients in a large bowl; set aside. To prepare salad, coat asparagus, mushrooms, zucchini, squash, onion, and bell pepper with cooking spray. Place vegetables on grill rack; grill 4 minutes on each side or until slightly blackened. Remove vegetables from grill; cool slightly. Cut vegetables into 1-inch pieces. Add vegetables, basil, chives, and parsley to vinaigrette; toss gently to coat. Sprinkle with cheese.

Elizabeth Karmel, *Cooking Light* JUNE 2008

Carolina Veranda Lemonade

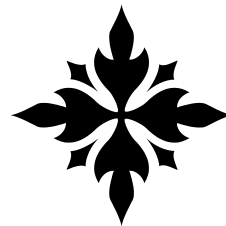
Ingredients:

1 1/4 ounces Bacardi Limon
6 ounces lemonade
3/4 ounce fresh lemon juice
1 slice lemon
1 mint sprig

Directions:

Add, rum, lemonade and lemon juice to a glass filled about 1/2 way with ice and stir. Sink lemon slice and whole sprig of mint in glass and stir to infuse a light mint taste. Add more ice to bring drink to the rim of the glass if needed.

SUN, SURF & SALADS



ENTERTAINING DIVA

RECIPES:

Lemon-Thyme Grilled Chicken

Ingredients:

2 tablespoons olive oil
2 teaspoons minced fresh thyme
2 garlic cloves, minced
1 teaspoon lemon zest
1/4 teaspoon freshly ground black pepper
1/4 teaspoon salt
4 (6-ounce) boneless, skinless chicken breasts
6 cups mixed salad greens

Feta Dressing

2 tablespoons white wine vinegar
1 teaspoon honey
1 garlic clove, minced
1/2 teaspoon Dijon mustard
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/4 cup olive oil
1/4 cup crumbled feta cheese
2 teaspoons minced fresh thyme

Preparation:

To prepare dressing: whisk together first 6 ingredients in a bowl; slowly whisk in olive oil. Stir in feta and thyme. To prepare salad: combine first 6 ingredients in a large, heavy-duty zip-top plastic bag. Add chicken and seal bag, turning to coat. Refrigerate at least 4 hours.

Preheat grill to medium-high (350° to 400°). Remove chicken from marinade, discarding marinade. Grill, on greased grill rack, 6 minutes on each side or until cooked through. Let chicken cool slightly before cutting into thin slices. Toss salad greens with 1/4 cup Feta Dressing, and divide among 4 salad plates. Place chicken slices on greens, and top with feta cheese and toasted pine nuts. Serve with flatbread crackers and remaining dressing.

Jackie Mills, R.D., *Coastal Living* MAY 2011

Mini Strawberry Shortcakes

Ingredients:

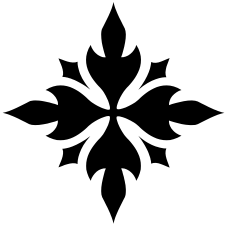
1 pint strawberries, sliced
1 tablespoon amaretto liqueur or 1/4 teaspoon almond extract
1/2 cup sugar, divided
1 teaspoon vanilla extract

1/2 cup heavy whipping cream
1 (8-ounce) container mascarpone cheese or cream cheese, softened
1 (3- or 3.4-ounce) package ladyfingers

Preparation:

Combine strawberries, amaretto, and 1/4 cup sugar in a bowl. Let stand about 30 minutes, stirring occasionally. Meanwhile, combine remaining 1/4 cup sugar and whipping cream in a large bowl. Beat with an electric mixer until soft peaks form. Fold in mascarpone cheese and vanilla. Layer ladyfingers, mascarpone mixture, and strawberry mixture in 6 (9-ounce) bowls.

Coastal Living JUNE 2011



SPRING ELEGANCE

ENTERTAINING DIVA

MENU:*

Spring Strawberry Salad	Grilled Asparagus
Roast Chicken with Herbs de Provence	Coconut Macaroon Nests
Roasted Potatoes with Rosemary	Strawberry Basil Margaritas
	Strawberry Basil Soda

*This is a gluten-free menu.

DECORATING:

For my tablescape, I used salad, dinner and dessert plates. The dessert will act as a decoration since the coconut macaroon nests go with the table theme of birds. If you don't have bird plates you could use your own dishes and pull colors from them and purchase small silk birds or feathers to place around the centerpiece. If your dishes are a solid color you can use a fun print for the tablecloth.

The lantern in the center of the table was borrowed from a friend. I simply added flowers and greenery around it to go with my table. You can use flowers from your garden as well as greenery from your bushes or plants to save money. I happened to have silk flowers in my house and repurposed them for my table. You can use the lantern for many centerpieces by adding seasonal greenery and flowers to change the look.

ENTERTAINING TIPS:

Keep dinner simple when hosting a party. This meal can all go in the oven at one time and the dessert can be made ahead of time. The asparagus can be cooked early and simply reheated in the microwave at dinnertime.

Serve your meal in courses. Have the salads all ready to go before your guests arrive. Once seated pull them out of the fridge and serve.

Have your spouse or better yet have your kids clear the table of the first course while you plate the second course. My kids love to play waitress.

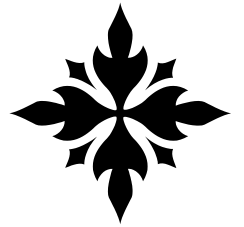
Pick a color you love and pull it into your tablescape with napkins, flowers, or glasses.

Look around your house for things you already have.

Borrow from your friends or find bargains in thrift shops.

Use your coconut macaroon nests as a decoration as well as a dessert. You can also make them your place cards by simply adding a small white card with your guests name to the middle of the candies.

SPRING ELEGANCE



ENTERTAINING DIVA

RECIPES:

Roast Chicken with Herbs de Provence

Whole Chicken* cut up (See page 34
How to Cut Up a Whole Chicken)

½ cup olive oil

2 Tbsp. Herbs de Provence or Italian herb mix

Salt and pepper to taste

Preparations:

Heat oven to 350 degrees. Put chicken in baking dish skin side up. Pour olive oil over the chicken. You may not need all of it. Liberally sprinkle on the herbs. Salt and pepper to taste. Cook for 60 minutes or until the chicken is cooked all the way through. Baste every 20 minutes during the cooking. It should be nicely browned.

*You can also purchase an already cut up chicken.

Spring Strawberry Salad

Dressing:

3 Tbsp. white wine vinegar

3 Tbsp. water

1 Tbsp. honey

2 tsp. extra virgin olive oil

1/8 tsp salt

1/8 tsp pepper

Salad:

3 cups quartered strawberries

1 bag Italian blend salad greens

4 tsp. toasted pine nuts or walnuts

Preparations:

Whisk together first 6 ingredients. Mix strawberries and greens. Toss with dressing. Sprinkle with nuts.

Grilled Asparagus

Ingredients:

Large bundle of asparagus

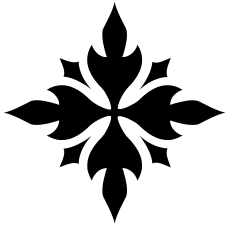
Olive oil

Salt and pepper

1 Tbsp grated lemon peel

Preparations:

Heat grill on medium heat. Cut the hard wood ends off the asparagus. Toss in olive oil, lemon peel and salt and pepper. Place on heated grill. Cook 1-2 minutes per side. Rotate often to prevent scorching.



SPRING ELEGANCE

ENTERTAINING DIVA

RECIPES:

Roast Potatoes with Rosemary

Ingredients:

Bag of fingerling potatoes
Onion
Olive oil
2 sprigs fresh rosemary

Preparations:

Cut potatoes in quarters or halves depending on size. Chop onion. Pull rosemary leaves off the sprigs and finely chop. Place potatoes and onions in a baking dish. Sprinkle with olive oil and rosemary. Salt and pepper to taste. Toss to cover with the oil. Put in a 350 degree oven and bake for 60 minutes stirring every 20 minutes.

Strawberry Basil Soda

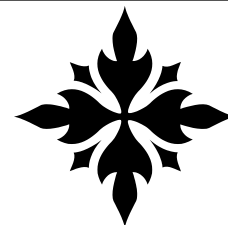
Ingredients:

1 pound strawberries, trimmed
Juice of 1/2 lemon
1/2 cup loosely packed basil leaves
1 cup sugar
Carbonated water

Juice strawberries using a juicer or blender. *If using a juicer:* Juice strawberries according to manufacturer's instructions. Discard pulp. *If using a blender:* Place strawberries in a blender and pulse until smooth. Strain through a sieve, pushing juice through with a spatula. Discard solids. Pour strawberry juice into a liquid measuring cup. Add water to reach 1 cup if needed.

Pour into a small saucepan with lemon juice, basil, and sugar. Heat mixture over medium heat until boiling. Simmer 5 minutes, stirring frequently. Remove from heat and let cool. Strain syrup through a sieve into a clean container and discard solids. To serve, spoon 2 tablespoons of syrup into an 8-ounce glass, top with carbonated water, and stir. Taste and add more syrup, if desired. You can store syrup in refrigerator up to 1 week.

SPRING ELEGANCE



ENTERTAINING DIVA

RECIPES:

Coconut Macaroon Nests

Ingredients:

2/3 cup sweetened condensed milk	1/8 tsp salt
1 large egg white	3 1/2 cups sweetened coconut
1 1/2 tsp. vanilla	Easter egg shaped candy (jelly beans, Jordan almonds, etc)

Preparations:

Preheat the oven to 325°F. Line a large baking sheet with parchment paper or a Silpat mat. In a large bowl, stir together the sweetened condensed milk, egg white, vanilla extract, and salt. Stir until combined. Add in the coconut and mix well. With a spoon, scoop up about 3 tablespoons of the dough and place the dough onto the prepared baking sheet. Form the cookies into the shape of a bird nest. Press down the center with your thumb. Bake cookies for 17 to 20 minutes, or until slightly golden brown. Remove from the oven and press your thumb down in the center of the nests again. Cool the cookies on the baking sheets for about 5 minutes or until they are firm and set. Remove with a spatula onto a cooling rack. Cool completely. Place 3 egg candies in the center of the nest. Note: you can make these 2-3 days in advance. Store in an air tight container on the counter.

Strawberry Basil Margaritas

Ingredients:

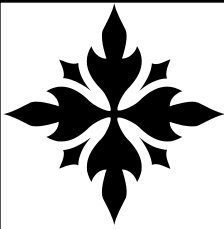
- 1 can (12 ounces) frozen limeade concentrate
- 10 strawberries (or 12 if you're using smaller ones)
- 8 basil leaves
- 2 to 2 1/2 cups tequila
- 30 ounces of water or (2 1/2 cans filled up)

Preparations:

Empty the limeade concentrate into a pitcher. Add 2 1/2 cans of water (30 oz) and 1 1/2 (18 ounces, or 2 1/2 cups) cans of tequila (or a bit less, if you don't want your drinks to be quite as strong).

Hull the strawberries, slice lengthwise, and add to the pitcher. Crumple the basil a little in your hands (this will help the basil flavor release into the drink) and add it to the pitcher, too. Place the pitcher, covered, in the fridge overnight, or for at least four hours.

When you remove the pitcher from the fridge, your margaritas will be a lovely pale pink color. Now all you have to do is serve them and wait for the compliments to pour in. Makes 1 pitcher, or about 8 servings



FONDUE EXTRAVAGANZA

ENTERTAINING DIVA

MENU:

Traditional Beef Fondue	Reese Fondue
Crab Fondue	Chocolate Fondue
Gjetost Fondue	Mint Infused Sparkling Water
Spirited Tomato Fondue	Pair with Good Wine
Buttermilk Swiss Fondue	(See Wine Pairing Chart on page 37)

DECORATING:

Setting up a fondue table can be tricky if you are having a sit down dinner with more than 6 people. Hosting a dinner for 6, you need to make sure there is a pot at both ends of the table so everyone can reach one. I have chosen a buffet type Fondue today to show you the different ways you can do this fun interactive meal for a large crowd. I would normally have separate tables set up with a different fondue on each one with its dippers. Because of limited space, I have put them all on one table today.

Decorating is simple with fondue. The pots and food are your decoration because you will need to utilize all the space for the food. Forego a centerpiece since it is difficult for your guests to reach around it to get to the fondue pot. Use a colorful table cloth to add some color. Also, flower petals, confetti or a colorful table runner looks nice for a fondue table.

ENTERTAINING FONDUE TIPS:

It is helpful to set up your table with all your dishes and serving bowls on the table before your guests arrive. This helps you to see if you need more space.

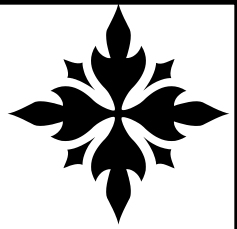
In choosing a fondue pot, it is easier to regulate the temperature of an electric pot when you are doing a cheese fondue. However, plan accordingly for the cord. You don't want your guests tripping on it. If you are using a sterno fondue pot, make sure you warm the ingredients before putting them in the pot. This will help your fondue stay warm longer. A tea light fondue pot is perfect for a chocolate fondue, but does not work well with oil or cheese. It is nice to have two fondue forks for each person so your guests can cook more than one item at a time.

If you are watching your weight, a broth fondue is a good alternative for the oil fondue.

I like to serve a side and a salad with my fondue dinner so my guests can have something to eat while they are waiting for their meat to cook.

Sauces can add extra flavor to your meat fondues. For every two people, put a sauce platter in between your guests. This makes it easy to reach. Sauces are an easy place to cut corners. Buy your sauces if you run out of time. The commissary has some great ones in the international section. Some of my favorites are: Hot Mango Chutney, Hoisen Sauce, German Hot Mustard, Soy Vay Teriyaki Sauce and Mango Pepper Sauce.

FONDUE EXTRAVAGANZA



ENTERTAINING DIVA

RECIPES:

Meat Fondue

Marinade for Beef:

- 3/4 cups soy sauce
- 1/4 cup Worcestershire sauce
- 2 garlic cloves, minced
- 2 lbs beef, a good cut like sirloin or filet

Preparations:

Cut beef in 1 inch cubes. Mix all ingredients for the marinade and pour over the beef. I like to marinate the meat for at least 2 hours, but prefer overnight.

Fill your fondue pot about half full of peanut oil. If using a sterno pot, heat up the oil on the stove first. If using an electric pot, turn it up to high to get it hot, but then turn it down to medium when you cook your meat. It takes about 10 minutes to heat up so plan your time accordingly. Beef cooks very fast depending on how you like your meat. This recipe is also good with chicken, but chicken takes longer to cook because you have to cook it all the way through. Serve with different sauces to add a variety of tastes. See page 15 for some sauce recipes.

Other meat dippers: Get creative with your meat dippers. Tuna, pre-marinated Peppercorn Pork Tenderloin, Smoked Apple Bacon Chicken Sausage, and meatballs stuffed with mozzarella are wonderful.

Gjetost* Fondue

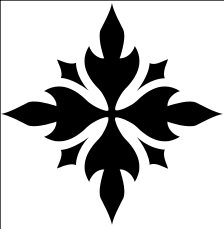
Ingredients:

- 3 cups shredded gjetost cheese (12-ounces)
- 3 tablespoons all-purpose flour
- 1 1/2 cups dry white wine
- 1 -8 ounces can crushed pineapple, un-drained

Stir together the cheese and flour in a medium mixing bowl; set aside. Heat dry white wine in a 3-quart saucepan until just boiling. Reduce heat to medium. Add the cheese and flour mixture, 1/2 cup at a time, stirring after each addition until the cheese is melted. Stir in the un-drained crushed pineapple. To serve transfer cheese mixture to a fondue pot; keep warm over fondue burner. Serve with dippers. Makes 12 servings.

Dippers: Breadsticks, apple wedges, pineapple chunks, peach wedges, and pear wedges

* (Gjetost melts smoothly and stays smooth as it cools). You can find it at specialty grocery stores like Lowes or Harris Teeter.



FONDUE EXTRAVAGANZA

ENTERTAINING DIVA

RECIPES:

Crab Fondue

Ingredients:

2 artichokes (1 pound total)	1 8-ounce package cream cheese, cut up
1/2 cup dry white wine	1 -6 1/2-ounce can crabmeat, drained, flaked, and cartilage removed
1 1/2 cups shredded American cheese	1/4 teaspoon finely shredded lemon peel

Preparations:

Wash and trim stems from artichokes; cut off an inch from tops. If desired, snip off sharp leaf tips and brush cut edges with lemon juice. Bring a large amount of salted water to rapid boil in a saucepan. Add artichokes. Cover and cook 20 to 30 minutes or till a leaf pulls out easily. Remove artichokes; invert to drain. Remove leaves from artichokes; reserve as dippers. Discard chokes. Chop artichoke bottoms; set aside.

Heat wine in a heavy saucepan till just warm. Add American cheese, stirring constantly till smooth and bubbly. Add cream cheese; cook and stir over low heat till smooth. Stir in crabmeat, chopped artichoke bottoms and lemon peel; cook and stir until heated thoroughly.

Transfer hot mixture to fondue pot; keep warm over fondue burner. Serve immediately with artichoke leaves and bread cubes. If necessary, add 1 to 2 tablespoons warm milk as fondue thickens. Other dippers to consider: broccoli, mushroom slices, flatbread crackers, or carrots. Makes 6 servings

Spirited Tomato Fondue

Ingredients:

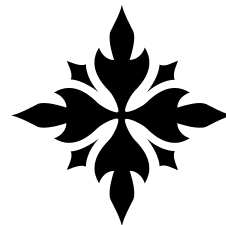
1 30-ounce jar spaghetti sauce	1/4 cup shipped fresh basil or 1 teaspoon dried basil, crushed
1/2 cup snipped dried tomatoes	1 cup whipping cream
1/4 cup pepper vodka or 1/4 cup vodka plus pinch of ground red pepper	

Preparations:

Stir together spaghetti sauce, dried tomatoes, vodka, and basil in a large saucepan. Cook, stirring occasionally, until very warm. Stir in cream and heat thoroughly. Transfer to fondue pot and keep warm over fondue burner. Serve with dippers. Makes 18-20 servings.

Dippers: crusty bread, breadsticks, precooked meatballs, tortellini, sausage, raw zucchini slices or broccoli flowerets

FONDUE EXTRAVAGANZA



ENTERTAINING DIVA

RECIPES:

Buttermilk and Swiss Fondue

Ingredients:

6 ounces Swiss or Gruyere cheese,
torn or shredded
1 tablespoon all-purpose flour
1 cup buttermilk, dry white wine, or apple
cider

2 tablespoons chopped walnuts or pecans
Dash ground nutmeg or mace, or
1/2 teaspoon caraway seed
2 tablespoons chopped walnuts or pecans

Preparations:

Toss together Swiss or Gruyere cheese and flour in a medium saucepan. Add buttermilk, wine or apple cider. Cook over medium heat till cheese is melted and smooth, stirring constantly. Stir in nutmeg, mace, or caraway seed. Pour cheese mixture into a small fondue pot; keep warm over fondue burner. Sprinkle with walnuts or pecans.

Dippers: all kinds of blanched veggies, apples, pears, and any type of crackers or bread.

Chocolate Fondue

Ingredients:

8 ounces semisweet chocolate, coarsely chopped
1 14-ounce can (1 1/4 cups) sweetened condensed milk
1/3 cup milk

Preparations:

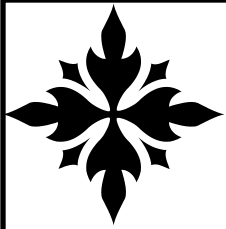
Melt the chocolate in a heavy medium saucepan over low heat, stirring constantly. Stir in the sweetened condensed milk and milk; heat through. Transfer to a fondue pot; keep warm over a fondue burner. Serve immediately with dippers; swirl as you dip. If the fondue mixture thickens, stir in some additional milk. Make sure you stir often to avoid fondue setting or thickening.

Dippers: angel food cake, pound cake, or brownie squares, marshmallows, dried apricots, whole strawberries, banana slices, pineapple chunks, or bread cubes

Other Options:

Mocha fondue: Prepare the chocolate fondue as directed above, except substitute 1/3 cup strong coffee for the milk

Caramel-chocolate fondue: Prepare the chocolate fondue as directed above, except substitute one 12-ounce jar caramel topping for milk.



FONDUE EXTRAVAGANZA

ENTERTAINING DIVA

RECIPES:

Reese's Fondue: A Kids Dream

Ingredients:

2 cups semisweet chocolate chips.
13 ounces evaporated milk
1 cup sugar
1 cup chunky peanut butter

Preparations:

Combine chocolate, milk, sugar, and peanut butter in saucepan. Cover; cook on low until melted, stirring well to mix. Serve with dippers.

Dippers: Bananas, apple, pear, pound cake, marshmallows, Graham Crackers, Nilla Wafers and fingers :).

Mint Infused Sparkling Water

Ingredients:

1 liter of Club Soda or Sparkling Water
Fresh mint leaves
Sliced lemons

Preparations:

Cut lemons in thin slices and mint leaves into halves. Put in ice cold sparkling water and serve with a straw. This is wonderful and refreshing in hot climates. You can also add other ingredients like cucumbers, basil, raspberries or any other kind of fruit. This is also really pretty in a crystal pitcher. It can also be made with plain non carbonated water.

Sour Cream Sauce

1 cup sour cream
1/4 cup horseradish drained
1 tablespoon lemon juice
1 tablespoon sugar
Cover and refrigerate for 2 hours.

This sauce is great on chicken, steak and pork.

Chinese Sauce

1/2 cup soy sauce
1/2 cup rice vinegar
1/3 cup each of orange juice, lemon
and lime juice
Green onions chopped on top

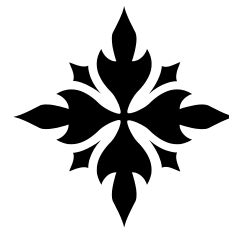
This sauce is excellent on tuna.

Garlic Butter Sauce

1/2 stick of softened butter and
1 T garlic powder

This sauce is great on steak and shrimp.

SOUTHERN, CHARMING & CHEAP



ENTERTAINING DIVA

MENU:

Lemon Butter Shrimp

Pecan Pie

Jambalaya

Sweet Southern Tea

Artichoke French Bread

Bloody Mary

DECORATING:

The key to being the “Entertaining Diva” is having an arsenal of ideas for those impromptu get togethers. Some of the best entertaining is done on a moments notice with little time for the over the top frills. Your guests will be “wowed” by your ability to pull it all together. There is nothing better than making a million-dollar tablescape out of some simple dollar store items. By using layers of color and fabric you can easily make the cheap look chic.

I wanted my setting to be earthy and cozy to fit with my menu of fabulous southern comfort foods. I started my tablescape with a bed sheet and layered it with some scraps of fabric I had left-over from previous projects. I made a runner out of ribbon and doilies I found at the dollar store. By cutting the doilies in half and repositioning them I gave some interest to a pretty traditional entertaining staple. I then made centerpieces from candlesticks and plates that I glued together to create a tiered look. I added bits of twine for embellishment on the napkins, candlesticks and drink ware. The combination of all of these elements created a tablescape that looks southern, charming but you’d never guess it was cheap!

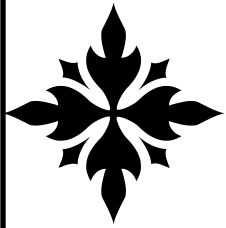
ENTERTAINING TIPS:

Don’t over think it! A good hostess is simply creating a setting to make a memory. Try to stage your home so that people can congregate easily and feel at home. A little music and lighting can go a long way. Strive to set the mood for fun.

Remember you don’t have to spend a ton of money to make your guests feel special. Repurpose things around your home. Flip over a wine glass and use it as a candle pedestal. Take your empty wine bottles and make them candle holders. You can even use your left over canned food cans as vases if you add a little embellishment. Have fun with your creativity.

To save money forgo using paper products like plates and cups. Don’t be afraid to mix and match your dishes and glassware. If you don’t have enough, borrow from your neighbor.

Instead of buying fancy napkin rings for your table, try folding your napkins in special way. (See How to Fold Napkins on page 34)



SOUTHERN, CHARMING & CHEAP

ENTERTAINING DIVA

RECIPES:

Lemon Butter Shrimp

Ingredients:

1lb uncooked shrimp, peeled
1 stick of melted butter
1 package of dried Italian seasoning
Slices of 2 lemons

Preparations:

Mix shrimp, melted butter, lemon and Italian seasoning. Toss to coat the shrimp. Cover a cookie sheet in foil and pour the shrimp mixture over. Bake 10 to 15 minutes at 350 degrees. Serve with toothpicks as an appetizer.

Easy Jambalaya

Ingredients:

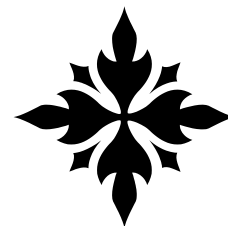
1 can French Onion Soup	1 package of Andouille Sausage
1 can Rotel Tomatoes	1 stick of butter melted
1 can Beef Consome	1 ½ cups of Uncle Bens Converted Rice, uncooked
1 bunch of green onion, chopped	4 Bay Leaves
1 lb frozen un-cooked peeled shrimp,	

Preparations:

Mix all the ingredients together and pour in a 9x13 casserole dish. Wrap tightly with foil. Bake at 375 degrees for 1 hour, then take the foil off and bake for another 30 minutes. Remove Bay Leaves and serve HOT!

This dish is a true crowd pleaser. Your guests will think you slaved over a stove all day!

SOUTHERN, CHARMING & CHEAP



ENTERTAINING DIVA

RECIPES:

Artichoke French Bread

Ingredients:

1/3 cup butter	1 cup grated parmesan cheese
1 Tbsp minced garlic	1/2 cup sour cream
1 (14-ounce) can artichoke hearts, drained and chopped	1 French bread loaf
4 ounces shredded Mozzarella cheese	Salt and freshly ground black pepper
	2 ounces shredded cheddar cheese

Preparations:

Preheat the oven to 350 degrees. Melt the butter in a skillet over medium-high heat. Add the garlic and cook until fragrant, about 30 seconds. Add the artichoke hearts, Mozzarella cheese, parmesan cheese and sour cream. Stir to blend. Remove from the heat and cool.

Slice the bread lengthwise and scoop out some of the center. Spoon the artichoke mixture evenly into the bread shell and sprinkle with the cheddar cheese. Place each half on a baking sheet and cover lightly with aluminum foil. Bake for 25 minutes, then remove the foil and bake for another 5 to 8 minutes or until the cheese melts completely. Cut into slices and serve warm.

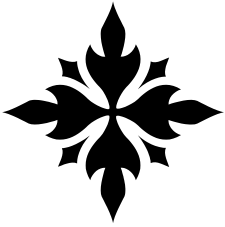
Pecan Pie

Ingredients:

1 cup dark corn syrup	1 teaspoon vinegar
1/2 cup sugar	3 tablespoons softened butter
1 Tablespoon flour	1 cup whole pecans
3 eggs	Store bought pie shell

Preparations:

Mix all ingredients together. Pour into an unbaked pie shell. Bake 10 minutes at 450 degrees then reduce to 300 degrees and continue to bake for 35 more minutes. I sometimes serve with a vanilla bean ice-cream. You can put this in your own pie plate and everyone will think you baked it from scratch.



SOUTHERN, CHARMING & CHEAP

ENTERTAINING DIVA

RECIPES:

Sweet Southern Tea

Ingredients:

Your favorite tea
Lemonade of your choice
Mint for garnish

Preparations:

Make your standard pitcher of tea and sweeten it to taste. Then make a quart of lemonade and add a teaspoon of almond extract. Pour the lemonade into an ice cube tray and freeze. Add the ice cubes to your freshly brewed tea. It's like an "Arnold Palmer" with a twist! Garnish with fresh mint leaves.

Bloody Mary

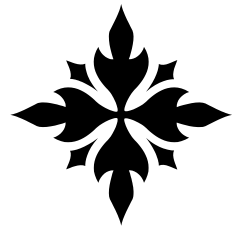
Ingredients:

2 (46 ounces) cans tomato juice	1 (5 ounce) bottle Lea & Perrins Worcestershire sauce
1 (10 ounce) can beef bouillon	Tabasco sauce to taste (for heat)
1 teaspoon coarsely-ground fresh black pepper	1 stalk of celery to use for stirring
1 teaspoon celery salt	2 pickled okras
1 teaspoon Tony's Chacheries or Lowry's Seasoning Salt	3 olives
4 ounces lemon juice	Fine Vodka

Preparations:

Combine tomato juice, beef bouillon, pepper, celery salt, Lowry's spice (if using), lemon juice, Worcestershire sauce, and Tabasco sauce. Add your vodka to taste. Mix thoroughly. Refrigerate. Garnish with celery, okra, and olives. Makes 6 servings.

WHITE CHRISTMAS



ENTERTAINING DIVA

MENU:

Foolproof Standing Rib Roast	Seed Pan Rolls
Cranberry Fruit Chutney	Candy Cane Gimlet
Mustard Roasted Potatoes	Mexican Hot Chocolate
Green Beans with Shallots	Pumpkin Pie Crème Brulee

DECORATING:

Military spouses are known for their ability to adapt to any situation. Whether you are stationed in Hawaii, Arizona or Southern California, you can still enjoy a White Christmas! To create the White Christmas tablescape, I started with a basic dining table covered in a cotton cloth. I chose silver chargers and white dinner plates. You can also use red or gold as your base. When choosing your dinner plate, find something with a good contrasting color or be bold and go with a one color palette!

For the centerpiece, I collected dead tree tops and anchored them in a painter's bucket filled with pea gravel. I then spray painted them white and added the spray adhesive glitter. At this point the sky is the limit as far as what you want to use to decorate. Birds, glass ornaments, feathers or candy, make it fun! Down the center of the table, I ran a length of faux garland (you can also use real) and then used real roses as accents. To create the rose affect, take a long stemmed rose (I use Costco's as their quality is quite good) and snip the stem until it is about 3 inches long. Place the shortened rose in a water pick (these can be found at any florist or craft store) and start filling in the garland. You may add ribbons, netting, gifts for guests or family heirlooms. The color scheme can be drawn up to the chandelier or extended in the chairs. Have fun and get creative!

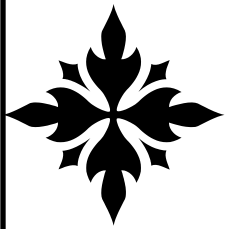
ENTERTAINING TIPS:

To save time and my sanity, I keep all of my tablecloths and napkins freshly cleaned, pressed and hanging in a hall closet ready to go. You will thank yourself!

Your guests will not have more fun just because you made everything from scratch. Try making a few items and purchasing a few of your personal favorites from a purveyor you trust to create a perfect menu for your event.

Do NOT be early to an event at someone's house. The 10 minutes before a party starts is always the craziest part of the day for the hostess. Unless the hostess asks you to come early, avoid that trap of making the hostess rush around while trying to get you settled in to the party.

Always have a red wine stain remover on hand for those unexpected spills. You can find it at any ABC store in North Carolina.



WHITE CHRISTMAS

ENTERTAINING DIVA

RECIPES:

Foolproof Standing Rib Roast

Ingredients:

- 1 (5 pound) standing rib roast, at room temperature
- 1 Tablespoon House Seasoning (recipe follows)

House Seasoning:

- 1 cup salt
- ¼ cup black pepper
- ¼ cup garlic powder

Preparations:

Make House Seasoning by mixing all ingredients together and store in airtight container for up to 6 months. Preheat the oven to 375 degrees. Rub roast with House Seasoning; place roast on a rack in the pan with the rib side down and the fatty side up. Roast for one hour. Turn off oven. Leave roast in oven but do not open door for three hours. About 30 - 40 minutes before serving time, turn oven to 375 degrees and reheat the roast. Important: Do not remove the roast or open the oven door from the time roast is put in to the time it is ready to serve.

Cranberry Fruit Chutney

Ingredients:

- 1 (12 ounce) bag of fresh cranberries, cleaned
- 1 ¾ cups sugar
- 1 Granny Smith apple, peeled, cored and chopped
- 1 orange, zest grated and juiced
- ¾ cup raisins
- ¾ cup chopped walnuts or pecans

Preparations:

Cook the cranberries, sugar, and 1 cup of water in a saucepan over low heat for about 5 minutes, or until the skins pop open. Add the apple, zests, and juices and cook for 15 more minutes. Remove from the heat and add the raisins and the nuts. Let cool and serve chilled. Makes 4 cups.

Green Beans with Shallots

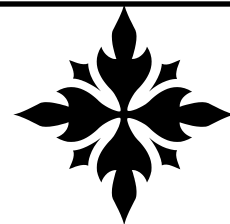
Ingredients:

- 1 pound French string beans (haricots verts), ends removed
- Kosher salt
- 2 tablespoons unsalted butter
- 1 tablespoon good olive oil
- 3 large shallots, large-diced
- ½ teaspoon freshly ground black pepper

Preparations:

Blanch the string beans in a large pot of boiling, salted water for 1 ½ minutes only. Drain immediately and immerse in a bowl of ice water. Heat the butter and oil in a very large sauté pan (12-inch diameter) or large pot and sauté the shallots on medium heat for 5 to 10 minutes, tossing occasionally, until lightly browned. Drain the string beans and add to the shallots with ½ teaspoon salt and the pepper, tossing well. Heat only until the beans are hot. If you're using regular string beans, blanch them for about 3 minutes, until they're crisp-tender.

WHITE CHRISTMAS



ENTERTAINING DIVA

RECIPES:

Mustard - Roasted Potatoes

Ingredients:

2 ½ pounds small red potatoes (or small Yukon Gold), unpeeled	2 tablespoons whole-grain mustard
2 yellow onions	1 teaspoon freshly ground black pepper
3 tablespoons good olive oil	¼ cup chopped fresh flat leaf parsley
	Kosher salt

Preparations:

Cut the potatoes in halves or quarters, depending on their size, and place them on a sheet pan. Remove the ends of the onions, peel them, and cut them in half. Slice them crosswise in ¼-inch-thick slices to make half -rounds. Toss the onions and potatoes together on the sheet pan. Add the olive oil, mustard, 2 teaspoons salt, and the pepper and toss them together. Bake for 50 minutes to 1 hour, until the potatoes are lightly browned on the outside and tender on the inside. Toss the potatoes from time to time with a metal spatula so they brown evenly. Serve hot, sprinkled with chopped parsley and a little extra salt. Serves 6.

Pumpkin Pie Crème Brulee

Ingredients:

Pecan and Butter Cracker Crust, recipe follows	8 egg yolks
3 ½ cups heavy cream, divided	1 cup sugar
1 teaspoon ground cinnamon	½ cup whole milk
1 teaspoon freshly grated nutmeg	2 cups canned pumpkin puree
½ teaspoon powdered ginger	Hot water
1 vanilla bean, seeds scraped and pod reserved	¼ cup turbinado sugar

Preparations:

Preheat the oven to 300 degrees. Divide the crust into 8 (6-ounce) custard cups. Put them into a 9 by 13-inch baking dish or roasting pan and blind bake in the oven for 10 to 12 minutes. Remove and set aside to cool.

In a medium sauce pot, over medium-high heat, add 2 cups of the cream, the spices, the vanilla seeds and the vanilla bean pod. Bring to a boil and remove from heat. Whisk the yolks with the sugar until the mixture is pale yellow and the sugar is dissolved. Add the remaining 1 ½ cups of cream and the ½ cup of milk to the cream and spice mixture. Slowly incorporate the yolk and sugar mixture, then strain through a medium-size sieve. Whisk in the pumpkin puree.

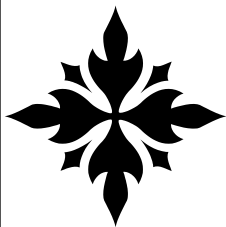
Divide the pumpkin mixture evenly into the custard cups lined with the crust. Add the hot water into the baking dish or roasting pan to create a hot bath and put the pan into the oven. Bake until the custard is starting to set, yet still a little wiggly in the middle, about 35 to 45 minutes. Remove the brulee from the oven and let cool to room temperature. Cover and refrigerate overnight or at least 6 hours.

Lightly sprinkle each custard with the turbinado sugar. Heat the sugar with a butane torch until caramelized. To get a thick caramelized sugar crust, repeat this, with just a light sprinkling each time. Allow to cool and serve.

Butter Cracker and Pecan Crust:

32 butter crackers (recommended: Ritz crackers)	5 tablespoons unsalted butter
½ cup pecans	2 to 3 tablespoons dark brown sugar

In the bowl of a food processor fitted with the metal blade, pulse the crackers and pecans until finely ground, about 6 to 10 (3-second) pulses. Add the melted butter and brown sugar and pulse to combine. Press into the bottom of a spring form pan, baking dish, or 8 (6-ounce) ramekins.



WHITE CHRISTMAS

ENTERTAINING DIVA

RECIPES:

Candy Cane Gimlet

Ingredients:

2 tablespoons gin	1 teaspoon fresh lime juice
1 1/2 teaspoons peppermint Schnapps	1/2 cup lemon-lime soft drink, chilled
	Garnish: peppermint sticks

Preparations:

Pour first 3 ingredients over ice in a 10-oz. glass. Top with lemon-lime soft drink. Garnish each serving, if desired. Serve immediately.

Mexican Hot Chocolate

Ingredients:

2 cups milk	1 teaspoon vanilla extract
4 ounces Mexican* chocolate, chopped	Whipped cream (optional)
	Cinnamon sticks (optional)

Preparations:

Stir together 2 cups milk, chopped Mexican chocolate, and vanilla extract in a saucepan over low heat until chocolate melts and mixture is smooth. Cook, whisking constantly, just until mixture is thoroughly heated.

Remove from heat, and whisk mixture until foamy. (An immersion blender also works well.) Pour evenly into 2 mugs; top with whipped cream, and add a cinnamon stick, if desired. *Mexican chocolate can be found at Hispanic or International grocery stores.

Seed Pan Rolls

Ingredients:

4 teaspoons fennel seeds	9 frozen bread dough rolls
4 teaspoons poppy seeds	1 egg white, beaten
4 teaspoons sesame seeds	Melted butter

Preparations:

Combine first 3 ingredients in a small bowl. Dip dough rolls, 1 at a time, in egg white; roll in seed mixture. Arrange rolls, 1 inch apart, in a lightly greased 8-inch pan. Cover with lightly greased plastic wrap, and let rise in a warm place (85°), free from drafts, 3 to 4 hours or until doubled in bulk.

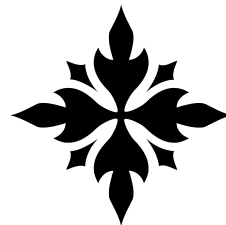
Preheat oven to 350°. Uncover rolls, and bake for 15 minutes or until golden. Brush with melted butter.

Note: For testing purposes only, we used Rhodes White Dinner Rolls for frozen rolls.

Worth the Splurge: The initial cost for these rolls is money well spent. You can make three scrumptious batches from the ingredients.

Three-Seed French Bread: Substitute 1 (11-oz.) can refrigerated French bread dough for frozen bread dough rolls. Combine seeds in a shallow dish. Brush dough loaf with egg white. Roll top and sides of dough loaf in seeds. Place, seam side down, on a baking sheet. Cut and bake dough loaf according to package directions.

A RITZY CHRISTMAS



ENTERTAINING DIVA

MENU:

Lobster Stuffed Beef Filet with
Béarnaise Sauce

Layered Grits Soufflé

Green Bean Bundles

Cucumber Pomegranate Salad

Bailey's Cheesecake

Old Fashioned Apple Pie

Santa's Favorite Eggnog

Spiced Ice Tea Punch

DECORATING:

Decorating for a dinner party should be fun and easy. Use things that you already have. I like to combine some of my grandmother's things with my new stuff. This creates a unique and beautiful table along with being sentimental. Colorful linens can add so much to a table. I layered my linens to create a Christmastime theme. I used a red square table cloth and then layered two runners across it for my place settings. I used my Christmas dishes and napkins with a fancy fold.

You can never go wrong with candlesticks and a floral centerpiece or a hurricane on your table. You can get creative with your candlesticks and tie bows around them or hot glue items to the base of the candle that goes with your theme. I used my mother's sterling silver, however, if you don't have any fancy silverware, you can start collecting now. Go to thrift stores and flea markets and buy different place settings one at a time. They are so much cheaper than buying a whole set. This looks beautiful on your table and adds a really unique touch to it.

ENTERTAINING TIPS:

No matter how beautiful and welcoming your house is, your guests will always congregate to the kitchen. Plan accordingly. Pick up all the "extras" in kitchen and hide them in pantry, dish washer or garage. Make plenty of room by moving all bar stools, and cumbersome items out.

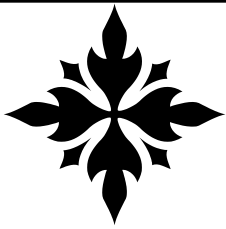
Set up your bar/drinks and food in different rooms. This will help alleviate the overcrowding in your rooms. Always offer a non-alcoholic alternative to your bar. Water with lemons is always a hit.

Always buy solid color napkins and printed tablecloths. This will make your life so much easier, as solids napkins can go with many tablecloths. You won't need to have a different set of napkins for each tablecloth.

Always start your party with an empty dishwasher. This makes loading the first round of dishes easy and quick.

Don't be afraid to use your "good stuff" often. If you have it, use it. It does no good sitting in a closet. I use my mother's silver as often as I can.

Buy only square sized table cloths. These will fit on any size table. If you have a really long table put a neutral table cloth over the table then put the square over the table cloth. This creates a beautiful look and gives you a central focal point of your table.



A RITZY CHRISTMAS

ENTERTAINING DIVA

RECIPES:

Lobster Stuffed Beef Tenderloin with Béarnaise Sauce

Ingredients:

2 rock lobster tails*	4 ounces mushrooms, stems sliced
1 tablespoon vegetable oil	Salt and freshly ground black pepper
1/4 pound pancetta or bacon, chopped	2 tablespoons minced green onions
1/2 cup chopped shallots	2 tablespoons dry white wine
3 tablespoons minced celery	1 tablespoon chopped fresh parsley leaves
2 teaspoons minced garlic	1 center-cut beef tenderloin, about 3 1/2 pounds, trimmed and butter flied

Preparations:

Preheat the oven to 400 degrees F. Place the lobster tails in the steamer and steam until just cooked through, about 6 minutes. Remove the lobster tails from the steamer. Cut along the underside of the shell and remove the tail meat whole. Set aside. *I have also used shrimp if I couldn't find lobster.

In a large skillet, heat 1 teaspoon of the oil over medium-high heat. Add the pancetta and cook, stirring, until crisp and the fat is rendered, about 5 minutes. Remove with a slotted spoon. Drain off all but 2 teaspoons of fat from the pan. Add the shallots and celery and cook, stirring, until soft, about 2 minutes. Add the garlic and cook, stirring, for 30 seconds. Add the mushrooms and a pinch each of salt and pepper, and cook until the mushrooms give off their liquid, 3 to 4 minutes. Add the green onions and stir. Add the wine, increase the heat, and cook until it has nearly all evaporated, 1 to 2 minutes. Add the parsley and stir. Remove from the heat, stir in the cooked pancetta, and let cool.

Spread the butter flied beef, cut side up, flat on a surface. Spread the pancetta-vegetable mixture in a line across the meat, about 2 inches from the top, leaving a 1/2-inch border on the sides. Lay the lobster tails on top of the mixture, going across the beef. Pull the top flap over the lobster tails and roll the meat over the stuffing, jelly-roll fashion, and tuck in the ends. Tie with kitchen twine every 2 inches.

Place in a large heavy roasting pan, rub on all sides with the remaining 2 teaspoons olive oil, and season lightly with salt and pepper. Place over medium-high heat and sear the meat on all sides, about 6 minutes. Place in the oven and roast to desired temperature, 30 to 35 minutes for medium-rare.

Transfer to a cutting board. Tent and let rest for 10 minutes before carving. Remove the kitchen twine and slice thickly. Place on a platter, and drizzle with the Béarnaise Sauce. Serve immediately.

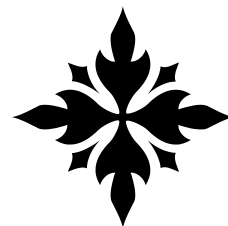
Béarnaise Sauce*

2 tablespoons chopped shallots	1 cup (2 sticks) melted unsalted butter or clarified butter
4 sprigs fresh tarragon	1 teaspoon fresh lemon juice
1/4 cup dry white wine	2 tablespoons chopped fresh tarragon leaves
1/4 cup dry vermouth	1/2 teaspoon salt
4 large egg yolks	1/8 teaspoon ground white pepper

In a small saucepan, combine the shallots, tarragon, white wine, and vermouth. Bring to a boil and cook until reduced to 2 tablespoons. Remove from the heat, strain, and cool.

In the top of a double boiler, or in a metal bowl fitted over a pot of barely simmering water, whisk the egg yolks and reduced wine until ribbons start to form. Whisking constantly, drizzle in the melted butter a bit at a time until all the butter is added and the mixture is thick. Remove from the heat. Whisk in the lemon juice, chopped tarragon, salt, and pepper. Adjust the seasoning, to taste. Cover to keep warm until ready to serve. To serve, place in a decorative bowl with a small sauce ladle. *I have also used the Knoff Béarnaise Sauce packets. They cut down on time and are equally delicious.

A RITZY CHRISTMAS



ENTERTAINING DIVA

RECIPES:

Green Bean Bundles

Ingredients:

1 pound fresh green beans, ends trimmed	1 clove garlic, minced
1 pound bacon, cut in half	1/2 stick of butter
1/2 cup brown sugar	

Preparations:

Blanch green beans. Place beans in casserole dish with 1/2 inch of water. Cover with saran wrap and microwave for 2-3 minutes. Drain beans. Place beans in small bundles with about 6-8 beans in each bundle. Wrap each bundle with bacon. Secure with a toothpick. Place bundles in a backing dish and set aside. Combine sugar, garlic and butter in a sauce pan. Cook on low until melted and mixed well. Pour over bundles. Bake for 35 minutes on 350 degrees.

Cucumber Pomegranate Salad

Ingredients:

1 lemon	1 Granny smith apple (peeled and sliced)
1/3 cup olive oil	1/2 cup fresh pomegranate seeds
3 T Champagne Vinegar	Bag of tender/soft lettuce
1 fennel bulb, sliced	
1 cucumber (peeled and sliced)	

Preparations:

Dressing: Mix Lemon, olive oil and vinegar together and set aside. I have also bought the Champagne dressing in the commissary and it is WONDERFUL! --even better than the homemade.

Put lettuce on a platter with sides (not bowl, because it's so pretty in the end). Layer with sliced cucumbers, fennel, and apple. Top with pomegranate seeds. Makes for a beautiful display of colors with the red seeds.

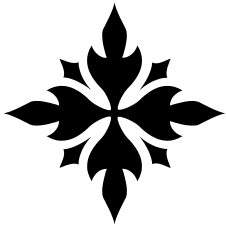
Santa's Favorite Eggnog

Ingredients:

1 dozen eggs, separated	1 1/2 quarts milk
1 1/2 cup sugar	1 pint whipping cream
1/2 cup rum	Nutmeg
1/2 cup brandy	Cinnamon
1 quart Bourbon	Tia Maria liquor to taste

Preparations:

Beat egg yolks until pale yellow. Add sugar; beat mixture until fluffy. Add rum, brandy, Bourbon and milk. Chill at least 2 hours. Just before serving whip egg whites until still and fold into mixture. Beat cream and fold into mixture. Sprinkle with nutmeg and cinnamon. Add Tia Maria to taste.



A RITZY CHRISTMAS

ENTERTAINING DIVA

RECIPES:

Layered Southern Grits Soufflé

Ingredients:

1 cup regular grits
1 roll garlic cheese (or 1/2 of the small Velveeta cheese with 1 T garlic powder added)
2 large eggs
1/4 cup milk
1/2 cup butter

Layer ingredients:

2-3 tomatoes thinly sliced
1 cup chopped fresh basil
1 large onion, diced
2 cups each : Monterey Jack Cheese & Cheddar Cheese

Preparations:

Prepare the grits according to package. Add cheese roll, eggs, milk and butter to the grits. Pour into a 9x13 casserole dish. Bake for 45-50 minutes on 350 degrees. Layer on top of grits in this order: tomatoes, basil, onion and then cheeses. Cook an additional 20 minutes. Serves 10.

Bailey's Cheesecake

Ingredients:

Crust

2 c. chopped pecans
3 Tbsp sugar
4 Tbsp butter

Frosting:

2 Tbsp margarine or butter, melted
1/4 c. evaporated milk
1/4 c. cocoa
2 cups powdered sugar
2-3 Tbsp Bailey's Irish Crème

Cheesecake layer:

Four 8 oz. packages of cream cheese
1 cup sugar
3 Tbsp flour
4 Eggs
1 cup sour cream
1/4 cup Bailey's Irish Crème

Preparations for Crust:

Mix ingredients, then press into spring form pan and bake at 325 for 10 min.

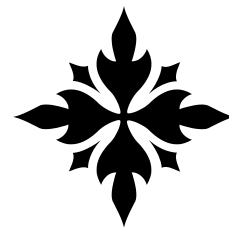
Preparations for Cheesecake Layer:

Mix first four ingredients until smooth. Add eggs one at a time. When the mixture is smooth, blend in sour cream and Bailey's. Pour into spring form pan. Cook for 10 minutes at 450, then reduce to 250 and cook for one hour. After taking it from the oven, loosen the spring form pan to cool. Then, when cool, put in refrigerator to chill.

Preparations for Frosting:

Melt the butter over low heat. Remove from heat. While stirring constantly, mix in evaporated milk and cocoa. Slowly add powdered sugar. When smooth, stir in Bailey's. Pour over pie and chill until set.

A RITZY CHRISTMAS



ENTERTAINING DIVA

RECIPES:

Old Fashioned Apple Pie

Ingredients:

6-8 apples, peeled, cored and thinly sliced	1 tsp. grated lemon peel, or Tbsp lemon juice
1/4 cup brown sugar	1/4 tsp ground nutmeg
1/4 cup granulated sugar	1 to 2 tsp. ground cinnamon
1 Tbsp. flour	2 premade, unbaked pie shells

Preparations:

Mix apples, brown sugar, sugar, flour, lemon peel, nutmeg and cinnamon in a bowl. Roll out one pie crust and press into pie plate. Make sure that pie crust is thawed before trying to put in pie plate. Put apple mixture in unbaked piecrust, put on top crust, vent and brush with beaten egg and sprinkle w/ sugar. Or you can lattice pie crusts which is really beautiful. See instructions on page 35 for "How to Lattice a Pie Crust".

For Crumb topping: Cut together 1/2 cup cold butter with 1/3 cup brown sugar and 1/3 cup flour, a little more cinnamon maybe - cut together with pastry cutter or knives until it looks like crumbs- then cover apples with crumb mixture instead of putting on another pie crust.

Bake at 425 for about 45 min.

Put foil or cookie sheet under - because this pie always drips over- especially with juicy apples. Cover pie crust edges with pie shield or foil so it doesn't get too dark.

Serve warm with ice cream !

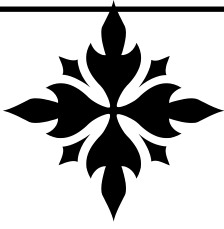
Tea Punch for a Crowd

Ingredients:

5 tea bags
3 quarts water
1 can frozen lemonade
1 small can of pineapple juice
7-10 sprigs of mint

Preparations:

Bring first four ingredients to a boil. Add mint leaves at the end. Makes 1 gallon.



MARINE CORPS BALL COCKTAIL HOUR

ENTERTAINING DIVA

MENU:

Cheese & Fruit Platter (See page 36 How to Create a Cheese Platter)	Champagne infused with Raspberries Red and Gold Cocktail
Red Pepper Cheese Ball with Flatbread Crackers	Kaneohe Sunrise Early Sunrise
Caprese Appetizers on a Stick	Tequila Sunrise
Melon, Mozzarella and Prosciutto Skewers with Mint Vinaigrette	A Toast to the Marine Corps

DECORATING:

"Always Faithful"

The United States Marine Corps has many special traditions, all should be celebrated and remembered. Many of these traditions were inspired and continue to be maintained for the importance of camaraderie, friendship, love of the Corps, tribute to the fallen, and the recognition of accomplishments since its creation in 1775. Sometimes a few hours before the Birthday Ball we get together to celebrate with friends, family and neighbors. In this celebration we partake with some simple appetizers, a cocktail and a special toast.

Have a little of fun with the Marine Corps colors to decorate your table. If you want to go all out, have your food be scarlet and gold. Also, adorn your table with a small Marine Corps and United States of American flags in your center piece. You can use some Marine Corps fabric as a table runner and put your husband's dog tags scattered around the center piece. It's also fun to put a flower arrangements in your husband's boots (the new ones preferably).

For the purpose of today's tablescape, we have included the Marine Corps Birthday Cake to honor the Marine Corps upcoming 237th birthday on November 10th for our dessert for the luncheon.

ENTERTAINING TIPS:

A Pre-Ball Cocktail Happy hour should be fun for your guest as well as you. You need quick appetizers that come straight from the refrigerator and on to your table. You also want easy clean up, so when it's time to go you can put everything back in the frig without a big fuss.

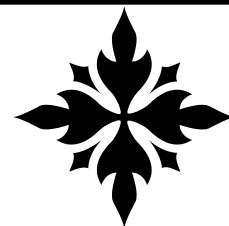
Cheese trays are always a welcome addition to any party. Take a chance and try some new cheeses. Also, add some pepper jelly, mint jelly or store bought chutney to spice up your cheese platter. Put them in small bowls on your cheese tray with a serving spoon.

Stick to non-dripping appetizers for this cocktail party to spare your guest the likely hood of spilling something on their formal dress/uniform.

The four layer birthday cake was baked and decorated by Marcia. She offers cake decorating classes at Michaels. She does a beautiful job for all occasions.

Serve fun drinks at your party that are red and gold. The ones listed above are really festive and are great ones to start out with.

MARINE CORPS BALL COCKTAIL HOUR



ENTERTAINING DIVA

RECIPES:

Melon, Mozzarella and Prosciutto Skewers with Mint Vinaigrette

Ingredients:

1 cantaloupe
1 honeydew melon
1-8 oz. container small mozzarella balls,
packed in water
6 – 8 slices of prosciutto

Vinaigrette:

2 Tbsp. sherry wine vinegar
2 tsp. honey
4 Tbsp. olive oil
salt and white pepper to taste
3 Tbsp. thinly sliced mint
12 – 16 6 inch skewers

Preparations:

Cut melons in half. Using a melon baller, scoop melons into balls. Set aside. Cutting across the grain, cut each prosciutto slice into 4 strips and fold strips in half and then fold again. Drain mozzarella balls and pat with paper towels to remove excess moisture. To assemble skewers, thread a melon ball onto the skewer and then a folded piece of prosciutto, a mozzarella ball, another folded piece of prosciutto and end with a melon ball. Repeat with remaining skewers. Can be made 6 hours ahead – cover skewers with a damp paper towel and place in an airtight container

For Vinaigrette: Whisk the honey and the sherry wine vinegar together in a small bowl. Season with salt and pepper. Slowly whisk in the olive oil. (Vinaigrette can be made 1 day ahead, cover and refrigerate). Just before serving stir in 2 Tbsp. of the mint. Drizzle skewers with the vinaigrette and garnish with remaining mint

Caprese on a Stick

Ingredients:

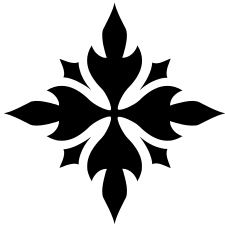
2 boxes cherry tomatoes (red and yellow)
12 small mozzarella balls about 8 ounces
1 bunch basil, each leaf detached
salt (coarse ground or Kosher)
Kalamata olives (optional)

Dressing:

1/2 cup olive oil
1 clove garlic minced
1 T oregano

Preparations:

Prepare ingredients. Cut cherry tomatoes in half and cut mozzarella balls in half. Skewer alternating tomato halves, mozzarella, basil leaves and kalamata olives (if using). Repeat with the remaining cheese and tomatoes. Arrange on platter and drizzle with the dressing. For bite size pieces put on tooth picks. Feel free to be creative with the placement and amount of tomatoes or mozzarella based on your preferences. For a short cut buy the already marinated mozzarella balls and omit the dressing. Drizzle with the oil in the mozzarella balls jar. You can also use Feta cheese cubes instead of the mozzarella balls.



MARINE CORPS BALL COCKTAIL HOUR

ENTERTAINING DIVA

RECIPES:

Layered Athenian Cheese Ball

Ingredients:

2 pkgs cream cheese, softened	1 jar (7 oz) sweet roasted red peppers, drained and patted dry
2 packages (4 oz) crumbled feta cheese	1/3 cup chopped almonds
1 garlic clove, minced	French baguette or Flatbread Crackers
1 package (10 oz) frozen spinach, thawed & drained	

Preparations:

Combine cream cheese, feta and garlic and mix well. Dice red peppers using a Food Chopper. Line the Pampered Chef Small Batter Bowl with plastic wrap. Divide the cream cheese mixture in half. Press half of cream cheese mixture into the plastic covered bowl. Top with red peppers. Spread remaining cream cheese mixture on top of the red peppers. Cover and refrigerate for several hours. To serve, invert the bowl on to the serving plate. Remove plastic wrap and pull cheese mound out. Chop almonds and press into top of molded cheese. Serve with slices of French baguette.

A Marine Corps Toast

Here's health to you and to our Corps,
Which we are proud to serve:
In many a strife we have fought for life
And never lost our nerve.
If the Army and the Navy
Ever look on heaven's scenes,
They will find the streets are guarded
By the United States Marines.

A Marine Poem

On a day in November, which we never forget
The 2nd Continental Congress laid down a bet.
For liberty and freedom were being put to the test
King George sent Cornwallis – one of his best.
Soon to discover, Marines are quite savage
We beat back his tyranny through undying courage.
Many years hence and We haven't changed,
Sending millions of rounds flying downrange.
All for freedom's sake. This is our way of life!
God help those who put up a fight.
So "Semper Fidelis" to Marines past and present
Our sacrifice has made many lives quite pleasant.
One last thing on our special day
Let's remember those who have paved the way
They gave the ultimate for your sake and mine,
Unselfish love – like the sweet fruit from the vine.
America is free! But where would she be?
Without the Marines like you and like me!

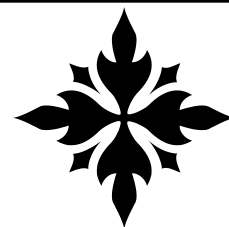
Happy Birthday Marines!

James E. Smith

Sgt. USMCR 1985-1991

10 November 2010

MARINE CORPS BALL COCKTAIL HOUR



ENTERTAINING DIVA

DRINK RECIPES:

Scarlet & Red Cocktail

Ingredients:

2 oz Bacardi light rum
1/2 oz grenadine
1/4 oz sweetened lime juice
7-Up
Lemon wedge for garnish
Mix rum, grenadine and lime juice. Top with 7-up. Serve over ice in high ball glass.

Raspberry Infused Champagne

Ingredients:

1 oz Raspberry Liqueur
4 oz Dry Champagne
Frozen Raspberries

Put two frozen raspberries in champagne glass. Pour champagne and then liqueur in. Delicious. Note: make sure raspberries are totally dry before putting in freezer.

Kaneohe Sunrise

Ingredients:

1 oz coconut rum
4 oz pineapple juice
1 oz grenadine

Pour rum and juice into a iced shaker glass. Pour mixture into a martini glass straining the ice out. Tip the glass over a bit to pour in the grenadine.

Early Sunrise

Ingredients:

4 oz pineapple juice
1 oz grenadine
2 oz Club Soda or Sprite

Pour juice and grenadine over ice in a high ball glass and top with Soda or Sprite. Garnish with a cherry.

Citrus Tequila Sunrise

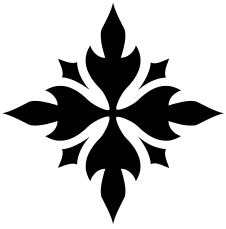
Ingredients:

2 cups orange juice
1 cup tequila (8 ounces)
6 tablespoons fresh lemon juice,
from about 2 lemons

1 1/2 ounces grenadine
Ice, for serving
3 cups club soda
3 cups club soda
8 strips lemon zest, for garnish

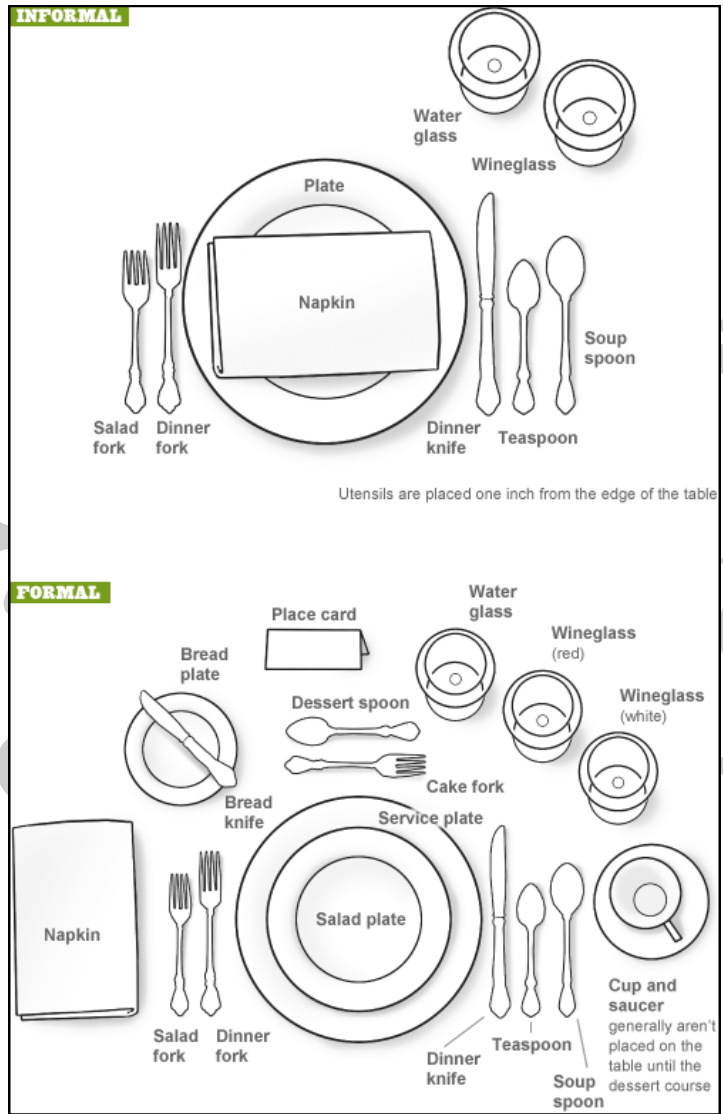
Preparations:

Pour orange juice, tequila, and lemon juice into a large pitcher. Tip pitcher at a slight angle, and carefully pour grenadine down side. Divide mixture among 8 ice-filled glasses, and top off each with club soda. Stir, garnish each with zest, and serve immediately

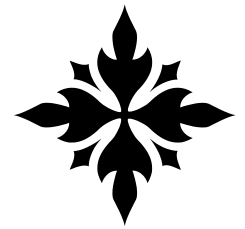


HOW TO SET A TABLE

ENTERTAINING DIVA

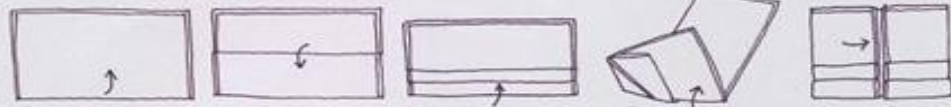


HOW TO FOLD NAPKINS



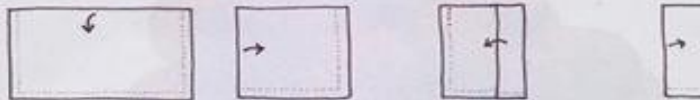
ENTERTAINING DIVA

THE POCKET



1. Fold bottom edge of the napkin up to top.
2. Fold top layer down to meet bottom edge.
3. Fold all bottom layers back up a little way. To make a longer design, turn up only the upper bottom layer. Smooth out and turn the napkin over.
4. Bring the left side of the napkin into the centre. Carefully bring the right side into the centre.
5. Tuck one half of the napkin deep into the other half, locking the napkin flat. Turn over to insert flatware into the pocket.

THE KENNEDY WHITE HOUSE



1. Fold napkin in half horizontally.
2. Fold in half vertically, left side over right.
3. Fold the right third of the napkin towards the centre.
4. Fold the left third so it meets the far edge. Flip napkin and lay it on table.

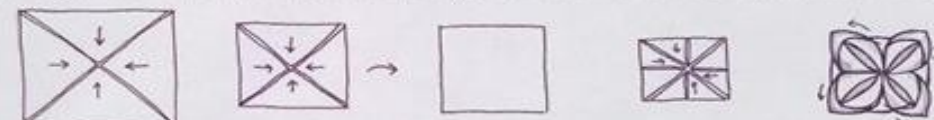
BISHOP'S HAT



1. Start with napkin in a diamond shape. Fold the corner closest to you to just below the opposite corner to form a triangle.
2. Fold up the two corners nearest you until the edges align.
3. Fold the newly created bottom corner up and away from you so its top edge sits just below the top corner.
4. Fold down the front edge.
5. Bend the left and right corners backwards and interlock one half into the other to form a tube that won't spring open.

The proportions are important to get the right look for this fold, so you may need to adjust some of the folds as you work through the steps.

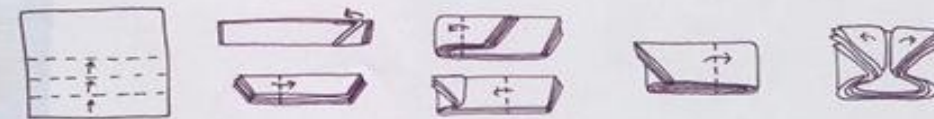
WATER LILY



1. Fold the napkin corners into the centre and press flat.
2. Repeat again with the newly formed corners, turning them into the centre and pressing.
3. Holding the centre points together, carefully turn the napkin over.
4. Fold the four corners into the centre again, but do not press.
5. Holding the centre firmly, partly pull out the previous folds from under each corner and gently pull them upwards to make the petals.

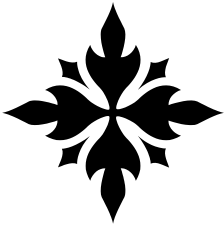
This design requires a well-starched napkin to help the petals hold their shape.

SEA URCHIN



1. Fold the napkin into six equal pleated sections (accordion style).
2. Fold the corner of each pleat inward.
3. Fold the left third of the napkin to the right.
4. Fold half of that same part backwards.
5. On the right side, fold one third of the napkin to the left.
6. Fold half of that same part backwards.
7. Pull the corners lying on top up towards the middle.

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HOW TO CUT A WHOLE CHICKEN

ENTERTAINING DIVA

A whole bird is usually separated into 8 parts: 2 wings, 2 thighs, 2 drumsticks & 2 breast pieces. If raw, rinse chicken & pat dry first. Use a sharp knife & give yourself plenty of space to butcher by using a large cutting board.

2 Similar to leg, pull wing away from body & cut through joint.

1 Pull leg away from breast & slice through skin & joint that connects leg to body in one strong motion.

4 Skin side down, firmly cut through sternum to split breasts in half. Then cut in half again.

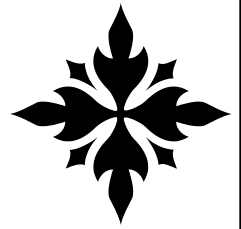
3 Starting at pointed end of breasts, slice down through the cavity to separate the backbone from breasts. Hold chicken upright (tail up) to do this, making this cut on both sides. I save the back section for a chicken stock.

To separate the thigh from the drumstick, slice along fat line on joint.

gizzard GIBLETS
heart
liver
neck

Source: www.kickstarter.com

HOW TO LATTICE A PIE CRUST

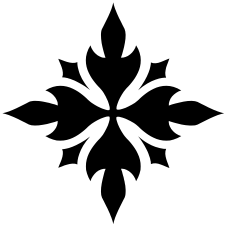


ENTERTAINING DIVA

The diagram illustrates the six steps of creating a lattice pie crust. Step 1 shows a circular pie crust with vertical strips of dough. Step 2 shows the strips being spaced across the pie. Step 3 shows the strips being folded back over the first perpendicular strip. Step 4 shows the strips being folded back again. Step 5 shows the next perpendicular strip being laid across the pie. Step 6 shows the final lattice structure being completed and the edges being crimped.

1. Roll out upper pie crust dough, approximately an inch larger than your pie plate, and cut into equal width strips.
2. Evenly space every other strip in one direction across your unbaked pie. Fold every other of these strips back, not creasing them. Take smallest of remaining strips from Step 1 and lay it perpendicular across pie top.
3. Unfold bent strips back over first perpendicular strip.
4. Fold back the strips you didn't use in Step 2, again not creasing them.
5. Lay next perpendicular strip across the pie.
6. Repeat this process until all of your strips are used. Trim your excess and then tamp down or crimp the edges. Now, brag!

Source: smittenkitchen.com



HOW TO SET UP CHEESE PLATTER

ENTERTAINING DIVA

The Perfect Cheese Platter

1) Choose an attractive platter that's large enough to accommodate a variety of cheeses and fruits. It can be any shape and made from china, glass or wood. Chopping boards or bread boards make great bases for cheese and fruit platters. Cover a less attractive platter with a large cloth napkin, a doily or aluminum foil.

2) Choose 5 different cheeses of varying color and texture. Brie, probably the most popular soft cheese, should be served whole, with its wrapping intact; semisoft cheeses, such as Bleu or Stilton, should be served in chunks. Smoked and semi-hard cheeses should be cut into wedges. Hard cheeses, like Cheddar, should be cut into cubes to allow for air circulation. Gouda should be served whole, in its attractive red wax casing.

3) Plan to use 3 to 5 different fruits. Use black and green grapes, strawberries, sliced melon and cantaloupe, chunked pineapple pieces, kiwi fruit, sliced red apples (with the skin on), or pears. Dried fruit is also an option; dried apricots and apples are very attractive.

4) Add two different types of crackers or one type of cracker and some breadsticks. Place crusty bread and butter on a separate platter adjacent to the cheese and fruit, if desired.

5) Arrange the components on the platter to maximize color variation. Arrange the cheeses from mild to strong and soft to hard. Add cheese knives and cocktail sticks. Your guests will compliment you.

Other helpful hints:

Provide a different serving knife for each cheese.

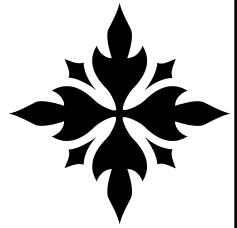
Serve cheese at room temperature. Remove from refrigerator 30 minutes to an hour before the party.

Leave cheese wrapped while it's warming so it doesn't dry out. Remove wrapping just before serving.

Add some chutney, jelly, or a sauce to add some variety to your platter.

Source: eHow

HOW TO PAIR WINE



ENTERTAINING DIVA

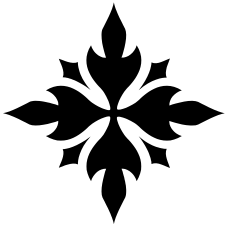
A Wine & Food Pairing Guide



	SauvignOn Blanc	Chardonnay	Riesling	Pinot Noir	Syrah	Merlot	Cabernet SauvignOn	Zinfandel
Cheese/nuts	feta chèvre pine nuts	Asiago Havarti almonds	Havarti Gouda candied walnuts	goat cheese Brie walnuts	sharp cheddar Roquefort hazelnuts	Parmesan Romano chestnuts	Cheddar Gorgonzola walnuts	ripe Brie aged cheese roasted pecans
meat/fowl	chicken turkey	veal chicken pork loin	smoked sausage duck	lamb sausage filet mignon roasted chicken	roast game pepperoni spicy sausage	grilled meats steak	venison ribeye beef stew	pork spicy sausage beef duck
seafood	sole oysters scallops	halibut shrimp crab	sea bass trout	orange roughy tuna	salmon	grilled swordfish tuna	grilled tuna	cioppino blackened fish
veggie/fruit	citrus green apple asparagus	potato apple squash mango	apricots chili peppers pears	mushrooms dried fruit figs strawberries	currants stewed tomatoes beets	caramelized onions tomatoes plums	black cherries broccoli tomatoes	cranberries grilled peppers eggplant
herb/spice	chives tarragon cilantro	tarragon sesame basil	rosemary ginger	nutmeg cinnamon clove	oregano sage	mint rosemary juniper	rosemary juniper lavender	pepper nutmeg
saucEs	citrus light	cream pesto	sweet BBQ spicy chutney	mushroom light-medium red sauce	heavy red BBQ	bolognese béarnaise	brown tomato	spicy Cajun salsa
desserts	sorbet key lime pie	banana bread vanilla pudding	apple pie caramel sauce	crème brûlée white chocolate	Black Forest cake rhubarb pie	dark chocolate fondue berries	bittersweet chocolate espresso gelato	spice cake gingerbread carrot cake



Source: Kendall-Jackson , reprinted with permission 2012



SETTING UP A BAR

ENTERTAINING DIVA

Whether you're a beginner at entertaining or have been hosting parties for years, a home bar is great to have. With just a few basic items you can mix up classic cocktails like a pro -- and we're here to help you stock up, whether you're a beginner, intermediate or advanced entertainer.

By no means do you have to be an expert or own a *real* bar -- keeping your drinks on a table or in a cupboard is totally fine. You'll find that the more you entertain, the better you'll become -- plus the more parties you throw, the more host/hostess gifts of liquor you'll receive!

If you've never had a home bar and are unfamiliar with drinks, the first thing to understand is the lingo. Two terms are often confused: liquor (lik-er) and liqueur (li-kur). **Here's a breakdown of what you need to know:**

Liquors are hard alcohols, a.k.a. spirits, such as gin, vodka, whiskey, or brandy. They are distilled from grains, fruits or vegetables and contain no sugar.

Liqueurs are alcohols flavored with herbs, fruits, nuts and/or spices and have sugar added. A liqueur can be enjoyed sipped as an **aperitif** (pre-dinner drink) or **digestif** (post-dinner drink) or mixed to make cocktails.

Bitters are a very concentrated form of liqueur (yet they don't taste sweet, but rather bitter as their name suggests) used in small amounts (a few dashes is all you need) in drinks and cocktails.

Mixers are non-alcoholic additions in mixed drinks and cocktails. They include sodas, such as tonic water, seltzer, lemon-lime soda, and juices such as cranberry, orange, lemon and lime.

Syrups are used to sweeten drinks and cocktails. The classic type is a simple syrup, made from equal amounts sugar and water heated to a simmer and then chilled. Simple syrups can further be infused with fruits, herbs or spices or they can be made from alternative sweeteners like honey or agave syrup.

Common Liquors to have:

- Vodka
- Gin
- Bourbon
- Scotch
- Rum
- Tequila
- Whiskey

Common Mixers to have:

- Coke/Diet Coke
- 7-Up or Sprite
- Ginger Ale
- Club Soda
- Tonic Water

Common Juices /Mixes:

- Orange Juice
- Pineapple Juice
- Cranberry Juice
- Margarita Mix
- Bloody Mary Mix
- Sweet & Dry Vermouth

Common Garnishes:

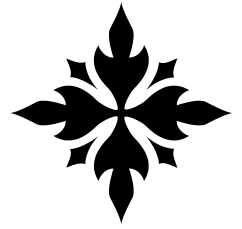
- Lemon
- Limes
- Olives
- Cherries

Bar Tools to Have:











- Ice Bucket
- Ice Thongs
- Jigger
- Spoon to stir
- Shaker
- Strainer

Source: www.thehuffingtonpost.com

“WHICH GLASS DO I USE?”

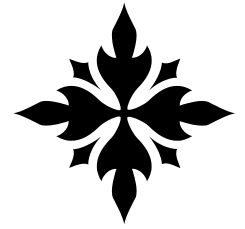


ENTERTAINING DIVA

				
High Ball Used For: Mixed Drinks	Rocks Used For: Smaller Mixed Drinks Shots of Alcohol Over Ice	Wine Glasses Used For: Wine	Shot Glass Used For: Shots of Alcohol	Beer Pilsner or Mug Used For: Beer
				
Champagne Flute Used For: Champagne	Snifter Used For: Brandy	Martini Glass Used For: Martinis	Collins Glass Used For: Larger Mixed Drinks	Irish Coffee Glass Used For: Coffee or Hot Alcoholic Drinks

Source: Five Diamond Hospitality

HOW MUCH TO BUY?



ENTERTAINING DIVA

For individual meats, fish, poultry:

5 - 6 ounces per person

If the cuts of meat have bones in them, consider adding more weight per person

For multiple meat meals and buffets:

4 - 6 ounces per person

For pasta dishes:

For a sit-down dinner, a pound of pasta will serve 4-6

For a buffet, a pound will serve 8-10 people

For vegetables:

With a premixed salad, estimate one handful per person

One head of lettuce will feed approximately 5 people, 4 medium heads will serve 15-20 people

For appetizers:

Estimate about 10-12 items total per person.

Make 3-4 of each item per person, keeping in mind that everyone may not take all of the items

For desserts:

Calculate one full portion of dessert per person

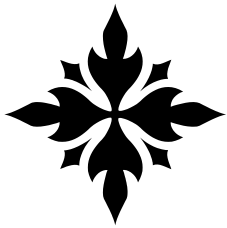
For multiple desserts, people will taste smaller portions of each item

A normal cake will serve approximately 10, but 15 will be fed if you are also serving pie

Handy Party Calculator*

NUMBER OF PEOPLE	50% BEER (CASES OF 24)	25% WINE (750ML BOTTLES)	25% SPIRITS (750ML BOTTLES)
12	1	3	1
25	2	5	2
50	4	10	3
100	8	20	6
150	12	30	9
200	17	40	12
250	21	50	15
300	25	60	18

* Numbers based on an event of three hours' duration.



“PLEASE PASS THE ETIQUETTE”

E N T E R T A I N I N G D I V A

Do:

Place your napkin on your lap at the beginning of the meal.

Try a little of everything served to you unless you know you are allergic to a certain food.

Avoid talking with your mouth full. Take small bites, and you'll find it is easier to answer questions or join in table talk.

Wait until you have swallowed the food in your mouth before you take a sip of your beverage.

Take a quick sip of water if a bite of food is too hot.

Remember solids (food) are always on the left side of the place setting (i.e., bread), liquids (beverages) are on the right side of the place setting.

Leave your plate where it is when you have finished eating, with the knife and fork in the 10:20, I am finished, position. Place the tips of the utensils at 10 and the handles at 4.

Look into, not over, the cup or glass when drinking.

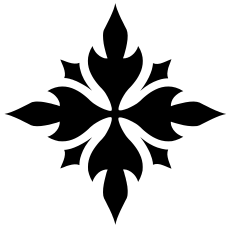
When eating bread, break off a bite-sized piece and butter it on the plate, not while holding it in the air.

Remember your posture at the table. Sit up straight, and keep your arms and elbows off the table.

In a restaurant or formal setting, leave dropped silver on the floor. Quietly signal the wait staff to bring another piece.

Remember that personal belongings do not belong on the table (purses, glasses, cell phones, keys, etc.)

Keep your shoes on your feet, and keep your feet under the table.



“PLEASE PASS THE ETIQUETTE”

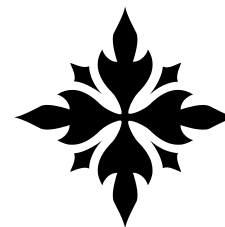
E N T E R T A I N I N G D I V A

Do NOT

- Do not overload your plate with food.
- Do not overload your fork with food.
- Do not mop your face with your napkin.
- Do not spread your elbows when cutting meat. Keep them close to your sides when eating.
- Do not saw the meat in a back and forth motion. Stroke it toward you.
- Do not chew with your mouth open; do not talk with food in your mouth.
- Do not smack your lips.
- Do not touch your face or head at the table.
- Do not reach across the table or across another person to get something. If it is out of reach, ask the closest person to pass it to you.
- Do not pick your teeth, take medicine, blow your nose, groom, or apply makeup at the table.
- Do not push your plate away from you when you have finished eating.
- Do not gesture with your knife, fork, or spoon in your hand. If you are not using the utensil, put it down.
- Do not eat your neighbor's bread or salad. A right-handed person reaches to the left across the dinner plate to eat salad. The bread and butter plate is placed slightly above the salad plate.
- Do not dunk food into a beverage or soup. Do not mop or clean your plate with bread.
- Do not check your phone, talk on it, or text from it at the table. If you are expecting an important call or text, say so upfront and explain why it may be necessary for you to respond

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A SPECIAL THANKS



ENTERTAINING DIVA

A special thanks to Williams Sonoma of Wilmington for coming to Camp Lejeune and presenting their wonderful and delicious demonstration to us. Thank you to the II MEF ladies that presented their tablescape and shared their recipes with us: Beth Cooling, Christine Donnellan, Baileigh Levee, Rachel Christmas, Jill Bright, Cassie Craft and Marcela Miller. And finally, thank you to Rachel Christmas who made our Marine Corps Apron for two of our prizes.

II MEF Luncheon Committee:

Chair: Cassie Craft

Cindy Fox

Marcela Miller

Marjorie Love

Beth Cooling

Christine Donnellan

Baileigh Levee

Rachel Christmas

Jill Bright

Laura McJunkin

Jennifer McCarthy