



## The Art of the Summer Soiree

By Beverly Hills Chef Elana Horwich

There's no better way to enjoy summer than share laughter, cocktails and delicious food with family and friends. Born and raised in Beverly Hills, I grew up with a mom who loved to throw beautiful parties with gorgeous spreads, which she always catered. But after living in Italy for five years, I've come to understand there is a secret to cooking and entertaining that cannot be procured from a company or restaurant. The food must be filled with love... that means homemade!

I've thrown plenty of parties where I can't leave the kitchen — it's nonstop with little interaction with my guests. This is something I don't advocate! Entertaining is an art form finding a balance between great food, and having fun. I have an arsenal of low maintenance, healthy, and delicious dishes I teach in my Beverly Hills cooking classes. These recipes can be prepared ahead of time, allowing you to enjoy your party, as you deserve to! After mastering the art of preparing recipes ahead of time, entertaining any time of year will be a breeze!

### Watermelon Rose Granita (8 servings)

This amazing dish takes under 3 minutes to prepare. It functions as a dessert, snack, or palate cleanser between courses, and tastes like summer, but it's good any time of the year. Trust me... people will think you're some type of genius for making Granita for your party, and I love feeling like a genius.

#### INGREDIENTS

- 1 large seedless watermelon
- 4 tablespoons of rose water (optional)



#### DIRECTIONS

- Cut watermelon "meat" into cubes.
- Blend with the rosewater until pureed.
- Freeze mixture in a glass or plastic container for 46 hours. Use a fork to scrape/stir the Granita every hour to make ice crystals. Scrape before serving.



### White Sangria with Fruit

Made well, this is a mouthwatering experience formed from the perfect marriage between earthy notes of good wine and sweet acidity of fruits. At its worst, it's a hangover that doesn't quit. Do your guests a favor and go for option #1.

#### INGREDIENTS

- 1 bottle chilled Moscato d'Asti
- 1 bottle chilled rosé or a dry white wine
- Fruit and fresh herbs: choose from the following, or select your favorites.
- oranges sliced in 6 wedges; peaches sliced in wedges
- apricots chopped in half-inch pieces; all grapes
- pear cored and cut into half-inch slices
- cherries/strawberries plus more for garnishing
- Fresh mint, basil or rosemary to garnish

#### DIRECTIONS

Add fruit and wine into a large glass pitcher and refrigerate covered for one hour. (Don't leave in the fridge too long the bubbles will disappear.) Garnish with herbs, strawberries, and/or cherries before serving. Prepare day before: Cut up the fruit and pour in just enough wine to cover it. Add in the remaining chilled wines an hour before serving.

## PARTY PARTY

TEQUILA PLEASE

### MANGO SPLASH

CREATED BY ESTEBAN ORDONEZ - NY



- 1.5 oz Patrón Citrónge Mango Liqueur
- 1 oz Patrón Silver Tequila
- 3/4 oz Lime Juice (or juice of a medium-sized lime)
- 3/4 oz Simple Syrup
- 3/4 oz Orange Juice
- Long Splash Chilled Club Soda

Fill glass with ice. Combine ingredients over ice, gently add club soda at the end. Stir ingredients; garnish with a lime wheel and mint sprig if desired.

### MANGO FRAPPE

CREATED BY ESTEBAN ORDONEZ - NY



In a cocktail shaker, combine equal amounts of Patrón Citrónge Mango, Ultimat Vodka and pineapple juice over ice. Shake vigorously until well chilled. Strain into a crushed iced-filled highball, and garnish with a mint sprig and pineapple wedge.

### MUCHO MANGO

CREATED BY ESTEBAN ORDONEZ NY



- 1.5 oz Patrón Citrónge Mango Liqueur
- 3/4 oz Pyrat Rum
- 1/2 oz Mango Nectar
- 3/4 oz Lime Juice
- 3 Medium Basil Leaves
- 2 Dashes Hibiscus Bitters
- Pink Peppercorn Salt\*

In a cocktail shaker, combine the first five ingredients, fill with ice, shake vigorously until well chilled. Strain into a chilled cocktail coupe that has been rimmed with the peppercorn salt. Garnish by floating the basil leaf and place peppercorns on top.

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