

**Sandwich  
Cookie Bars**

**Fast,  
Flaky Pies**

**No-Bake  
Shortcake**

**Mimosas  
& Bellinis**

**COCKTAIL TIME**  
THE BEST IDEAS OF THE DAY

**53**  
PARTY ON  
Cocktails & Treats

*Don't Drink & Night Nippin'*

*Dance Nightly*  
Margaritas & Margarita Cocktails in Minutes  
Mojitos, Mules, Martinis, Coladas, Daiquiris & More

**SPECIAL FLIP ISSUE**

# SUMMER SPECIAL **Sandra Lee**

**Everything Made Easy**

**243**  
**Summer  
Recipes**  
Tablescapes  
Sips & Tips

*"A friend is  
someone who knows the  
song in your heart and  
can sing it back when you  
have forgotten the words."  
—unknown*

**BACKYARD BBQ & SPEEDY SUPPERS**  
**PARTIES, BIRTHDAYS & SUMMER ENTERTAINING**



beauty cover look



**CHUBBY CHEEK COLOUR BALM BY CLINIQUE**  
Roly Poly Rosy,  
\$21



**CHEEK POP BY CLINIQUE**  
Berry Pop, \$21



**PURE COLOR GLOSS BY ESTÉE LAUDER**  
Passion Fruit, \$24

**BE LEGENDARY LIP GLOSS BY SMASHBOX**  
Bubblegum Pink,  
\$20



**EXTRA SOOTHING BALM BY BOBBI BROWN,**  
\$60



**SHEER LIP COLOR BY BOBBI BROWN**  
Pink Blossom (left),  
and Hot Raspberry  
(right), \$24 each

**O-GLOW INTUITIVE CHEEK COLOR BY SMASHBOX,**  
\$28



*cherry...*



*pops!*

Whether you call it cherry or berry, Sandra finds that the addition of a cheery pinkish red instantly enlivens her summer makeup palette. Apply color-saturated lip gloss (or lipstick) and cheekbone-enhancing blush crayon (or powder) for a one-two (fruity) punch. Here, a roundup of the fuchsia, pinks, and reds we love.





## *fresh flowers*

It only takes a bit of tending to make this wild garden grow. Slice a watermelon in half lengthwise; put aside one half. Dice the other section, along with an uncured fresh pineapple and a cantaloupe or two, into  $\frac{1}{2}$ -inch thick pieces and cut flower shapes from them. Carve a hole in the center of a few, then fill with a second fruit to mimic a bloom's darker interior. Insert a wooden skewer into each; prop pops in first watermelon half. For your centerpiece (top right), buy bright bunches of flowers from the grocery store, then regroup them in small monochromatic bouquets. Place in mismatched jars or ring your punch bowl with them.

## *picnic punch*

For a rose-colored cool down, whip up a watermelon drink. In a blender, process 8 cups of cubed watermelon until smooth; strain. In a large pitcher, whisk together juice, 1 can pink lemonade concentrate, and 1 packet watermelon-cherry drink mix. Chill. Before serving, stir in 2 liters chilled lemon-lime soda and serve over ice. Want to make this for cocktail hour? Mix it with SandraLee Cocktail Time™ Strawberry Margarita.





# shortcut chic



## *pretty pours*

Flavored vinegars are easy to make, taste great in marinades and dressings, and (best of all) are lovely to look at. Start with a gorgeous glass bottle, then combine vinegar—plain distilled white vinegar works fine—with pretty, flavorful ingredients. Some inspirations: any fresh berry (especially cranberries), fresh green herbs (such as mint or bay leaves), chile peppers, citrus (including whole fruits like kumquats), edible flowers. Use at your party or send home with guests.





### *nice ice*

Doll up garden-party cocktails with fancy floral or fruity cubes. Just fill ice trays with edible flower petals, small citrus wedges, and zest curls, then add water and freeze.

### *rose razzle-dazzle*

For a lovely topper to mini Bundt cakes: In saucepan, whisk together 2 cups powdered sugar, 1 cup lemon curd,  $\frac{1}{4}$  cup water, and 3 tablespoons rose flower water (make sure it is 100% pure and approved for eating). Simmer for 10 minutes over low heat, stirring often. Add food coloring. Drizzle glaze on cake and top with edible or silk flowers.



### *slush fun*

Cool down on a hot day with grapefruit granita. Combine 4 cups ruby red grapefruit juice (from concentrate), 2 teaspoons honey, and 2 tablespoons finely chopped fresh mint. Pour into a 13 x 9-inch glass pan and freeze for 4 hours. Once granita is frozen, "scrape" with tines of fork to create flakes; return to freezer for 1 hour, then serve. Garnish with grapefruit and fresh mint sprigs.







### *petal power*

Flowers make for gorgeous spring and summertime garnish on anything from salads to cakes to cocktails. Throughout history, cooks have used different varieties to brighten dishes. Just be sure to check when buying that the plant is edible and was grown pesticide-free. When in doubt? Don't eat it!





Photo courtesy of Birthday Express.com, Buy Seasons, or their associated partners

### *mini makeover*

May Day, Mother's Day...the season's special occasions call for a little extra pretty. Cut a piece of grosgrain ribbon in a coordinating color to fit around a paper cup; wrap and adhere using a hot-glue gun. Add a small doily (from craft supply stores). Find more ideas like this at [BirthdayExpress.com](http://BirthdayExpress.com).

### *dainty delights*

Try one of these super simple coffee-party sweets: 1) Purchase chocolate cups of any size, then fill with fresh sliced fruits. Drizzle with caramel. 2) Give frozen pound cake a homemade touch. Whisk 1 cup powdered sugar with 2 tablespoons milk. Drizzle on cake and serve on the side. Top with fruit.





## *bottled bouquet*

There's more than one way to say it with roses. For a perfect little spring-time hostess gift, fill a mason jar with edible sugar blooms. Finish off with a ½-inch satin ribbon.







## *color wheel*

To make this cheerful and absolutely effortless wreath, tie a ribbon around a Styrofoam™ ring (so you can hang it), then open up a bunch of drink umbrellas and insert as many as you can fit into the ring. Done! Find the parasol party picks and more inspiration at [BirthdayExpress.com](http://BirthdayExpress.com).

Photos courtesy of Birthday Express.com, Buy Seasons, or their associated partners





### *happy hues*

Why choose one color when you can use them all? Setting a table with a vibrant mix of textures, tones, and patterns, using pinwheels, flowers, paper fans, signals a celebration worthy of early summer, when everything is in bloom. Find a variety of products at [BirthdayExpress.com](http://BirthdayExpress.com).



# Aunt Sandy's Festive Giving!

Yes, there's Mother's Day and May Day, but as far as Aunt Sandy (and Phoenix and Halo!) are concerned, you really need no reason at all to surprise someone you love with a gift that will make her day more joyful.



1. Give her a sweet wooden birdhouse and a package of seed to attract the prettiest feathered neighbors. Tell her it's because you want her always to have winged company right outside the window.

2. Deliver the same message by planting a buddleia plant (or another butterfly-attracting bush) for her.

3. Give her a fruit-laden lemon or orange tree, coupled with a batch of Lemon Tart Squares (page 50) or a Triple Orange Angel Food Cake (page 48) and their recipes.

4. Package a "portable party." Fill a little wicker basket with pretty paper goods, a bottle of Passion-politans (page 70), and a handmade cherry pie with a lattice crust (page 52).

5. Offer up a little "Afternoon Delight," throwing a garden-party luncheon (page 61) for her and all her BFFs.

6. Hand-deliver a dozen bright orange, pink, and red roses, after attaching a brief note to each stem that describes a different reason why she's so special to you.

7. Surprise her with a surprising breakfast, adding rainbow sprinkles to the pancake batter and a party parasol to her orange juice.

8. Find seven inspiring quotes (check out pages 45 and 37 to get started), then text her one a day for a whole week. Or pen a note for your mom on a pretty piece of stationery that includes the sentiment on page 65.

9. Make a batch of "Persian Delight" (page 64) but wrap each individually in bright paper, twisting the ends like a candy wrapper. Fill a clear jar with them, and tie it with a coordinating ribbon.

10. Craft a quick, festive wreath (page 12), hang it on her front doorknob, ring the bell, and run.