

Celebrate Everything!

Written by Debbi Covington
Tuesday, 03 July 2012 13:35



My new cookbook Celebrate Everything! has arrived and I'm in the mood to party! Life is full of happy surprises! Good feelings and good times are meant to be shared with others. Infused with high spirits and full of delicious recipes, Celebrate Everything! is a delightful book that inspires cooking and entertaining throughout the year with lots of new reasons to eat, drink and be merry! Twenty-seven of my favorite menus (yes, I have many more than that!) are included in this book. Some celebrate holidays – with heartfelt traditions to enjoy with friends and family. Some celebrate special moments of our lives that just give us an excuse to party!

All of the menus include recipes for several courses along with suggestions for appropriate wines or other beverages. The dishes all work together as a complete event, yet there's room for your imagination. Choose your favorites from them – or join me in the magic of making them all. I hope this collection sparks your enthusiasm and that you'll look forward to each and every celebration with excitement. Enjoy the fanciful and share the feast! Get creative and move

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dishes around to suit your own tastes. Add your personality to the menus and let's celebrate together! The recipes this week are a sampling from Celebrate Everything! I think you're going to love them!

Cookbooks are still in the process of being distributed locally and are currently available at the Beaufort Bookstore, The Gallery, Grace and Glory, Herban Marketplace, Indigo Gallery, McIntosh Books, The Out Post at Sweetgrass and The Parish Church of St. Helena Bookstore or through my website www.cateringbydebbicovington.com.

Pistachio Peppercorn Crostini



According to Spanish legend, tapas got its start when King Alfonso the 10th issued a decree that all Spanish taverns must serve a bit of food or tapa with each glass of wine. Derived from the Spanish verb tapar, to cover, a tapa is a bit to accompany drinks, customarily eaten when standing up. During King Alfonso's days, a savory treat such as bread or cheese was placed over the top of every glass of wine sold to keep out the flies and dust between sips. □

1 cup crumbled blue cheese

8 ounces cream cheese, softened

1 teaspoon cracked black peppercorns

1/3 cup pistachio nuts, chopped

1 loaf French bread (12-inches long), cut into 1/2 -inch slices

1/3 cup extra virgin olive oil

Pistachios, to garnish

Combine cheeses, peppercorns and pistachios. Mix well; set aside. Brush both sides of each bread slice with olive oil. Preheat broiler; broil bread slices until lightly browned on both sides,

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turning them once. Spread each slice with the cheese mixture; garnish with pistachios. Serve 2 slices per person. Serves 6.

Mixed Greens Salad with Watermelon, Crispy Prosciutto and Balsamic Vinaigrette

This is the best balsamic vinaigrette ever! It's quick and delicious. The better quality the vinegars, the



better the vinaigrette!

For the vinaigrette:

2 tablespoons balsamic vinegar

1 tablespoon red wine vinegar

1 tablespoon Dijon mustard

1 teaspoon light brown sugar

¼ teaspoon minced garlic

½ teaspoon salt

¼ teaspoon black pepper

¼ cup extra-virgin olive oil

For the salad:

3 pieces prosciutto, very thinly sliced

3 cups mixed salad greens

1 cup diced watermelon

Freshly ground black pepper, to taste

In small bowl, combine vinegars, mustard, brown sugar, garlic, salt and pepper. Slowly whisk in olive oil to form an emulsion. Cover and set aside. Preheat oven to 350 degrees. Place prosciutto on a parchment-paper-lined baking sheet, bake for 12 to 15 minutes or until crispy; set aside to cool. Divide salad greens and watermelon on two individual salad plates. Drizzle with balsamic vinaigrette and top with crumbled prosciutto. Serves 2.

Pecan Pie Muffins

These yummy muffins are delicious when served warm or at room temperature. Be sure to grease and flour your muffin pan. The muffins are slightly sticky – just like pecan pie!

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