

Charming Bridal Luncheon

Written by Debbi Covington

Tuesday, 02 October 2018 12:48



Pull out your grandmother's antique silver, your mother's wedding china, purchase some inexpensive floral handkerchiefs and invite your girlfriends over for a beautiful luncheon. Serve the food buffet-style. Place plates, forks and napkins at the end of the table and arrange the Crispy Phyllo Wrapped Asparagus with Honey-Mustard Dipping Sauce, Fruity Blackberry Salad and Shrimp Remoulade so that guests may serve themselves. I like to use cosmo glasses for the Shrimp Remoulade but everything can easily be served on a luncheon plate.

A few years ago, I catered a bridesmaid's luncheon where the mother of the bride had purchased charms for her daughter's friends as bridesmaid's gifts. She had them individually tied with ribbon and inserted in between the layers of a cake. At the luncheon, each bridesmaid pulled a ribbon from the cake and found her charm. Each charm represented something different. For example, an anchor symbolized a 'life of stability' and a star promised that a 'wish will be granted.' A butterfly ensured 'eternal beauty,' a high heel shoe promised a 'life of style and fashion' and a treble clef pledged a 'life of harmony.' I revamped the cake idea by using an easy to make tunnel cake in a Bundt pan. This way, the charms can be laid across the top of the cake and they won't get covered in frosting. Besides being a fun and unique idea, the cake is delicious! The Chocolate-Raspberry Charm Cake can be used as the centerpiece or can be displayed on the buffet. When dessert is served, each bridesmaid will take home a happy reminder of a delicious luncheon. FUN! **(Photography by Susan DeLoach)**

Crispy Phyllo Wrapped Asparagus with Honey-Mustard Dipping Sauce

Charming Bridal Luncheon

Written by Debbi Covington

Tuesday, 02 October 2018 12:48

These are a great make-ahead appetizer! They're even better when they're reheated.



For the phyllo wrapped asparagus:

½ (16-ounce) package frozen phyllo dough

1 stick butter, melted

24 slices of thinly sliced ham

1 bunch green asparagus, trimmed (24 pieces)

2-3 tablespoons grated Parmesan cheese

For the dipping sauce:

¾ cup mayonnaise

Charming Bridal Luncheon

Written by Debbi Covington
Tuesday, 02 October 2018 12:48

3 tablespoons honey

2 tablespoons mustard

½ teaspoon lemon juice

Dash hot sauce, optional

Thaw phyllo dough in refrigerator, according to package directions. (You will not use it all.) Preheat oven to 350 degrees. In a small bowl, combine the mayonnaise, honey, mustard, lemon juice and hot sauce. Reserve until ready to serve. Remove phyllo dough from package and place a barely damp paper towel over it to keep it from drying out. Remove one sheet of dough and lay it on your work surface; brush with a thin layer of melted butter. Place another sheet of dough on top and repeat until you have 3 layers. Using a sharp knife, divide the phyllo into 4 equal strips and then slice down the center so that you have 8 rectangles. Place a slice of ham on each rectangle. Position a stalk of the asparagus on the bottom edge of each slice of ham and roll it up. Place on a lightly greased baking sheet, seam side down, making sure that the rolls do not touch each other. Repeat, until you have 24 pieces. Brush the outside of the rolls with melted butter and sprinkle with grated Parmesan cheese. Bake for 15 to 20 minutes or until rolls are golden brown and crispy. Serve hot with the dipping sauce. To reheat, place on a lightly greased baking sheet and bake in a preheated 350 degree oven for 8 to 10 minutes or until crispy. Serves 8 to 12.

Fruity Blackberry Salad with Blackberry-Basil Vinaigrette

You can use any combination of fresh fruit and berries for this delightful and refreshing salad!

For the vinaigrette:

Charming Bridal Luncheon

Written by Debbi Covington
Tuesday, 02 October 2018 12:48

5 tablespoons seedless blackberry preserves

¼ cup red wine vinegar

6 fresh basil leaves

1 clove garlic, minced

½ teaspoon salt

½ teaspoon pepper

1/3 cup vegetable oil

For the salad:

8 cups mixed salad greens

1½ cups sliced mango

1½ cups pink grapefruit segments

4 kiwi, peeled and sliced

Charming Bridal Luncheon

Written by Debbi Covington

Tuesday, 02 October 2018 12:48

2 cups fresh blackberries

½ cup pomegranate arils

Place preserves, vinegar, basil, garlic, salt and pepper in a blender. Pulse until blended. With blender running, pour vegetable oil through lid in a slow, steady stream; process until smooth. Place greens in a salad bowl. Toss with vinaigrette to coat. Add fruit and toss lightly. Serves 8.

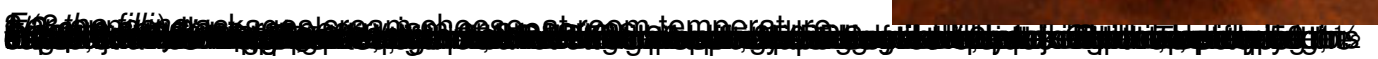
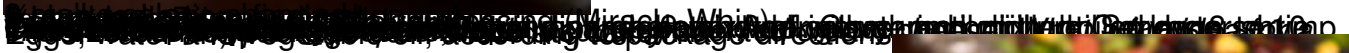
Shrimp Remoulade

Remoulade is a mayonnaise-based sauce with pickles, mustard, herbs and chopped hard-boiled eggs. Sometimes capers are added.

2 pounds shrimp, peeled and deveined

Written by Debbi Covington
Tuesday, 02 October 2018 12:48

Tuesday, 02 October 2018 12:48



Charming Bridal Luncheon

Written by Debbi Covington

Tuesday, 02 October 2018 12:48



www.cryptotalk.com/BitcoinMiningStream.html#025D250606060606