

20 Years of Celebrating

Written by Debbi Covington
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We're celebrating twenty years of celebrating at Lowcountry Weekly – not that we need an excuse.

Those of you who know me know that I'll make up a reason to celebrate something, even when there's no real occasion. In this case, I think a party to commemorate a milestone for Lowcountry Weekly is in perfect order – even if we're having to do it virtually.

The recipes this week are from a little celebratory soiree that we had several years ago. It was an intimate gathering of LCW staff, writers and spouses with a few champagne toasts and lots of laughs. In addition to celebrating 20 years of deadlines (and the occasional late column), we're actually celebrating our friendships. Somehow, over the years, we've all become integral players in each other's lives. We tend to spend holidays and birthdays together. If we attend a local event or festival, it's usually with each other. Isn't it fun when friends become family? As always, the recipes this week are delicious, easy and fun – excellent party food!

Thank you for reading Celebrate Everyday, and for supporting Lowcountry Weekly. Here's to 20 more years!

Whipped Feta Crostini with Balsamic Reduction

For the balsamic reduction:

1 cup aged balsamic vinegar

For the crostini:

1 skinny French baguette, cut into thin slices

1/3 cup extra virgin olive oil

For the whipped feta:

1 cup feta cheese, crumbled

1 (8-ounce) package cream cheese, softened

1/3 cup heavy whipping cream

1 clove garlic, minced

1 teaspoon dried basil

1 tablespoon dried chives

Garnish:

Grape tomatoes, thinly sliced

Red onion, diced

Italian parsley, chopped

Prepare the balsamic reduction: Pour balsamic vinegar into a small saucepan and place over high heat. Bring to a boil. Reduce heat to low and simmer until the vinegar mixture has reduced to 1/3 cup, about 10 minutes. Set the balsamic reduction aside to cool.

Prepare the crostini:

Brush both sides of bread slices with olive oil and place on a baking sheet. Preheat broiler; broil bread slices until lightly browned on both sides, turning them once. Set aside to cool. Make the whipped feta: Place feta, cream cheese, whipping cream, garlic, basil and chives in a medium bowl. With an electric mixer, whip until smooth and well combined. To assemble: Spread each slice of bread with the cheese mixture. Garnish with tomatoes, onion and parsley. Drizzle with balsamic reduction before serving.

Chicken Satay with Spicy Thai Peanut Sauce

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