

Thank You Party – Lowcountry Style

Written by Debbi Covington

Tuesday, 29 July 2014 12:37 - Last Updated Wednesday, 30 July 2014 07:01



We all have friends that deserve a special "thank you." I must admit, as I write this, I'm thinking about wedding party hosts that need reciprocating, but a thank you party for any reason is a good thing. Wouldn't it be fun to host a small party for the people who celebrate with you when you're happy and lift you up when you're down – just to say "thank you?"

Your party doesn't have to be a fancy affair. Keep it small. Limit the guest list to family and special friends. Keep the event intimate and informal.

Coordinate the menu with the tone of your party. If you're planning a casual event, opt to serve the food buffet-style. Tailor your food to the time of day. If you are hosting a luncheon, you may want to stick to less elaborate, lunch-appropriate dishes. Generally lunch is a small meal so your spread doesn't have to be as large as an evening event. If you're hosting a dinner buffet, add a couple of passed hors d'oeuvres. Do the passing yourself and be sure to speak with each guest individually. After all, the party is your gift to them.

Set up your buffet table in an area that's easily accessible. When decorating the buffet table keep it simple. The focal point of the table should be the food.

Coordinate beverages with the cuisine. If you are serving red meat offer red wine, if you are

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serving seafood or poultry offer white wine. You may also want to offer beer. Be sure to provide iced tea or lemonade and pitchers of water, too.

Seafood is a favorite choice for a small and casual party. All of the recipes this week are delicious and easy to prepare and most can be made the day before serving. Mix and match the menu items to fit the theme of your party.

Most importantly, don't forget to have fun! Spend some quality time with the people you love and be thankful for them.

P.S.ÂÂÂ I owe a huge thank you to **Susan DeLoach Photography** for the beautiful pictures. Susan takes time out of her busy schedule, comes to my kitchen, and shoots these wonderful images for some of my columns and blogs. All I have to do is feed her. I'm very thankful for my dear friend.

Outer Banks Clam Chowder



The word chowder comes from the French word for "stew pot" but chowder is an American original, developed during Colonial times. To be true chowder, the soup must contain a pork product, onions and potatoes.

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1 pint clams
4 slices bacon, diced
1 small onion, chopped
1 cup clam liquor and water
1 cup diced red potatoes
½ teaspoon salt
Freshly ground black pepper
1½ cups whole milk
½ cup heavy cream
Chopped fresh Italian parsley

Drain clams and save liquor. Pour liquor into a 1-cup measuring cup; add water if needed to make a full cup of liquid. Chop clams; set aside. Fry bacon until lightly brown. Add onion and saute until tender. Place bacon and onion in a medium saucepan. Add clam liquor and water, potatoes, seasonings and clams. Cook for about 20 minutes, or until potatoes are tender. Add milk and cream; heat through. Garnish with chopped parsley. Serves 6.

Mesclun Salad with Bacon-Wrapped Scallops and Champagne Vinaigrette

Wrap the scallops in prosciutto before baking for a different twist on a classic recipe.

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