

EVERY DAY with RACHAEL RAY
SPECIAL PARTY
PULLOUT

Insiders' Guide to Entertaining Outdoors

Something about summer makes us feel a little silly—blame all the ice cream cones and barefoot walks in the grass—so we decided to have some **fill-in-the-blank** fun with three of our favorite party people. We asked Rach's design buddy **Evette Rios**, *The Real Housewives of New York City* star **Bethenny Frankel** and green guru **Danny Seo** to fill us in (literally) on how they get together come summertime.

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— **Bethenny Frankel's Evening Appetizers**

— **Evette Rios' Backyard BBQ**

— **Danny Seo's Dinner Under the Stars**

PROF. STYLING BY LAURA DOTOLIO; WARDROBE STYLING BY CATE SHEEHY; HAIR AND MAKEUP BY BIRGITTE PHILIPPIDES FOR SALLY HARLOR. THROUGHOUT: FOOD STYLING BY RORI TROVATO; PROP STYLING BY DANE HOLWEGER.

Backyard BBQ

With a fondness for her family's outdoor gatherings (and vodka watermelons!), **Evette Rios** puts her playful spin on the classic cookout.



My Party Lines

My barbecues are light and informal. Dress casually and leave your shoes at home. I throw on a sundress because shorts are too restricting. Table decor should always be bright and easy. Some people like to use tablecloths, but I prefer craft paper pinned down with flat thumbtacks, with pens for drawing. Paper napkins create trash. Instead, I use colorful bandanas. One thing you'll never find at my barbecues? Plastic utensils. For extra flair, I string kites up in the trees. I never spend a lot on decor, but I always splurge on food and drinks. I love serving Grilled Corn-and-Red Potato Salad with Jalapeno Vinaigrette and a vodka-spiked watermelon—it's a family tradition. This barbecue is all about eating with your hands, so wet wipes are a must. If you're heading to my backyard bash, don't forget containers for leftovers.

WORDPLAY

We say a word, Evette says a mouthful!

GRILLING

In my family, the grill has always belonged to the men—I feel empowered when I'm barbecuing.

BUNS

It would be a complete waste of time to make your own. I like to buy the seeded ones, myself.

PETS

I bring my dog everywhere, so it's nice to extend people's invitations to their pets, too. And then there are fewer leftovers!

HATS

They're fun and utilitarian, but we never take them out of our closets. A BBQ is the perfect time to put one on!

PIE

I'm a huge fan of pies, especially sour cherry. I'll take pie over cake any day.



RUNNER ON SIDE TABLE AVAILABLE AT DISTANT, LOS ANGELES.



Fly High

The kids can fly these Classic Hata Kites after the BBQ! \$19, intothewind.com

Turn to p. 158 for Evette's **Grilled Corn and Red Potato Salad with Jalapeño Vinaigrette!**


Band Together

Colorful bandanas find a new use as napkins. \$3 each, hippieshop.com


MUSIC MAKER

Try Evette's party-ready Latin dance music playlist.

- "Loco" Héctor Lavoe
- "En Barranquilla Me Quedo" Joe Arroyo
- "Mas Que Nada" Black Eyed Peas & Sergio Mendes
- "Hips Don't Lie" Shakira
- "Ahora Es" Wisin & Yandel
- "La Negra Tiene Tumbao" Celia Cruz
- "Canción de Amor" Don Omar
- "Pégate" Ricky Martin
- "Dos Locos" Monchy & Alexandra
- "El Hijo de Obatala" Ray Barretto



Keep the table decor simple with potted plants.



Let guests draw until lunch is ready.

Made in the Shade
Everyone can wear Cool Neon Sunglasses. \$8 for 12, orientaltrading.com

Evening Appetizers

Bethenny Frankel, *The Real Housewives of New York City* star and natural foods chef to the stars, knows a thing or two about throwing a light, easy and chic happy hour.



My Party Lines

Cocktail party food should always be bite-size. I believe if you make things that are simple and upscale, people will appreciate it. I always add a healthy twist to my menu, so my appetizer selection might include Steak Bites, whole grain chips and dip, and my SkinnyGirl cupcakes and cocktails. My favorite entertaining shortcut is creating a signature cocktail ahead of time and serving it in a pitcher. It's important to decorate your self-serve bar. I like to use a galvanized tub for bottles, and rocks glasses for drinks. For the best atmosphere, I rely on hurricane lamps and candles because mood lighting is the secret to a successful party. While you'll never hear "Celebration" by Kool & the Gang or "Hip to Be Square" by Huey Lewis and the News, I always play Rihanna's "Umbrella"—oh, and I always dance at my parties.

WORDPLAY

We say a word, Bethenny says a mouthful!

TIKI TORCHES

They're only for beach parties or luaus.

SKEWERS

I don't like seeing food on little sticks, and it means a mini wood graveyard on the platter.

UNEXPECTED WEATHER

Can be unexpectedly fun. If it rains, hand out umbrellas.

FANCY STEMWARE

It's an accident waiting to happen. Buy inexpensive all-purpose glasses.

PLASTIC CUPS

No. I draw the line at plastic cups.

Heavy Metal

A galvanized water bucket is stylish and functional. \$7, hardwarestore.com





LIGHTEN UP

Bethenny's "SkinnyGirl" approach isn't just for calories! She also lightens up...

THE WORKLOAD Decrease dirty dishes by serving handheld desserts, like sorbet in hollowed-out lemon halves.

THE DECOR Go white all the way: linens, plates and napkins. White serving trays enhance food's color, too.

THE MOOD A theme will perk up any party. Bethenny loves a south-of-the-border feel, with (low-cal) margaritas, and mortars and pestles for guacamole.

THE GUILT A crudité's platter of pesto dip and veggies like asparagus and yellow squash is tastier (and still as healthy as) the old carrots-and-celery number.

THE STRESS Invite guests you know will mesh, but not too many (12 max), so that you don't feel obliged to "work the crowd."

Paper Moon

These white paper lanterns are cheap enough to buy in bulk! \$2 to \$8 each, pearlrivermart.com

Nice Serve

Let the food shine on a Melamine White Tray. \$24, potterybarn.com

Turn to p. 158 for Bethenny's **Steak Bites!**



Upgrade from the classic cooler with a shiny bucket.



A large vase of candles shines a (subtle) light on the party.

Dinner Under the Stars

Green designer and TV personality **Danny Seo** uses household items and the summer's best produce to create a memorable alfresco meal.



My Party Lines

For dinner outdoors, blankets on the chairs for chilly guests are absolute musts.

I believe in keeping decor simple and unexpected—I like to hang solar lanterns from bird-feeder hooks in trees. If you ask me, formal table settings are overrated. A weathered cotton painter's tarp makes a great tablecloth. I don't do fresh flowers, but I do cover a cake stand with moss from the yard. When I want

to be extra-chic, I pull out my Le Creuset cookware. I splurge on organic produce, but never on expensive candles. I often rely on gourmet condiments when I cook. Stonewall Kitchen chutneys are my entertaining secret weapons.

One of my favorite alfresco dinner menus includes Farm-Stand-Vegetable Green Curry. I like to assign easy tasks to get guests mingling. During the big event, I always relax and I never clean up.

WORDPLAY

We say a word, Danny says a mouthful!

MUSIC

I'm not a music person, so I ask people to bring their iPods—then I have alternating DJs.

BUG SPRAY

Avoid it as much as possible. A good rule with outdoor entertaining is not to wear fragrances, so you'll attract fewer bugs.

FAMILY-STYLE SERVICE

It's the only way to go. It lets guests make their own choices.

POLITICS

Shouldn't be brought up unless you're confident that everyone has the same agenda. I think it's only good when everyone agrees.

TOASTS

Make them about someone else—not yourself.



BLANKETS AND NAPKINS AVAILABLE AT DISTANT, LOS ANGELES.



Turn to p. 159 for Danny's **Farm-Stand-Vegetable Green Curry!**

Soy Lovely

Unscented soy tealight candles give new meaning to the term "natural light." \$7 for 12, soyworx.com

Under Cover

Wash a Workforce Canvas Drop Cloth for a soft tablecloth. \$20, homedepot.com

Solar Power

Charge these Solar Lights by day and have light by night! \$40 for 4, walmart.com

OUTWARD BOUND

Danny's eco-friendly outdoor party tips are anything but obvious.

FIRE IT UP Instead of chemical fire starters, I use dryer lint. It's repurposing what you have on hand, and it gets the fire going.

GOODWILL HUNTING Save your good plates and get a stash of cheap ones at a thrift store. (Wash them first.) If you must go disposable, try bamboo plates.

THE PERFECT FOIL Bottles and cans are obvious, but people forget that aluminum foil is recyclable, too. Give it a rinse to remove residual food.

EVERYTHING IS ILLUMINATED Everyone loves clear holiday lights for a festive touch, but the LED ones use a fraction of the energy—and last longer!

ROCK, PAPER, SCISSORS I live on the Delaware River, so my "place cards" are river rocks with guests' names on them. Landlocked? Try leaves.



Cash in (for free!) on the backyard beauty of moss.



Light a clear path for your guests once the sun goes down.

Let's Eat!

Wanna entertain like the pros? Get cookin' with the recipes from their delicious party scenes. Good times (and tastes) guaranteed!



**Evette's
recipe**

Grilled Corn-and-Red Potato Salad with Jalapeño Vinaigrette

SERVES 8 PREP 15 MIN COOK 20 MIN

- ½ cup plus 1 tablespoon extra-virgin olive oil
- 6 tablespoons red wine vinegar
- 1½ teaspoons Dijon mustard
- Salt and pepper
- ¾ cup finely chopped red onion
- 2 jalapeño chiles, seeded and finely chopped
- 10 red potatoes (about 3 pounds)
- 4 ears corn, unhusked

1. In a medium bowl, whisk together the olive oil, vinegar, mustard and ¾ teaspoon each salt and pepper. Whisk in the onion and chiles.
2. In a pot of salted water, bring the potatoes to a boil and cook until just tender, about 20 minutes. Drain, let cool, peel, then cut into bite-size pieces. Add to the vinaigrette.
3. Meanwhile, preheat the broiler. Broil the corn in the husks, turning, until charred on all sides. Let cool, then discard the husks and silk. Slice the kernels off the cobs. Add the kernels to the potatoes and vinaigrette; toss to combine.



Steak Bites

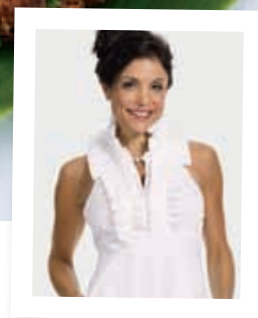
MAKES ABOUT 30 PREP 20 MIN (PLUS STANDING) COOK 8 MIN

- 1½ teaspoons seasoned salt
- 1½ teaspoons pepper
- 1 teaspoon garlic salt
- 2 pounds New York strip steaks
- 1 tablespoon extra-virgin olive oil
- 1 cup low-fat mayonnaise
- 4 teaspoons prepared horseradish
- 4 teaspoons Dijon mustard
- 1 multigrain baguette, sliced ½ inch thick and toasted
- ¼ cup finely chopped flat-leaf parsley

1. In a small bowl, combine 1 teaspoon seasoned salt, the pepper and garlic salt. Rub all over the steaks.
2. In a large skillet, heat the olive oil over medium-high heat. Add the steaks and cook for 4 minutes on each side for medium-rare. Let stand for at least 15 minutes, then slice ¼ inch thick.
3. In a small bowl, mix the mayonnaise, horseradish, mustard and remaining ½ teaspoon seasoned salt.
4. Spread a thin layer of the horseradish sauce on each toasted bread slice, then top with a piece of steak, more horseradish sauce and the parsley.



**Bethenny's
recipe**





Danny's
recipe


Farm-Stand-Vegetable Green Curry

SERVES 8 PREP 15 MIN COOK 10 MIN

Serve over basmati rice.

- 2 tablespoons vegetable oil
- ¼ cup Thai green curry paste
- 2 tablespoons finely chopped garlic
- Two 14-ounce cans unsweetened coconut milk
- 4 teaspoons soy sauce
- 4 teaspoons finely chopped fresh ginger
- 1 bunch broccoli, cut into florets (about 6 cups)
- 2 red bell peppers, cut into chunks
- 3 cups green beans, sliced into 2-inch pieces
- 1 cup loosely packed chopped fresh basil

In a skillet, heat the oil over high heat; stir in the curry paste and garlic and cook for 1 minute. Stir in the coconut milk, soy sauce and ginger, then add the broccoli, bell peppers and green beans. Cover and simmer, stirring occasionally, until the vegetables are crisp-tender, about 4 minutes. Stir in the basil.

 Check out another great recipe from Bethenny Frankel at rachaelraymag.com/june.

THE GREAT OUTDOORS

Our insiders inspired us to share our own tips for the ultimate open-air party, no matter what the forecast.

WORK WITH THE WEATHER

You may not be able to beat Mother Nature, but you can join her if you plan wisely. Make sure there are shady spots to beat the heat, supply sweatshirts if there's a surprise chill in the air, and have backup party space ready inside if the elements don't cooperate.

STOCK YOUR SPACE

It's no fun jogging in and out of the house for supplies (and no one wants a sweaty host). Move essentials—plates, glasses, ice, napkins, utensils, and trash and recycling bins—to the prime party area.

TWO WORDS: ROOM TEMPERATURE

Outdoor parties mean drive-by dining: Guests nibble, chat and return to the food the whole time. Selecting food that won't spoil and still tastes (and looks) good after sitting in the sun can mean the difference between a blast and a flop.

BATTLE THE BUGS

Pests are never on the invite list. For maximum bug protection, light a few citronella candles—but keep them away from the food. No one wants to eat a burger that smells like bug repellent.

BRING ON THE BEVS

Both libations and nonalcoholic options are key for thirsty outdoor guests. To keep the party pumping, make sure you've got more than enough drinks—think three per person over a two-hour party. But no matter what you serve, make sure there's ample agua. Heatstroke is not a good party favor.

HIDE THE BREAKABLES

Hey, here's a way to ruin your fun: Spend all night worrying about the safety of your favorite stemware and serving platters. Put away the coveted casserole dishes and carafes and use less expensive pieces instead.

SERVE SUNSCREEN

Not everyone remembers to lather up before an outdoor party. If your event is midday, provide a few bottles of SPF. Leave sunscreen in prime spots outside, as well as in the bathroom.

CREATE INDOOR-QUALITY COMFORT

Outdoor events are casual, but that doesn't mean everyone should be expected to stand. Scatter blankets and pillows from the family room—and even beach towels and lawn chairs—if you don't have enough table seating.