

BRIGHT AND AIRY DÉCOR IDEAS + A HIDDEN GEM ON FLORIDA'S GULF COAST

Southern Lady

SIMPLE
PLEASURES
OF THE
SEASON

JULY/AUGUST 2023



DISPLAY UNTIL AUGUST 1, 2023

*Sweet
Summertime!*



Simply Sensational

The versatility of this subtle white pattern emerges when layered with vivid adornments.

STYLING BY Donna Nichols | PHOTOGRAPHY BY John O'Hagan

Exquisite texture makes Wedgwood's pristine Gio dinner plate the ideal blank canvas for any summer occasion. Green and white set the scene for this airy tablescape, from the intricate geometric design around the salad dish to a twining vine tablecloth. The season's lively blooms are evoked by flourishing accents and a petite arrangement of pink spray roses, chamomile, seeded eucalyptus, and kumquats. Bonny blue hues in the place mat and charger call to mind a cloudless sky, while gold trimmings gleam in the sunlight.



❖ MIX & MATCH



Accentuate the character of the inspiration dish with woven additions, such as a rattan bow napkin ring, green wicker flatware, and a scalloped straw place mat. A genial floral motif softly drifts along the salad plate, water goblet, and saltcellars, while a bold tablecloth ties together the setting's verdant tints to complete the look.

❖ SEASONAL SETTINGS



Among the **WILDFLOWERS**

TAKE CUES FOR ENTERTAINING FROM THE FREE-SPIRITED
LOVELINESS OF SUMMER BLOOMS WITH AN
EASYGOING OUTDOOR DISPLAY.

STYLING BY Mary Beth Jones | PHOTOGRAPHY BY SEAN RIZZO



❖ SEASONAL SETTINGS



BLISSFUL IDYLL Baskets overflowing with blossoms greet visitors who gather for an alfresco meal in a sun-dappled garden. Mismatched vases that brim with Queen Anne's lace, chamomile, and love-in-a-mist add a dash of homespun charm, while florals on the tablecloth and dishware reiterate the beauty of bouquets fashioned from fresh cuttings. Pink gauze napkins evoke the gossamer softness of petals. Grounding the table's pretty aesthetic, rattan place mats and cream-handled flatware harmonize with organic elements, like fruit scattered about as a sweet reminder of the season's best offerings.



❖ SEASONAL SETTINGS



BREEZY DELIGHTS Evening primroses, California poppies, passion flowers, and morning glories encircle the edges of Herend's American Wildflower plates. Placed atop chargers with a contrasting basket weave texture, the botanical dishes echo the natural setting and enhance the scene's floriferous ambience. Goblets tinted in delicate blush join double old-fashioned glasses, reflecting the ample afternoon light. A bounty of peaches and yellow tomatoes sits ready for guests to snack on while enjoying the happy chatter of birdsong.



SOUTHWESTERN SIZZLE

IN THE SPIRIT OF A VIVACIOUS FIESTA, TREAT FRIENDS
TO AN EASYGOING SUPPER INSPIRED BY THE ZEST
OF TEX-MEX FAVORITES.

RECIPE DEVELOPMENT BY Izzie Turner | FOOD STYLING BY Vanessa Rocchio | STYLING BY Mary Beth Jones | PHOTOGRAPHY BY Jim Bathie





Classic Paloma with Rosemary

MAKES 4 TO 6 SERVINGS

½ cup water
½ cup sugar
4 sprigs fresh rosemary
12 ounces tequila
1½ cups fresh grapefruit juice
¼ cup fresh lime juice
4 cups grapefruit-flavored sparkling water
Garnish: grapefruit wedges, fresh rosemary sprigs

1. In a small saucepan, bring ½ cup water to a boil over medium-high heat. Remove from heat; stir in sugar until completely dissolved. Add rosemary and let cool completely. Remove and discard rosemary.
2. In a small pitcher, stir together rosemary syrup, tequila, and citrus juices, stirring until well combined.
3. Fill prepared serving glasses with ice. Pour tequila mixture evenly over ice in each glass and top each with sparkling water. Garnish with grapefruit and rosemary, if desired.

KITCHEN TIP:

To add a citrusy salt rim to your Paloma, stir together 2 tablespoons kosher salt, 1 tablespoon sugar, 1 teaspoon grapefruit zest, and ½ teaspoon lime zest, until well combined. Lightly wet rims of serving glasses with water or citrus juice. Dip one side of each glass rim in salt mixture. Add garnishes, as desired.

Roasted Green Chile Queso

MAKES 4 TO 6 SERVINGS

2 tablespoons unsalted butter
½ cup sliced green onion
1 clove garlic, minced
2 tablespoons all-purpose flour
1 cup heavy whipping cream
1 (4-ounce) can diced mild green chiles
½ teaspoon kosher salt
¼ teaspoon smoked paprika
½ cup shredded sharp white Cheddar cheese
1½ cups shredded Monterey Jack cheese
Tortilla chips, to serve



Garnish: sliced green onions, chopped jalapeño, smoked paprika

1. In a small sauté pan or skillet, melt butter over medium heat. Add green onion and garlic and cook, stirring occasionally, until softened, about 5 minutes. Whisk in flour; cook 2 minutes.
2. Slowly whisk in cream until fully combined and smooth. Stir in chiles, salt, and paprika. Simmer, stirring occasionally, until thickened and bubbly, about 5 minutes. Gradually add cheeses, stirring until melted and smooth. Serve with tortilla chips. Garnish with green onions, jalapeño, and paprika, if desired.

Southwestern-Style Guacamole

MAKES 4 TO 6 SERVINGS

3 ripe avocados, pitted and diced
3 tablespoons diced red onion
1 tablespoon chopped pickled jalapeños
2 tablespoons chopped fresh cilantro
1 tablespoon fresh lime juice
½ teaspoon kosher salt
Garnish: fresh cilantro

1. In a medium bowl, stir together avocado, onion, jalapeño, cilantro, lime juice, and salt, stirring until just combined. Cover and refrigerate until ready to serve. Garnish with cilantro, if desired.



Chipotle-Lime Coleslaw

MAKES 4 TO 6 SERVINGS

½ cup mayonnaise
1½ tablespoons finely chopped
chipotle peppers in adobo sauce
2 tablespoons fresh lime juice
1 teaspoon sugar
½ teaspoon kosher salt
¼ teaspoon ground black pepper
1 (16-ounce) package coleslaw mix
1 cup thinly sliced green onion
½ cup chopped fresh cilantro
Garnish: fresh cilantro

1. In a large bowl, stir together mayonnaise, chipotle peppers, lime juice, sugar, salt, and black pepper. Fold in coleslaw mix, green onion, and cilantro. Garnish with cilantro, if desired.

Sizzling Steak Fajitas

MAKES 4 TO 6 SERVINGS

½ cup fresh lime juice
½ cup pineapple juice
½ cup plus 3 tablespoons vegetable oil,
divided
¼ cup Worcestershire sauce
2 cloves garlic, minced
1½ to 2 pounds flank steak
2 teaspoons ground cumin
2 teaspoons chili powder
1 teaspoon smoked paprika
1 teaspoon ground black pepper
1 tablespoon kosher salt, divided
1 red bell pepper, seeded and sliced
1 orange bell pepper, seeded and sliced
1 yellow bell pepper, seeded and sliced
1 poblano pepper, seeded and sliced
2 cloves garlic, thinly sliced
Corn tortillas, sour cream, and lime
wedges, to serve

1. In a large bowl, stir together lime juice, pineapple juice, ½ cup oil, Worcestershire, and minced garlic. Place steak in marinade, cover and refrigerate for 4 hours.
2. In a small bowl, stir together cumin, chili powder, paprika, black pepper, and 2 teaspoons salt. Remove steak from marinade and pat dry; discard marinade. Rub spice mixture all over steak.
3. In a large skillet, heat 2 tablespoons oil over medium-high heat. Add steak and cook, turning occasionally, until browned, 10 to 15 minutes. Let rest for 10 minutes; thinly slice steak against the grain.
4. In same skillet, heat remaining 1 tablespoon oil over medium-high heat. Add bell peppers, poblano pepper, sliced garlic, and remaining 1 teaspoon salt; cook, stirring occasionally, until softened and lightly browned, 7 to 10 minutes. Add steak to pepper mixture; cook meat to desired doneness, 5 to 10 minutes. Serve with tortillas, sour cream, and lime.

Refried Black Beans with Pico de Gallo

MAKES 4 TO 6 SERVINGS

2 tablespoons olive oil, divided
2 cups chopped yellow onion, divided
1½ tablespoons minced garlic, divided
½ pound dry black beans*, rinsed and
soaked overnight
4 cups water
2½ teaspoons kosher salt, divided
½ teaspoon ground cumin
½ teaspoon coriander
½ teaspoon chili powder
1 cup seeded and diced tomatoes
½ cup diced white onion
¼ cup chopped fresh cilantro
1 jalapeño, seeded and diced
1 tablespoon fresh lime juice
½ cup crumbled queso fresco
Garnish: sliced jalapeño, chopped fresh
cilantro



SIMPLY SENSATIONAL

Pages 23–24: Wedgwood Gio dinner plate, Anna Weatherley service plate (charger) in powder blue, round, and Minton Haddon Hall bread-and-butter plate; Replacements, Ltd. Newport Garden Gate salad plate in green and Quinn Citrine Everyday glasses; Caskata. Canopee Blanc napkin; Garnier-Thiebaut. Chain Link napkin ring in gold; Kim Seybert. Capdeco Zoe 5-piece place setting in gold; CB Lifestyle by Carolyn Bender.

Page 25: Anna Weatherley service plate (charger) in green, fluted; Replacements, Ltd. Jolie Fleur salad plate and water glass, and Salt Cellar, set of 2, in ivory/multi; Tory Burch. Florentine straw oval place mat in light green; Vietri. Stunning green wicker flatware; The Enchanted Home. Linen Scalloped Square napkin in buttercup yellow; Fenwick Fields. Bow napkin ring in natural; Klatso. D'Ascoli Lotus tablecloth in yellow; CB Lifestyle by Carolyn Bender.

AMONG THE WILDFLOWERS

Pages 33–37: Herend American Wildflowers salad plates in Passion Flower, California Poppy, Morning Glory, Evening Primrose, and Red Clover; Herend. Home & Garden Party Veranda dinner plate, Mikasa Stephanie double old-fashioned glasses, and Fitz & Floyd Trestle water goblet in pink; Replacements, Ltd. Provence rattan place mat in natural; Juliska. Spring Garden cotton tablecloth, 70"x108"; The Company Store. Jean Dubost Laguiole 20-piece flatware set in white; Williams Sonoma.

SOUTHWESTERN SIZZLE

Pages 61–62: Pfaltzgraff Villa Flora dinner plates; Staffordshire Calico Blue (Burleigh Stamp) luncheon plates; Anfora (Mexico) Puebla Blue salad plates; and Williams Sonoma Vintage Etched wineglasses; Replacements, Ltd. Odelia round place mat in dark navy/natural, Micah 5-piece place setting, and Grayson tumbler glass in amber; Blue Pheasant. Couleur Nature Forest Harvest tablecloth in mustard & blue; ALKMY. **Page 64:** Anfora (Mexico) Puebla Blue soup/cereal bowl; Replacements, Ltd. **Page 65:** Staffordshire Calico Blue (Burleigh Stamp) 6" Chinese bowl; Replacements, Ltd. **Page 66:** Anfora (Mexico) Puebla Blue 13" deep oval serving platter; Replacements, Ltd.