

FRESH GATHERINGS ART PARTY

*Celebrate spring with a garden kickoff.
Here's everything you need to throw this artful
party featured in the April 2014 issue
of Better Homes and Gardens® magazine.*



ART PARTY CHECKLIST

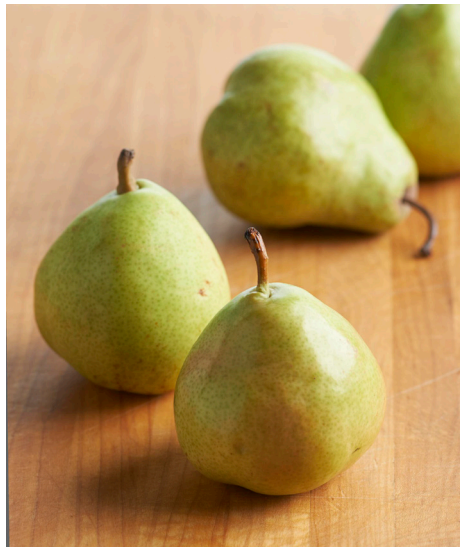
Use this checklist as your guide to start gathering supplies for your art party.
(Quantities are for hosting four people plus yourself.)



- 5 aprons
- 5 tabletop easels
- 5 canvases
- Desired colors of paint (we used acrylic) or other media, such as colored pencils or markers
- 5 sets of assorted-size paintbrushes
- Roll of paper towels or old rags
- 6×9-foot drop cloth
- Still life subject (ideas on *page 2*)
- Appetizers (ideas on *page 3*)
- Cocktails (idea on *page 3*)
- 5 canvas-cover journals
- 2–3 jars for washing brushes
- 5 paint palettes or paper plates for mixing paints

PICTURE PERFECT

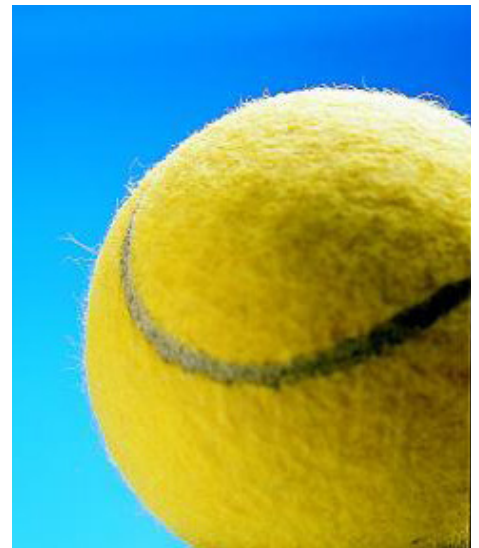
Follow these tips for picking and painting a great still life.



1. Choose an object that's easy to draw. Look for something with a clean shape and simple colors. For beginners, basic is better than detailed. Keep the background uncluttered.

2. Think about lighting. Have one good source of light to create well-defined shadows.

3. Have fun! No art critics are allowed at this party. Go ahead and be creative. An apple doesn't have to be red, or a pear green.



RECIPES

Lemon Artini

START TO FINISH 5 min.

- Ice cubes
- 1 oz. (2 Tbsp.) vodka
- ⅓ cup lemon-lime carbonated beverage, chilled
- 1 tsp. grenadine syrup
- 1 maraschino cherry with stem

Place ice cubes in a martini glass. Add vodka and carbonated beverage. Pour syrup into center of glass. Add cherry. Makes 1 cocktail.

EACH SERVING 124 cal, 0 g fat, 0 mg chol, 18 mg sodium, 15 g carb, 0 g fiber, 0 g pro.

Lemon Pudding Shooters

START TO FINISH 15 min.

- 1 4-serving-size package instant lemon pudding mix
- ¾ cup whipping cream
- 1 Tbsp. sugar
- 1 tsp. vanilla
- Blueberries, crushed shortbread cookies, or shaved dark chocolate

Prepare lemon pudding mix according to package directions. Cover and chill. Meanwhile, in a medium bowl whisk together cream, sugar, and vanilla until stiff peaks form. Layer pudding and cream into eight to ten 3- to 4-oz. glasses. Add desired toppers.

EACH SERVING 164 cal, 10 g fat, 35 mg chol, 206 mg sodium, 17 g carb, 0 g fiber, 2 g pro.

Tequila Shrimp with Dried Tomato Mayo

PREP 30 min. MARINATE 2 hr. CHILL 2 hr.

- 1 lb. fresh or frozen large shrimp in shells, peeled and deveined
- ½ cup tequila
- ¼ cup finely chopped onion
- ¼ cup lime juice
- 2 Tbsp. snipped fresh cilantro or parsley
- 2 Tbsp. olive oil
- ½ cup dried tomatoes (not oil-packed)
- 1 cup mayonnaise or salad dressing
- 1 Tbsp. snipped fresh cilantro or parsley
- 1 Tbsp. milk
- 1 tsp. bottled minced garlic
- ⅛ tsp. salt
- Crushed ice
- Lime wedges

1. Thaw shrimp, if frozen. In a large saucepan cook shrimp, uncovered, in boiling lightly salted water for 2 to 3 minutes or until shrimp turn opaque; drain. Rinse under cold running water;

drain again. Place shrimp in a heavy plastic bag set in a shallow dish.

2. For marinade, in a bowl combine tequila, onion, lime juice, the 2 Tbsp. cilantro, and olive oil. Pour marinade over shrimp; seal bag. Marinate in the refrigerator for 2 hours, turning bag occasionally.

3. For mayonnaise mixture, in a small bowl cover dried tomatoes with boiling water; let stand for 5 minutes. Drain well. Finely chop tomatoes. In a small bowl combine chopped tomatoes, mayonnaise, the 1 Tbsp. cilantro, milk, garlic, and salt. Transfer to a serving bowl. Cover and chill about 2 hours or until ready to serve.

4. To serve, drain shrimp, discarding marinade. Transfer to serving bowl. Place serving bowl in a larger bowl filled with crushed ice. Serve with mayonnaise mixture and lime wedges. Makes 10 servings.

EACH SERVING 220 cal, 19 g fat, 60 mg chol, 258 mg sodium, 3 g carb, 0 g fiber, 7 g pro.

Mini Grilled Cheese and Prosciutto Sammies

PREP 20 min. COOK 6 min.

- 8 slices marbled rye bread
- 3 Tbsp. butter, softened
- 1 Tbsp. stone ground mustard
- 1 Tbsp. bottled Thousand Island salad dressing
- 8 slices provolone cheese
- 6 oz. thinly sliced prosciutto
- ½ cup sliced green onions
- Cornichons, pickled pearl onions, or grape tomato halves (optional)
- Bottled Thousand Island salad dressing (optional)

1. Spread one side of each bread slice with butter and place, buttered sides down, on waxed paper. Spread four of the bread slices with mustard and spread remaining four bread slices with the 1 Tbsp. Thousand Island dressing. Top the mustard-spread slices with half of the cheese, the prosciutto, green onions, and remaining cheese. Add remaining bread slices, dressing sides down, and press gently to flatten slightly.

2. Heat a large skillet over medium heat. Cook sandwiches, two at a time, in hot skillet about 6 minutes or until browned and cheese is melted, turning once halfway through cooking.

3. Cut each sandwich into quarters, removing crusts if you choose. If desired, secure each mini sandwich with a toothpick threaded with a cornichon. If desired, serve with additional Thousand Island dressing. Makes 4 sandwiches.

EACH SERVING 148 cal, 9 g fat, 16 mg chol, 463 mg sodium, 8 g carb, 1 g fiber, 8 g pro.

Picadillo Poppers

START TO FINISH 1 hr.

- 8 oz. lean ground beef
- ⅓ cup chopped onion (1 small)
- 1 8.8-oz. pouch cooked Spanish-style rice
- 1 cup shredded Monterey Jack cheese
- ½ cup golden raisins
- ½ cup sliced pimiento-stuffed green olives
- 1 Tbsp. dry sherry or lime juice
- 24 fresh plump jalapeño peppers
- Shredded Monterey Jack cheese (optional)

1. For filling, in a large skillet cook ground beef and onion over medium-high heat until meat is brown and onion is tender, using a wooden spoon to break up meat as it cooks. Drain off fat. Stir in cooked rice, the 1 cup cheese, raisins, olives, and sherry. Set aside.

2. Cut a lengthwise slit in one side of each jalapeño pepper to create a pocket, being careful not to cut the pepper in half. Cut a very small crosswise slit on each end of the long slit, making an I-shape opening. Leave stem intact and use a small spoon to remove seeds and scrape out membranes. Spoon filling into peppers.

3. Place filled peppers, slit sides up, in a greased grill basket or on a greased vegetable grilling pan. For a charcoal grill, grill peppers in basket on the rack of a covered grill directly over medium coals for 8 to 12 minutes or until peppers are crisp-tender and filling is heated through. (For a gas grill, preheat grill. Reduce heat to medium. Place peppers in basket on grill rack over heat. Cover and grill as above.) If desired, sprinkle grilled peppers with additional cheese.

EACH SERVING 74 cal, 4 g fat, 11 mg chol, 107 mg sodium, 7 g carb, 1 g fiber, 4 g pro.