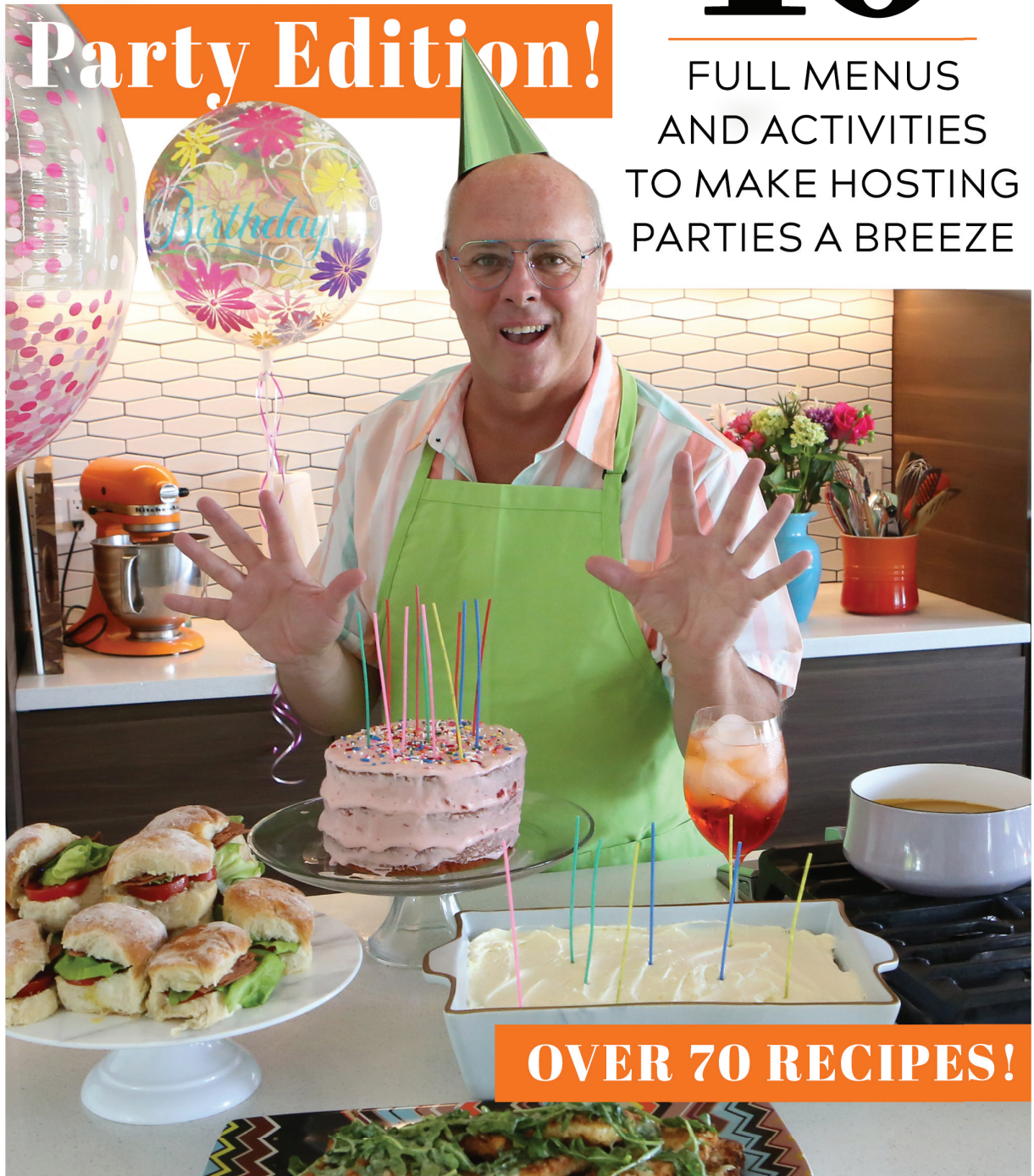


# A PERFECT 10

Party Edition!

FULL MENUS  
AND ACTIVITIES  
TO MAKE HOSTING  
PARTIES A BREEZE



OVER 70 RECIPES!

TIM MULLIGAN





# PERFECT POOL PARTY

No one loves a pool party more than yours truly. I love pool party food, pool party drinks, pool party games, pool party music playlists — everything about them. Always have and always will. Living in Palm Springs now, I throw them regularly and try to wow my guests with a guaranteed day o’ fun.

Key to a great pool party are each of these elements: food that’s not too heavy and also leans into a picnic vibe (of course, use that BBQ if you have one!), drinks that you can load into big plastic glasses with ice and serve from pitchers or coolers, organized games with prizes that you can play in the pool, and a playlist that gets your guests groovin’ in and around the water. I daresay this menu does the trick and will cause a SPLASH at your next backyard bash!

## PARTY GAMES

For a pool party, definitely, you need an awesome playlist. Like I do with other parties, share the playlist with the guests after they leave.

During the party, I love to create a floating table in the pool with air mattresses (either single or stacked on top of each other), and play Farkle or other dice games. Other traditional pool games — like Marco Polo, chicken fights, water-noodle relay races — are always fun with a little booze thrown in the mix.





# Drinks—Orange Shandys and Hemingway Daiquiris

While I'm personally not a big beer drinker, nothing shouts pool party to me more than a shandy. A what? A shandy is a fun summer drink, typically a mash-up of beer and some nonalcoholic beverage, like lemonade or a carbonated soda. It's a delicious and refreshing low-alcohol drink. I love them, and this is my go-to shandy recipe, which substitutes orange juice for lemonade. Complement that with a boozy pool party drink, and why not a daiquiri? A daiquiri is a classic cocktail typically comprised of rum, lime juice, and sugar. Simple and elegant, you can blend it up with crushed ice and serve it straight up or on the rocks. And this Hemingway version is so yummy — rumor has it that this was Ernest Hemingway's favorite drink — and it drops the sugar and adds grapefruit juice and maraschino liqueur. Let's get the party started!

## **Orange Shandys**

*Makes a pitcher, with 4 full drinks*

- 6 c. wheat beer
- 1 c. orange juice
- ½ t. almond extract
- 1 orange, thinly sliced, for garnish

1. Combine the beer, orange juice, and almond extract in a large pitcher and mix well.
2. Serve on the rocks or straight up, with the oranges as a garnish.

## **Pitcher o' Hemingway Daiquiris**

*Makes a pitcher, with 4 full drinks*

- 8 oz. white rum
- 2 oz. maraschino liqueur
- 3 oz. lime juice
- 2 oz. grapefruit juice
- Lime wheels for garnish

1. Add all ingredients to a large pitcher. Stir or shake vigorously to mix well.
2. Serve with ice and a lime wheel.

*Note:* You can also blend them with ice to make a frozen Hemingway Daiquiri.







## Appy—Pimento Dip

You have to include a dip (or two) at your pool party, and this recipe is as good as it gets. What is pimento dip? Last year I was lucky enough to take a trip through the South, and it literally turned into a tour of pimento dip variations. We tried so many iterations of this beauty — some spicy, some savory, some sweet. The beauty of this dip is that you can shake it up however you see fit. The mainstay ingredients are typically mayo, shredded cheddar and other cheeses, and of course chopped pimentos (sweet and tangy little red peppers). My friends and family seem to love my version below — give it a spin!

- 4 oz. cream cheese, softened
- 8 oz. mild cheddar cheese, shredded
- 8 oz. pepper jack cheese, shredded
- 4 oz. jar diced pimentos
- ½ red onion, diced
- 1 c. mayonnaise
- 2 garlic cloves, minced
- 1 t. smoked paprika
- ½ t. salt
- ½ t. pepper
- Crackers, for serving

1. In a large mixing bowl, stir together all ingredients until well mixed.
2. Test for seasoning level. Add more salt and/or pepper if desired.
3. Place in the refrigerator until ready to serve









## Salad—Watermelon-Mint Salad

Every party needs something lighter on the menu, particularly a pool party. And to me, a refreshing and vibrant watermelon-mint salad is the perfect addition to the festivities. Sweet watermelon perfectly meshes with aromatic mint. Throw in some fresh summer berries and fresh lemon zest, and you've got a winner. Serve in individual-sized cups or a large serving bowl. You can also throw a few of the sweet fruit pieces into your summer cocktail!

- ¼ c. sugar
- 4 mint leaves
- Zest and juice of 1 lemon
- Kosher salt
- 2 c. berries (blackberries, blueberries, or raspberries)
- 3 c. watermelon, cut into small cubes
- Mint leaves, chopped, for garnish

1. In a small saucepan, bring the sugar and ¼ cup of water to a boil. Remove from the heat, add the mint leaves, and let it sit for about 15 minutes, then remove the leaves.
2. In a large mixing bowl, toss together the berries, the watermelon, and the sugar-mint syrup.
3. Serve with chopped mint leaves sprinkled on the top.







## Salad—Antipasto Salad

As I've espoused in my blogs and in my original *A Perfect 10* cookbook, nobody wants a boring old green salad. The challenge I bestow on you is to build up an arsenal of great, easy, unique salads, which are particularly important for an outdoor party like this one. This salad takes all the best parts of an antipasto plate — marinated veggies, salami, cheeses, and fruit, and turns it on its head into a mighty fierce salad. And it looks gorgeous on your buffet table. You can always use this as a base recipe and then throw in whatever antipasto “goodies” you like — make it a choose-your-own antipasto salad adventure!

- 2 T. Kalamata olive brine
- 1 t. Dijon mustard
- ½ c. olive oil
- 8 oz. spinach leaves
- 4 oz. arugula
- Some combination of:
  - o ½ c. Kalamata olives, chopped
  - o ½ c. marinated mushrooms, halved
  - o 8 oz. fresh mozzarella balls
  - o ½ c. glazed pecans or walnuts
  - o 4 oz. Parmesan cheese, shredded
  - o 1 jar (7 oz.) marinated artichoke hearts, quartered
  - o 8 oz. cherry or grape tomatoes, sliced
  - o 1 pear, thinly sliced
  - o 4 oz. salami, sliced
- Croutons or bread sticks
- Store-bought Balsamic glaze
- ½ c. fresh basil leaves, torn

1. Make the dressing: In a small mixing bowl, whisk together the Kalamata brine with the Dijon, then drizzle in the olive oil while continuing to whisk.
2. Make the salad: In a large mixing bowl, toss the greens with half of the dressing. Transfer to a large serving platter, scattered throughout the platter nicely.
3. On top of the salad, either scatter or put in little piles the olives, mushrooms, mozzarella, Parmesan, artichokes, tomatoes, salami, pear slices, and croutons — and any variations or additions you choose to use.
4. Drizzle the balsamic glaze over the top. Then drizzle the rest of the dressing over the top as well, and end with a sprinkling of the torn basil leaves.