



STYLING AND PHOTOGRAPHY BY HUDI GREENBERGER



KANI OVER CUCUMBERS

I got this simple starter from my aunt Juni. You can serve as a fun addition to the fish course. It looks so gourmet, but it's so easy.

- English cucumbers, sliced in 1" rounds
- kani
- mayonnaise
- sweet sauce
- spicy mayo

Place cucumber rounds on a tray. Mash kani with some mayonnaise, and place a spoonful over each cucumber slice. Drizzle with sweet sauce and spicy mayo.



COWBOY OR RIB STEAK MARINADE

I adapted this recipe from Allrecipes.com.

- 1 frozen cube garlic
- 1 frozen cube basil
- 1 Tbsp oil
- ½ tsp black pepper
- 3 Tbsp soy sauce
- 1 Tbsp ketchup
- 1 tsp salt

Mix together and pour over steak. Let it sit for a little while before grilling.



ENJOY!!



SET MY TABLE

If you don't buy fresh flowers weekly, consider investing in a faux arrangement that will always be readily available! For fresh flowers, a ribbon like this is a good way to line a glass vase, giving your arrangement a neat and professional finish. I'll use a rubber band or some wire to hold my arrangement in place so it lays nicely in the vase.

From Amazon.com



From Metziahs.com



From Metziahs.com



I use these when I set the table — it makes the kids feel special and also helps avoid fights over the seating!