



A Summertime Guide to Open-Air Entertaining During a Recession.

Grilled Chicken & Vegetable Pasta Salad

- 4 grilled, sliced chicken breasts
 - 16 ounces pasta, cooked, drained & cooled
 - 1 bottle Italian dressing
 - 1 pint halved cherry tomatoes
 - 1 cup sliced black olives
 - 1 diced red bell pepper
 - 2 cups snow peas or green beans, sliced
 - 1 cup each broccoli & cauliflower florets, cooked to crisp-tender
 - 1 cup diced mozzarella cheese
 - 1 cup shredded Parmesan cheese
 - 1 teaspoon garlic powder
 - 1 teaspoon Italian herbs
 - 1/2 teaspoon pepper
- Combine all ingredients and toss well to coat. May be served at room temperature.

Whether you're grilling food for family and friends or hosting a party for a crowd, here are some simple, inexpensive ways to enjoy your summer and make your outdoor gathering colorful, easy and fun, regardless of the current economy.

Detailed Decorating

- Hurricane lanterns and candles in glass jars will stay lit in the breeze and make excellent decorative centerpieces.
- Terra-cotta flowerpots and galvanized tins can hold everything from pretzels and chips to veggies or breadsticks. Just line them with a bright towel or napkin and serve.

Food for Thought

- If you're cooking for a crowd, have a second grill on hand and enlist the aid of another outdoor chef.
- Two or more food stations will keep your guests from congregating in one place.

Party Planning

- Have plenty of water on hand. Remember alcoholic and caffeinated beverages can dehydrate guests quickly in the heat.
- Paper napkins can fly away in the wind. Think about setting out a roll of paper towels instead.

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