

# Charese J Entertaining

A Lifestyle & Hosting Guide

By Charese John

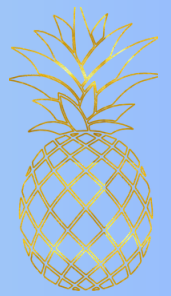


Summer 2023

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[Charesejentertaining.com](http://Charesejentertaining.com)

*Happy Summer, Friends!*



This truly is one of my favorite times of the year!

Summer is a lively mix of new adventures and familiar nostalgia. My desire is that you will experience all that this season has for you. Here at Charese J Entertaining we are looking forward to heating things up with our “Elevated BBQ” series which includes tips on curating a wonderful outdoor dining experience. Dining alfresco is where you will find me all season long. Our DCity Smokehouse will be smoking your summer favorites like, Brisket, Ribs & Half Smokes to add to your outdoor dining table. You definitely want to try these!

Also, included in this issue is my favorite essentials for summer hosting and entertaining. Nothing says summer like bright colorful glasses, beach scented candles and the smell of outdoor grilling.

Keeping things effortless and easy will be the #mood all season.

Where will summer take you this year? I pray it is someplace warm, festive, and fun.

And remember that can be in your own back yard...

As always, it's a pleasure to share this magazine with you!

Love,

*Charese*



# The Mood & Energy this Summer is Easy!

Summer is the season of alfresco entertaining, and if you're busy gearing up for the next few months of hosting outdoor celebrations, we have a few tips for an easy, elevated BBQ Party.



## Make it Easy... Choose a Theme

One way to help curate a cohesive alfresco dinner menu is by sticking to a theme. For this summer outing we chose BBQ! Everyone loves it and it is easy. To keep it sexy we leaned into summers' freshest, easiest & delicious ingredients. In our Spring issue we talked about "Sexy Food". Dishes that look as good as they taste. Summer is the perfect time for beautiful, bright & refreshing food. Our DCity Half Smokes are full of flavor and topped with some great ingredients.

You can truly have it your way!

# Dining Alfresco With SERG MY FAVORITES



**DCITY  
SMOKEHOUSE**

203 Florid Ave, NW  
Washington, DC 20001  
dcitysmokehouse.com



1301 Good Hope Road, SE  
Washington DC 20020

DCity Pit Smoked Wings  
Smoked Brisket

DCity Half Smokes (as pictured)  
Meaty Palmer Sandwich

## SIDES

Fried Brussel Spouts  
Spiced French Fries  
Fried Onions  
DCity Coleslaw



GOOD VIBES ONLY

It's A Party In A Cup  
dcitydaiquiri.com

If you are in Washington DC, please stop by one of our locations... You will be glad you did!





# Watermelon Arugula Salad

is a refreshing summer salad, great with anything...

## Ingredients

- 3 cups seedless watermelon (cubed & chilled)
- 1/2 cup crumbled blue cheese
- arugula
- 1/4 small red onion (sliced very thin)
- 1/4 cup freshly squeezed orange juice
- 1/4 cup freshly squeezed lemon juice (2 lemons)
- 1/4 cup minced shallots (1 large)
- 1 tablespoon honey
- 1/2 cup good olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

## Instructions

- 1 Whisk together the orange juice, lemon juice, shallots, honey, salt, and pepper. Slowly pour in the olive oil, whisking constantly, to form an emulsion. If not using within an hour, store the vinaigrette covered in the refrigerator.
- 2 Place the arugula, watermelon, feta, and mint in a large bowl. Drizzle with enough vinaigrette to coat the greens lightly and toss well. Taste for seasonings and serve immediately.

# Summer

My life long friend and business partner, Melvin Hines and I have been hosting festive events for over 30 years. I am super proud of the work we have done together with building multiple brands to help you entertain well; to include DCity Smokehouse, DCity Daiquiris, Revive Events & Catering & Charese J Entertaining. Summer is one of our favorite seasons because we get to do more of it all!

Food, Folks & Fun...

SouthEast Restaurant Group



A few things that will keep you cool & "kewl"



Blueberry Gin & Tonic



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## FOR THE TABLE & BEYOND

- Scandinovia 8 oz Colorful Tumblers (Amazon)
- Lucia Acrylic Goblet Wine Glasses, Set of 4 (Anthropology)
- Split Color Cotton Napkin Sets (West Elm)
- Cotton Craft Multicolor Cloth Napkins (Amazon)

## QUIET LUXURY

- Mario Luca Giusti Milly Large Acrylic Tumblers (Bergdorf Goodman)



## SUMMER CANDLES

- Ocean Mist & Sea Salt Classic Candle (Nest)
- Beach House Candle, Large (Williams Sonoma)
- La Jolie Muse Citronella Candle (Amazon)



## SEASON STAPLES

- DCity Smokehouse BBQ Sauce
- DCity Smokehouse Spice Rub
- Fresh Lemons, Limes & Oranges... you will need for squeezing in every drink all summer



- Tuffle Ketchup - Trader Joes (Limited for Summer)
- Fevertree Cucumber Tonic
- Tanqueray - For Our Gin & Tonics
- Hendrick's Flora Adora - Make It Special
- Small Round Ice Cube Tray (WIBIMEN Amazon)









## My Summer Cocktail is a Blueberry Gin & Tonic

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I Love my Friends... This Summers  
Cocktail was inspired by my friend  
Monica B. "Gin & Tonic"!

Classicy Simplistic ...

Its Light & Refreshing and we  
elevated it by adding cucumber  
infused tonic and your choice of  
flavored Gin. Fresh blueberries of  
course, smashed for beautiful flavor.

Add mint & lime for garnish...  
and "walla". Freshness in your  
unbreakable crystal like pool & deck  
glasses.



# SUMMER TABLE TASTE



When choosing a color palette for your table settings, I love adding brighter hues. I used a palette of orange, blues and a touch of green to bring the vibrancy of Summer to our table. Colorful glasses and coordinating cloth napkins add a extra touch. Fresh colorful flowers lined the table to make the simplest dinner feel special.

An Elevated BBQ is pairing easy to make "flavorful" dishes with a beautifully designed table.

Add Family & Friends for an Amazing evening!



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