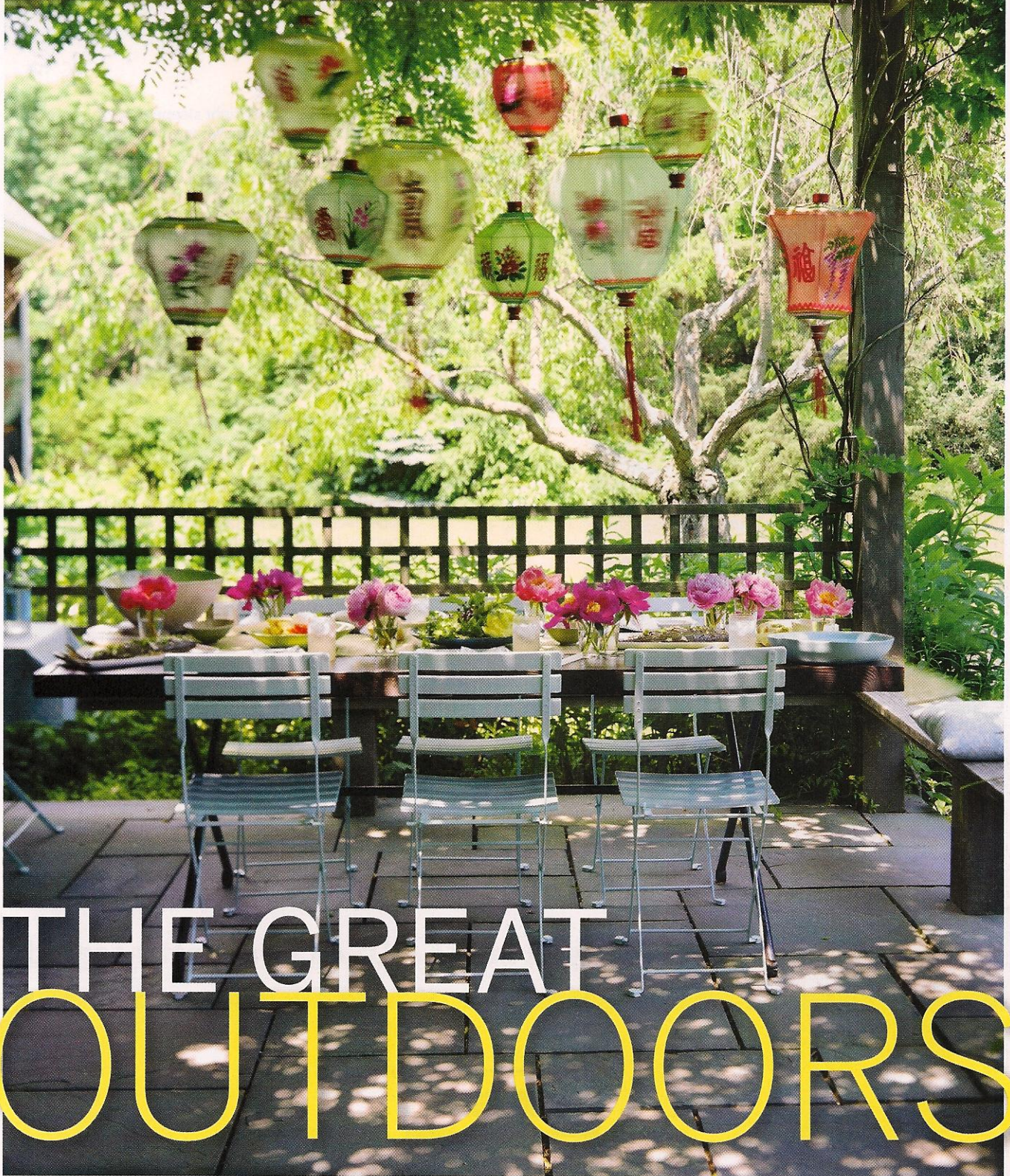


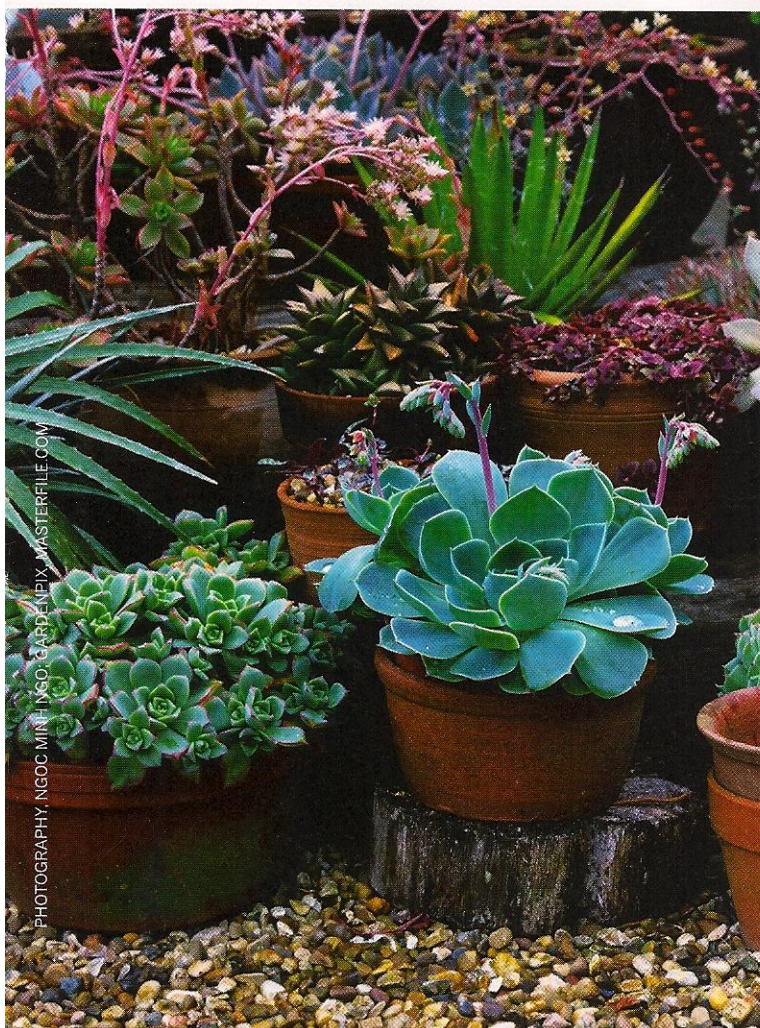
outdoor living



# THE GREAT OUTDOORS

Take your summer dinner parties outdoors with this ultimate guide to al-fresco hosting: Master the outdoor-room trend to create a stylish backyard space. Decorate with living walls, chic planters and inspiration from Asia. Then serve up our fresh, easy-to-prepare menu to all your party guests. Outside is in!

PRODUCED BY BRIONY SMITH



“**T**HERE IS NOTHING you can do inside the house that you can't do outside,” declares Jamie Durie, host of HGTV's *The Outdoor Room* and author of the new book, *Jamie Durie's The Outdoor Room*. No more huddling around a few frozen burgers on the deck—outdoor living has gone upscale.

The best way to “luxscape” your own outdoor room, he says, is to bring your interior style outside. Furniture and decor companies are reflecting this trend by making pieces that can weather the elements and look chic at the same time (see page 15 for our selection).

#### SPACE SAVVY

Increasing your usable space with an outdoor room adds coveted square footage to your home. “One of the first things many prospective buyers do when viewing a property is head outside to the garden or balcony to see if they can imagine themselves relaxing and entertaining with family and friends there,” Durie says. “A well-designed outdoor space adds value to your home, as well as your lifestyle while you live there.”

#### TAKE IT OUTSIDE

Another important part of the trend, says Durie, is repurposing your decor items for outdoor use. Coat a favorite vanity with weather-resistant paint and use it as a sideboard for your barbecue tools. Hang elegant mirrors on the exterior of the house, and invest in poufs▷

PHOTOGRAPHY: NGOC MINH NGO, GARDEN PIX, MASTERFILE.COM



**STICK TO IT**  
 Staple or tape your tablecloth or runner underneath the table. This way, you avoid linens flying up in your guests' faces if it gets breezy.



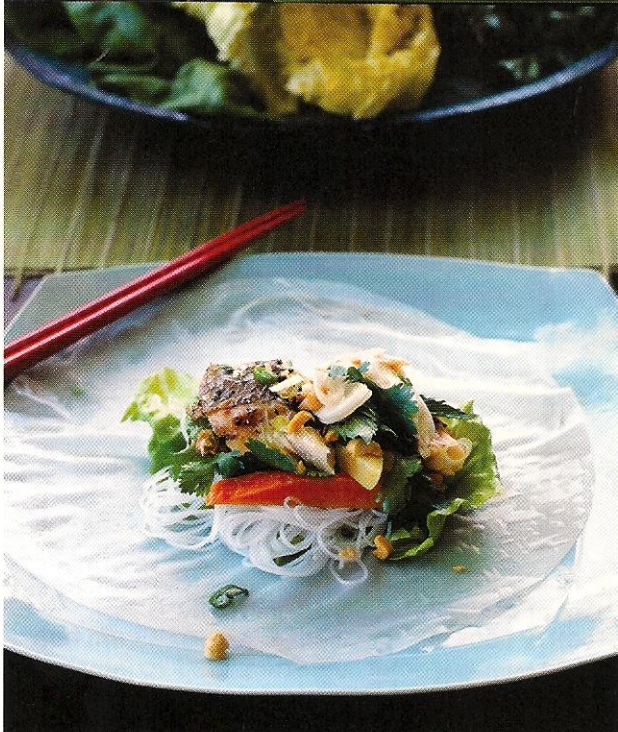
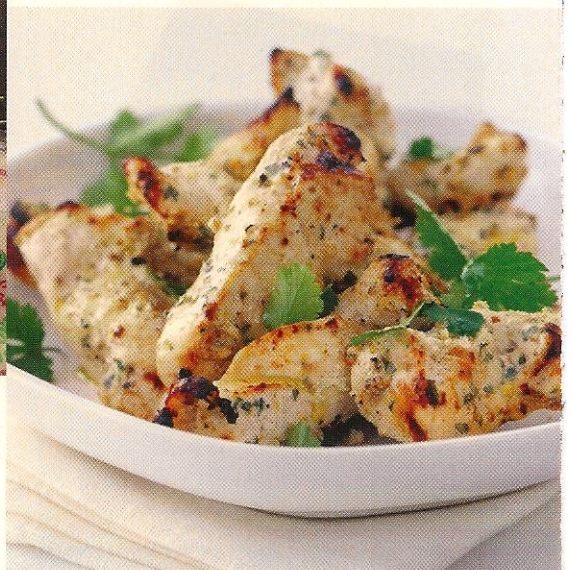
**MENU**

*Summer Wraps*

*Grilled Whole Striped Bass*

*Asian Cilantro Chicken*

*Watermelon Sorbet and Mango Papaya Salad with Ginger Glaze*



**YOU'VE BEEN SERVED**

To serve fish, run a knife along the backbone to cut through the skin, and use your fingers to gently remove it. Ease the knife between the flesh and the bones on one side. Remove the fillet and cut up the meat to use for wraps. Turn the fish over and repeat.



try this at home

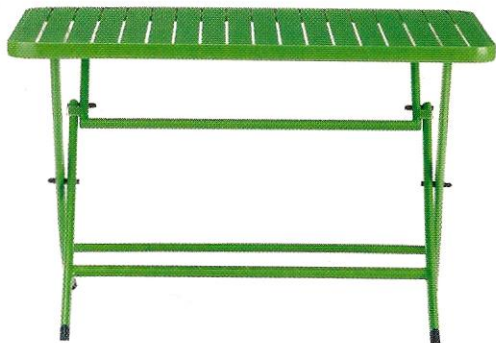


SERVING WARE

# GET THE LOOK



DECOR ACCENTS



OUTDOOR FURNITURE

**SERVING WARE (LEFT TO RIGHT): APPETIZER PLATES.** Pier 1 Imports ([pier1.com](http://pier1.com)). **GLASSES.** Crate and Barrel ([crateandbarrel.com](http://crateandbarrel.com)). **BAMBOO FLATWARE.** Crate and Barrel. **DECOR ACCENTS (LEFT TO RIGHT): COCKTAIL NAPKINS.** Crate and Barrel. **BATTERY-POWERED PAPER LANTERNS.** Pier 1 Imports. **PAINT PALETTE PILLOW.** CB2 ([cb2.com](http://cb2.com)). **OUTDOOR FURNITURE (LEFT TO RIGHT): FOLDAWAY DINING TABLE.** Crate and Barrel. **OUTDOOR STACKING ARMCHAIR.** Pier 1 Imports. **WEBER PERFORMER GRILL.** Crate and Barrel.

STYLING: LYNDA FELTON

# Fresh Summer Eats

The perfect summer needs a fun and easy menu. These Asian-inspired delights will taste good (and look great) at your next outdoor gathering. Serves 8.

## SUMMER WRAPS

- 2 lb rice vermicelli
- 2 tbsp seasoned rice vinegar
- 16 round (8-inch) rice-paper wrappers
- 2 small heads Boston or butter lettuces, leaves separated and ribs cut out
- ½ cup EACH of fresh mint, Thai basil and parsley
- ½ cup roasted chopped peanuts salt

## Pickled Carrots and Jicama:

- 8 large carrots, peeled and cut into thin matchsticks, about 2 cups
- ½ lb jicama, peeled and trimmed with a paring knife and cut into thin matchsticks, about 2 cups
- 2½ cups water
- ¼ cup rice vinegar
- ¼ cup granulated sugar
- 2 tbsp salt
- 2 garlic cloves, lightly crushed
- 1 tsp red pepper flakes

COMBINE water, rice vinegar, sugar, salt, garlic and red pepper flakes in a bowl. Place carrots and jicama in large container with lid. Cover with water mixture (add more water if vegetables are not completely covered). Replace lid and let sit for up to five days. For immediate use, let marinade for about one hour.

COVER rice vermicelli with boiling-hot water and let soak for five minutes. Drain well. Pat dry between paper towels and toss with vinegar. Set aside.

SPREAD a double thickness of paper towels on work surface and fill a shallow baking pan with warm water. Soak one rice-paper round in warm water until pliable (about one minute). Transfer to paper towels.

TO ASSEMBLE WRAPS Arrange one piece of lettuce on bottom of soaked rice paper. Top with rice vermicelli, carrots, fish or chicken (see adjacent recipes), mint, basil and parsley, and sprinkle with peanuts. Roll up rice paper tightly to enclose filling. Cut in half and serve with sweet and hot dipping sauce (see recipe).

## GRILLED WHOLE STRIPED BASS

- 6 green onions
- 2 whole striped bass, about 2 lb each, cleaned and dried

- 1 lemon, sliced
- 1 bunch mint
- 6 sprigs parsley salt and pepper
- ½ cup roasted peanuts, chopped

COARSELY chop four green onions for cavity. Thinly slice two green onions; set aside for garnish. Sprinkle fish inside and out with salt and pepper; stuff cavity with lemon, mint, parsley and coarsely chopped green onions.

PLACE fish on greased grill over medium-high heat; close lid and grill, turning once, until fish flakes easily when tested (about 20 minutes). Use two metal spatulas to transfer fish to platter.

SPRINKLE with remaining green onions and peanuts. Remove meat from fish and cut up for wraps.

## SWEET AND HOT DIPPING SAUCE

Serve this sauce with wraps. Recipe can be easily doubled.

- 1 cup rice vinegar
- 1 cup granulated sugar
- ¼ cup EACH lime juice and fish sauce
- 3 large cloves garlic, finely minced
- 2 tsp hot pepper flakes
- ½ tsp salt

PLACE vinegar in saucepan and bring to boil. Add sugar, stirring until completely dissolved. Reduce heat to medium-low and stir in lime juice and fish sauce. Let simmer for five minutes. Remove vinegar mixture from heat and stir in garlic, hot pepper flakes and salt. Let cool. (Make ahead: Cover and refrigerate for up to three days.)

## ASIAN CILANTRO CHICKEN

- ½ cup EACH coarsely chopped fresh cilantro and parsley (with stems)
- 6 cloves garlic, minced
- 2 tbsp EACH lime juice, fish sauce and vegetable oil
- 2 tsp EACH freshly ground black pepper and packed brown sugar
- 1 tsp EACH coriander seeds and grated lime rind
- ½ tsp salt
- 5 lb chicken pieces, such as breasts, thighs, drumsticks

PLACE cilantro, parsley, garlic, lime juice, fish sauce and vegetable oil in a food processor. Add pepper, sugar, coriander seeds, lime rind and salt. Puree smooth.

PLACE chicken in bowl, and add cilantro mixture, moving chicken to fully coat. Cover and marinade for eight hours. (Make ahead: Cover and refrigerate for up to one day.)

PLACE chicken, bone-side down, on greased grill over medium-high heat, close lid and grill for 15 minutes. Baste with any extra marinade. Turn chicken and continue grilling until juices run clear when chicken is pierced (about 30 minutes). Serve with dipping sauce.

## WATERMELON SORBET AND MANGO PAPAYA SALAD WITH GINGER GLAZE

### Watermelon Sorbet:

- 3 cups granulated sugar
- ¼ cup grated orange rind
- 1 cup EACH water and orange juice
- 8 cups coarsely chopped seeded watermelon (from about a 6-lb piece)

### Mango Papaya Salad:

- 3 large ripe mangoes
- 3 large ripe papayas

### Ginger Glaze:

- 2 cups water
- 1 cup granulated sugar
- ¾ cup thinly sliced fresh ginger, left unpeeled

WATERMELON SORBET Bring sugar, orange rind, water and orange juice to a boil in saucepan. Stir mixture until sugar is dissolved. Reduce heat and simmer for five minutes, washing down any sugar crystals on side of pan with a pastry brush dipped in cold water. Let cool slightly.

BLEND watermelon with syrup in a blender until smooth. Pour through a fine-mesh sieve into large bowl, pressing out pulp and discarding any remaining solids.

POUR mixture into 13x9-inch cake pan. Cover and refrigerate until cold (about one hour). Transfer mixture to freezer and freeze until firm (about four hours). Break into chunks and puree in food processor. Scrape into airtight container, and freeze until firm (at least four hours, or up to one week).

GINGER GLAZE Bring water, sugar and ginger to boil in saucepan. Stir until sugar is dissolved. Reduce heat and simmer, stirring occasionally, for 10 minutes. Remove from heat and let steep for 15 minutes. Pour mixture through fine sieve into bowl, discarding ginger. Transfer to airtight container. Cover and refrigerate for at least two hours. (Make ahead: Cover and refrigerate for up to one week.)

PEEL mangoes and papayas. Use a sharp knife to cut flesh away from the stone of the mangoes. Cut papayas in half and seed. Cut mangoes and papayas into large chunks. Toss with ginger syrup, stirring until coated. Serve with scoops of watermelon sorbet.

# outdoor living

## Planter Party

ADD SOME FLOWER POWER TO YOUR NEXT AL FRESCO PARTY

A fun way to define your outdoor space is with plant-filled pots. Line them up, group them together or place them on stands and benches for added height and interest.

—Veronica Sliva

### WHAT YOU NEED

- Containers
- Anything that holds soil, limited only by your imagination! (Don't forget to drill drainage holes.)

### THE PLANTS

- **Thrillers** Go big and bold—choose tall, upright plants with wow factor.
- **Fillers** Foliage or flowering plants that complement the thriller.
- **Spillers** Plants that tumble over the sides of the container.

### METHOD

- Fill the container with soil.
- Plant the thriller in the center, followed by the fillers and then the spillers.
- Water well.

### TRY THIS AT HOME

#### SUCCULENT SAVVY

Terracotta pot

- **Thriller** *Aloe Vera* (silvery shade)
- **Filler** Red, Yellow or Pink *Kalanchoe blossfeldiana*
- **Spiller** *Sedum* ('Dragon's Blood')

#### EVENING ELEGANCE

White solar-powered illuminated planter

- **Thriller** Tall White Marguerite Daisies (*Argyranthemum* 'Elsa White')
- **Filler** White Petunias
- **Spiller** Variegated Swedish Ivy (*Plectranthus coleoides* 'Variegatus')

#### DAYTIME DRAMA

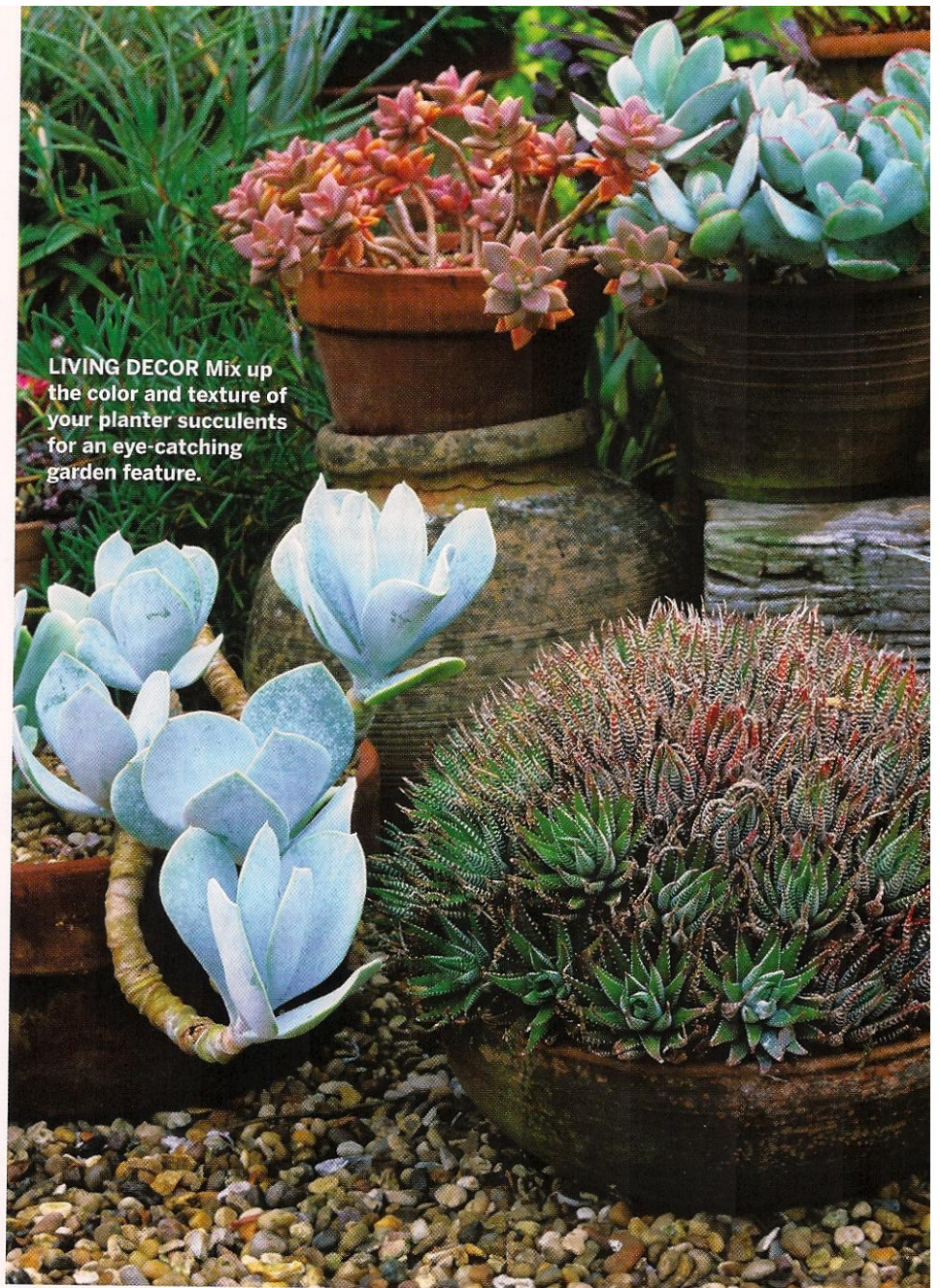
Tall black container

- **Thriller** Ornamental Grass (*Cyperus papyrus* 'King Tut')
- **Filler** Petunias ('Supertunia Pretty Much Picasso', purple flowers edged in lime green) (*Petunia hybrid*)
- **Spiller** Pink Sweet Alyssum (*Lobularia maritima*)

#### TROPICAL PUNCH

Red plastic storage tub

- **Thriller** Canna Lily ('Tropicanna')
- **Filler** Red *Impatiens* ('New Guinea')
- **Spiller** Sweet Potato Vine (*Ipomoea* 'Black Heart')



**LIVING DECOR** Mix up the color and texture of your planter succulents for an eye-catching garden feature.

## Wall Alive

DEFINE YOUR OUTDOOR ROOM WITH A LIVING WALL

Inside, we use walls to define our spaces. Outdoors is no different. A "living wall" of shrubs, deciduous or evergreen, can enclose your outdoor space and give your party the privacy it needs. —Veronica Sliva


### WHAT TO CHOOSE

- For a formal look, opt for a clipped hedge of cedar, yew, boxwood or privet.
- For a casual look, consider flowering shrubs. Layering various shapes and sizes of shrubs is an effective way to create a screen.
- Low to small shrubs (two to five feet)

suggest an enclosure, but also offer garden views. Taller (five feet or more) and denser evergreens provide a greater level of privacy.

### HOW TO MAINTAIN

- A formal clipped hedge requires regular pruning several times a year, while informal hedges can be kept in shape with an annual trim.
- When pruning your walls, trim to a shape that is narrow at the top and wider at the bottom to ensure sunlight reaches all the branches.
- Prune flowering shrubs after the blooms are finished.

 **Drape your "wall" with LED lights for a festive touch. They only emit a low level of heat, so they're safe.**