

Dining Al Fresco

Written by Debbi Covington
Tuesday, 26 May 2020 09:19



Even though it sounds fancy, dining al fresco just means eating outside. And since we're becoming a bit more social while we're social distancing, eating on the deck has started to become part of our quarantined routine. Vince and I had two of our besties over for dinner last week for a Greek style picnic supper. The entree was Grilled Pork Souvlaki with Dilly Cucumber Sauce from my cookbook, *Celebrate Beaufort*. The side dishes were new creations and I'm sharing them all with you.

As summer begins to creep up on us, we still have a few more weeks of cooler evenings. Enjoy a delicious meal with friends on your deck or porch while watching the sunset. We're all such social creatures and we do truly need each other. I'm still praying for our lives to get back to the way they were before this wretched virus, which for me includes lots of large events. Until then, small meals with friends will be our new normal. Stay safe and healthy. This too shall pass. xox

Greek Briam

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A white oval dish filled with a vegetable terrine, featuring alternating layers of sliced yellow squash and green zucchini, topped with a dark herb sauce, served on a blue and white checkered tablecloth.

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to the will be in the heart of the wine world. The wine is made from grapes that are called "Pinot Noir."



[Dining Al Fresco](#) is a new series of articles that will be published every week. The first article is about the wine world.