

## Hamptons Entertaining: The Torquay

in FOOD, FOOD AND DRINK, HAMPTONS LIFESTYLE by Tracy Kaler



Since summer is the ultimate season for outdoor parties -- think gathering your closest friends for a bonfire on the beach, or a few family members for a simple seaside dinner -- Annie Falk's beautiful yet practical book, *Hamptons Entertaining: Creative Occasions to Remember* couldn't have come at a better time. She shares a wealth of tantalizing recipes as well as innovative decorating ideas, all from some of the loveliest locales on the East End of Long Island.

Brimming with brilliant photography by Jerry Rabinowitz and a delightful foreword by Chef Eric Ripert, the book takes a glimpse at the coastal community's lavish lifestyle by transporting the reader to 18 different Hamptons soirees. Beyond the helpful tips and eye-catching tables settings, however, the proof is in the food. These dishes will leave your mouth watering and appetite curious.

We'll be bringing you tastes of the book over the next several weeks, just in time for the start of summertime. Prepare the recipes for several close friends, or adapt for a larger group. Whether you're in the Hamptons or Hudson Valley, at the Jersey Shore, or even in a New York City apartment, no matter the backdrop, entertaining is all about the company and experience sharing great food and drink with those you love. By the end of our Hamptons Lifestyle Series, you'll have an entire menu from this magnificent book.

So let's start with a "Welcome Cocktail," because every warm-weather gathering should begin with a summer sip.

Don't you agree?



THE TORQUAY (pronounced "tor-key")

*Makes 1 cocktail*

2 quarter-inch slices lemon

5 quarter-inch slices seedless cucumber

2 1/2 ounces (74ml) Hendrick's Gin

1 1/2 ounces (44ml) St. Germain Elderflower Liqueur

In a cocktail shaker, muddle the lemon and 4 slices of the cucumber then add the gin and St. Germain. Shake and strain into a chilled martini glass. Garnish with the remaining cucumber slice and serve.



*Hamptons Entertaining: Creative Occasions to Remember*

By Annie Falk, foreword by Eric Ripert

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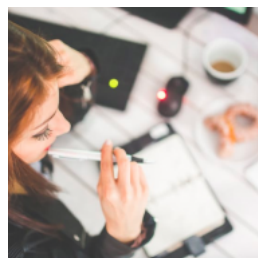


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