

## PARTY 3: POOLSIDE KICK-BACK

Warm afternoons call for a great dip, easy nibbles, and a spritzy drink

### Pimm's cup

SERVES 8 | 20 MINUTES

A thirst-quenching, supremely summery drink from England.

**2 oranges and 2 lemons, cut into half-moon slices**

**1 Persian cucumber, sliced**

**2 cups Pimm's No. 1\***

**4 cups lemon-lime soda**

**6 to 8 large sprigs mint, crushed gently, plus a few loose leaves**

**1. Fill** 2 pitchers  $\frac{1}{4}$  full with ice.

To each, add a layer of orange slices, a few lemon slices, and a layer of cucumber slices. Repeat layering. Add Pimm's and soda to each and stir. Poke mint down into pitchers.

**2. Pour** drink into tall glasses, with a little fruit, cucumber, and mint in each.

\*Buy at liquor stores.  
—VALERIE AIKMAN-SMITH

**PER SERVING** 226 CAL., 0.01% (1.8 CAL.) FROM FAT; 1.3 G PROTEIN; 0.2 G FAT (0 G SAT.); 21 G CARBO (2.9 G FIBER); 16 MG SODIUM; 0 MG CHOL.



### Creamy artichoke dip

MAKES 1 1/2 CUPS | ABOUT 15 MINUTES

**1 small garlic clove**  
**8 oz. cream cheese**  
**2 oz. (about 1/2 cup) frozen artichoke hearts, thawed**  
**1/3 cup grated parmesan cheese**  
**1 tbsp. chopped flat-leaf parsley**  
**2 tsp. lemon juice**  
**1/2 tsp. salt**  
**1/2 tsp. pepper**  
**1/4 tsp. lemon zest**

**Whirl** garlic in food processor to mince. Add remaining ingredients and pulse until artichokes break into small pieces. Serve with baguette slices. —AMY TRAVERSO

**PER 2 TBSP.** 80 CAL., 83% (66 CAL.) FROM FAT; 2.6 G PROTEIN; 7.4 G FAT (4 G SAT.); 1.4 G CARBO (0.4 G FIBER); 216 MG SODIUM; 22 MG CHOL.

### TO BUY

- Top-quality frozen pizza Margherita, cut in thin slices
- Green olives such as Gruber
- Cold cooked shrimp with a drizzle of olive oil

