

PARTY 3: POOLSIDE KICK-BACK

Warm afternoons call for a great dip, easy nibbles, and a spritzly 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 $1\frac{1}{2}$ CUPS | ABOUT 15 MINUTES

1 small garlic clove

8 oz. cream cheese

2 oz. (about $\frac{1}{2}$ cup) frozen artichoke hearts, thawed

$\frac{1}{3}$ cup grated parmesan cheese

1 tbsp. chopped flat-leaf parsley

2 tsp. lemon juice

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. pepper

$\frac{1}{4}$ 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.); 3.4 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 Graber
- ▶ Cold cooked shrimp with a drizzle of olive oil

