

PARTY 2: WINGS & WATERMELON

Barbecue classics, with an Asian flair and a cool, fresh fruit twist

Honey sesame grilled chicken wings

SERVES 6 TO 8 | 45 MINUTES

The classic summer favorite, made mini.

- 1/2 cup soy sauce
- 1 tbsp. each minced ginger and garlic and Asian chili paste
- 2 lbs. chicken wings, tips removed, cut apart at joint
- 1/2 cup honey
- 1 1/2 tsp. hoisin sauce
- 2 tbsp. toasted sesame seeds
- 1 green onion, sliced

1. **Combine** soy sauce, ginger, garlic, and chili paste in a bowl. Add chicken and marinate 15 minutes, stirring often.
2. **Heat** a grill to medium (350° to 450°). Grill chicken, covered, turning often, until golden brown, 10 to 15 minutes.
3. **Combine** honey and hoisin. Generously brush chicken with mixture. Grill, covered, until glaze starts to caramelize, about 3 minutes. Turn wings over and baste with more glaze. Cook 3 minutes more, being careful not to let glaze burn, and removing pieces from grill to a platter as done.
4. **Sprinkle** chicken with sesame seeds and onion. Serve any remaining honey glaze on the side. —AMY MACHNAK

PER SERVING 213 CAL., 41% (87 CAL.) FROM FAT; 13 G PROTEIN; 9.7 G FAT (2.5 G SAT.); 20 G CARBO (0.5 G FIBER); 513 MG SODIUM; 37 MG CHOL.

TO BUY

- Frozen mini corn dogs with Chinese mustard
- Skewered cantaloupe
- Fresh or dry-roasted edamame



Watermelon and cucumber tonics

SERVES 8 | 25 MINUTES

Serve any remaining juice mixture over ice for guests who prefer a nonalcoholic drink—or make extra so guests can have both.

- 6 cups cubed seeded watermelon, divided
- 1/4 cup mint leaves
- 1/4 cup lemon juice
- 1 English cucumber, peeled and cut in chunks
- 2 1/2 cups tonic water, chilled
- 1 1/4 cups gin

1. **Combine** half each of watermelon, mint, juice, and cucumber in a blender or food processor; whirl until smooth.
2. **Line** a fine strainer with 4 layers of cheesecloth, letting cheesecloth extend over edges, and set over a bowl. Strain watermelon mixture. Gather edges of cheesecloth and squeeze out remaining juice. Discard solids. Repeat (from step 1) with remaining watermelon, mint, lemon juice, and cucumber.
3. **Stir** 2 1/2 cups juice mixture, tonic, and gin in a pitcher. Pour into glasses filled with ice. Serve any extra juice as is.

—JULIANNA GRIMES

PER SERVING 135 CAL., 0% FROM FAT; 0.5 G PROTEIN; 0 G FAT; 14 G CARBO (0.7 G FIBER); 7 MG SODIUM; 0 MG CHOL.