

"A JOYFUL SENSE OF CALM, CONFIDENT OPTIMISM INFUSES EVERY PAGE OF TED KENNEDY WATSON'S GORGEOUS BOOK. Brimming with Ted's smart tips, clever ideas, and sublime photos, it's a treasure trove of creativity and inspiration." —Margaret Russell, former editor in chief of *Architectural Digest*

"TED KENNEDY WATSON IS A SELF-DESCRIBED 'ADVOCATE FOR IMPERFECTION,' a lover of family traditions and someone who believes we should learn something new every day, in short, my kind of guy. Between these covers Ted shares his thirty years of entertaining experience to help you get started or to tune up your game." —Charlotte Moss, interior designer and author

"I HAVE HAD THE VERY GOOD FORTUNE OF BEING ENTERTAINED IN TWO OF TED'S HOMES. Take it from me—Ted Kennedy Watson is a dream host, and this book has a ton of ideas, large and small, to make entertaining at home creative and rewarding. It is a book you will return to again and again." —from the foreword by Lisa Birnbach, author of *The Official Preppy Handbook*



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TED KENNEDY WATSON'S GUIDE TO STYLISH ENTERTAINING



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Lisa Birnbach - IX



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Host, noun:
someone who
entertains guests
or strangers in
"their" home.

THE ART OF MIX & MATCH

Mixing and matching things

for your dining table can come from necessity if you find yourself in the spot of not having enough of one thing to fill out each place setting. Or it can come from creativity. Or both. This is where I like to work in pairs. If you have six guests coming but have only four matching plates, then try a pair for the remaining two, and place them across from each other in the middle of the table. Or maybe you have six matching silverware sets but need to set the table for eight. Have a second “pair” be at the heads of the table. It will be a creative look, as if you meant it that way. This formula applies to place settings, glassware, silverware, and napkins. The main takeaway of mix & match is to have the look and feel of it be on purpose, that you have given it some thought. Many of my mix & match tables have ultimately been some of my most favorite, as **CREATIVITY LED THE WAY.**



This table at WestWard on a stellar August eve had me in mix & match heaven. We have a collection of pairs of plates. This provides tons of options for when it is just the two of us for a meal. I thought it would be fun to play with them on the table all at the same time. The chairs are also a mix. The unifying elements are the painted whale glasses and the bamboo cutlery, as well as the striped napkins and Lucite knot rings around them.

MIX & MATCH SILVERWARE

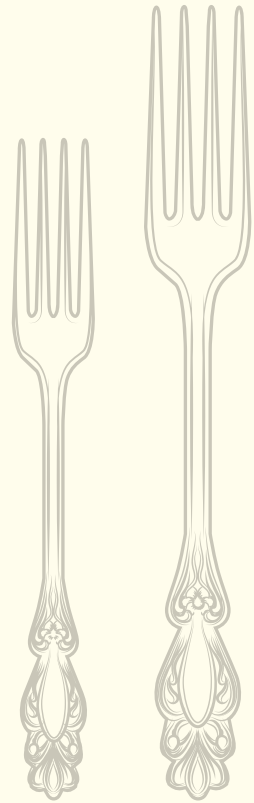
I am in the business of selling tableware, and even *we* don't always have the right number of matching silverware when I go to set a table for a large gathering. This is where the beauty of mixing and matching comes in. A stylish table by no means needs to have everything matching. Quite the opposite. The coolest tables I see in books and magazines, or the ones I set, often have a bit of mixing going on, be it the chairs, napkins, plates, or silverware. If you have eight of a certain pattern and have ten people for supper, set both heads of the table with another set of complementary silverware. That way the middle matches and the ends match. It will be a symmetry that is pleasing to the eye. Or start collecting individual pieces of silverware. It is one of my favorite things we sell at Watson Kennedy. We have big glass jars filled with vintage silverware that we sell by the piece. Folks buy one or many. It warms my heart to think of the gloriously unique tables they will be creating, where every setting is different.



TED'S TIP No. 5

Antique stores, flea markets, tag sales—all are great places to start a silverware collection. You never have to worry about full sets when setting inspired mix & match tables.





LUNCHEON MENU

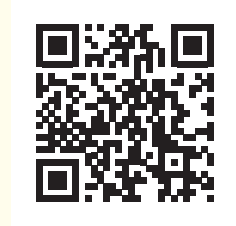
ROSÉ

PAPPARDELLE WITH GARLICKY,
LEMONY SHRIMP & FETA

BAGUETTE WITH SALTED FRENCH BUTTER

TATE'S GINGER COOKIES

COFFEE & TEA



AN EASY LUNCH



Attention is the rarest
and purest form of
generosity. -Weil

Being a good host does not always have to mean throwing a party or large dinner. Sometimes it is just having lunch with a friend at your home. Could not be simpler. I like to put out the platter of dessert as part of the table setting, this time hazelnut and chocolate cookies from our favorite French bakery and peak-of-the-season cherries. No baking required! For the meal, a salad with a big dollop of homemade tuna salad on top. With a basket of really good crackers and a glass of white wine, you are all set to catch up with an old friend.

THE TABLE STARTS WITH ONE THING

One thing is all that is needed to get the creative juices flowing. Maybe it's a bundle of tulips, a favorite place setting, even an object from a cherished trip. Then you are off and running. Add, subtract. **KEEP GOING UNTIL YOUR EYE IS PLEASED.** Here a gift from our friend Denise Fiedler is what started my imagination running. An orb created out of silk ribbon. The artist gets into a meditative state while knotting, winding, and creating each one. The white lilacs always find a seat at our table. The season might be short but, boy, is it sweet.



how to: ASSEMBLE A NOSH AND A NIBBLE

We really like to have a good variety of things set out for a nosh with cocktails when guests first arrive. Often, I just set it out on the bar, then move it into the living room once everyone has arrived and we are sitting and chatting before dinner. The point is to enjoy the time with our friends and not be stuck in the kitchen cooking. The best choices are ones that can be bought ahead and stored in the pantry, at the ready for a meal with friends or set out for a party. Here are some suggestions to get you started. Pick and choose.

3 TO 5 CHEESES: BLUE, BRIE, CHEDDAR, CHÈVRE, TRIPLE-CRÈME

VARIETY OF CRACKERS, THINK TALL AND ROUND; MORE VARIETY IS BETTER

SLICED BAGUETTE

JAM OR JAMS

OLIVES AND A SMALL BOWL FOR PITS

MUSTARD OR MUSTARDS

NUTS—CASHEWS, WALNUTS, HAZELNUTS, PISTACHIOS

GRAPES OR FIGS

A BOWL OF CHERRY TOMATOES WITH A SMALL DISH OF SEA SALT NEXT TO IT

SLICED SALAMI

SMOKED SALMON SPREAD

WHITE BEAN DIP

PATÉ, WITH CORNICHONS AND A BIG DOLLOP OF MUSTARD



G&Ts THREE WAYS

A G&T is be one of the simplest cocktails to make but it can also be one of the most satisfying. Using the very best ingredients is key, as so few make the drink. We like to offer a variety of options to mix it up a bit!

AN AMERICAN G&T

Uncle Val's botanical gin, Jack Rudy Tonic Water, a wedge of lime, ice.

A BRITISH G&T

Hendrick's gin, Fever-Free tonic water, a cucumber stick, ice.

A FRENCH G&T

Citadelle Gin, Fever-Free tonic water, a wedge of lemon, ice.



FLOWER POWER

BEAUTIMOUS BLOOMS

If you leaf through this book, you'll instantly see that flowers hold a very special place in my heart. I like giving them, receiving them, and using them at home and in the shops any chance I get. Flowers can be expensive, so I try and be super smart about buying them.

Buy in season. The best deal on tulips is in the spring, when they are most plentiful. If a friend has a big garden, always let them know you would be happy to take any excess off their hands. Many of our friends have



big yards with glorious gardens, and they often bring me flowers when their gardens are overflowing. Grocery stores almost always have an assortment of flowers that can often be purchased for a good deal. If you have a yard, plant bulbs and flowering plants that you can cut and use inside. Be it a vase with one beautiful bloom or an ice bucket overflowing with stems, flowers make your home, gathering, or party memorable and special beyond measure.



CHICKEN WITH MEYER LEMONS, OLIVES & ROSEMARY



This easy Provençal-inspired dish feels a bit like summer, even when it is not. I prefer thighs to white meat for this, as they stay moist. I prefer skinless, as it produces way less fat, and the sauce at the end becomes part of the dish. If you are not a dark meat fan, then for sure try it with breast meat; just watch super carefully to not overcook the meat.

4 skinless boneless chicken thighs	3 Meyer lemons
Extra-virgin olive oil	White wine
Salt	Basmati or
Pepper	jasmine rice, or
Few sprigs fresh rosemary	egg noodles,
Handful of pitted olives	for serving

Heat oven to 400°F.

Place skinless boneless chicken thighs in a baking dish. Add olive oil and season with salt and pepper. Then add a few sprigs of rosemary and a handful of olives. Cut up Meyer lemons, some in half and some in quarters, and tuck them here and there among the chicken. Lastly, pour over a bit of good white wine to moisten the entire mixture. Roast in the oven for 45 minutes, or until the chicken registers 165°F on a thermometer. Several times during the cooking process, move things around a bit in the dish. Start spooning the juice that is being created over the meat. Add more white wine if you think more liquid is needed.

End result, you will get super-moist chicken along with an amazing sauce that the lemons, olives, rosemary, olive oil, and chicken drippings have produced. Serve over basmati or jasmine rice or egg noodles, being sure to ladle over that precious sauce. The Meyer lemons are edible, skin and all, so give those a try too. This is easy enough for a weeknight meal but also has an earthy quality that makes it a stellar meal to serve guests.

ZUCCHINI & POTATO TIAN



A tian is such a lovely dish to make for nestling next to fish or a piece of chicken. It can stand alone as a vegetarian offering as well. I like how it includes potatoes and a veg, which make it super hearty. Adding the cheese takes it over the top, in a very good way. Your kitchen will smell heavenly. When shopping for ingredients, you'll want to choose Yukon Gold potatoes and zucchini that are very similar in circumference so things cook evenly.

Extra virgin olive oil	3 to 4 medium-size zucchini
1 sweet onion	Salt
3 cloves garlic, finely minced	Pepper
6 to 8 stems fresh thyme, divided	5 to 8 ounces
1 pound medium-size Yukon Gold potatoes	Gruyère cheese, shredded

Heat oven to 375°F while you get things chopping.

Cut up one sweet onion. In a skillet over medium heat, add 2 tablespoons of olive oil and let it heat up. Add your chopped onion and cook until it turns translucent. Add the minced garlic before the onions are done and cook for just a few minutes. Be careful not to overcook the garlic, as it becomes bitter fast. You want it sweet. Line the bottom of a baking dish with the sautéed onions and garlic. Pull thyme leaves off half the stems and sprinkle all around the onion-garlic mixture. This is the base. It is fine

that this cools while you're chopping away.

Cut potatoes and zucchini into 1/4-inch rounds. On top of the onions, start stacking rows of the slices in the baking dish, alternating as you go—zucchini, potato, zucchini, potato. They should be leaning on one another. Once done, add a light sprinkle of extra virgin olive oil and liberal sprinkling of salt over the top of things. A bit of pepper too. Add more thyme leaves over the lot as well. The herb is so mellow and really adds to the lusciousness of this dish. Finally, add a few whole springs of the thyme to the dish, cover with aluminum foil and bake for 45 minutes.

Take the casserole out of oven, remove the foil and the whole thyme stems and discard. Add a generous—make that a super-generous—amount of shredded Gruyère cheese to the entire top of the dish. Take extra care to make sure the cheese has also fallen down the sides of the mixture. You really want all of this cheesy goodness spread everywhere once it is melted. Place casserole back into the oven, uncovered, for another 30 minutes to finish cooking and to melt the cheese. Trust me, you will be quite pleased with yourself. It is so darn good! The cooked and melted mixture of the onions and garlic with the potatoes and zucchini, all mixed with the herbaceous goodness of the thyme, is really quite something.