

■ Fridays with KGD Lifestyle Interiors



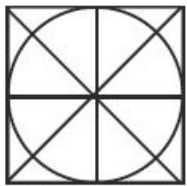
It's that time of the year when we bask in the beauty of nature and savor the freshest flavors that the season brings. As we immerse ourselves in the vibrant tapestry of summer, we're excited to share a collection of our most cherished recipes that encapsulate the essence of this sunny season.

Picture this: juicy fruits bursting with sweetness, vibrant vegetables brimming with color, and the sizzle of the grill infusing the air with tantalizing aromas. These recipes hold a special place in our hearts, reminding us of family gatherings, lazy picnics, and special evenings spent sharing stories under the stars.

This Friday, join us on a culinary journey through the heart of summer, where each recipe tells a story, and every bite captures the spirit of the season. We hope you enjoy our team's favorite summer recipes outside on the patio with your family and friends!

Tina Delia, NCIDQ
Director of Lifestyle Interiors
"Fridays with KGD Lifestyle Interiors" Editor

♥ Tina Delia



Larry's favorite



■ Light Fare Bites

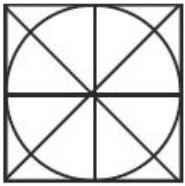
Bacon Wrapped Grilled Peaches with Balsamic Glaze

INGREDIENTS:

- 1 cup mango pulp
- 1 cup yogurt
- ½ cup whole milk
- 2-4 tablespoons sugar
- ¼ teaspoon cardamom powder
- pinch saffron strands plus more to garnish, optional
- ½ cup ice cubes optional
- pistachios chopped, for garnishing
- dry rose petals, for garnishing

KGD Props to Foodie Crush

[Find the full recipe here.](#)



Arlene's favorite



■ A Refreshing Sip

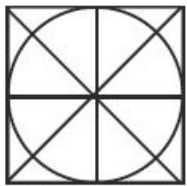
Aperol Spritz

INGREDIENTS:

- 1 bottle prosecco or champagne
- 8 ounces Aperol
- Soda Water
- 1 large orange, thinly sliced

KGD Props to Foodie Crush

[Find the full recipe here.](#)



Hana's favorite



Little Bites

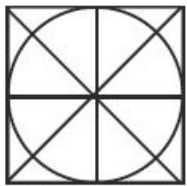
Watermelon Feta Salad with Mint and Balsamic Lime Vinaigrette

INGREDIENTS:

- 1-2 8 oz packages Greek style feta cheese
- 1 ripe watermelon
- 2 tbs fresh squeezed lime juice
- 2 tbs white balsamic vinegar
- 1-2 tbs honey
- 6 tbs olive oil
- salt and pepper to taste
- 1-2 tbs finely chopped spearmint
- flaked sea salt to taste

KGD Props to Stonegable

[Find the full recipe here.](#)



Cassie's favorite



■ A Classic Sip

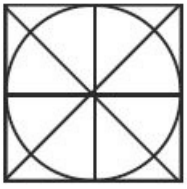
Classic Margarita

INGREDIENTS:

- 2 ounces tequila
- 1 ounce orange liqueur (triple sec)
- 1 ounce lime juice
- ice
- 1 lime, for garnish
- 1 tablespoon margarita salt (optional)

KGD Props to Downshiftology

[Find the full recipe here.](#)



Ava's favorite



■ Main Course Delish

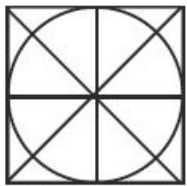
Pesto Pasta with Fresh Peas

INGREDIENTS:

- 2 cups green peas, fresh or frozen
- 8 oz. ricotta cheese
- ¼ cup fresh herbs
- 2 cloves garlic
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup parmesan cheese
- 1 lb short pasta

KGD Props to The Powdered Apron

[Find the full recipe here.](#)



Pooja's favorite



■ Cooling Sips

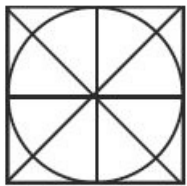
Mango Lassi

INGREDIENTS:

- 1 cup mango pulp
- 1 cup yogurt
- ½ cup whole milk
- 2-4 tablespoons sugar
- ¼ teaspoon cardamom powder
- pinch saffron strands plus more to garnish, optional
- ½ cup ice cubes optional
- pistachios chopped, for garnishing
- dry rose petals, for garnishing

KGD Props to Shweta in the Kitchen

[Find the full recipe here.](#)



Tina's favorite



Summer in a Bowl

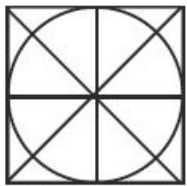
Heirloom Tomato Gazpacho

INGREDIENTS:

- ½ English hothouse cucumber, peeled, seeded
- ½ large red bell pepper, stemmed, seeded
- 2 lb. very ripe red tomatoes
- ½
- large shallot, chopped
- 1 garlic clove, finely grated
- 2 Tbsp. (or more) sherry or red wine vinegar
- Flaky sea salt
- 3 Tbsp. olive oil, plus more for drizzling
- Quartered cherry tomatoes, chopped chives, and grilled or toasted country-style bread (for serving)

KGD Props to bon appetit

[Find the full recipe here.](#)



Nina's favorite



Vegan Delight

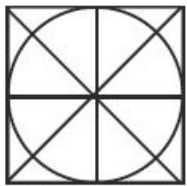
Sataraš

INGREDIENTS:

- 2 large red onions
- 2 yellow bell peppers
- 2 red bell peppers
- 4 green bell peppers
- 6 large tomatoes
- 2 cloves garlic
- Sunflower oil
- Salt
- Black pepper

KGD Props to 196 Flavors

[Find the full recipe here.](#)



Julia's favorite



■ Sweet Bites

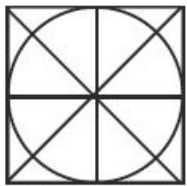
Chocolate Almond Butter Zucchini Bread

INGREDIENTS:

- 2 medium-size zucchini, grated
- 1 stick (1/2 cup) melted coconut oil or melted butter
- 1/2 cup maple syrup
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups whole wheat pastry flour, or all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1 cup semi-sweet or dark chocolate chunks
- 1/2 cup almond butter

KGD Props to Half Baked Harvest

[Find the full recipe here.](#)



Everyone's favorite



Sweet Bites

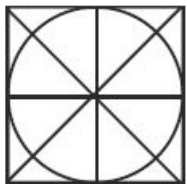
Summer Berry Tart

INGREDIENTS:

- 7 oz whole graham crackers
- 6 tablespoons unsalted butter
- 3 tablespoons brown sugar
- 1/4 teaspoon fine sea salt
- 3/4 cup whipping cream
- 8 ounce mascarpone cheese
- 4 ounces cream cheese
- 2 tablespoons powdered sugar
- 1/2 cup lemon curd
- 1 teaspoon lemon zest
- 2-3 teaspoons lemon juice
- 1 pint strawberries
- 1/2 pint raspberries
- mint leaves for garnish

KGD Props to Nerds with Knives

[Find the full recipe here.](#)



KGD

PERSPECTIVES.INSIGHTS.RESULTS.