





hen Covid-19 descended, I found a semblance of sanity by grabbing my hat and treating myself to long, meandering strolls. I would take epic ten-mile hikes through our ranch in Texas just to see what I could see, and it was beyond fascinating. One of my best discoveries: patches of wild blackberry brambles that pop up here and there like edible fireworks. I've been wandering here all my life, and I had no idea they existed!

Of course, whenever I happen upon wild berries—like the huckleberries I pile into my basket in late summer in Jackson Hole, then freeze and pop into my drinks all year long—I usually act like a doe-eyed deer and eat them. If you come across wild berries you recognize as edible, seize upon the opportunity. Plucked at the height of their ripeness, they are pillowy and sweet and put all grocery store varieties to shame. That summer, I used them to create a restorative and fizzy Blackberry Brambler cocktail, adorned with a stirrer emblazoned with our ranch's brand. I served it with "hogs in a blanket" (pastry-doughwrapped local sausages) dipped in a blackberry mostarda. Energy bars just don't compare.

I'm always dashing out to pick blackberries in Texas or huckleberries in Jackson Hole—and dressing the part is very important! Here, I'm wearing an oversized hat for sun protection (wink, wink) and a collar stay by famed Navajo silversmith Esther Wood.

BLACKBERRY BRAMBLER

Serves 4

1/2 cup fresh blackberries, plus more for garnish
2 sprigs fresh thyme, plus more for garnish
1 cup bourbon whiskey
1/2 cup blackberry liqueur, such as Giffard Crème de Mûre
1/4 cup fresh lemon juice
1/2 cubes
Club soda or lemon seltzer to finish

Muddle the blackberries and thyme sprigs in a large pitcher. Add the bourbon, blackberry liqueur, and lemon juice and stir to blend. Fill 4 glasses with ice and divide the drink among the glasses. Top with soda to taste. Garnish the drinks with blackberries and thyme, and serve.

Custom wooden drink stirrers I ordered online give our Blackberry Bramblers—served in vintage tumblers, from a pitcher I received as a gift long ago—extra panache. I happened to have perfectly matching purple napkins with red embroidery in my stash of linens.









HOGS IN BLANKETS WITH **BLACKBERRY MOSTARDA**

Hogs in blankets are my elevated pigs in blankets. I use smoked sausages in place of hot dogs and puff pastry instead of crescent roll dough. Dufour brand puff pastry is my favorite, and I use an egg wash to create a glossy finish. Once baked, cut the "hogs" into pieces to serve with the mostarda. To make the "blankets," follow the package instructions for thawing and cut the pastry sheet into six even rectangles, about 4½ inches by 5 inches. Roll out each rectangle until it is approximately 7 inches long. Wrap each smoked sausage in the pastry rectangle, pressing the edges to seal. Vent the top of the pastry with a few diagonal lines. Transfer the "hogs" to a parchment-lined sheet pan, brush with egg wash, and bake in a 375°F oven until golden brown, about 15 minutes.

BLACKBERRY MOSTARDA

Makes about 1½ cups

Mostarda is a fruit-and-mustard condiment traditionally served in Italy. I add fresh blackberries to mine to serve with my "hogs."

1 tablespoon olive oil 1 medium red onion, chopped 1 pear, peeled, cored and diced 1(6-ounce) basket or container fresh blackberries, plus more for garnish ½ cup dry white wine 1/4 cup whole-grain Dijon mustard

2 tablespoons Dijon mustard 2 tablespoons brown sugar 1 tablespoon chopped fresh Italian parsley Salt Freshly ground black pepper Italian parsley leaves for garnish

Heat the oil in a medium, heavy saucepan set over medium. Add the onion and sauté until tender, about 8 minutes. Add the pear, blackberries, wine, mustards, and brown sugar and cook until thickened to a jam consistency, stirring occasionally, about 12 minutes. Remove from the heat and stir in the parsley. Season to taste with salt and pepper. Transfer to a bowl or jar. (Can be prepared up to 4 days ahead; cover and refrigerate.) When ready to serve, garnish with parsley.

Hogs in a blanket deserve so much more, do they not? These smoked sausages are wrapped in puff pastry and served with a blackberry-pear mostarda. Divine.



A SIPPABLE SONNET



y dad's name was Rusty Rose. He sounds a little like a larger-than-life character from a John Wayne movie, doesn't he? But that's what he was:

cinematic. A wonderful, fabulous man who inspired me in so many ways my entire life. He didn't drink Rusty Nails-the cocktails invented in New York in 1937 and made from scotch and Drambuie, a herbaceous whiskey from Scotland-but I still serve them every once in a while as a nod to him. And I make them with my dad's old silver barware, which was made by the amazing Tucson silversmith Frank Patania in the 1930s. I collect a lot of Navajo and American Indian vintage sterling pieces and love Patania's creations: I'm forever on the hunt for his work.

To kick these Rusty Nails up a notch, I added roasted peach and a garnish of Texas blossoms (not edible, but certainly pretty!) in each glass. We served the drinks with a panzanella salad—a tangy Tuscan classic with stale crusty bread and tomatoes—reborn with a decidedly Texas twist thanks to cornbread and roasted peaches. The peaches are another ode to my dad, who adored them. Cheers to you, Rusty!

PREVIOUS PAGES: The belt buckle I'm wearing over my quilted Rey Rosa denim skirt was crafted by famed Tucson silversmith Frank Patania. LEFT: My dad hand-tooled this belt at summer camp when he was twelve years old. OPPOSITE: My dad's jiggers and other barware, also made by Patania.



ROASTED PEACH RUSTY NAIL

Makes 4

1 ripe peach 11/2 cups blended Scotch whiskey 4 tablespoons Drambuie Ice cubes Peach slices for garnish Sage and lavender sprigs for garnish

Preheat the broiler to high. Line a small, heavy pan with foil. Cut the peach in half and arrange, pit included, cut side up on the prepared pan. Broil the peach until well browned. Cool completely. Place the peach halves in a jar along with any juices in the pan. Cover the peach with the whiskey and steep to flavor the whiskey for 2 to 6 hours. Discard the peach.

Fill a cocktail shaker and four glasses with ice. Add the infused whiskey and Drambuie to the cocktail shaker. Shake well. Strain the drink into the glasses, garnish with peach slices and sage and lavender sprigs, and serve.

OPPOSITE: Fresh lavender and sage for garnish. RIGHT: Served up in an asymmetrical vodka glass, a Rusty Nail cocktail becomes all the more alluring with the addition of roasted peaches for sweetness.







GRILLED CORNBREAD AND PEACH PANZANELLA

Makes 6 to 8 servings

1(8-inch-square) pan of cornbread, cut into 1-inch cubes 1 cup extra-virgin olive oil, divided 1/3 cup red wine vinegar 1tablespoon honey 2 garlic cloves, crushed 1 scant teaspoon salt 2 teaspoons fresh thyme leaves 6 peaches, pitted and sliced 4 cups cherry tomatoes, halved 1 hothouse cucumber, quartered lengthwise and sliced 1 small red onion, sliced ½ cup torn fresh basil leaves, plus more for garnish 8 ounces burrata cheese, cut into pieces

Preheat the oven to 375°F. Toss the cornbread cubes with 1/4 cup of the olive oil on a sheet pan. Toast the bread in the oven until golden brown, about 10 minutes.

Whisk the remaining 3/4 cup olive oil, vinegar, honey, garlic, salt, and thyme in a large bowl. Add the toasted cornbread, peaches, tomatoes, cucumber, onion, and basil to the bowl and toss gently to combine. Top the salad with the burrata and more basil leaves and serve.

LEFT: Infuse your olive oil with fresh thyme to increase the flavor. OPPOSITE: Fresh burrata and top-notch olive oil . . . swoon! This salad is an "only in Texas" take on the classic Italian panzanella, with grilled cornbread, cucumbers, peaches, basil, and ... of course ... burrata for days.





e the people of the United States, in order to form a more perfect party, need to try a little harder. At least when it comes to celebrating our nation's birthday. Let's be honest: the Fourth of July can become slightly underwhelming. Last July in Jackson Hole we did a few things to declare our independence from all the Fourth of July cheesiness. We started by setting the scene and pulling out our fabrics that say "Americana" at a glance: checks; red, white, and blue coverlets; gingham. We even found Lady Liberty tea towels to use as napkins!

For a patriotic yet summery drink, tequila-watermelon-basil coolers served in miniature watermelons did the trick-especially when accompanied by perfectly cubed, glass-clear ice, mini watermelon drink stirrers, and slivers of lime. I stand firm in my belief that hot dogs are the perfect July 4th food . . . we just need to elevate them a bit. That day, we nestled our spiraled, very high-quality links into brioche buns, with bowls of cornichon and sundry mustards for toppings. After dark, we trotted out to the levee to croon "God Bless America," waving our sparklers in the air like shooting stars.

We got lucky when Betsy Ross designed the flag. Red, white, and blue are such a jolly, bold trio, and they lend themselves perfectly to a height-of-summer table.





RED, WHITE, AND BOOZE (WATERMELON-BASIL COOLER)

Serves 4

3/4 cup silver tequila
1/4 cup mezcal or reposado tequila
1 jalapeño, halved lengthwise and seeded
4 mini watermelons
1/3 cup fresh lime juice
1/3 cup homemade or purchased basil simple syrup
lce cubes
Lime slices for garnish

Stir the tequila, mezcal, and jalapeño in a large pitcher. Steep the jalapeño in the tequila mixture until the tequila mixture is lightly spiced, about 1 to 2 hours.

Meanwhile, using a large, sharp knife, cut off the top quarter of the watermelons. Cut a small slice off the rind (not flesh) of the opposite end of the watermelons so they can stand upright. Scoop out the watermelon flesh into a large bowl; reserve the watermelon "cups," chilled if possible.

Working in batches, puree the watermelon in a blender. Strain the pureed watermelon through a sieve set over a large bowl.

Remove the jalapeño halves from the tequila mixture and discard. Stir 2 cups of the watermelon puree into the tequila mixture, along with the lime juice and simple syrup. Refrigerate just until cold, about 1 hour. Refrigerate any remaining watermelon puree in a container and reserve for another use.

Fill the "cups" with ice and ladle in the punch, dividing evenly. Garnish with lime slices and serve.

TOP LEFT: Yes, I'm gaga for gingham... especially in the Americana summer-calendar sandwich between Memorial Day and Labor Day. I apply it liberally on the Fourth of July, from my statement necklace to my napkins. RIGHT: These tequila-watermelon coolers served in (yep) miniature watermelons are so fantastic, George Washington himself would have asked for seconds. (We simply sliced a small snip off the bottom of each one, so they'd sit flat on the picnic table.)





HAUTE DOGS WITH FANCY FIXINS

Makes 6 to 12 servings

12 best-quality hot dogs
12 brioche hot dog buns
Chopped, sautéed yellow onions
Chopped Italian parsley leaves
Cornichons (gherkins)
Mustard

To spiral-cut the hot dogs, place a hot dog on a cutting board. Using a small, sharp knife, cut into the hot dog at a slight angle. Turn the hot dog and continue cutting, being careful not to cut through the hot dog, until you reach the other end, creating a spiral. Repeat with the remaining hot dogs. Grill or skewer the hot dogs and cook over an open flame until they are browned and they sizzle. Serve the hot dogs with the buns, cheese sauce, onions, parsley, cornichons, and mustard.

Everybody loves a hot dog, but let's be honest: they're not a very extravagant dish. I like to upgrade mine just a touch by giving them a spiral cut before grilling and serving them atop brioche buns with toppings like cornichons. Haute dogs, indeed.





love (loooove) old quilts. Their geometry, their colors, the fact that they're things of beauty often patchworked together from hand-me-down fabrics. It's no wonder they often become heirlooms, passed down from one generation of cuddlers to the next. I have hoarded tons of them over the years, the more vintage-y and timeworn the better. So when I discovered the work of ceramist Lydia Johnson, who transforms thin slab-built ceramics into colorful, folkguilt-effect tableware that reads as light and airy as fuzzy dandelion seeds, I just about fell out of my chair. I commissioned her to make mugs and plates, and the collection spurred the coziest Jackson Hole lakeside picnic for my girlfriends.

In such an Americana setting, serving nostalgic foods seemed like a must. Our menu that afternoon? Fried green tomato and country ham biscuits, lemon tarts, and spirited lavender iced tea. As the sun streamed down and a bald eagle circled overhead, I felt like we were reenacting an old-fashioned guilt circle full of laughter in stitches-just swap in freeflowing drinks for the actual needlework.

OPPOSITE AND FOLLOWING PAGES: I don't like to make blanket statements, but ... how perfect are guilts? Colorful, happy, and nostalgic—they make comfy party backdrops for a picnic by the pond with girlfriends.









SPIRITED LAVENDER ICED TEA

Makes about 12 servings

Butterfly pea flowers from Thailand are what give this cooler its lovely lavender hue—look for them at specialty tea shops, health food stores, or online.

3 bags green tea
2½ tablespoons dried butterfly pea flowers
1 tablespoon dried culinary lavender
1 cup sugar
2 cups vodka
3⁄4 cup fresh lemon juice, about 2 lemons
1 ce cubes
1 Lavender honey
1 Merlot salt
1 Fresh lavender flower sprigs

Bring 8 cups water to a boil in a large saucepan. Remove from the heat and immediately add the green tea, pea flowers, and lavender. Cover and steep until cool. Strain the tea through a fine-mesh sieve into a pitcher or beverage dispenser. Mix in the sugar; stir to dissolve. Stir in the vodka and lemon juice. Refrigerate until cold, at least 2 hours and up to 8 hours. Remove the pitcher from the refrigerator and add ice.

TO SERVE: Using a small pastry brush, paint a stripe of honey on one side of a glass and sprinkle the honey with the salt to coat. Add ice to the glass and fill with the cooler. Garnish with a layender flower.

PREVIOUS PAGES AND THESE PAGES: The only thing more relaxing than an afternoon of giggles by the pond is enjoying it with a spirited lavender iced tea. Lavender has curative properties, but I find it boosts my feelings of wellness even more with a dash of vodka!