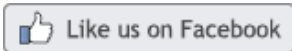


Design

SHOWCASE

Create Your Own Backyard Stay-cation...





Extending Your Home, Outdoors

Extend the indoor living space. Add furniture and an outdoor kitchen to maximize the great weather and fresh air. Choosing furniture made from aluminum, steel, wicker, or teak/eucalyptus woods offer low-maintenance options that won't show wear. Keeping the space clutter free and using clean lines will help to bring the indoors out-- perfect for visiting with friends, sitting around with a glass of Napa Valley wine or catching up on weekend reading.

Add lighting. Your outdoor lighting should be just as chic as your indoor!

Don't be afraid to mix fabric colors and textures. Curating a color palette can very seamlessly flow the two living spaces into one. Texture should be used more heavily outdoors than in. The textures will seem more organic in their outdoor setting.

Add a garden. Floral gardens are a great way to add a pop of color and freshness and can be easy to maintain with plants like boxwood, California poppies, lavender, perennials, petunias, and roses. Edible gardens can offer fresh herbs and leafy greens (*what a treat to be able to pick something straight out of the garden to enjoy while relaxing in your own little getaway*).

Add architectural interest. Adding a fireplace or fire pit, pergola, or pool can create a focal point for any space. The space should be versatile for year-round comfort!





10- Minute Watermelon Gazpacho





What You Need:

- *3 large and very ripe tomatoes, roughly cut into large chunks*
- *About 3 inches of mild green pepper, roughly chopped*
- *1 small clove of garlic, cut into a few pieces*
- *1/2 small onion, roughly chopped*
- *1.5 cups of fresh watermelon, roughly chopped with seeds removed-- the better tasting your watermelon, the better tasting your gazpacho will be!*
- *salt to taste*
- *1/4 cup of extra virgin olive oil*
- *2 teaspoons+ sherry vinegar (can substitute red wine vinegar)*
- *handful of fresh mint leaves*

Directions:

1. *Wash and chop the tomatoes, pepper, and onion. Make sure you are using the best quality fruits and vegetables possible-- gazpacho is a raw dish.*
2. *Blend the tomatoes, green pepper, onion, and garlic until completely pureed.*
3. *Strain the blended vegetable juice through a fine mesh strainer.*
4. *Everything should pass through except for a layer of seeds and skin. Discard this.*
5. *Add the vegetable juice back to the blender and add the watermelon. Blend again until completely pureed.*
6. *Add salt to taste. Add a couple splashes of vinegar, then blend. Start with a teaspoon or two and adjust at the end.*
7. *Finally, slowly add in the extra virgin olive oil as the blender is running.*
8. *Taste the gazpacho for salt and vinegar and adjust if necessary. Then, add two to four ice cubes (depending on how thin you like your gazpacho). Let them melt for a few minutes in the blender and then add a handful of fresh mint and blend for the last time.*
9. *Taste for salt and serve ice cold in glasses. Garnish with additional mint.*





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