



Get it done on time:

Being organized for your party means that you'll be able to have a lot more fun once your guests arrive ... and since having fun is the whole point of throwing a party, you want to be organized.

You'll need between 1- 1½ hours to prep for this dinner, depending on how fast you work in the kitchen. All the prep can be done at least 4 hours ahead, so there's no need to worry about things getting crazy last minute.

Once you're ready to fire up the grill count on 30-40 minutes until you will be ready to actually serve dinner.

Pro Tips

- Clean your house and set out any decorations, plates and serving ware you

need at least a few hours before your guests arrive.

- Set up a bar station with a big ice bucket for beer and white wine, lots of glassware, bottle and wine openers, cocktail shakers and lemons and limes. Don't forget to put a cloth on your bar station ... drinks can get messy.
- Aim to be ready an hour before your guests arrive. This will give you lots of time to get yourself organized, relax and pour yourself a drink.

Prep time: 1 - 1½ hours

- Start your prep by making and freezing the watermelon popsicles.
- Make the garlic mayo for the corn and store it in your fridge. Remove the husk from the corn and keep the corn in a bag in your fridge.
- Next you'll want to prep everything for the hamburgers. Make the patties (layer them between sheets of parchment or wax paper if you're making a lot), slice the peaches and sprinkle them with sugar, coat the mozzarella, pick the basil and make the balsamic reduction. Store everything except for the balsamic reduction in your fridge in separate containers.
- Put all the salad ingredients, except the dressing and avocado, in a large bowl and set the bowl in your fridge. (I like to put the avocado in the salad bowl so I don't forget about it later.) Whisk together the lemon and oil for the dressing and set it aside on your counter.

Cook time: 30-40 minutes (depending how big and how much you can cook on your BBQ at once)

- Fire up the BBQ and let it heat for 10 minutes. Cut the buns while the grill is heating.
- Put the corn on the BBQ and grill it for 10 minutes, turning a few times.
- Remove the corn from the BBQ and put on the burgers. While the burgers are cooking brush the corn with the garlic mayo and sprinkle them with the remaining ingredients. Set them aside on a plate and tent them with foil.
- When the burgers are finished cooking remove them from the grill and tent them with foil.
- While the burgers are resting grill the peaches, fry the mozzarella and toss the salad (don't forget to put the avocado in!).
- Set everything out on the table and let your guests dig in!

Dessert:

I think serving the dessert on a tray of small ice cubes would be a pretty way to keep them frozen.