OK! PARTY GUIDE

THROW YOUR BEST SUM

OK! HELPS YOU PLAN THE PARTY OF THE SEASON, FROM DRINKS AND EATS TO OUTFITS AND MORE

A BACKYARD BBQ

JAMIE CHUNG

ON THE MENU

Follow these recipes and tips from bartender Caitlin Doonan and chef Ken Oringer of Toro in Boston and NYC.

A FRUITY DRINK
- 2 cherries (pitted)
- 2 blackberries
- 2 oz. vodka
- 1/2 oz. lemon juice
- 1/4 oz. simple syrup
- Splash of soda water

Muddle cherries and blackberries. Add vodka, lemon juice and simple syrup. Shake with ice and strain over a glass with new ice. Top with soda water and garnish with a blackberry.

A BETTER BURGER
"To give your burger extra flavor, add soy sauce to the meat and blend before grilling," says Ken. Another idea? "If you're tired of your regular toppings, try barbecuing them. Charred onions get sweet when they caramelize on the grill, and make for a great addition." Finally, forget plain ketchup! "Mix it with mustard and hot sauce for a tangy kick."

THE LOOK
Take a cue from Jamie Chung and keep it casual. Try a pair of denim shorts and a tank, accented with delicate jewelry. Flats are ideal for frolicking on the grass.