



Where Stylish Moms Meet

Food for Thought: Fathers Day Ideas

By Melissa d'Arabian
June 11, 2013



Melissa d'Arabian waxes poetic about her wonderful husband, and shares some great recipes to make for dad on his special day.

Sure, Philippe seemed like a good guy, or “marriage material” as my girlfriends called him. He was kind, charming, witty, and my best friend. Still, dating is, at best, a mediocre proxy for fatherhood (I don’t recall ever on our dinner dates changing messy diapers or running out in the middle of the night for gripe water). So I could not have predicted how Philippe’s eyes would change the first time he held Valentine in his arms. I could see in that moment he would protect our little girl with every bone in his body for the rest of his days.

I had no idea that once we had four little ones he would so willingly tighten the belt and work extra long hours so that I could stay at home and mother our babies full time. Or that, just a few years later, he would fully support me going back to work—not just to any job, but one that required me to travel, a lot. Philippe manages our entire household with natural ease, sometimes for days (or weeks!) at a time. And, more often than not, I’ll come home from a

business trip to a long-gnawing task having been accomplished: A newly organized garage, or perhaps a freshly painted mailbox. Seriously, I don't know how he does it.

Philippe was always willing to put together my Ikea furniture when we were dating. But who knew that meant that years later he would singlehandedly jackhammer our backyard and build a huge fire pit out of nothing but a pile of bricks? Nothing, he says, is better than family time snuggled up around a fire, and the girls' favorite treat is the s'more. Even as I write this, I am in bed with a stomach flu that passed through all of our daughters while I was out of town, which means he held back hair and wiped brows of four little girls without any guidance on my part. Just moments ago, he brought me some applesauce, and then gingerly shut the bedroom door to keep the kids out so I could rest. Now I hear him downstairs, laughing with the girls and making them waffles—a treat normally reserved for Sundays. It's a weekday, so I know he must have juggled work meetings to make the waffles happen.

Did I mention today is our ten-year wedding anniversary? I feel awful, and I don't look any better—wrinkled pajamas, smashed ponytail, perhaps a little spit dried along my cheek. But seeing this man, this father of my children in action and doing what he does best, makes me fall in love with him in a way that is far deeper and more intense than however much I could have loved him the day we said "I do."

To single folks: Pick someone who will love you with spitty hair and who will move a meeting to make the kids waffles. Happy Father's Day to all you dads out there who do.

As we gear up to celebrate dads everywhere this weekend, here are some Father's Day menu ideas.



Father's Day Backyard Cookout

For an all-American cookout, try my **Grilled Two Cheese Burgers with Garlic Dressing** (*recipe from my [cookbook](#)*) alongside my [Grilled Potato Salad](#) and [Grilled Crunchy Slaw](#).

Or, try a simple and tasty **Tomato Salad-Topped Grilled Pizza** (*recipe from my [cookbook](#)*). I love pizza on the grill; that char you get is incredible and enhanced only by topping it with fresh seasonal veggies.

And while you're at the grill, cook up some dessert too! Try my [Grilled Pound Cake with Cream Cheese Glaze and Grilled Peaches](#) or [Honey Glazed Grilled Pineapple](#).

For the perfect cookout complement, try these twists on classic summer refreshments that the whole family can enjoy: [Garden Green Iced Tea](#), [Ginger Lemonade](#), and [Non-Alcoholic Sangria](#).

Father's Day Breakfast in Bed

Get the kids together to help make dad a special breakfast-in-bed. Pick a menu that suits dad's tastes, add his favorite morning beverage, and deliver with smiles and kisses.

[Velvet Scrambled Eggs with Fresh Herbs](#) with [Homemade Sausage Patties](#)

[Baked Eggs with Chorizo and Ham](#) with [Perfectly Crispy Potatoes](#)

[Vanilla Dutch Baby \(Puffed Pancake\)](#) with [Yogurt and Granola Trifle](#) (the secret: [Simple Homemade Granola](#))

Philippe's Favorite Meal

I asked Philippe to share with me his favorite meal – a menu comprised, naturally, of my recipes. Here's his French-style meal of choice:

Aperitif: [Black Bean Hummus](#) and [Tuna Tapenade with Crostini](#)

Appetizer: [Orange-Scented Carrot Soup](#)

Entrée: [Daube a la Provencale](#) and [Creamy Polenta](#)

Post Entrée: [Café Green Salad with Classic Dijon Vinaigrette](#) with a cheese platter

Dessert: [Poached Pears with Chocolate Sauce](#) and [Orange and Basil Biscotti](#) with espresso

[Melissa d'Arabian](#) is the host of the Food Network's Ten Dollar Dinners and the Cooking Channel's *Drop 5 Lbs with Good Housekeeping*. She's also the author of the *New York Times* best-selling cookbook *Ten Dollar Dinners*, a wife, and a mom to four little girls.

For more about Melissa and to access her recipes, visit <http://www.melissadarabian.net>. You can also find her on [Facebook](#) and [Twitter](#). Also, read about her memories of her mom [here](#).