

# THE

THE FIRST STEP  
TO HOSTING  
YOUR FUTURE  
IN-LAWS? A  
STIFF DRINK!



# Be My Guest!

YOU DON'T NEED A MASTER'S DEGREE IN PINTEREST TO BE A HOSTESS WITH THE MOSTESS. HERE'S HOW TO PULL OFF SOME SERIOUSLY NERVE-RACKING MEALS.

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PHOTOGRAPHED BY CHRISTOPHER TESTANI



STEAK AND POTATOES FOR...

# your boyfriend

Whipping up a beefsteak for your beefcake is a total no-brainer. (What guy doesn't love a steak?) And serving such a straight-forward meal gives you a chance to fill the rest of the night with personal add-ons, like cuing up his favorite band on Spotify, then letting him help with dessert....

## Herb-Butter Steak

SERVES 2 (DUH)

- Olive oil
- 1 26- to 28-oz. bone-in rib eye
- Kosher salt
- Herb butter (mix 1 c. chopped parsley and ½ garlic clove, minced, with one stick of softened butter; roll into a log in wax paper; chill to harden)

1. Preheat oven to 350 degrees.
2. Heat olive oil in an oven-safe pan over high heat. Season steak liberally with kosher salt. Sear for about 3 minutes per side, then place entire pan in oven to continue cooking, about 10 minutes for medium rare.
3. Remove steak, and place on a rack for 12 minutes. Top with a few slices of herb butter.
4. Move to cutting board, and slice steak against the grain.

### YOUR TIMELINE FOR A 7 P.M. DINNER

**2 P.M.** RAID THE DELI COUNTER AT THE GROCERY STORE FOR SIDES... BECAUSE YOU HAVE A STEAK TO COOK AND EVERYONE MELTS FOR MASHED POTATOES, EVEN STORE-BOUGHT ONES.

**4 P.M.** TAKE THE MEAT OUT OF THE FRIDGE. ROOM-TEMPERATURE MEAT COOKS MORE EVENLY.

**4:15 P.M.** POWER NAP!

**5 P.M.** SET THE TABLE.

**5:30 P.M.** PUT SIDES IN THEIR SERVING BOWLS, THEN SET THEM ASIDE IN THE MICROWAVE.

**6 P.M.** SHOWER TIME!

**6:55 P.M.** TEXT YOUR BOO TO MAKE SURE HE'S ON THE WAY, THEN FIRE UP THE OVEN TO START THE STEAK.

**7 P.M.** LIGHT THE CANDLES, HIT THE MUSIC, START TO MICRO THE SIDES.



**3 Good Wines Under \$20**

1. To Be Honest red blend, \$13, [winc.com](http://winc.com)
2. Lander-Jenkins Pinor Noir, \$17, [rutherfordwine.com](http://rutherfordwine.com)
3. Predator Cabernet Sauvignon, \$15, [rutherfordwine.com](http://rutherfordwine.com)



Wanna see this steak sizzle? Download and open the Cosmo Now app, then point your phone's camera at the icon above to unlock a how-to video from our partner Delish!



GLOW GIRL Tea lights, \$17 for 6, [cb2.com](http://cb2.com)

**HOST-IT NOTE** Candles create great lighting, but stick with short ones so you can see each other—and only use unscented ones around food.

**SCREW SHOPPING** These chef-in-a-box options are clutch when you #CantDeal with grocery stores, measuring, and recipe indecision.

**Blue Apron** The OG dinner-delivery service still rocks—mostly for its huge variety. We'll take the Meyer Lemon Bucatini any day. From \$60 a week, [blueapron.com](http://blueapron.com)

**Green Chef** Their divine all-organic options range from vegan skewers all the way to a Paleo Irish Pub Burger. Drool. From \$10.50 per meal, [greenchef.com](http://greenchef.com)

**Red Velvet NYC** Ding, dong! Get the door—it's all the ingredients (minus an egg) you need to make this flaky apple tartlet of your dreams. \$24, [redvelvetnyc.com](http://redvelvetnyc.com)



**EXPERT ADVICE**  
 “Take the steak out of the oven when it’s rarer than you want—that’s fine! It continues to cook as it rests.”  
 —Chef Angie Mar, Beatrice Inn, NYC



A BOOZY BRUNCH FOR...

# your new friends

Having new people over can kick-start a storm of anxieties: *Did I make enough food? What if no one shows up? Will they peek in my medicine cabinet?* So invite everyone over for a waffle buffet brunch, which keeps the mood casual, and ask each guest to bring one topping, like berries, coconut shavings, and chocolate chips. Use cute bowls to display them on your counter as part of the spread—instant decor!

## A Pitcher of Blood-Orange Mimosas

Not everyone likes to drink at noon—monsters!—so offer up this cocktail *and* one that skips the booze and swaps soda for prosecco.

SERVES 10

- |  |  |
|--|--|
| 5 oz. Absolut Elyx vodka                         | 1. In a large pitcher, add all ingredients except prosecco. Stir until fully incorporated, and garnish with orange slices. |
| 5 oz. Aperol                                     |  |
| 10 oz. blood-orange juice (regular OJ works too) | 2. Fill glasses with mixture, and top each with prosecco.  |
| 10 oz. fresh lemon juice                         |  |
| 10 oz. simple syrup                              |  |
| 1 bottle prosecco brut                           |  |

## EXPERT ADVICE

“A prosecco bar lets people mix their own drinks, and it’s less work for you!”

—Tiffani Thiessen, host of *Dinner at Tiffani's* on Cooking Channel



THINK PINK  
Champagne flute, \$3,  
cb2.com

## YOUR TIMELINE FOR A NOON BRUNCH

**10 A.M.**  
CHILL THE PROSECCO.

**10:05 A.M.**  
MAKE THE WAFFLE BATTER. IT CAN SIT IN THE FRIDGE UNTIL YOU'RE READY TO GET GOING.

**10:30 A.M.**  
SHOWER TIME! (CONSIDER PULLING YOUR HAIR BACK TO AVOID ANY STRAY STRANDS IN THE FOOD. GROSS BUT TRUE.)

**11:15 A.M.**  
ARRANGE NAPKINS, BOWLS, AND GLASSES ON YOUR COUNTER OR TABLE.

**11:30 A.M.**  
MIX THE COCKTAIL BATCH.

**11:50 A.M.**  
POP THE BUBBLY, AND PREPARE FOR AN EARLY ARRIVER—THERE'S ALWAYS ONE!

## 3 Non-Lame Qs to Get People Talking

1. “Where would you go if teleportation were a real thing?”
2. “What would your last meal be?” (This brunch doesn’t count, FYI.)
3. “What one beauty product could you not live without?” Trust us, people have serious opinions about this.

## Rose-Water Waffles

MAKES 6 TO 8

- 2½ c. all-purpose flour
- 2 t. baking powder
- ½ t. baking soda
- ½ t. kosher salt
- 1 T sugar
- 3 large eggs
- 1¼ c. whole milk
- 2 T rose water
- 1 c. sour cream
- 4 T unsalted butter
- ¼ c. honey

1. Mix flour, baking powder, baking soda, salt, and sugar in a large mixing bowl.
2. In a separate bowl, whisk together the eggs, milk, rose water, and sour cream.
3. In a small sauté pan, melt butter over medium heat, swirling the pan. When it begins forming brown bits on the bottom of the pan and the color is a dark golden brown, turn off the heat. Scrape up any bits of burned butter from the bottom of the pan, and add honey to the warm butter. Stir until smooth.
4. Add the egg mixture to the sifted dry ingredients, and mix until just combined. Add the butter-honey mixture, and stir to combine, taking care not to overmix.
5. Heat a waffle iron, spray each side with nonstick cooking spray, and cook each waffle until golden brown.

Adapted from *Jack's Wife Freda: Cooking From New York's West Village*, by Maya and Dean Jankelowitz

## OH, SHIT! HOW TO FIX A FAIL

Because sometimes ordering a pizza is not an option, here's how to roll through any entertaining eff-up.

**Don't Apologize** Guests feed off a host's energy, so if you're dropping “I'm sorry” bombs all over the place, it could make them feel uncomfortable, says party expert Darcy Miller, author of *Celebrate Everything!*

**Make a Joke** Burned the first waffle? Keep it light with a “I hear this is how Martha does it!”

**Move On** Distract from an epic spill or a guest's off-color story by asking your closest friend in the room to make a toast. (Or you could even start one yourself!) By the time glasses clink, the party will be back on track.





DRINKS AND APPS FOR...

# his parents



## Goat Cheese & Beet Toast

SERVES 4

- 1 8 oz. chèvre log
- 4 oz. heavy cream
- 4 oz. goat's milk
- 1 lb. baby beets, cubed
- 1 baguette, sliced and baked into crostini
- Arugula for garnish

1. Set oven to 425 degrees.
2. Roast beets in foil, and bake until fork tender, about 30 minutes. Let cool.
3. Whisk chèvre, cream, and milk until fluffy. Add salt and pepper to taste.
4. Spread goat cheese on toast; top with beets, then arugula.



THESE CUTE COTTON NAPKINS FROM MY DRAP COME ON A ROLL!

HOST-IT NOTE

A big ice cube melts slower and keeps drinks from getting diluted. Spring for a jumbo silicone ice-cube tray (\$8, crateandbarrel.com).

## Bourbon Smash

They're sure to love this citrusy, sweet sipper.

SERVES 1

- 2 sprigs mint
- ½ lemon
- 2 oz. Virgil Kaine Robber Baron Rye Whiskey
- ½ oz. Chateau (aloe liqueur)
- 1 oz. lemon juice
- 1 t. agave

1. Muddle mint and lemon in bottom of shaker.
2. Add liquids, and shake with ice. Pour into new glass, and garnish with lemon and mint.

EXPERT ADVICE

“Think of it as breaking the ice, not a formal sit-down affair.”

—Darcy Miller, party expert

YOUR TIMELINE FOR 5 P.M. COCKTAILS AND APPS

**3:15 P.M.** SHOWER TIME!

**4 P.M.** SET OUT TRAYS.

**4:30 P.M.** ASSEMBLE CROSTINI, THEN ARRANGE THEM ALL CUTE.

**4:45 P.M.** PRACTICE YOUR COCKTAIL SKILLS BY FIXIN' YOURSELF ONE.

**5 P.M.** SAY HELLO! (PARENTS ARE ALWAYS ON TIME.)



STAY COOL Threshold ice bucket, \$20, target.com

GOAT CHEESE AND BEET RECIPE: COURTESY CHEFS RYAN MEANY AND DAVID SZLAM