

# MICHAEL SOLOMONOV

## HOSTING TIPS

- 1. Make sure you have the right dishwasher.** My LG QuadWash dishwasher has features like Dynamic Dry, which uses the steam to reduce water spots on dishes. My dishware is always sparkling, and I never have to waste valuable meal-prep or after-dinner time wiping dishes down.
- 2. When you're done eating, don't spend too much time pre-washing.** It's ok to leave a little hummus or tahina on your plate! My LG Dishwasher has built-in sensors that adjust cleaning cycles based on what its washing. As long as you scrape off the big pieces of food, it's actually better to put your dishes in dirty!
- 3. Absolutely do not take on too much.** Keep the menu tight with a handful of dishes that you love the most, and your guests will be impressed.
- 4. Make sure your playlist is on point.** You can actually find my go-to on Spotify - it's called K'Far Turnt (named for our bakery, K'Far, and their always great vibes).
- 5. Cook with your kids.** I have two young boys and one of them has really enjoyed cooking with me during this time, and the other just loves to eat, so together they're basically the dream team.
- 6. The way we eat is called "family style" for a reason.** It's a shared experience from start to finish, so don't ever be afraid to ask for a hand.
- 7. Just when you think that you maybe didn't do enough -** cook enough, prepare the dinner table enough - there's a significant possibility that you have actually already gone above and beyond.

