

NICOLE BERRIE

HOSTING TIPS

1. Vegan Friendsgiving

One of my favorite ways to entertain is to create a smorgasbord of beautiful vegetable, salad and grain sides for friends to pick and choose for Friendsgiving. In my opinion, the best part of Thanksgiving is the sides! All you need is some beautiful roast winter squash or potatoes, a nutty grain salad and gorgeous fresh greens to set a beautiful table.

2. Make the Most of Leftovers

Leftovers have gotten a bad rap over the years but you just need some bright additions to perk them up. I love hosting a brunch for family and friends and spreading out last night's dishes with hearty sourdough toast, a vibrant salad and crunchy vegetables so that guests can make their own post-holiday dish. The DIY aspect is fun and casual and lends itself to great conversation.

3. An Elegant Table, a Simple Meal

I love setting a beautifully elegant dinner table but always make the dishes approachable, homey and comforting. And I can count on sparkling and spotless dinnerware thanks to my LG QuadWash™ Dishwasher with TrueSteam®. A simple meal always makes guests feel comfortable and at home. All you need is some fun perky dipping sauces and herb chutneys that make dining an experience and memory that they won't forget. I like to pile lettuce leaves, nori sheets and other wrapping tools so guests can get in on the fun and make their own wraps, which may inspire them to do the same at home!

4. Make Clean-up Social

One of the most daunting things about hosting a dinner party is the clean-up, especially when I have lots of dirty pots and casserole dishes. I love my LG Dishwasher with TrueSteam® because it's like another helper in the kitchen making clean-up fast and without worry. But don't leave it up to you! Have guests help bring in dishes into the kitchen and set up dessert on the counter so they can snack on something sweet and linger by the kitchen. The most fun conversation goes down there anyway :)

5. Reducing Food Waste

Reducing food waste is super important in our home. It's easy to give leftover veggies and grains a new spin—add fresh greens for wrapping with lettuce leaves or cut crudites for dipping into salad dressings. Another fun way to give leftover dishes new life is to blend roasted veggies with a little water and lemon juice. Top with fresh herbs to make into a yummy winter stew.

