

Celebrity Chef Recipes: Meal-Planning Made Delicious



B

y [Rachel Sparks](#)

Meal-planning is all the rage, but where do you even start? Eating the same ingredients all week sounds pretty boring, but these [celebrity chef recipes](#) can help you plan your weeks in delicious style. Not only does it save time and energy, meal-planning is a great way to help you achieve your healthy-eating goals. These recipes are so good that even though it's meal planning, the food is good enough to serve on a [date night](#)!

Try these celebrity chef recipes for easy and delicious meal-planning ideas!

Meal-planning doesn't have to be boring. Yes, you're trying to use the same ingredients all week to save on both time and money, but there's a lot of ways to use the same ingredients in delicious ways! These recipes will add some new cooking techniques to your repertoire and make you look like a celebrity chef in no time! Check out these meal planning ideas inspired by [Jennifer Lopez](#)'s diet and the creative substitutes [Kim Kardashian](#) makes.

1. It starts with the protein: Have you ever noticed that the bigger the cut of protein is the cheaper it is? This is because it requires you to do a little fabrication: basically, the art of butchery. If you don't feel comfortable about breaking down a whole chicken, look for large portions, such as loins and roasts. You can cut these into stew meat, pork chops, or leave it as a roast. Buying these large portion saves you money, requires only a little prep ahead of time, and you can freeze any leftover cuts until you're ready to use.

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2. Seasonal vegetables: Meal-prepping made easy and cheap means using readily available resources. While most grocery stores have a variety of vegetables year-round, the ones in season tend to be cheaper and, tastier, and much more delicious. Summer squashes can be used in pasta, stews, or sides for traditional entrées. Get creative and challenge yourself to use vegetables in every dish in a variety of ways.

3. Leftovers anyone: What's easier than an already prepped

meal? Not everyone loves leftovers, but some dishes taste better as they age. Stews and soups continue to develop flavor as they sit in the fridge ready to be eaten. Yes, some people don't like leftovers, so consider smaller batches, but it's already a meal prepared that just needs to be reheated.

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4. The back-of-the-pantry meal: Have you ever seen Chopped? They require contestants to use unusual ingredients to prepare normal meals. When you're running short on time and can't go to the store, digging around in your pantry can actually produce some unique dishes. It can be fun to challenge yourself.

5. To freeze or not to freeze: The ultimate in meal-prepping, preparing a dish ahead of time and saving it for later is incredible for a lot of people. If you have an afternoon free on a weekend, preparing a lasagna or casserole and freezing it makes an evening later in the week that much easier. Not everyone has time to cook an entire meal beforehand, thus the previous suggestions, but take that free time and get in the kitchen. You'll thank yourself later!

How do you meal prep for your busy schedule? Share your tips below!

Love & Libations: Palate Pleasing Pairings & Celebrity

Couple Inspiration for Thanksgiving Day



B

y [Yolanda Shoshana](#)

Thanksgiving is a time for spending with the ones who we love. That also means it's a time when wine and cocktails are flowing to celebrate gratitude and the joy of being together. Here are some beverage ideas perfect for pairing with your Thanksgiving meal, whether you're having a special [date night](#) with your partner or a dinner with your friends and family.

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A great way to butter up your mother-in-law is with a bottle of bubbles. Slip her a bottle of Carlos Santana's Supernatural

Brut. The blend of Chardonnay and Pinot grapes is a creative collaboration between Mumm Napa and Santana. The aromas of apple, fig, and vanilla are signatures of the holidays. Mumm Napa is one of the best sparkling wine houses around, so she will probably hide the bottle to save it all for herself.

Celebrity Couple Inspiration for Thanksgiving Day

Bring [celebrity couple](#) Jay-Z and [Beyoncé](#) to your Thanksgiving table by busting out a bottle of D'USSÉ. A lot of people think of Cognac as a drink for men, but women also love the brandy as well. Your relatives will be thrilled to indulge! Plus, if you aren't married yet, maybe it'll get you "marriage material" points. D'USSÉ has notes of caramel, spices, and honey that will excite your nose as well as your palate. Use the brandy to mix up some cocktail classics like a Sidecar or French 75, which go great with turkey, cranberries, and dressing. Above all else, Cognac is an elixir of love, mainly because it makes everybody feel good.

When you know that your partner digs Scotch, you can most certainly pair it with a Turkey Day feast. A good selection is Haig Club Scotch Whisky, a single grain scotch whisky in a striking blue bottle that is as posh as its British creators [David Beckham](#) and Simon Fuller. Think toffee and butterscotch notes with a short finish. Keep it simple by adding a touch of club soda to it to pair with dinner. If you still plan to serve wine with dinner versus the whisky, make a light Scotch-based cocktail as an aperitif to kick off the festivities.

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When your Thanksgiving meal is over, a perfect way to chill with your significant other or family and friends is by having an after-dinner drink such as a Limoncello. The Italian lemon

liqueur is mainly produced in Southern Italy. While it's slowly becoming more popular around the world, it's the second most popular liqueur in Italy. Danny Devito's Limoncello is the pick that will do the trick. Devito ended up getting into the Limoncello game after drinking far too many with George Clooney and showing up tipsy for an interview on *The View*. This is what you call turning lemons into Limoncello!

For more Love & Libations date night ideas and [celebrity couple](#) predictions from Yolanda Shoshana, click [here](#).

Celebrity Chef Recipes For a Vegetarian Thanksgiving





B

y [Rachel Sparks](#)

Whether it's a dietary choice or a doctor's demand, we're bound to know someone who needs a meatless option for Thanksgiving. Even if you want to do your traditional meals, try one of these [celebrity chef](#) recipes to add a savory vegetable dish to your dinner spread. These recipes will give you a head start on shedding those winter pounds without sacrificing flavor. If you don't try one of these recipes for Thanksgiving, they serve as a great winter [date night](#) idea.

These vegetarian celebrity chef recipes are about to start new Thanksgiving traditions!

Take a vegetarian to a restaurant and nine times out of ten the only option on the menu is a salad sans meat. A lack of options to satisfy your herbivore can certainly ruin a romantic evening together. Providing nutrients for a vegetarian without being monotonous or just dumping a bunch of

vegetables on a plate can be challenging, but we're here to help. A variety of produce and grains adds flavor. Relying on mushrooms, grains, and legumes add protein. Besides stews and salads, roasting, sautéing, braises, and cream-based entrees can help provide your family with a dish to make them smile. When you have your Thanksgiving meal, you want to be the best host and cater to everyone's needs. Check out our favorite vegetarian recipes for this Thanksgiving!

1. [Butternut squash vegducken](#): Have you heard of turducken? It's all the rage for the adventurous Thanksgiving chefs. Here's the veg-head friendly version. Layered with winter and summer squashes, it's a balance between hardy winter flavors and the light summer palettes. Stuffed with mushrooms and cranberries, it's protein-packed while still familiar to the traditional Thanksgiving flavors. It's the perfect replacement for your turkey.

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2. [Winter squash soup & apple soup](#): Winter squashes like acorn and pumpkin are naturally sweet. Pair it with delicate fruits like apples or cranberries, toss with a cream or soft cheese and you have a light but flavorful fall-inspired soup. Top with walnuts or pecans. It's a great starter for everyone around the table.

3. [Autumn vegetable patties](#): With family visiting, Thanksgiving tends to be a dressed-up formal occasion for the family. Despite this, dinner rolls and breaking the wish-bone make some food finger food, and we can't leave the herbivores out. Made with sweet potatoes and cannelloni beans, this is a nutrient heavy dish. Serve as an appetizer for everyone or the main course for your vegetarian friend.

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4. [Roasted Squash with Shallots, Grapes, & Sage](#): Are you

seeing a trend here? Winter squashes and fruit pairings are the ultimate autumn and winter flavor palettes. If you've never worked with sage, it's a savory, light fall herb, a lot like thyme. Serve the squash halved and stuffed for a forkable dish full of fall.

5. [Harvest Tart with Pumpkin & Peppers](#): What Thanksgiving meal is complete without pumpkin? We're taking things for a spin and going savory instead of sweet for this vegetarian entrée. Serve as large pie or in individual bowls. This is a fun dinner alternative to the Thanksgiving pie.

What family-famous recipes have you developed to survive a vegetarian meal? Share your recipes below!

Celebrity Chef Recipes to Help You Eat Healthy This Year





B

y [Rachel Sparks](#)

Winter blues are on their way out, but some of that extra insulation you may have packed on over the holidays is still sticking around. We fully believe in your ability to accomplish your New Year's resolutions, so we're going to help you with those health goals. These [celebrity chef](#) recipes are the perfect inspiration to help you feeling clean and energized. Plus, they're the needed accompaniment to your fitness plan.

These celebrity chef recipes make eating healthy seem glamorous!

You may not be the next [Gwyneth Paltrow](#) in the kitchen, but these celebrity chef recipes are great references to get you started on a sustainable food journey. Healthy food doesn't mean a bland experience. These recipes will make you feel like you'll be ready to deck out in [celebrity style](#):

1. [Tom Colicchio's Roasted Chicken](#): The majority of us enjoy

chicken as a regular staple for our families. Chicken is a great choice of protein while you're trying to be healthy; be conscious of how you choose to cook the meat. Frying, of course, is not the cleanest option. Roasting in the oven is not only healthier for you, but it's easy and delicious. Brown the skin on the stove top for extra flavor, or keep the oven on low for a juicy bite with a crisp skin. You won't want to use any other method for cooking chicken again.

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2. [Jason Franey's Mustard-Glazed Black Cod](#): Fish is a clean and delightful alternative to traditional animal proteins. Don't be afraid to add variety to your meals. Fish contains healthy and happy minerals, such as Omega-3, which fights heart disease, high blood pressure, depression, and anxiety. Fish cooks for less time, so it's a healthy and quick option when you forgot to set meat out to thaw. Try sautéing, grilling, roasting, or steaming for healthy and easy ways to cook fish.

3. [Leah Chase's Gumbo z'Herbes](#): We're throwing it back to the Meatless Monday trend, and there's a reason. Cutting meat out for a meal helps cleanse the body and gives you more energy for endurance-heavy workouts. The plus side: this Louisiana classic is a real treat. The heat from the cayenne and paprika create a pleasant warm feeling and the slow-cooked greens are the savory staple of the South. With all this flavor you won't even know it doesn't have meat. The secret to good ole' Southern cooking: low and slow. This is definitely a recipe to add to your crockpot repertoire.

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4. [Herby Barley Salad with Butter Basted Mushrooms](#): Don't be fooled by the words salad and mushrooms. This is a delicious

and protein-packed lunch. We love starches, but they don't love us. Try switching out standard carbs like rice with protein-heavy alternatives, such as quinoa, barley, or oats.

5. [Jonathon Brooks Ramen](#): Forget the old cup of noodles. Authentic ramen is packed with nutrients. The combination of the capsaicin from chiles, the zing of brightness from limes, cilantro, and stock feel like the cure for any illness. It's the perfect way to start a day when you feel down or the best way to end a day of too much fun. It really is one of the best ways to fill yourself with the most nutrients.

What secret recipes do you break out when you're trying to eat **healthy**? **Share below!**

5 Celebrity Chef Brunch Recipes to Try This Weekend





B

y [Rachel Sparks](#)

Brunch is the perfect way to recover from a late night or the best way to start a late morning. Often starring traditional breakfast proteins such as eggs, bacon, or ham, brunch is a more filling option than breakfast and more savory than a light lunch. Try these recipes this weekend to help you, and anyone else, have a speedy recovery from weekend festivities or as the start (or end) of a weekend [date idea](#).

Try these five celebrity chef recipes for your Sunday brunch this weekend!

1. [Sarabeth Levine's Goat Cheese & Arugula Frittata](#): There's something about the word "frittata" that scares people, but you shouldn't worry. Frittatas are one of the easiest, low maintenance egg-based meals you can make. Scramble the eggs in a bowl, pour into an already warm pan, toss in goat cheese crumbles, arugula, and seasoning, and bake on low for thirty

minutes. It's easy but delicious.

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2. [Suzanne Goin's Breakfast Sandwich:](#) This open faced sandwich features brioche, prosciutto, gruyere, and a fried egg. All that means is fancy bread, pork, and cheese served with a fried egg on top. Sound fancy with this fast, high quality breakfast sandwich. Add arugula for a sprig of green and a slice of tomato for an extra juicy, savory bite.

3. [Sam Crannell's Poached Egg Over Roasted Asparagus and Ham:](#) This brunch is worthy of a white tablecloth and a mimosa. Slow cook the ham to help it soak up all of its own fat for a tender texture and rich flavor. Blanch (a fancy term for partially cooking in a boiling pot of water) the asparagus and then sauté to help them remain crisp even as they brown. Top with a poached egg. Once you crack open that extra runny yolk, you'll have a plate worth licking.

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4. [Classic Israeli Shakshuka:](#) This Israeli classic is as easy to make as the frittata. The traditional recipe is eggs poached in a tomato sauce, served family-style in the cast iron pan. Make it more brunch-like with shreds of ham, sliced arugula, and goat cheese crumbles. Any variation you make will be delicious!

5. [Alton Brown's Eggs Benedict:](#) If you haven't heard of Alton Brown the food genius, you're missing out. Aside from his food science shows, Brown is known for his shows *Cutthroat Kitchen* and *Iron Chef*. His resume is intimidating, so we trust him with this classic. The trick for Eggs Benedict is perfecting the Hollandaise sauce, so be prepared to have a carton of eggs (or two) as you learn. But once it's perfected, this is the celebrity status brunch everyone will love.

What are your all-star brunch dishes? Share your recipes below for more mouth-watering ideas to try!

Celebrity Chef Recipes to Try this Holiday Season



y [Rachel Sparks](#)

As if you aren't busy enough decorating the house, caring for visiting family, and trying to find the perfect gift, holiday dinner parties are the last thing you have the energy to prepare for. Celebrity chefs at popular restaurants have upped

the ante with their gorgeous and unique plates, but some have been generous enough to share their secrets for easy prep-to-plate recipes to help you find the time to join the holiday fun.

Try these easy celebrity chef recipes for this holiday season to make meals at home taste like something from a celebrity restaurant.

Try this menu top to bottom to find that much needed time for you and your family during the holidays, or as a menu for a nice winter [date night](#).

1. [Chef Daniel Boulud's Braised Carrots with Thyme](#): Wait. Carrots as an appetizer? Yes. You haven't tried these. Thyme and carrots have a natural affinity for one another that makes these flavors best friends. Trust us. Braise, sauté, or our personal favorite: oven roasted. For a real treat, add brown sugar or maple syrup to the carrots in the oven for an extra burst of savory caramelization.

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2. [Chef Joël Robuchon's Two-Mushroom Velouté with Crème Fraîche](#): The hardest thing about this dish is the French pronunciation. Once you get that down you can impress your friends with this super easy soup. Velouté is the French term for brown gravy. Add crème fraîche (the whipped cream of cheeses) and voilà: an earthy, savory variation of the standard cream of mushroom soup.

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3. [3-Ingredient Turkey with Sage and Orange](#): As part of a three-ingredient series, this dish from *Epicurious.com* is an easy way to mix up a Thanksgiving tradition. Sage, a classic cold-weather herb, is brightened by the juxtaposition of the sweet and tangy orange.

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4. [Bratäpfel mit Walnusseis](#): Say what? Translation: walnut stuffed baked apple in a white wine bath. We're leaving France and heading east to Germany for this boozy dessert. No holiday is complete without apple somewhere and this three-ingredient dessert is an easy toss-in-the-oven type that lets you schmooze after a scrumptious dinner.

5. [Cran Royale](#): What better way to end the night than with a much-deserved cocktail? This menu hasn't used the holiday staple of cranberries yet, but for good reason. Fifteen minutes gives you a homemade cranberry syrup to personalize this classically-flavored cocktail for the holidays.

What are your secret survival recipes for the holidays? Share them below.

Love & Libations: Autumn Date Night Ideas Inspired by Celebrity Red Wines





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y [Yolanda Shoshana](#)

Pumpkin spice isn't the only thing that arrives during Autumn. The season brings in the cold weather, making it the perfect time to snuggle up to your boo and enjoy some red wine to keep you warm. It's been said that red wine is an aphrodisiac for love. According to Euripides, the Greek tragedian who was a wine connoisseur, "where is no wine there is no love."

Here are some celebrity reds and [date night](#) ideas to enjoy during the crisp and cold months:

LVE Cabernet Sauvignon, Raymond Vineyards

Soul singer [John Legend](#) has a collection of wines called LVE produced in Napa Valley. His Cabernet Sauvignon has notes of blackberries, dark chocolate, and black tea. Can't you imagine [Chrissy Teigen](#) making a dish from her cookbook for Legend and pairing it with some of his wine? File that under relationship goals! Put on some of Legend's slow jams, sip some LVE, and

make it a very romantic night.

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Marilyn Merlot, Marilyn Wines

You know you are an icon when you've passed away and you end up with your own wine. Marilyn Merlot is inspired by none other than Marilyn Monroe. If Monroe's sassy attitude could be put in a bottle, this wine would be the answer. It's easy to assume this wine is mainly for fun, but it's actually a high-quality wine produced in Napa Valley that's been going strong since 1981. Vanilla and tart cherries will flirt with your palate. When you are feeling extra frisky, maybe even a bit adventurous with your partner, this wine is the one.

Pinot by Tituss, PBTB Wines

If you have ever watched the Netflix hit, *The Unbreakable Kimmy Schmidt*, you are probably familiar with the character Titus Andromedon, played by Tituss Burgess. In season one, his character sang a song called "Peeno Noir." The song became a viral hit, which lead to Burgess creating a Pinot Noir wine. The actor has said that the wine is meant to be enjoyed by all the fabulous "Kings and Kweens." This fun and fruity wine is great for a Netflix and chill night or some hold me, let's Hulu.

The Director's Merlot, Frances Ford Coppola Winery

Coppola has been in the wine game for a while. His wines tend to be inspired by the art of storytelling and filmmaking, so they have unique names to reflect that. The Director's Merlot is a juicy and succulent red that is a good example of a wine from Sonoma. Coppola has probably won more awards for his wine than his films. This Merlot is perfect to enjoy while relaxing by the fire and having a nice conversation with your love.

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Drew's Red Blend Pinot Noir, Barrymore Wine

Drew Barrymore is the perfect celebrity to have a wine. She knows how to have fun and live it up. She created her line of wines with the help of the California-based Carmel Road Winery. Her red blend is meant for every day sipping. Since it has notes of tobacco, spice, and fruit, it would be good paired with meat or something from a slow cooker. Long story short, when you are home for a nice, quiet meal with your partner, this is the perfect wine to choose.

For more Love & Libations date night ideas and [celebrity couple](#) predictions from Yolanda Shoshana, click [here](#).

Popular Restaurants: The Best Bakeries in NYC





B

y [Ashleigh Underwood](#)

New York City is the place to be when it comes to the best and most exciting restaurants. The city is always up to date with the latest trends and hottest foods that everyone is dying to try. And what do people love more than a bakery that serves up the tastiest bread and pastries? Well, your search for the most popular restaurants is over because here they are!

There is nothing better than finding a restaurant you love and having them serve up your favorite treats. So, take a look at this list of the best bakeries in NYC and find out which one is your new favorite spot!

1. Arcade Bakery: If their creative name doesn't make you want

to visit, the taste of their delicious pastries will. This simple little restaurant is home to NYC's best croissants. Talented baker Roger Gural is serving up an amazing variety of cafe food including breads, pizzas, sandwiches and babka. However, their hours are limited to 8am-4pm on the weekdays, so you have to get there early and snag your treats!

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2. Maman: Filled with the most beautiful french aesthetic, this restaurant is sure to win your heart (and stomach). With six locations to choose from, there is no excuse not to check out this cute cafe. With their inspiration coming from Southern France and North America, the restaurant offers many types of food such as; sandwiches, salads, quiches, soups, pastries and desserts, breads, and coffee. Their ingredients are all local and fresh, so we are sure that you will find something to satisfy your french craving.

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3. Butter & Scotch: This bar/dessert parlor is unlike any place you have been to before. Pairing together alcohol and your favorite sweet treats, this restaurant puts a new twist on your childhood ice cream parlor memories. While this fun combinations seems to be their specialty, the restaurant also offers a regular menu during the daytime which is guaranteed to tickle your taste buds. Butter & Scotch is also a proud supporter of the "girl gang" and shows it with a specialty menu. Any drink bought off this menu will send a portion of the proceeds to Planned Parenthood and help women everywhere.

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4. High Street On Hudson: Originating in Philadelphia, this unique menu creating sandwiches with the best bread around

comes together in this exciting restaurant. High Street On Hudson offers a variety of bread and pastries, that are truly unlike any other. The bread used for their meals, are their main focus. Each sandwich has its own unique bread creation that shifts from morning to night. Their appeal grows even more as they offer the opportunity for customers to purchase loaves of bread separately to form their own creations at home.

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5. Great Northern Food Hall: Located in Grand Central Terminal, this Nordic restaurant is perfect for business lunches, quick snacks, or even dinner with friends. Since they have a Nordic inspired menu, this restaurant is dedicated to their breads. They even have their own unique bread making process adopted straight from Denmark. They hand shape their loaves with very wet dough allowing for a perfect texture and crumb which their customers love. Along with their delicious breads, they also offer fabulous danishes and tarts that are as sweet to look at as they are to eat.

What are the best bakeries you have been to in NYC? Comment below?

Popular Restaurants: The Best NYC Vegetarian Spots





B

y [Ashleigh Underwood](#)

For quite a long time, it was tough for vegetarians to find a good meal in New York City. Most of the time, vegetarian food would be bland, poorly cooked or of the cheapest quality—definitely not something you would be dying to eat. However, as more and more people have traded in their meat loving ways and opted for a vegetable-based diet, NYC has finally gotten on board. Now, there are many food options and places to choose from that will have vegetarians swooning.

Are you a vegetarian looking to try out some awesome new meals? Check out the most popular veggie-friendly restaurants in NYC!

1. Beyond Sushi: When most people think of sushi, they automatically think of raw fish wrapped in rice, which is not necessarily ideal for a vegetarian. What if there were a place that took your love for sushi and made it vegan? Well, Beyond

Sushi is the place for you. With many options beyond the basic California roll, there is certainly something for everyone. This restaurant opts for foods such as curried cauliflower, mushrooms and charred corn instead of typical sushi ingredients. If sushi isn't quite your thing, they also offer a variety of dumplings, noodle salads, soups and rice wraps to satisfy your hunger.

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2. Dirt Candy: If you are on the hunt for the most popular restaurant, this place should definitely be on your list. Dirty Candy was the first vegetarian-focused restaurant in NYC, and it has not disappointed their customers since opening many years ago. While offering brunch, dinner, dessert and a drink menu, their options are quite extensive. For brunch, there are a variety of à la carte choices with their most popular being the Brussels sprouts tacos. For dinner, they do not serve à la carte, however guests are welcome to choose from either a five or 10 course meal with a wide range of veggie options.

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3. Avant Garden: For a special night out with a fancy setting, this is the place to be. With a quaint and intimate atmosphere, this place is perfect for celebrating a special occasion. While, this place is on the more expensive side, all the reviews point to it being well worth the money. If you're very hungry, expect to try many of their menu options, since their portions are fairly small. Also, check out their menu before you go! If you go once, odds are the menu has changed since the last time you were there, as they have a rotating seasonal menu.

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4. Narcissa: The menu at this popular restaurant is sure to

have something for everyone! Bring along your meat eating friends, and they are sure to find something they like as well. Their dinner options have many meat-based appetizers to choose from, and then a healthy variation of vegetable-based meals. They also have the option to order by the course, offering two appetizers, main dishes, sides and one dessert per person. Alongside their delicious food choices, Narcissa is also happy to offer local products coming from Hudson Valley Farm.

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5. Superiority Burger: For so long, it was extremely rare for any vegetarian to find a quality burger that didn't fall apart at the seams. This eatery takes the classic vegetarian burger to the next level, pleasing all types of customers. Their burgers are made with lentil, quinoa and black beans, creating the most incredible taste blend. To make this place even better, they are insanely affordable! With prices ranging from \$4.00 to \$9.00, everyone is able to eat out as often as they like!

What are the best vegetarian restaurants in NYC you have tried? Comment below!

Famous Cooks: What Restaurants Should You Hit Up in NYC?





B

y [Melissa Lee](#)

New York City is the mecca for deliciously diverse food. From street carts to cafes to full-blown five star restaurants, regardless of where you look, you're bound to find some of the best food in the nation. If you're heading to NYC and you're on the hunt for the yummiest places to stop by, check out this list. It's a combination of the city's greatest food treasures – we can even guarantee you won't be disappointed with any of the spots!

Head below to get a sneak peek into NYC's most famous cooks!

1. Restaurant Daniel: Believe or not, NYC is home to a ton of French restaurants, all of which are competing for the best cuisine in the city. This fine dining establishment may possibly be the reigning champion, but that decision could be up to you. Located on the upper East side, Restaurant Daniel is notorious for their award winning French cuisine. The chef, Daniel Boulud, supplies a seasonal menu with a gorgeous

atmosphere inspired by Venetian Renaissance style.

2. Aureole: This American-style restaurant is a classic. Though classified as another fine dining spot, the joint serves (what they describe as) “progressive American cuisine.” Charlie Palmer, the head chef at Aureole, is even the winner of the 1997 James Beard award for Best Chef. Head to the Bank of America Tower in Bryant Park if you’re interested in dining at this contemporary yet elegant restaurant.

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3. Gramercy Tavern: This jewel is a New York City treasure that everyone should visit. Danny Meyer opened this spot in 1994 and has since become one of the most beloved restaurants in the country. The tavern serves American style cuisine created by Chef Michael Anthony, who also offers a seasonal menu. Located on the Lower East side, Gramercy Tavern is known for its warm hospitality, incredible food, and rustic setting.

4. Masa: If you’re in the mood for Japanese food, look no further than Masa. Chef Takayama is perhaps one of the best sushi chefs in the world, using only the freshest and best ingredients for his meals. If you’re looking for something more casual, head next door to Bar Masa, which serves a more extensive menu of seasonal sushi selections (and has a no-reservation policy!).

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5. Le Bernardin: Seafood lovers absolutely have to make a reservation at this acclaimed four star spot. Maguy Le Coze, one of the original owners, and Eric Ripert are currently the chefs and they surely do not disappoint. The restaurant serves strictly seafood, using only the freshest fish available. Le Bernardin won the James Beard award for Outstanding Restaurant in 1998, followed by Ripert’s triumph of Chef of the Year New York.

What are some of your favorite places to eat at in NYC? Share your thoughts below.

Celebrity Chef Recipes for The Perfect Breakfast In Bed



B

y [Marissa Donovan](#)

Having breakfast in bed is a fun treat to experience as a couple. Whether you plan on celebrating an anniversary or surprising your loved one, it's a special meal that will bring you closer together. Find out what kind of breakfast foods your partner enjoys eating and see if our recommended

[celebrity chef](#) recipes will match you and your partner's taste buds!

Wake up with the chickens and try these easy breakfast in bed worthy dishes!

1. [Ree Drummond's PB&J Streusel Muffins](#): Try this lunchbox spin on English muffins to start your day. The gooey jelly and peanut butter will melt in mouth your mouth with each bite you take!



Photo:

<http://thepioneerwoman.com>

Related Link: [Celebrity Interview: Chef Roble Talks Date Nights and Says Creating New Fragrance Was "A Lot Like Cooking"](#)

2. [Jamie Oliver's Almond, Banana & Passion Fruit Smoothie](#): This fruity smoothie will be the best pick-me-up for you and your partner to drink. Get a tall glass make sure to get two drinking straws!



Photo:

<http://www.jamieolive.com>

Related Link: [Date Idea: Homemade Smoothies](#)

3. [Anne Burrell's Fingerling Home Fries:](#) Save room on the side of your plates for these delicious home fries! Bring napkins and a bottle of ketchup for the greasy goodness this side dish!



Photo: Foodnetwork.com/

Related Link: ['Cake Boss' Star Buddy Valastro on His Celebrity Marriage: "I'm a Lucky Man Because the Reality TV Show Hasn't Changed Us"](#)

4. [Martha Stewart's Poached Eggs with Yogurt and Spicy Butter:](#) This eggcellent breakfast meal is sure to brighten you and your partner's morning! Although Poached Eggs can be

tricky to make, Martha Stewart's recipes will make this easy for any breakfast fan.



Photo:

<http://www.marthastewart.com>

Related Link: [Martha Stewart Discusses Blake Lively and Ryan Reynolds' Wedding](#)

5. [Rachel Ray's Monte Cristo Waffle-Wiches:](#) This breakfast sandwich will blow your mind. This recipe combines two breakfast classics into one meal. You and your partner will most likely want to make more than just one for each other.



Photo: Rachaelray.com

Which one of these recipes will you be trying for your breakfast in bed meal? Let us know in the comments!

Popular Restaurants: The Best NYC Date Night Spots



B

y [Melissa Lee](#)

Perhaps one of the most romantic cities in the world, New York City is the place to be if you're treating your sweetheart to a [date night](#). There are thousands of amazing restaurants tucked into the vast neighborhoods and areas of the city, each individual spot giving you a new experience all based on the environment and food. If you're on the hunt for a romantic restaurant to take your honey on your next date night, check out some of the best spots in the city.

Interested in heading to a popular restaurant for a romantic date night? Here are a few of these hottest spots in NYC!

1. The River Cafe, Brooklyn: Considered to be the best (and most expensive) restaurant in Brooklyn, The River Cafe is a romantic spot complete with views of downtown Manhattan and some of the best chefs in the world. The current chef offers an incredible dining experience by giving two menus: three entrees that you and your partner choose, or six entrees that he chooses.

2. La Grenouille, Manhattan: This French spot is one of the last in the city. Located on the East side, the restaurant has amazing food that has been raved about since 1962. The menu also has an extensive wine list, many of which are encouraged to be paired with certain entrees.

Related Link: [5 Famous NY Restaurants to Visit if You Want to Spot One of Your Favorite Celebrities](#)

3. Le Coucou, Little Italy: Located in, perhaps, one of the most cultural neighborhoods in the city, Le Coucou does not shy away from its Italian roots. The gorgeously decorated restaurant is quite intimate, making it a fantastic date night spot. If you stop by, make sure to try their notorious rabbit cooked three ways.

4. Marea, Manhattan: Another Italian hotspot on our list, Marea is located in Midtown West. Featuring a huge menu filled with expensive delicacies, only the freshest and best ingredients are being served to its customers. The experience is completely unique, especially since it's the only place in town that serves Petrossian special reserve caviar at \$385 an

ounce!

Related Link: [Famous Restaurants: Hottest Happy Hours in NYC](#)

5. Augustine, Manhattan: Yet another French restaurant that's based in the Beekman Hotel restaurant in the Financial District. Augustine is decorated with floral murals and beautiful chandeliers, giving it a rustic and classic vibe. Their food is incredible, and the spot serves some of the best steak tartare in the entire city.

What are your favorite date night spots? Share your thoughts below!

Giveaway: Enter Kirin Ichiban's Giveaway To Win A Trip To Japan





B

y [Mallory McDonald](#)

Kirin Ichiban brings an authentic taste of Japanese culture to the states through their unique first press brew, so they would like to send two lucky New Yorkers to Japan for a week to experience Kirin's proud Japanese heritage. The JPN in NYC sweepstakes allows consumers 21 and older to enter into this contest by instagramming a picture of food – preferably with Kirin Ichiban! Check out the steps to enter below!

Kirin Ichiban is giving away the trip of a lifetime...to Japan! And it's incredibly easy to enter!

STEP 1: Dine at participating restaurants in NYC. Find the list at www.jpnnyc.com. Dine at multiple restaurants for more chances.

Related Link: [5 Famous NY Restaurants to Visit if You Want to Spot One of Your Favorite Celebrities](#)

STEP 2: Follow @KirinUSA on Instagram, then take a pic of your meal (bonus points if it's paired with Kirin!).

Related Link: [Famous Restaurants: Hottest Happy Hours in NYC](#)

STEP 3: Share your pic to Instagram and include both @KirinUSA and the hashtag #JPNinNYC in your post.

The contest ends on Monday, July 31st. Check out the live countdown on www.jpnninyc.com!

Famous Restaurants: Have a Scary Good Time in NYC



y [Marissa Donovan](#)

Calling all Tim Burton fans and Halloween lovers! Cupid has found the perfect treat for having a scary good time. Whether you are going out with your friends or planning a date night for Halloween, Beetle House in New York City is the place to be! This themed eatery is decorated top to bottom in everything Tim Burton and happens to be open year round. Not only does this movie themed hot spot have a creative food menu, but it also has also a unique drink menu.

Check out just a few of the many drink options you can order at this [famous restaurant](#).

Edward's Lemonade: Have Edward Scissorhands help make his tasty lemonade just for you! This citrus sweet drink is made old fashion style with Orange bitters. Beetle House makes sure that you can enjoy summer lemonade and the feeling Halloween at the same time!

Related Link: [Date Ideas: Make a Spooktacular Spectacle as a Couple](#)

This Is Halloween: Have a glass of pure fright! This drink is a mix of Pumpkin Liqueur, sour apple pucker, apple cider, and fireball. This drink will surprise you with all it's fall flavors.



This is Halloween drink.

Photo: Beetle
House/Facebook.com

Related Link: [How to Meet A Man on Halloween](#)

Big Fish Bowl: This drink is big enough to share with friends or your partner! Beetle Juice offers this bar favorite with Malibu rum, Blue Curacao liqueur, Vodka, sprite, sweet-and-sour mix, Nerds candy, and of course Swedish fish candies! Dive in to this drink and maybe have Beetlejuice serve you.

Related Link: [Famous Restaurants: Hottest Happy Hours in NYC](#)

The Jack Skellington: Toast to the King of Halloween with this cold refreshing drink! This beverage is a mix of creme de coconut, orange blossom, Bacardi Rum, and lime juice. It's also topped off with crushed ice and orange zest to keep you chilled to the bone!



The Jack Skellington drink. Photo: Beetle House/Facebook.com

Related Link: [Famous Restaurants: NYC's Most Popular Hidden Restaurants](#)

The Chocolate Factory Martini: Try a sip of rich and creamy drink that will make you feel like a kid again! This remake of a kid-like treat is mixed with Dorda chocolate liqueur, creme de cocoa, cream, and Vanilla vodka. It's not purely your imagination, this drink is delicious as it looks!



The Chocolate Factory Martini. Photo: Beetle House/Facebook.com

Have you visited this famous restaurants before? Tell us your experience in the comments!

NY Restaurants with the Most Celebrity Sightings



B

y [Melissa Lee](#)

While most celebrities across the board call Hollywood their home, New York is the runner-up. Known for its busy streets, bustling nightlife, and resilient aura, New York is constantly hosting celebs, whether it be for work or play. Regardless of the intentions of their stay, at the end of the day, who

doesn't want to dine luxuriously at some of the city's best restaurants? Celebrities are always eating at the most lavish spots, and when you hear that your fave star was spotted eating somewhere... well, you know it *has* to be good.

If you're making a trip to the concrete jungle you have to head to these restaurants with the most celebrity sightings!

1. Carmine's: Never mind the fact that celebrities are constantly being spotted at this restaurant – Carmine's serves family style Italian food that is absolutely to-die for! Due to its popularity, the owners have opened several locations throughout the city, but that doesn't mean stars have been going any less. For over 25 years, Carmine's has hosted numerous celebs including Drew Barrymore, Tina Fey, and Tim Gunn. Can we make our reservation now?!

2. Bagatelle: Located in the Greenwich Village area, this classic French Mediterranean restaurant is a celebrity hotspot. Beyonce and husband [Jay Z](#), Mariah Carey, and [Sofia Vergara](#) are only some of the stars that have dined at this five-star spot. Bagatelle has also revealed that Jamie Foxx even stepped into the DJ booth at one of their notorious parties, too!

Related Link: [5 Famous NY Restaurants to Visit if You Want to Spot One of Your Favorite Celebrities](#)

3. The Polo Bar: This All-American spot is extremely luxurious, and has seen Hillary Clinton, Andy Cohen, and [Gwyneth Paltrow](#). The restaurant, which is very exclusive, honors fashion designer Ralph Lauren by showcasing his brand with artwork of horses, polo matches, and sports. The Polo Bar

serves incredible American dishes, including their signature Polo Bar Burger.

4. Beautique: While an intimate, low-key place to dine in Midtown, Beautique is also a high-energy club and lounge. Stars like [Kendall Jenner](#), A\$AP Rocky and [Leonardo DiCaprio](#) have all partied here, partially because the spot is known for hosting internationally acclaimed DJs.

Related Link: [Popular Restaurants: Best Bagels in NYC](#)

5. Rao's: The second Italian hotspot on this list is nearly impossible to get into – reservations are booked for months in advanced! However, if you manage to snag a table at this East Harlem spot, you're guaranteed to see a celeb. Rao's has served Leonardo DiCaprio, Bill Clinton and wife Hillary Clinton, and baseball star Hank Aaron – just to name a few.

What are your favorite places to spot a celebrity? Leave your thoughts below.

Famous Restaurants: Top Places Celebrities Go for Date Night





B

y [Melissa Lee](#)

Celebs are always dining at the most decadent restaurants, and date night is no exception. If anything, it's an excuse to go all out in the most romantic way possible, complete with the best food imaginable. If you and your sweetheart are in the mood to treat yourselves to dinner at a famous restaurant fit for the stars, check out some of the top places celebs go on their [date nights](#)!

Lucky for you, Cupid has compiled a list of famous restaurants that your fave celeb couples hit up on date night!

1. **Rosie's, NYC:** [Jessica Simpson](#) and her husband, Eric Johnson, have hit up this authentic Mexican spot on multiple occasions. They've been spotted there both on a date night and with a group of friends. Located in the East Village, Rosie's is known for their amazing Mexican food. Plus, in such a

popular neighborhood, you and your partner can head out to a bar for a fun night out!

2. Sant Ambroeus, NYC: This NYC-based restaurant has hosted a slew of celeb couples, some of which include Beyonce and [Jay-Z](#)! Sant Ambroeus serves incredible Italian food, and they're famous for their delightful desserts. This cozy spot has five locations, all of which are spread throughout different neighborhoods of the city, giving each restaurant a completely new experience.

Related Link: [Famous Restaurants: Hottest Happy Hours in NYC](#)

3. Serendipity 3, NYC: Serendipity is a New York treasure, so it's no wonder why celebs adore heading to this spot. It's an extremely popular restaurant located on the Upper East Side that serves all the desserts you could ever imagine. [Ryan Reynolds](#) and wife [Blake Lively](#) along with John Travolta and Kelly Preston are only some of the couples that have been spotted here, enjoying variations of chocolate delicacies on their date nights.

4. Soho House, LA: This elite restaurant meets club is a celebrity hotspot – it's where former couple Robert Pattinson and [Kristen Stewart](#) first made their appearance together. This private members club serves food and drinks all day. Soho House is especially known for their club within a club, where they serve late-night drinks and food.

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5. Tower Bar at Sunset Tower Hotel, LA: The romantic restaurant/bar hosted [Jennifer Aniston](#) and Justin Theroux after they got engaged, treating them to a celeb-approved dinner. Tower Bar is actually recognized as a place that celebrity couples frequent on date night, mainly due to their elaborate menu and complimentary wine list.

What are your favorite date night restaurants? Leave your thoughts below.

5 Celebrity Chefs' Signature Dishes You Can Make At Home



B

y [Marissa Donovan](#)

Getting into the colder months can put you in a lethargic mood. Cooking for yourself or your family becomes harder and sometimes the usual pizza or take out seems like the quickest way to make everyone happy. During these upcoming winter months, don't fall into the routine of ordering out! Instead,

try these warm recipes to lift your family's spirits!

Try these yummy celebrity chef [food](#) recipes for your next family meal!

[Mario Batali's Tomato Focaccia:](#) Instead of ordering pizza, make a fresh pizza-like dish that your whole family can pull a part and enjoy! Put on additional toppings in case your family wants a little more than just tomatoes.



Photo: mariobatali.com

Related Link: [Dating Advice: Mario Batali Shares His Tips for Cooking at Home on Date Night](#)

[Ina Garten's Herb and Apple Stuffing:](#) Get ready for the winter holidays or prepare comfort food that your family can devour. This recipe can also be paired with a roasted turkey or chicken!



Photo: Foodnetwork.com

Related Link: [The Chew' Host Carla Hall Talks About Thanksgiving Dinner and Date Night](#)

[Jamie Oliver's Sweet Potato, Chickpea & Spinach Curry](#): Spice up your family's taste buds with with this celebrity chef dish! Make sure to buy a bag of tortilla chips or bread for this warm meal.



Photo: jamieoliver.com

Related Link: [Exclusive Celebrity Interview: 'Food Network' Host Claire Robinson Says, "Food Is the Key to Passion"](#)

[Trisha Yearwood's Chicken Tortilla Soup](#): Ditch your can of chicken noodle soup, and switch up your family's expectations with this fun and tasty recipe! This dish will sure to make your family ask for seconds.



Photo: Foodnetwork.com

Related Link: [How Celebrity Chefs Love Their Mates With Food](#)

Ree Drummond's Nutella Wontons: Try making this rich fried dessert after your family finishes dinner. This dessert is best served with a small dish of vanilla ice cream.



Photo: Thepioneerwoman.com

Which of these celebrity chef recipes do you plan on trying first? Let us know in the comments!

Popular Restaurants: Are Liquid Nitrogen Cocktails Safe?





B

y [Melissa Lee](#)

Mixing liquid nitrogen with your favorite drink might not sound like the greatest idea – but it's actually a food trend that's become quite popular within the past year. Restaurants like [Employees Only](#) and [Please Don't Tell](#) in NYC are known for their creative drinks, liquid nitrogen cocktails being one of them. Although this may seem like an awesome idea, it raises a pretty important question – are they even safe?

Popular restaurants have been serving up liquid nitrogen cocktails, but Cupid's here to let you know whether or not these drinks are a good idea.

1. We consume liquid nitrogen all the time: First off, it's important to know that liquid nitrogen to make certain foods like ice cream, but this is not the same form of consumption

that occurs in liquid nitrogen drinks. When it's in ice cream, the nitrogen has already evaporated, so it's a-okay to eat. However, with these cocktails, most bartenders tend to chill the glasses in liquid nitrogen – but the bartender should be trained in the proper use of the element.

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2. It is non-toxic: Research has been done to reveal that nitrogen is technically non-toxic, but this doesn't necessarily alleviate all safety hazards. Liquid nitrogen is still cold enough to cause frostbite. Additionally, even if it evaporates, the remaining liquid can be dangerously cold and even has the power to leak into tissues after the nitrogen gas exerts pressure.

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3. Drink in moderation: As long as the bartender is familiar with liquid nitrogen and is aware of safety pre-cautions, having one cocktail shouldn't result in anything dangerous. But this shouldn't become your drink of choice – regularly consuming liquid nitrogen in this form can cause severe damage to your mouth, stomach and esophagus.

Have you ever tried liquid nitrogen cocktails? Share your thoughts below.

5 Famous Restaurants from Movies You Have to Visit in

Real Life



B

y [Marissa Donovan](#)

Have you been searching for cool hot spots for your next vacation? Are you ready to try out a new eating destination in your area? As you may already know, New York and California are the two most common places for movie locations. Cupid has found five famous restaurants that are perfect for your next [date night](#) or [getaway](#)!

Have an unforgettable dining experience at these famous restaurants from movie locations!

1. Serendipity 3 from *Serendipity*: Order their famous frozen

hot chocolate like John Cusack and [Kate Beckinsale](#) did in the film! The restaurant's menu has a wide variety of desserts you can choose from. If you plan on having a winter getaway in New York, make sure to visit this movie magic place.



225 E 60th St, New York
City, NY 10022, USA Photo:
abbycasabar/Instagram

Related Link: [Serendipity 3: Perfect for Date Night & a Sweet NYC Celebrity Hotspot](#)

2. Il Cielo from *Legally Blonde*: This Italian restaurant is fantastic for any relationship milestone! Their outdoor and indoor seating is romantic for an intimate date as the tables can sometimes be covered in rose petals. Even though [Reese Witherspoon's](#) character had her heartbroken here, that doesn't mean you can't have the perfect date night!



9018 Burton Way, Beverly
Hills, CA 90211, USA
Photo: gee93_/Instagram

Related Link: [Top 10 Most Romantic Movie Locations](#)

3. House of Pies from *No Strings Attached*: Order a sweet treat and coffee at this little slice of heaven! This restaurant was the location where [Ashton Kutcher](#) and Natalie Portman shot their breakfast scene together. The food is so delicious, you might make people thinking you eat like a baby dinosaur!



1869 N Vermont Ave, Los
Angeles, CA 90027, USA
Photo:
dickwilkinson/Instagram

Related Link: [No Strings Attached featuring Natalie Portman and Ashton Kutcher](#)

4. The Lighthouse Cafe from *La La Land*: Listen to live music and have some drinks at this jazz club! Miles Davis and Chet Baker have played at this venue. The club serves brunch, dinner, and a wide variety of beers. It's a great place for music lovers and fans of the award winning film!



30 Pier Ave, Hermosa Beach,
CA 90254, USA Photo:
ivydesign5440/Instagram

Related Link: [Famous Restaurants: Best Diners, Drive-Ins, and Dives in Rhode Island](#)

5. Larry's Lounge from 27 Dresses: Sing your heart out to "Bennie and The Jets" at this dive bar. If you plan on visiting Pawtucket, RI, this is a must stop! The bar has comedians and a friendly staff. It might even be a fun place to have a bachelorette party.



140 Dexter St Pawtucket, RI
02860, USA Photo: Andrew
D./Yelp

Have you visited these movie locations? Let us know about your experiences in the comments!

5 Surprising Foods Your Favorite Celebrity Chefs Love to Hate



y [Noelle Downey](#)

When it comes to our favorite foodies, celebrity chefs may just take the cake. Whether you're curling up on the sofa to watch your favorite cooking show with your sweetheart on a date night or visiting famous cook's restaurants on a romantic getaway, we all love to experience the wonderful world of fine-dining and elevated cuisine. But even the chefs behind some of the most famous restaurants out there have foods that will make them turn up their nose in disgust. Whether it's something many of us might cringe to nibble on or a dish some might view as a culinary treat, these chefs take picky eating

to another level with their hatred of these five key foods.

From the understandable to the weird and wacky, here are the top five foods your favorite celebrity chefs just can't stand.

1. Raw Red Onion: Anyway who's a regular viewer of the Food Network sensation *Chopped* will be familiar with the debonair judge, Scott Conant. Whether he's critiquing chef's dishes after frantic timed rounds, managing one of his award-winning restaurants, or writing his next bestselling cookbook, Conant keeps busy making use of his incredible palate. But if you're serving a meal to this celebrity chef, make sure that you leave one key ingredient off the plate: raw red onions. Conant famously hates the taste of this raw vegetable, so much so that contestants on *Chopped* have gone out of their way to avoid serving it to the otherwise open-minded chef.

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2. Airplane Food: While all of us may occasionally turn up our noses at the fare served on some low-budget airlines, one famously high-tempered celebrity chef absolutely refuses to let a bite of even a first-class offering pass his lips. Gordon Ramsay, famed chef on such food-centric reality TV shows as *Hell's Kitchen* and *Kitchen Nightmares*, has thoroughly damned airplane food, speaking more harshly of it than even perhaps some of the lesser dishes served up to him on his uniquely intense and competitive television programs. If you're looking to please this spiky-haired chef, try not to be the flight attendant bringing him his dinner!

Related Link: [How Celebrity Chefs Love Their Mates With Food](#)

3. Goat Cheese: While it's a staple of some delicious salads, sandwiches, and more, goat cheese isn't the favorite food of every celebrity chef. In particular, Melissa d'Arabian, celebrity mom, television host, and cookbook author, who claims that goat cheese, "tastes like the smell of a manger!" If you're looking to keep on the good side of this Super Momma and her captivating culinary creations, make sure if you ever get the chance to give her a sample of your finest dining treats, no one of them incorporate the offending cheese she hates so much.

4. Cream Cheese: When it comes to another kind of offending dairy, cream cheese is next up on the list. Cooking Channel's very own Kelsey Nixon of *Kelsey's Essentials* fame has repeatedly shared her dislike for this unassuming spread. While thousands of people across America and beyond will reach into their fridge to retrieve this creamy addition to their morning bagel, Nixon turns up her nose, stating, "I refuse to eat cream cheese unless it's sweetened and found in some sort of frosting."

5. Whole Fish: While fish with the head and tail intact are often served in fine-dining establishments as a delicacy, some celebrity chefs swear that this particular type of culinary excellence is just too creepy to consume. *The Biggest Loser's* chef Devin Alexander, famous for her take on healthy-version of contestant's favorite comfort foods, claims that she can't stomach any type of food that "looks back" at her. "I'm sorry," Alexander admits, "but fish filets only, please!"

What do you think of these familiar foods that celebrity chefs can't abide by? Are any of your favorites on this list. Let us know in the comments.

Host the Perfect Celebrity-Style Dinner Party with These Celebrity Chef's Favorite Recipes



y [Marissa Donovan](#)

Summer is great for family barbecues and outdoor dinner parties. You probably have family visiting from far away, or friends who would love to get together for a meal. Sometimes going to a chic restaurant during these busy months isn't worth the wait. Treat your family and friends with these

[celebrity chef](#) recipes.

Try these unforgettable celebrity chef recipes to make your friends and family feel like celebrities too!

1. [Martha Stewart's Lemon-Poppy Seed Buttermilk Biscuits](#): As much as anyone enjoys dinner rolls, they can be very predictable. Try Martha Stewart's lemon-poppy seed buttermilk biscuits for a change in expectations. Add butter or a sweet jam to these biscuits as a starter for your meal.



Photo: Armando
Rafael/marthastewart.com

Related Link: [Martha Stewart Discusses Blake Lively and Ryan Reynolds' Wedding](#)

2. [Giada De Laurentiis Italian Pasta Salad](#): This easy to make pasta salad is an appetizing side. It embodies a savory antipasto platter with its many meats and cheeses. Your guest will be asking for seconds from this recipe!



Photo: Elizabeth
Newman/giadzy.com

Related Link: [Dating Advice: Mario Batali Shares His Tips for Cooking at Home on Date Night](#)

3. [Art Smith's Southern Oven Unfried Chicken:](#) Your guests will be licking their fingers over these delicious chicken wings. This recipe was even featured on an episode of Oprah! These wings will go great with ranch dressing or just by themselves.



Photo:
iamthemidnightchef/Instagram

Related Link: [Wolfgang Puck of 'Top Chef: Seattle' Says Taste Is the Most Important Part of Cooking for Your Loved Ones](#)

4. [Aarón Sánchez's Charred Corn with Cheese & Chili-Lime Butter:](#) Try this corn on the cob that has an extra kick of

flavor. This recipe allows you to cook outside by using a grill to help season the corn. After trying this recipe, you might not want to go back to regular corn again!



Photo: Victor
Protasio/People.com

Related Link: [Celebrity Chef Richard Blais Makes a Five Star Team with BLACK+DECKER and George Foreman](#)

5. **Jamie Oliver's Rhubarb Sorbet with Pistachio Brittle:** Hopefully your guest have saved room for this sweet treat! Rhubarb is a sweet and sour plant that makes the perfect taste for sorbet. The pistachio brittle is the finishing touch to this desert. You will have to make this desert the night before the party to allow the sorbet to freeze completely, but don't let that stop you from trying this exclusive desert!



Photo:
dasknuspertuebchen/Ins
tagram

Related Link: [Famous Restaurants: Crazy Milkshakes in NYC](#)

What are your favorite recipes to use at dinner parties? Share yours in the comments so our readers can try them!

5 Famous NY Restaurants to Visit if You Want to Spot One of Your Favorite Celebrities



y [Melissa Lee](#)

Among the many famous things New York City is known for, food is definitely one of them. Regardless of where you are in the City, there are always tons of restaurants that crowd the sidewalks. And while NYC is constantly star-studded, there are a few hot spots in that are known for hosting celebrities – and maybe if you're lucky, you'll run into a few yourself!

Interested in spotting one of your fave celebs at a famous NY restaurant? Take a trip to the city, and check these suggestions out:

1. Rosie's: This authentic Mexican restaurant is located in the East Village and has hosted [Jessica Simpson](#) and husband Eric Johnson in the past. The restaurant has amazing reviews, and combines all the best aspects of Mexican food to create an incredible experience. It's no wonder why Simpson and Johnson are fans!

2. Zuma: Gigi Hadid and her mother, Yolanda, were spotted at this Japanese restaurant having a girls night. The pair apparently indulged in some sushi rolls at the Midtown Manhattan spot. This super expensive hotspot is known for their high-energy and delicious food.

Related Link: [Top 10 Essential NYC Restaurants for 2017](#)

3. Maialino: This Tuscan-themed restaurant is not only notorious for their amazing food, but their romantic atmosphere too! Jimmy Fallon and his wife, Nancy Juvonen dined at Maialino for a date night recently, but former President Obama and First Lady Michelle Obama also made a stop in 2014!

4. Loring Place: Located in Greenwich Village, [Chrissy Teigen](#) and husband [John Legend](#) raved about this hot spot. This high-end restaurant is famous for their wood-fired dishes, including handmade pizzas and pastas. And, of course Teigen raved about the food on her Snapchat, so we know it has to be amazing!

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5. O Ya: This restaurant hosted [Blake Lively](#) and [Ryan Reynolds](#) for his 40th birthday! The [celebrity couple](#) apparently fell in love at the spot's Boston location, but have raved about their modern Japanese food. The couple recommends the restaurant's creative take on sushi, along with their sashimi and wagyu beef.

What are some of your favorite places to eat in NYC? Share below!

Famous Restaurants: Hottest Happy Hours in NYC





B

y [Noelle Downey](#)

Whether you're prepping for a Tinder date and you're not sure where to go or you're in desperate need of a night out with friends for a few drinks, happy hour is a great way to have a ton of fun and keep your bill at the end of the night under budget. However, especially if you're in a busy city like NYC, the amount of restaurants that offer happy hours can feel overwhelming. So, to make your next night out on the town in the Big Apple feel a little less hectic, here are five of the hottest happy hours in NYC that will win you over with their low-priced drinks and great food in a New York minute.

There's nothing happier than happy hour, so get ready to put all of these top five famous restaurants at the top of your list for your

next night out on the town!

1. Dutch Kills: This Long Island City restaurant is a great place to head when you're looking for a cocktail and a great happy hour deal. From 4-7 PM on Sunday through Thursday you can choose from a list of hand-selected cocktails to sip for just eight dollars apiece. This is the perfect place to head for a night out with the girls because it's busy and bustling; get there early or you'll find the bar packed and the seating arrangements strictly standing room only!

2. Mess Hall: If you're looking for an NYC location with a little more of a rustic vibe, look no further than the Mess Hall, a pub in Harlem that focuses on the natural side of things, with taxidermied animals styled next to romantic string lights for a mix of woodsy and sexy. Every day from 4-8 PM the Mess Hall happy hour features wine, beer and shots for just six dollars and certain drafts for just five dollars. Sip a sensational drink for a reasonable price and enjoy the décor and a fun night out at this Harlem location.

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3. Shorty's: Want to head out for some fun drinks and laughs, but also craving a large, delicious meal? Never fear, Shorty's Upper East Side location has just what you're looking for with not one but *two* daily happy hours Monday through Friday from 4-6 PM and 10 PM to closing. Chug a beer for only five dollars or sip a well drink for six while also enjoying one of Shorty's specialty cheesesteaks for a hearty and satisfying dinner that will leave you ready to take the city night life by storm.

4. Fresh Salt: If you're strolling across Brooklyn Bridge on a hot [date night](#) and feel the need for a little nightcap, look no further than Fresh Salt, a short walk away. Although the

sign may look a bit weathered, this famous restaurant offers classic ambience and great deals, with a happy hour from 4-8 PM daily that offers six dollar glasses of delicious wine and five dollar draft beers and well drinks. Keep things fresh at Fresh Salt whether you're visiting with a potential new love interest, a friend from work, or all your BFF's.

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5. Bubby's: If you're craving more variety when it comes to happy hour drinks and are also feeling the need for some great burgers or jerk chicken, try Bubby's, a great hotspot with colorful chairs outside and a fun and funky feel on the inside. Happy hour comes every Monday through Friday from 4-7 PM and features a variety of lower-priced drinks, including alcoholic punch, 50/50 martinis and sparkling wines, all for just seven dollars apiece. Sip a drink and enjoy the relaxed and fun environment at this famous NY restaurant bustling with all the energy of the big city.

Will you be visiting any of these establishments the next time you want to enjoy a drink during happy hour? What are some of your favorite drinks when you're out with your friends? Let us know in the comments!

Popular Restaurants: Best Bagels in NYC





B

y [Noelle Downey](#)

Whether you're looking for a snack to tide you over until your next meal, a delicious breakfast, or a salty and savory sandwich for lunch, NYC bagels are famous for fulfilling New Yorker's cravings and keeping them on their feet as they rush through their busy and fulfilling lives in the big city. The best bagel shops in NYC are therefore hotly contested, but whether you're looking for a brunch experience, an authentic hole-in-the-wall vibe, or an internet sensation come to life, we here at Cupid's Pulse have complied a list of the most famous restaurants to visit when you're craving a bagel in the Big Apple.

Everyone loves a good bagel, particularly in New York City! Here are the most popular restaurants where you can head to experience an

authentic and vital New York bagel experience.

1. The Bagel Store: With a tagline on their website that claims that their special rainbow bagels “broke the internet,” this quirky little bagel shop in Brooklyn boasts one of the premier spots for tourists to swing by and taste a delicious and colorful version of a classic NYC food staple. Have your bagel with a funky rainbow twist or a splash of glitter for an Instagram-worthy snack or keep it classic with their take on age-old standbys like the everything or sesame seed bagels. Not in NYC? Don’t worry, this popular restaurant ships their famous rainbow bagels worldwide! But hurry up and place your order – there’s a waitlist for these famous treats!

2. H&H Midtown Bagels East: If you’re a bagels fanatic or an NYC native, you’re probably aware of the famous NY restaurant spot for tasty bagels, H&H, that closed its doors in 2011. While H&H Midtown Bagels East isn’t officially affiliated with its bagel-selling predecessor, it’s definitely the answer to the question thousands of New Yorkers had on the tip of their tongue when H&H closed for business: “Where will we get our bagels now?” H&H Midtown Bagels East has a whopping 20 different varieties of bagels, all of them created with a recipe that’s a clear homage to the original H&H, which lends itself to the perfect bite that’s both nostalgic and revitalized. Mix and match with their 15 different spreads and try each combination until you find your favorites at this newly classic bagel shop.

Related Link: [Famous Restaurants: Crazy Milkshakes in NYC](#)

3. Bagel Hole: If you’re looking for something classic with an authentic “hole in the wall” NYC feel, look no further than Bagel Hole, a bagel shop that sells old-fashioned favorites that are wildly popular with true New Yorkers. With a

carefully crafted recipe that uses malt instead of an overpowering sugar, these bagels are made fresh every day with a remarkably unique and inviting taste. Smear your tasty snack with some of their featured fillings, like tuna salad, housemade lox, or a variety of flavored cream cheeses that will have your mouth watering for more.

4. Sadelle's: Are bagels your favorite part of any complete brunch? Than stop by Sadelle's and enjoy their shining dining room, complete with three-tiered fish towers offered for the table and a vintage bistro flair that will make you feel right at home. Their old favorites are made to taste like brand new concoctions with traditional bagels made with a fun twist. Enjoy their mixed up their flavor profiles that keep you guessing as you munch and crunch at this famous NYC restaurant that's perfect to visit for a bit of bagel-y goodness.

Related Link: [Famous Restaurants: NYC's Most Popular Hidden Restaurants](#)

5. Bagel Pub: For a healthier take on your old favorite, visit the Bagel Pub for a fun experience that couples as a cheerful reminder that even foods that are really good for you can also taste great. This Park Slope bagel shop features friendly staff and a variety of bagels served with some delicious (and healthy!) fillings. Try their Garden Omelet, a delicious bagel and egg sandwich served with fresh ingredients like kale, feta, onions, and peppers. If you're looking to looking to go a little more traditional, never fear! They also have a variety of fish and cream cheese options to adorn their sweet and tender bagels, perfect for both a breakfast snack and a hearty and healthy lunch.

Will you be giving any of these locations a try the next time you have a free minute in the Big Apple? Let us know in the comments!