

Q & A

how to
get
domestic

wallpaper woes,
boxed-wine sangria,
cake etiquette and more...

Q We're trying to eat more veggies—especially broccoli—but I've never been able to cook it just right. Help! TELLY21182
We asked our friend Jesse Schenker, chef and owner of Recette in NYC, how he makes his broccoli so delish. He says to take the whole head of broccoli (stem and all) and put it in a bowl with extra virgin olive oil, sea salt and black pepper. Then grill it until it's charred all around. "It's the best way to make it taste really good—it goes well with ANYTHING!"



Make soup! Combine steamed broccoli, onions, garlic, carrots and celery in three cups of veggie broth. Puree. Add spices and milk, then just top with shredded cheddar cheese and enjoy! TBELL9

Q The genius who built our house put wallpaper on bare drywall, and removing it is a serious pain. Any suggestions on how to get rid of it easily? MARY0913
Lou Manfredini, Ace Hardware's home expert, had this to share: "It's all about moisture and scraping. First use a tool like Zinsser's Paper Tiger (\$11, AceHardware.com) to score the paper. Then spray on a solution of wallpaper stripper and let soak for 10 minutes; respray. The goal is to get the solution to soak through the paper to reach the drywall and the glue that's holding everything in place. Once it's saturated, use a thin scraping knife to gently remove the paper."

I suggest Zinsser's DIF, which is a gel, to saturate the wallpaper. KAT&DAVE091909



Q I'm throwing a 90th birthday party and have invited a lot of people. How much cake should I have to feed 60 guests? MESA81
It's always better to overestimate than underestimate (who wants to leave their guests without cake?). Jay Muse, owner and founder of Lulu Cake Boutique (EverythingLulu.com), says that a two-tier cake (one 8" and one 12") will serve about 60 guests. If you're going for a sheet cake, a 20"x20" should be enough to give all of your guests their fair share of cake.

For that many people, try cupcakes. It's easy to determine how many and they're easy to serve. JOSHNELLEN



Q I need some reassurance: Is it okay to use boxed wine when making sangria for a crowd? BENSABABE823

Relax! Using boxed wine to make sangria for a large crowd is completely fine, as long as the wine suits your taste. According to Natalie Pineda, the general manager for Mexican restaurant El Rey, the most important factor is that the wine be well balanced: "Usually you will want to use a wine that is not too sweet or too dry, so that when you add the fruit, juices and additional spirits, it makes for a well-rounded and refreshing cocktail." Not sure how to find a balanced wine? Just ask a store associate for suggestions. Cheers! [1]

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TheNest.com poll
what's the best way to brighten up a wall?

39% framed art

6% fun wallpaper

10% shelving or wall sconces

45% a fresh coat of paint