

# GLAMOUR

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SEPTEMBER 2010

# How to Do Anything Better Guide

BY LESLIE ROBARGE

## How to Throw the Hottest Party in Town

*Supermodel Coco Rocha knows the secret ingredients for a great little shindig: easy snacks, yummy cocktails and a killer playlist. She invited us, and we took notes!*

She may spend much of her time racking up frequent-flier miles jetting between Milan, Paris and various photo shoots across the globe, but when Canadian-born model Coco Rocha's at home in New York, she likes the party to come to *her*. So she tidied up her outdoor patio, called a few pals and let *Glamour* in. Melissa O'Donnell designed the menu. ("I can follow a recipe, but I would not call myself a cook," Rocha laughs.) Get inspired here!



### YUM! BERRIES AND CREAM

Rocha, at home in her living room, with the easy dessert she serves (see page 410 for the recipe).

Top, Moschino Cheap & Chic; skirt, Mulberry; necklace, Dolce & Gabbana

## Easy Recipes to Feed Lots of Friends

Melissa O'Donnell, chef-owner of New York City's Salt, created Rocha's party dishes. She started with seasonal fruits and veggies, but threw in touches of lots of different cuisines. "It's more festive that way," she says. And the fact that you can eat all these dishes with your hands makes us very happy!



### HONEY-GLAZED DATES WRAPPED IN BACON

Serves 10

- 30 dates
- 1 package bacon
- $\frac{1}{4}$  cup honey
- $\frac{1}{4}$  cup dark brown sugar
- $\frac{1}{4}$  cup balsamic vinegar

1. Preheat oven to 350°F. Soak dates in warm water to soften, about 10 minutes. Cut bacon into 2- to 3-inch pieces, long enough for 1 piece to wrap around a date. Also soak 30 toothpicks in water for about 5 minutes. (This prevents them from burning in the oven.)
2. Wrap each date with a piece of bacon and secure with a presoaked toothpick.
3. Place dates on a baking sheet and cook in the oven 20 to 30 minutes, or until bacon is browned.
4. While the dates are baking, place honey and brown sugar in a pot. Cook over low heat until sauce begins to simmer, and continue cooking for 5 minutes longer. Remove from heat and whisk in the balsamic vinegar. Be very careful: When the balsamic hits the honey-sugar mixture, it may bubble up.
5. Return to heat and simmer on low for another 5 to 10 minutes, until mixture is thick enough to coat the back of a spoon.
6. Dip a cooked date in the sauce, and transfer to a plate. Repeat with remaining dates and serve. ♦♦



Chef  
Melissa  
O'Donnell

### MEXICAN-STYLE CORN

Serves 6

- 6 ears corn on the cob
- Vegetable oil
- $\frac{3}{4}$  cup mayonnaise
- 2 limes, sliced into quarters
- $\frac{3}{4}$  cup Parmesan cheese
- $\frac{1}{4}$  cup chili powder

1. Place corn in a pot; cover with cold water. Bring to a boil for 1 minute. Remove from stove and rinse. Peel husks and remove silk, or see presentation directions at left.
2. Preheat oven to 500°F. Brush corn with vegetable oil. Roast in oven until brown, about 30 minutes. Remove from oven. Let cool for a minute and slather on mayonnaise. Squeeze lime juice, then dust liberally with grated Parmesan cheese and chili powder.

♦ SO PRETTY!  
Rip off a piece of husk, then tie back the rest for a chic presentation.



“It always happens: I buy groceries, and then my agent calls and tells me I’m getting on a plane tomorrow!”

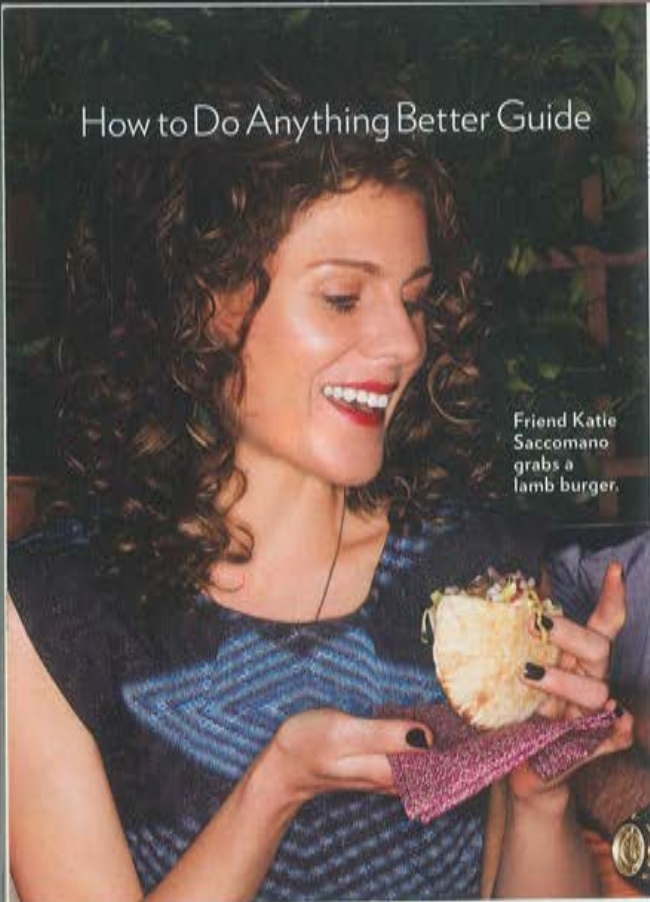
—Coco Rocha

TRY A  
“TING TING TINI”

The name *Ting Ting* means slim and graceful in Chinese. Mix 2 oz. vodka, 3 oz. pomegranate juice, 1 oz. lemon juice and a dash of lychee syrup. (Take syrup from a can of lychees, found in the international section of your market.) Serve over ice, with a lime wedge.

Jumpsuit,  
belt, D&G;  
earrings,  
Camilla  
James

## How to Do Anything Better Guide



Friend Katie Saccomano grabs a lamb burger.

### LAMB BURGERS

Serves 8

2 *tblsp. vegetable oil*  
For burgers:

2 *lbs. ground lamb*  
 $\frac{1}{2}$  *cup diced shallots*  
1 *cup chopped mint*  
 $1\frac{1}{2}$  *tsp. each celery salt, ground cumin, ground paprika and chili powder*

$\frac{1}{4}$  *cup ketchup*  
1 *egg, lightly beaten*  
 $\frac{1}{4}$  *tsp. sea salt*  
 $\frac{1}{4}$  *tsp. black pepper*

For yogurt sauce:

1 *cup Greek yogurt*  
 $\frac{1}{4}$  *cup chopped mint*  
Hot sauce

For assembly:

*Pitas, tops cut off*  
*Chopped lettuce*  
*Minced red onion*  
*Diced tomatoes*

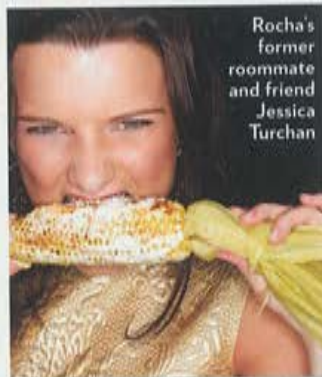
1. In a bowl, combine burger ingredients until just incorporated—you don't want to overwork the meat. Take  $\frac{1}{2}$  cup of mixture and shape into a small patty. Repeat for rest of meat.

2. Make yogurt sauce: In a small bowl, combine Greek yogurt, mint and enough hot sauce to taste.

3. Heat sauté pan over medium heat, add 2 *tblsp. vegetable oil* and cook patties for a total of 8 minutes to achieve a medium-rare doneness, or longer if desired.

4. Place everything in individual serving dishes and let your guests assemble their own burgers. ➔

● **AN EGG? SO NECESSARY.** Without adding one to the meat mixture, the patty would crumble apart while cooking.



Rocha's former roommate and friend Jessica Turchan

### ROCHA'S THREE PARTY TIPS

If you're still busy preparing when the guests arrive, **DO** designate a boyfriend or best friend to greet them, take their coats and pour them a drink, so they feel welcome.

**DON'T** forget that there will be guests who don't want alcohol. Make sure to have something special for them to drink too.

**DO** remember what Julia Child said: "No apologies!"

So what if something's not perfect? Chances are, you're the only one who is noticing.

**AW, CUTE!** ● That's Rocha's Maltipoo, Peekaboo. On Rocha: top, *Band of Outsiders*; skirt, *Celine*; sandals, *Gucci*. On O'Donnell: dress, *DEG*; sandals, *Jimmy Choo*.



**CANTALOUPE SOUP  
WITH PROSCIUTTO  
AND BASIL**

**Serves 6**

$\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  cup water, divided  
2 medium cantaloupes  
Salt and pepper  
4 oz. prosciutto  
chiffonade\*  
 $\frac{1}{2}$  cup basil chiffonade\*

1. Make simple syrup by placing sugar and  $\frac{1}{4}$  cup water in a saucepan. Bring to a boil, remove from the stove and let cool completely.  
2. Quarter, deseed and remove peel from cantaloupes. Chop coarsely. Put in food processor and blend with  $\frac{1}{4}$  cup water, then add salt, pepper and simple syrup to taste. Divide into serving bowls and top with chiffonade of prosciutto and basil.

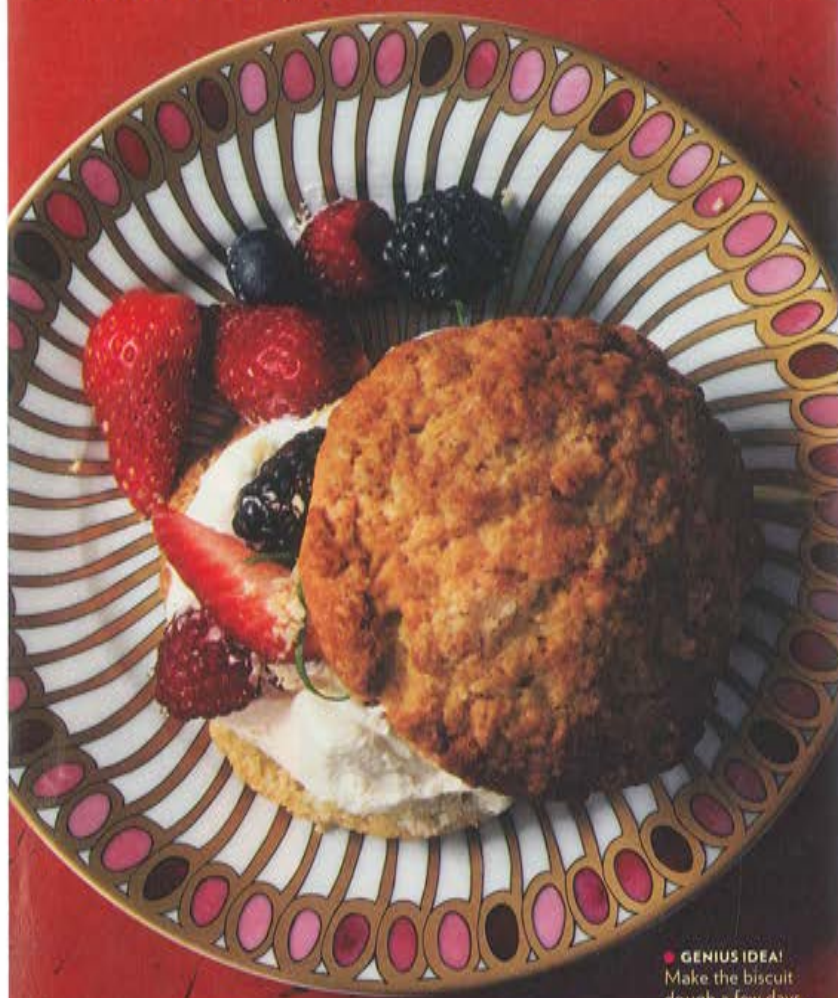
\*To make a prosciutto chiffonade, tightly roll up a slice of meat into a cigar and cut it into slivers. For basil, stack a few leaves on top of one another, roll them lengthwise into a cigar and make tiny slits across the cigar. ♦♦

“This is an unexpected way to present a classic summer dish of cantaloupe and prosciutto.”  
—Melissa O'Donnell

• LOVE THIS IDEA!  
Instead of bowls, try champagne glasses or tea-cups for serving cold soups.



• Rocha and new hubby James Conran (they just got married in June)



◆ **GENIUS IDEA!**  
Make the biscuit dough a few days preparty. Defrost the morning of, and make sure it's chilled when you roll it out.

## MIXED BERRY SHORTCAKES WITH WHIPPED CREAM

Serves 8

- 2 cups all-purpose flour
- 1½ tsp. salt
- 1½ tbsp. sugar
- 2½ tsp. baking soda
- ¼ cup unsalted butter, cut into cubes
- ¼ cup Crisco
- 1 egg, beaten
- ½ cup whole milk
- For whipped cream:**
- 2 cups very cold heavy cream
- 6 tbsp. sugar
- 1 tsp. vanilla extract
- For assembly:**
- 1 pint each blueberries, raspberries and strawberries (hulled and halved)
- Zest of lemon

**1.** Preheat oven to 425° F. Mix flour, salt, sugar and baking soda in a bowl. Add butter and Crisco, and run through fingers until mixture resembles coarse sand. Make a well in the center and add the egg and milk.



Rocha and Saccomano

Combine with fingers in a circular motion to form a coarse dough, until just combined. Do not overwork it. It should still be somewhat crumbly. Tightly cover dough in plastic wrap and let rest in the fridge for a half hour.

**2.** On a dry, floured surface, roll out dough to ½-inch thick. Cut into rounds with a biscuit cutter or glass with a 2-inch opening. Place on a baking sheet and bake for 15 to 20 minutes. Remove from oven and let cool on rack.

**3.** For whipped cream: Using an electric mixer, beat heavy cream, sugar and vanilla until soft peaks form.

**4.** Cut cooled biscuits in half. Top with whipped cream and berries, and garnish with lemon zest.

## ROCHA'S PERFECT PLAYLIST

"Carolyn's Fingers"  
Cocteau Twins

"All I Ask of You"  
Chantal Chamberland

"Maybe This Time"  
Glee cast version

"Jolene"  
Dolly Parton

"You & Me"  
Dave Matthews Band

"Hello, I Love You"  
The Doors

"Sweet Dreams"  
Beyoncé

"Let Me Think About It"  
Ida Corr vs. Fedde Le Grand

Get Rocha's party playlist at  
[glamour.com/magazine](http://glamour.com/magazine).



Gang's all here!  
From left: Rocha,  
Conran, Micah  
Saccomano,  
O'Donnell and  
Turchan.