

ENTERTAINING IN STYLE

interior design tips & tricks + recipe book

HOME ESSENTIALS

LIVING ROOM IDEAS

KITCHEN APPLIANCES

AWESOME ACCESSORIES

PROFESSIONAL ADVICE



DESIGN TIPS

1. There are many new fabrics and fabric treatment products available today that will protect your beautiful home furnishings. Sunbrella fabrics and Crypton finished fabrics are two that will let you enjoy your home the way you were meant to. Go ahead! Cover that sofa in white velvet!
2. Recovering your favorite sofa or chair can breathe new life into your room. If the piece has a good hard wood frame and the springs are strong, it may be worth it to just recover instead of replace.

Baby Greens w/ Warm Gorgonzola Dressing

4 slices bacon	1 t. salt
¼ c. olive oil	1 clove garlic, minced
1/3 c. red wine vinegar	2 oz. crumbled Gorgonzola cheese
¼ c. white sugar	

Fry bacon until browned, 10 min. Drain and crumble, set aside.

Combine olive oil, red wine vinegar, sugar, salt, garlic and cheese in a blender until smooth.

Pour into a saucepan and heat till warm. Toss greens, almonds, and bacon. Drizzle dressing and toss to coat.

*Serve immediately.
Dressing may be stored in frig for up to one week.*





DESIGN TIPS

1. Designing your home is like putting together a great outfit, fashion can be fickle, design for what looks best on you and you will feel great in your home. Recovering your favorite sofa or chair can breathe new life into your room. If the piece has a good hard wood frame and the springs are strong, it may be worth it to just recover instead of replace.
2. Design for the future, sleek beautiful and accessible. You never know who may visit or when you may need an accessible bathroom.

Honey cookies (serves about 4 dozen)

- 4 eggs 2 1/2 cups all purpose flour
1 1/4 cup sugar
1/2 cup honey
2 tsp baking powder

Preheat oven to 400 Degrees. In a bowl, thoroughly beat the eggs and sugar. Add the honey and baking powder and mix well. Incorporate the flour and beat with a wooden spoon until the dough is smooth, but do not overwork.

Drop 1 TBSP of dough every 5 inches on a buttered baking sheet (dough will expand while baking). Bake in a 400 degree oven for about 8 minutes, until golden brown. Cool for 2 minutes and remove to a rack. Store in an airtight cookie tin. Cookies will keep for several weeks (if you can keep them that long).





DESIGN TIPS

1. Start with a color palette you love and let it help guide you through the design process. This will help make decisions easier and give you great results. There is no limit to how many colors a home's palette should or shouldn't have but try to pick several core colors that repeat throughout your home in furniture, rugs, and accessories.
2. Select what we like to call an interior base color for the paint in your house. Start with the assumption that this color will be on all of the walls in your home and then decide which handful of rooms to accent with different paint or wallcoverings. A base color that runs throughout the home will make everything feel more cohesive and pulled together. Avoid the temptation of trying out a different color in every single room.

Denise's Black Bean and Corn Salsa

1 can black beans	4 garlic cloves, pressed or minced
1 can corn, drained	1 Tbs. honey
2 Tbs. fresh lime juice	1 Tsp. red pepper sauce such as Tabasco or Tapatio
1 Tsp. ground cumin	salt to taste
1 Tsp. rice wine vinegar	
¼ C. chopped cilantro	

My mother often makes this easy, healthy, and addictive salsa for parties and summer entertaining and now it's one of my own go-to recipes. Simply combine the ingredients, refrigerate, and serve cold with chips.





DESIGN TIPS

1. For such a contemporary and statement wall decorative painting, it is advisable to have dark color base code paint in order to built up the metallic effects evenly and bring out the true color on the wall .

Orange Vinaigrette Salad

SALAD INGREDIENTS:
1 pound brussels sprouts, rinsed and ends trimmed, then halved lengthwise and thinly sliced crosswise
2 cups cooked quinoa
1 cup dried cranberries
2/3 cup chopped pecans, toasted

ORANGE VINAIGRETTE:
1/4 cup freshly-squeezed orange juice
1/4 cup olive oil
2 tablespoons apple cider vinegar
pinch of salt and pepper

Toss all ingredients together until combined.





DESIGN TIPS

1. There's a wide range of fixture costs so make sure to shop with your spending plan in mind.
2. Consider keeping the plumbing where it is. Moving water and gas lines to accommodate relocating sinks, ovens, stoves and dishwashers can be extremely costly.
3. When selecting hardware don't cut corners. There's a great selection of door hardware available so choose a style that complements your architectural style.
4. Before installing a kitchen island, consider building a full scale model out of cardboard or plywood and live with it for a few days.

Original Spice Chai Tea

10 ounces of water (about 1	1/2 stick cinnamon
1/3 cups)	1/4 teaspoon black tea
3 whole cloves	1/2 cup milk
4 whole green cardamom	2 slices fresh ginger root
pods, cracked 4 whole black	
peppercorns	

Bring water to a boil and add spices. Cover and boil 15 to 20 minutes, then add black tea. Let sit for a few minutes, then add the milk and return to a boil. Don't let it boil over. When it reaches a boil, remove immediately from heat, strain, and sweeten with honey, if desired.





DESIGN TIPS

1. We gather in the kitchen because it's central and because delicious smells draw us in. If you have seating at an island, consider a countertop material that is comfortable to touch and lean on for arms of all ages! Natural wood is a great choice and easier to care for than one might think. Some stones are less cold than others - be sure to bring home samples and test them before making your final selection.
2. Creating your dream spa in your home is possible while still allowing for functionality. There are many creative ways to incorporate storage, and there are lots of new well-designed plumbing fixtures on the market to complete the look.

Mexican Chocolate Ice Cream

1/2 cup white sugar	big pinch fine salt
1/4 cup brown sugar	1 cup whole or lowfat milk
1/2 cup cacao powder	1 Tbsp vanilla extract or paste
1/2 tsp ground cinnamon	2 cups heavy cream, best quality organic
1 Tbsp ground coffee or espresso powder	
cayenne pepper to taste (2 dashes to 1/8 tsp)	

1. In small bowl blend dry ingredients with whisk.
 2. Slowly add milk, then vanilla, while whisking until smooth.
 3. Set in fridge if desired to chill up to 1 hour.
 4. Stir in heavy cream and blend well.
 5. Pour into ice cream maker.
- A favorite option: add broken Nabisco chocolate wafer cookies toward end of blending in ice cream maker.*





DESIGN TIPS

1. Create a spot to gather: Perhaps the best place to get started is by creating a space in the backyard with plenty of space for family & friends to sit & gather around. This can be anything from a fire pit, a shady tree, fountain or sculpture, a favorite piece of artwork; whatever your favorite part of your backyard, arrange seating to attract attention & make a welcoming hangout spot.
2. Use trees to hang lights: Trees are rarely put to any use at night mainly because there is never enough light around them to attract attention. From Christmas lights to candles, there are plenty of creative ways to make your trees a little brighter.

Quinoa Veggie Burger

1 1/2 cup quinoa, rinsed	1 tbsp tomato paste
2 cups vegetable stock	1/2 cup shitake mushrooms (chopped fine)
1/2 cup tomato sauce	1/2 cup cremini mushrooms (chopped fine)
2 leaves kale, chopped fine	2 tbsp olive oil
1 tbsp fresh thyme, chopped	Salt and pepper to taste
1 tbsp fresh oregano, chopped	

Place the quinoa, vegetable stock, tomato sauce, kale, thyme and oregano in a pot on the stove. Heat on high until boiling, reduce the heat to low, cover and simmer for 20 minutes or until the liquid is absorbed. Remove from the heat, stir in the tomato paste, mushrooms and season with salt and pepper. Set aside until cool enough to handle. Form the quinoa mixture into patties. I got six nice size patties, you can make them whatever size you like but do not make them too thick. In a skillet heat the oil over high to medium high heat. Add the patties and fry on each side for a few minutes until nicely seared and heated through. Alternatively you could bake these in the oven on a lightly greased baking pan for about 20 minutes at 350, flipping the burgers halfway through.





DESIGN TIPS

1. Find your starting point: It's usually helpful to choose one unifying element in a space, and using that to begin a theme or palette. This could be a family heirloom like a great antique rug, a fabric that you love with a color scheme to launch from, or a piece of art.
2. Layout the room: This will allow you to see if you can incorporate some items you already have, and which items will need to be purchased, or custom ordered. Keep in mind traffic flow and specific functional needs for the space.
3. Show your personality: Think about what makes you, your home, and family unique and find ways to incorporate that visually into your space.

Rum Cake

FOR CAKE

1 box of butter cake mix
1 small package instant vanilla pudding
½ cup light rum
½ cup water
½ cup vegetable cooking oil
4 eggs
½ cup chopped pecans

small amount of butter and flour to prepare a bunt pan

FOR GLAZE

1 cup sugar
¾ stick of butter
¼ cup light rum
¼ cup water

Preheat oven to 325. Grease and flour bunt pan. Sprinkle nuts in bottom of pan. Fork together cake mix and pudding. Add rum, water, oil, and eggs and blend with hand mixer. Pour into pan and bake 50-60 minutes. While cake is baking make glaze. Add all ingredients to sauce pan, bring to a boil and then simmer for 2-3 minutes, whisk continuously, and use while still warm. Remove cake from oven and pour glaze over cake while still in pan (it's helpful to put a plate under the pan for drips). Let cake sit for at least 20 minutes. Place serving plate on top of cake pan and turn pan over and gently release cake.





DESIGN TIPS

1. Use our showroom as your meeting place. Our store was designed to inspire and create. We love when designers meet clients here and use it as their second office.
2. There are many price levels of tile, so do not be afraid to be up front about your or your clients' budget.
3. If you want something custom, allow enough time to get strike offs so you can see exactly what you will be getting. The average time frame is 2-4 weeks for samples and 6-10 weeks for the actual order depending on what material it is.

Mezcal Paloma

2 Ounces of Mezcal, we recommend Bozal

1 Ounce of Freshly Squeezed Grapefruit Juice

6 Ounces of Grapefruit Soda

Garnish with a Grapefruit Twist or a Slice of Jalapeño





DESIGN TIPS

1. Having a casual dining space in your home provides great flexibility in the formality range of your events. Designing a buffet sideboard with ample storage next to the seating area will minimize trips to the kitchen as you can set up beforehand with food, wine, plates, silverware, and decor to soften the mood. For more formal events, remove the dining chairs and the dining table becomes a serving station for meat carvings, a mini-bar, or even a desserts-only extravaganza, all of which will help ease and distribute traffic around the home.
2. One of the main design focuses of a Family Room is on the position of the people when seated as well as what they see. Having a long curved sofa is a deliberate choice that will encourage interaction amongst guests during a party, while accent seating such as pastel velvet wing chairs provide another option for hosts that want more attention directed to them as stand-alone chairs in comparison will naturally command more consideration. Lastly, ensure that most of the lighting within a Family Room is dimmable for the appropriate setting of mood and comfort.



THANKS FOR READING!

Visit the ASID website for more information:

[HTTP://CAPAS.ASID.ORG/](http://CAPAS.ASID.ORG/)

