THE

Let's All Get Dressed for L This Month!

What 1.0

of Them

Want Fre

Women

OMG! The

31% of Guy at Work, pa

Plus

SHI How to Do Anything Better Guide

BY REBECCA SINN

This Food Is as Good as Foreplay

Considering cooking for someone special this Valentine's Day (or having them cook for you)? Glamour's got your recipes, straight from the kitchens of the hottest male chefs we could find.

how to do anything better guide

Four Great Date Dishes

Each recipe here can be made by even the most inexperienced cook—and served to the most food-savvy date. These guys guarantee it!



Red-Hot Chicken!

"We think it would be awe-some if a girl cooked this," say Daniel Holzman and Michael Daniel Holzman and Michael Chernow, the cute co-cowners of The Meatball Shop in New York City. It's like "chicken wings minus the wings—you get to have the flavor without the messiness."

- CHICKEN BALLS

 1/4 stick (4 tbsp.) butter

 1/4 cup Frank's RedHot
 hot sauce (or other hot
 sauce of choice)

 2 tbsp. vegetable oil
 1 lb. ground chicken
 (preferably thigh meat)
 1 tsp. salt
 1/4 stalk celery, minced
 1 large egg

- 1 large egg 34 cup bread crumbs

- Blue Cheese Dressing
 1 cup sour cream
 ½ cup milk
 ½ cup cumbled blue cheese
 ½ cup anyonnaise
 1 tsp. salt
 1 tbsp. red wine vinegar
 (Makes 2½ cups)

(Makes 21% cups)

Preheat oven to 450°F. In a small pot, combine butter and hot sauce over low heat, whisking until butter is melted. Set aside to cool for 10 minutes. Cot at 9 ° 131° baking dish with oil. Place remaining chicken cooled hot-sauce mixture) in a large bowl and mix by hand until thoroughly combined. Roll the meatball mixture into marble-sized balls, packing meat firmly. Place the balls evenly in rows in the baking dish. Roast until firm and cooked through, about 15 minutes. Allow the balls to cool for 5 minutes. To make dressing, minutes. To make dressing mbine all ingredients in a wl and whisk until blended. izzle balls with extra hot ice and serve with dressing d extra celery. Serves two.



ly Why All ot Costars all for Her

ERI he Stuff tors Are id to Say our Face

st Dating rick Ever: s Hit On *f*ingman d More Love tegies From r's New Book

