



## **Cestari Shares Three Habits for Home Cooks to Host Without Stress**

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Cestari, a manufacturer of premium kitchen tools, is sharing practical strategies for home cooks who want to enjoy their own dinner parties rather than spend the evening isolated in the kitchen. The company's approach challenges conventional hosting wisdom by advocating that hosts do less cooking in front of guests, not more.

The timing of this information coincides with the summer entertaining season when many home cooks find themselves overwhelmed by the logistics of preparing multiple courses while trying to socialize with guests. Cestari's recommendations center on three specific habits paired with three essential tools that shift the majority of cooking tasks away from guest arrival times.

The first habit involves selecting menus that complete most preparation work the day before. Dishes such as braised meats, marinated vegetables, and composed salads allow hosts to finish substantial cooking tasks when time pressure is minimal. The second habit focuses on completing all cutting work in the morning, ensuring kitchens remain calm and organized when guests arrive. The third habit introduces tableside finishing of one course, transforming what might appear as last-minute preparation into entertainment rather

than labor.

"Serious home cooks often turn dinner parties into endurance events, spending more time at the stove than at the table," said Susan MacDowell, Founder of Cestari. "The irony is that guests would prefer a relaxed host over perfectly timed courses. Strategic preparation allows hosts to be present at their own parties."

Three specific tools support this preparation approach. A bamboo cutting board large enough to accommodate mise-en-place for an entire menu eliminates the need for multiple cutting surfaces and reduces cleanup time. A stable pasta machine enables the creation of fresh pasta courses that appear complex but require only thirty minutes of actual preparation. Glass storage containers provide transparent organization of prepped ingredients, preventing prepared items from being forgotten in the refrigerator depths.

Cestari recipe videos demonstrate these timing strategies in real home kitchens rather than professional settings. The videos show how proper sequencing and tool selection can compress active cooking time while maintaining quality. These demonstrations particularly resonate with experienced home cooks who entertain regularly and remember when hosting dinner parties was considered enjoyable rather than stressful.

"Home cooks have access to restaurant-quality tools but often lack the workflow strategies that make professional kitchens efficient," MacDowell noted. "Simple changes in timing and tool selection can transform the hosting experience from frantic to enjoyable."

The company's pasta tools for low-stress entertaining exemplify this philosophy by delivering results that appear labor-intensive but actually require minimal attention during the event itself. Fresh pasta, when prepared with a quality machine and proper timing, becomes a centerpiece that cooks can finish tableside in minutes.

Cestari manufactures kitchen tools backed by lifetime guarantees and provides ongoing support through weekly newsletters featuring recipes, techniques, and hosting strategies. The company maintains an extensive library of instructional content designed for practical application in home kitchens.

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For more information about Cestari, contact the company here: [CestariSusanMacDowell1-978-800-1013support@cestarikitchen.com](mailto:CestariSusanMacDowell1-978-800-1013support@cestarikitchen.com) Cestari Kitchen 451 King Street Littleton MA 01460

## Cestari

*Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.*

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