

It's time to switch over your closet for the colder weather; searches for building a closet have increased by **43%** year over year.¹

When building your dream closet, consider leaving space for the LG Styler® Steam Closet. This innovative steam closet features a removable water tank, meaning that there's no need for a water hookup or complicated installation.



Hosting can lead to lots of time in the kitchen; searches for smart kitchens have increased 11% year over year.1



ANNA OLSON'S HOSTING SECRET

Anna uses the ThinQ® app on her phone to control her kitchen appliances so she can do things like reduce the oven heat or monitor the oven temperature while mingling with her guests.





With holiday hosting upon us, searches for drinks with a non-alcoholic twist are on the rise; searches for Christmas mocktails have increased by **100%** year over year.¹

Pin Anna Olson's Gingered Apple Sparkler for a versatile recipe that can be served as either a mocktail or cocktail.



Recipe Gingered Apple Sparklers

These refreshing, festive drinks have a wonderful kick from the infusion of fresh ginger into apple cider and the Air Sous Vide poached apples. They can be equally enjoyed as a mocktail or a cocktail.



Apple Garnish:

cooking apple peeled and cut into 16 wedges

sliced into coins

1/3 cup granulated sugar
1 navel orange
1 cinnamon stick
1-inch piece of fresh ginger,

Gingered Cider:

2 cups apple cider

1-inch piece of fresh ginger, sliced into coins

1 cinnamon stick

1/2 vanilla bean or 1 tsp vanilla

bean paste

Mocktail or Cocktail Assembly:

Bourbon* (for cocktail version)

Ginger beer

Cranberries (fresh or frozen) for garnish

Directions:

- 1. For the garnish, set your LG ProBake Convection® Slide-in Range to the Air Sous Vide setting at 190°F. Toss the apple slices with the sugar and place into a vacuum sealable bag. Use a vegetable peeler to shave off half of the peel from the orange and add this along with the cinnamon stick and ginger to the bag. Seal the bag and place in the oven, cooking for an hour. Open the bag and remove the peel, cinnamon and ginger and chill the apples in an airtight container until ready to mix the drinks.
- 2. For the gingered cider, combine the cider with the remaining peel from the orange along with its juice, the ginger, cinnamon, and scraped seeds from the vanilla bean and the bean itself in a small saucepan. Heat this over medium low heat to infuse for 15 minutes. Remove the pan from the heat to cool to room temperature, strain and chill the cider until ready to mix
- 3. To make each drink, place a Craft Ice® sphere into each 8 oz (250 mL) glass. Measure 1/4 cup (60 mL) of chilled cider into the glass, add an ounce (30 mL) of Bourbon (if making a cocktail) and top the glass with ginger beer, then stir gently. Garnish each drink with 2 apple slices and a few cranberries and serve.

Click here for more recipes

*Must be legal drinking age, please drink responsibly.

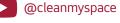


Preparing for guests typically includes cleaning around the house; searches for house cleaning tips have increased **123%** year over year.¹

Melissa Maker, LG's laundry expert, shares her tip for tackling last year's stain that's still visible on your holiday linens:

You can pretreat stains with a spritz of hydrogen peroxide and let them sit for 30 minutes, soak them in a gentle detergent and warm water, rinse, and launder them.†

[†] Always read and follow the directions on the label.







Designing a small space? You're not alone; searches for a minimalist kitchen have increased **20%** year over year.¹

The LG Counter-Depth MAX™ Refrigerator has the minimalist look covered. The built-in design offers a sleek footprint that doesn't stick out from cabinetry or compromise on storage space with the industry's largest counter-depth fridge capacity.² This capacity is great during the holidays, whether you're storing leftovers or planning and prepping meals for larger groups during this busy season.

Visit LG.ca for more information and to purchase.







