



Inside Tori's House of Horrors



Corey Begged: Take Me Back





# BABBES On the Way!

## SNOOKI

'We could not be happier!' she reveals. Exclusive pregnancy details & why this time is so different

### JEN

She's thrilled to become a mom at 45 after fertility treatments. Why she's putting her wedding on hold

# KOURTNEY

ONLY

Hoping for a girl & finally ready to marry Scott – but keeping it all secret until after Kim's wedding

**ALL ABOUT THEIR CRAVINGS, DUE DATES & WEIGHT GAIN!** 

Patti Stanger

> I listened to ... Pink.

I watched ... American Horror Story: Coven. I love anything witchy!

I called ... **Iformer** Real Housewife of New

York City star] Jill Zarin.

I wore ... a Cosabella pink baby-doll nightie and Uggs.

I kissed ... my dog, Rerun!



I Skyped with ... a client who was in distress.

I Googled ... turquoise for my jewelry line, Je T'aime.

I binged on ... Prinales!



I hung out with ... my bovfriend [mortgage broker David Krausel.

I laughed at ... my boyfriend's jokes.

I cooked ... ribs in the Crock-Pot.

Patti's Easy Baby Back Ribs

3 lbs. baby back ribs, trimmed 18 oz. barbecue sauce F. McLintocks BBQ Chef Seasoning dry rub Salt and pepper

Take baby back ribs and rub them with your favorite dry rub (I use F. McLintocks) and salt and pepper. Place in Crock-Pot. Pour barbecue sauce between layers and cook for 4 hours on high. Then place them under the broiler, add more sauce and leave for 1 to 2 minutes or until golden-brown.

Millionaire latchmaker, Thursdays at 8 p.m. on Bravo.

# Guess Whose Alos!

Match the buff star with his swoonworthy muscles!



His wife designs clothes, but we prefer him without!



This ab-tastic dad of three is a workout superhero.



Can we make shirtless ballroom dancing a thing?



There are 50 reasons to love this Irish lad's abs.



Admirers include Kendall Jenner and Taylor Swift.



If they gave Oscars for six-packs, he'd have two!





Derek Hough Matthew



Hemsworth



Beckham