

Barefoot Contessa Back To Basics Fabulous Flavor

Eventually, you will definitely discover a further experience and ability by spending more cash. yet when? attain you say you will that you require to get those every needs past having significantly cash? Why dont you attempt to get something basic in the beginning? Thats something that will lead you to comprehend even more in the region of the globe, experience, some places, next history, amusement, and a lot more?

It is your no question own times to put on an act reviewing habit. in the course of guides you could enjoy now is **Barefoot Contessa Back To Basics Fabulous Flavor** below.

[Cook Like a Pro](#) - Ina Garten 2018-10-23

#1 NEW YORK TIMES BESTSELLER • Cook with confidence no matter how much experience you have in the kitchen with the help of the beloved Food Network star “Garten has kicked things up a level, this time encouraging readers to try more ambitious recipes that are still signature Ina: warm, comforting, homey.”—Chicago Tribune NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The New York Times Book Review • Food Network • Food & Wine • PopSugar • The Atlanta Journal-Constitution • Country Living • The Feast • Eater • The Kitchn • Delish In this collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each recipe—it’s as if she’s in the kitchen by your side guiding you through the recipe. When you make her Cauliflower Toasts with prosciutto and Gruyère, she shows you the best way to cut a cauliflower into perfect florets without getting them all over the kitchen (from the stem end, with the head turned upside-down!) and when making her Red Wine-Braised Short Ribs, Ina shares a fantastic tip for keeping your stovetop clean (roast the short ribs in the oven rather than browning them in a pan on the stove!). You’ll discover dozens more ingenious tips and shortcuts throughout, such as how to set up an elegant home bar, how to peel two heads of garlic quickly, how to use a paring knife to create a pro-worthy pattern on her decadent Chocolate Chevron Cake, and the key to making unbelievably creamy Truffled Scrambled Eggs (add the eggs to the skillet before the butter melts—who knew?!). Both beginners and advanced cooks will love this book filled with new dishes that will become part of your repertoire and practical cooking advice that will give you more confidence in the kitchen. Your friends and family will be so impressed!

[The Complete Make-Ahead Cookbook](#) - America's Test Kitchen 2017-07-11

An impressive collection of 500 recipes at your fingertips! Make the recipe all at once, if you have time; or, use the accompanying suggestions on what parts are best to make ahead separately if you’re short on time that day. Every recipe has been tested thoroughly on what’s best to make when, and how to store it, to give your results a just-made flavor. Included in this compendium of new recipes are a few fan favorites that have been thoroughly re-tested and adjusted for the best results if you need to make a component in advance. You’ll find classic, international and modern flavors with recipes such as Breakfast Strata, Mini Chicken Empanadas, Olive Oil-Sea Salt Pita Chips, Chickpea Cakes, Cauliflower Gratin, Stuffed Eggplant, Mexican Lasagna with Turkey, Tequila-Lime Turkey Chili, Moroccan Chicken Salad, Beef Tamale Pie, Smoked Salmon and Leek Tarts, Blueberry Streusel Bars, Maple Pecan Pie, Flourless Chocolate Cake and Bourbon Whipped Cream. In addition you’ll find information basics for refrigerator and freezer storage, how to freeze egg yolks and egg whites properly, and the ultimate guide to storage containers – all to help give you the best tasting results!

[Barefoot Contessa at Home](#) - Ina Garten 2012-10-30

#1 NEW YORK TIMES BESTSELLER Throughout the years that she has lived and worked in East Hampton, Ina Garten has catered and attended countless parties and dinners. She will be the first to tell you, though, that nothing beats a cozy dinner, surrounded by the people you love most, in the comfort that only your own home can provide. In Barefoot Contessa at Home, Ina shares her life in East Hampton, the recipes she loves, and her secrets to making guests feel welcome and comfortable. For Ina, it’s friends and family-gathered around the dinner table or cooking with her in the kitchen—that really make her house feel like home. Here Ina offers the tried-and-true recipes that she makes over and over again because they’re easy, they work, and they’re universally loved. For a leisurely Sunday breakfast, she has Easy Cheese Danishes or Breakfast Fruit Crunch to serve with the perfect Spicy Bloody Mary. For lunch, she has classics with a twist, such as Tomato, Mozzarella, and Pesto Paninis and Old-Fashioned Potato Salad, which are simply

delicious. Then there are Ina’s homey dinners—from her own version of loin of pork stuffed with sautéed fennel to the exotic flavors of Eli’s Asian Salmon. And since Ina knows no one ever forgets what you serve for dessert, she includes recipes for outrageously luscious sweets like Peach and Blueberry Crumble, Pumpkin Mousse Parfait, and Chocolate Cupcakes with Peanut Butter Icing. Ina also lets readers in on her time-tested secrets for cooking and entertaining. Get the inside scoop on everything from what Ina considers when she’s designing a kitchen to menu-planning basics and how to make a dinner party fun (here’s a hint: it doesn’t involve making complicated food!). Along with beautiful photographs of Ina’s dishes, her home, and the East Hampton she loves, this book is filled with signature recipes that strike the perfect balance between elegance and casual comfort. With her most indispensable collection yet, Ina Garten proves beyond a shadow of doubt that there truly is no place like home.

[Goodnight Bubbala](#) - Sheryl Haft 2019-10-15

This festive parody reimagines a classic bedtime book as a lively Jewish family gathering complete with bubbies and zeydes—a perfect gift or read aloud that includes an exclusive latke recipe by Ina Garten, TV’s Barefoot Contessa! In the small blue room there was a bubbala, and a little shmatta, and then—oy vey!—came the whole mishpacha! This zesty parody of one of America’s favorite picture books offers a very different bedtime routine: one that is full of family exuberance and love. Instead of whispers of “hush,” this bedtime includes dancing and kvelling, and of course, noshing—because this little bunny is a Jewish bunny, and this joyous book celebrates the Jewish values of cherishing your loved ones, expressing gratitude, and being generous. Filled with Yiddish words, the book includes a phonetic glossary and even an easy latke recipe by beloved cookbook author Ina Garten, who calls the book “brilliant, beautiful, important, and so much fun!”

[The Complete Cooking for Two Cookbook](#) - America's Test Kitchen 2014-04-01

50 Recipes for EVERYTHING You’ll Ever Want to Make. Because smaller families shouldn’t have to rely on recipes built for four or six, America’s Test Kitchen has reengineered 650 of our best recipes to serve just two. Over the years we’ve discovered that scaling down a recipe isn’t as simple as cutting the ingredients in half—cooking times, temperatures, and equipment need to be adapted as well. This comprehensive cookbook takes the guesswork out of cooking for two so you can be sure that anything you want to make—from Classic Beef Stew to Lasagna to a mini batch of Fudgy Brownies or a Fluffy Yellow Layer Cake—will come out right (and perfectly proportioned) every time. We’ll also give you options when you’re short on time. 150 recipes, including Chicken Saltimbocca and Pan-Seared Rib-Eye Steaks with Sweet-Tart Red Wine Sauce, can be on the table in 30 minutes or less. For those times when you want healthier fare, we’ve provided more than 100 recipes labeled “Light” such as Provencal Vegetable Soup and Poached Shrimp Salad with Avocado and Grapefruit, each with nutritional information listed in an easy-to-read chart in the back of the book. And we include chapters on for-two slow cooking, grilling, and baking pies, quick breads, cakes, and cookies. A 25-page manual teaches the basics of cooking for two, including clever shopping strategies to reduce waste, smart storage tricks help extend freshness of key ingredients, and our picks for the most useful kitchen equipment for any two-person household.

[The Mozza Cookbook](#) - Nancy Silverton 2011-09-27

Winner of the 2014 James Beard Award for Outstanding Chef: the top chef in the country A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes.

Finally, in *The Mozza Cookbook*, Silverton is sharing these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicle, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home. But do not confuse authentic with conventional! Under Silverton's guidance, each bite is more exciting and delectable than the last, with recipes such as: Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage, Panna, and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello-soaked Raisins and Banana Gelato Olive Oil Gelato In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you'll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It's no wonder it is so difficult to get a table at Mozza—when you're cooking these dishes there will be a line out your door as well.

Valerie's Home Cooking - Valerie Bertinelli 2017-10-10

As the current star of her Food Network show, Valerie's Home Cooking, and co-host of the network's Kids Baking Championship, as well as having spent years acting on television, Valerie Bertinelli has made a name for herself in households across America. But to really know Valerie, is to spend time in her kitchen. Inspired by her family's cooking legacy, Valerie specializes in showing fans how to make dishes their own families will love that are for the heart and soul. As she often says, there's a story behind every recipe and Valerie shares them in this gorgeous cookbook, where home cooks will find more than 100 recipes that are easy to make and innovative—they're just as fresh, vibrant and down to earth as Valerie herself. Many of these classic comforting recipes have an original twist like Bloody Mary Tea Sandwiches, Lobster BLTs, Quick Rotisserie Chicken Gumbo, and S'mores Popcorn. These mouthwatering dishes will become your go-tos, whether you're having breakfast or lunch on your own, friends are joining for last-minute cocktails and small bites, or the whole family is coming together for a hearty dinner and dessert.

The Smitten Kitchen Cookbook - Deb Perelman 2012-10-30

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Cooking for Jeffrey - Ina Garten 2016-10-25

For America's bestselling cookbook author Ina Garten there is no greater pleasure than cooking for the people she loves—and particularly for her husband, Jeffrey. She has been cooking for him ever since they were

married forty-eight years ago, and the comforting, delicious meals they shared became the basis for her extraordinary career in food. Ina's most personal cookbook yet, *Cooking for Jeffrey* is filled with the recipes Jeffrey and their friends request most often as well as charming stories from Ina and Jeffrey's many years together. There are traditional dishes that she's updated, such as Brisket with Onions and Leeks, and Tsimmes, a vegetable stew with carrots, butternut squash, sweet potatoes, and prunes, and new favorites, like Skillet-Roasted Lemon Chicken and Roasted Salmon Tacos. You'll also find wonderful new salads, including Maple-Roasted Carrot Salad and Kale Salad with Pancetta and Pecorino. Desserts range from simple Apple Pie Bars to showstoppers like Vanilla Rum Panna Cotta with Salted Caramel. For the first time, Ina has included a chapter devoted to bread and cheese, with recipes and tips for creating the perfect cheese course. With options like Fig and Goat Cheese Bruschettas and Challah with Saffron, there's something everyone will enjoy. From satisfying lunches to elegant dinners, here are the recipes Ina has tested over and over again, so you too can serve them with confidence to the people you love.

Barefoot Contessa Back to Basics - Ina Garten 2008-10-28

#1 NEW YORK TIMES BESTSELLER • The essential Ina Garten cookbook, focusing on the techniques behind her elegant food and easy entertaining style, and offering nearly a hundred brand-new recipes that will become trusted favorites Ina Garten's bestselling cookbooks have consistently provided accessible, subtly sophisticated recipes ranging from French classics made easy to delicious, simple home cooking. In *Barefoot Contessa Back to Basics*, Ina truly breaks down her ideas on flavor, examining the ingredients and techniques that are the foundation of her easy, refined style. Here Ina covers the essentials, from ten ways to boost the flavors of your ingredients to ten things not to serve at a party, as well as professional tips that make successful baking, cooking, and entertaining a breeze. The recipes—crowd-pleasers like Lobster Corn Chowder, Tuscan Lemon Chicken, and Easy Sticky Buns—demonstrate Ina's talent for transforming fresh, easy-to-find ingredients into elegant meals you can make without stress. For longtime fans, Ina delivers new insights into her simple techniques; for newcomers she provides a thorough master class on the basics of *Barefoot Contessa* cooking plus a Q&A section with answers to the questions people ask her all the time. With full-color photographs and invaluable cooking tips, *Barefoot Contessa Back to Basics* is an essential addition to the cherished library of *Barefoot Contessa* cookbooks.

Minimalist Baker's Everyday Cooking - Dana Shultz 2016-04-26

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Julia and Jacques Cooking at Home - Julia Child 2001-01-01

A companion volume (and so much more) to the new 22-part PBS television series coming in October, "Julia and Jacques: Cooking at Home" is bursting with fresh ideas, proving again and again that cooking is endlessly fascinating and ultimately personal. Recipes & color photos throughout.

The Essential New York Times Cookbook: Classic Recipes for a New Century - Amanda Hesser 2010-10-25

A New York Times bestseller and Winner of the James Beard Award: All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside *Mastering the Art of French Cooking* and *How to Cook Everything*. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela

Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

Martha Stewart's Hors D'oeuvres Handbook - Martha Stewart 1999
Encompasses every aspect of creating hors d'oeuvres, features instructions and useful tips, and contains more than 300 recipes for unusual tea sandwiches, soups in edible bowls, drinks, and other appetizers

Essential Pépin - Jacques Pépin 2011-10-18

For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career. Featuring DVD clips demonstrating every technique a cook will ever need. In his more than sixty years as a chef, Jacques Pépin has earned a reputation as a champion of simplicity. His recipes are classics. They find the shortest, surest route to flavor, avoiding complicated techniques. Now, in a book that celebrates his life in food, the world's most famous cooking teacher winnows his favorite recipes from the thousands he has created, streamlining them even further. They include Onion Soup Lyonnaise-Style, which Jacques enjoyed as a young chef while bar-crawling in Paris; Linguine with Clam Sauce and Vegetables, a frequent dinner chez Jacques; Grilled Chicken with Tarragon Butter, which he makes indoors in winter and outdoors in summer; Five-Peppercorn Steak, his spin on a bistro classic; Mémé's Apple Tart, which his mother made every day in her Lyon restaurant; and Warm Chocolate Fondue Soufflé, part cake, part pudding, part soufflé, and pure bliss. Essential Pépin spans the many styles of Jacques's cooking: homey country French, haute cuisine, fast food Jacques-style, and fresh contemporary American dishes. Many of the recipes are globally inspired, from Mexico, across Europe, or the Far East. In the DVD clips included in the ebook, Jacques shines as a teacher, as he demonstrates all the techniques a cook needs to know. This truly is the essential Pépin.

Cook Once Dinner Fix - Cassy Joy Garcia 2021-09-14

NEW YORK TIMES BESTSELLER Never throw out your leftovers again with these delicious and healthy meals designed to transform into an entirely different dish the next night from best-selling author Cassy Joy Garcia. As a busy mom of two, Cassy Joy Garcia, the best-selling author of Cook Once, Eat All Week, has limited time to get food on the table. With this book, she shares a fresh approach to preparing dinner in a hurry. These 120 easy, delicious recipes are designed to use the leftovers from one recipe to quickly cook a completely different meal the next day. While most meal-prep cookbooks require you to plan your entire week ahead of time and spend hours in the kitchen (and a small fortune on groceries), Cook Once Dinner Fix shows you how to utilize the leftovers from one meal to create an entirely new creation for the next. The leftover Roasted Garlic Turkey Breast transforms into Spiced Turkey Potato Soup, and Dry-Rubbed Barbecue Brisket becomes crowd-pleasing Cheesesteak-Stuffed Peppers. No matter your favorite flavor profile or dietary restrictions, this book is packed with recipes the whole family will enjoy. The Cook Once Dinner Fix solves the “what's for dinner” question without requiring enormous amounts of time, energy, skill, or money. Now dinnertime can be fun, fast, affordable, and sustainable.

The Pioneer Woman Cooks—Food from My Frontier (Enhanced) - Ree Drummond 2012-03-27

The enhanced e-book edition of The Pioneer Woman Cooks: Food from My Frontier gives you behind-the-scenes access to Ree at home on her ranch. In it you'll find videos of Ree cooking a bunch of her favorite recipes, six recipes not found in the book, and Ree's list of her favorite movies and songs to cook to. I'm Pioneer Woman. And I love to cook. Once upon a time, I fell in love with a cowboy. A strapping, rugged, chaps-wearing cowboy. Then I married him, moved to his ranch, had his babies . . . and wound up loving it. Except the manure. Living in the country for more than fifteen years has taught me a handful of eternal truths: every new day is a blessing, every drop of rain is a gift . . . and nothing tastes more delicious than food you cook yourself. The Pioneer Woman Cooks: Food from My Frontier is a mouthwatering collection of the simple-but-scrumptious recipes that rotate through my kitchen on a

regular basis, including Cowgirl Quiche, Sloppy Joes, Italian Meatball Soup, White Chicken Enchiladas, and a spicy Carnitas Pizza that'll win you over for life. There are also some elegant offerings for more special occasions at your house: Osso Buco, Honey-Plum-Soy Chicken, and Rib-Eye Steak with an irresistible Onion-Blue Cheese Sauce. And the decadent assortment of desserts, including Blackberry Chip Ice Cream, Apple Dumplings, and Coffee Cream Cake, will make your heart go pitter-pat in the most wonderful way. In addition to detailed step-by-step photographs, all the recipes in this book have one other important quality in common: They're guaranteed to make your kids, sweetheart, dinner guests, in-laws, friends, cousins, or resident cowboys smile, sigh, and beg for seconds. (And hug you and kiss you and be devoted to you for life.) I hope you enjoy, devour, and love this book. I sure did love making it for you.

500 Appetizers - Susannah Blake 2007

This compendium is crammed with 500 mouthwatering recipes, full color photography, and easy-to-use directions.

Home Is Where the Eggs Are - Molly Yeh 2022-09-27

From the host of Food Network's Girl Meets Farm and bestselling author of the IACP award-winning Molly on the Range, a collection of cozy recipes that feel like celebrations. Home Is Where the Eggs Are is a beautiful, intimate book full of food that's best enjoyed in the comfort of sweatpants and third-day hair, by a beloved Food Network host and new mom living on a sugar beet farm in East Grand Forks, MN. Molly Yeh's cooking is built to fit into life with her baby, Bernie, and the naptimes, diaper changes, and wiggle time that come with having a young child, making them a breeze to fit into any sort of schedule, no matter how busy. They're low-maintenance dishes that are satisfying to make for weeknight meals to celebrate empty to-do lists after long workdays, cozy Sunday soups to simmer during the first (or seventh!) snowfall of the year, and desserts that will keep happily under the cake dome for long enough that you will never feel pressure to share. The flavors in this book draw inspiration from a distinctive blend of Molly's experiences—her Chinese and Jewish heritage, her time living in New York, her husband's Scandinavian heritage, and their farm in the upper Midwest. She uses seasonal ingredients that are common in her region while singlehandedly supporting the za'atar and sumac import industry in her small town. These influences come together into fuss-free craveable meals that dirty as few dishes as possible and offer loads of prep-ahead, freezing, and substitution tips, such as: Babka Cereal Mozzarella Stick Salad Doughnut Matzo Brei Ham and Potato Pizza Chicken and Stars Soup Orange Blossom Creamsicle Smoothies Hand-pulled Noodles with Potsticker Filling Sauce Marzipan Chocolate Chip Cookies In Home Is Where the Eggs Are, the feeling of home starts in the kitchen; just melt some butter, fry an egg, and build a little memory around it.

Barefoot Contessa How Easy Is That? - Ina Garten 2010-12-17

Ina Garten, bestselling cookbook author and beloved star of Barefoot Contessa on Food Network, is back with her easiest recipes ever. In Barefoot Contessa How Easy Is That? Ina proves once again that it doesn't take complicated techniques, special equipment, or stops at more than one grocery store to make wonderful dishes for your family and friends. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen. These are not recipes with three ingredients thrown together in five minutes; instead home cooks will find fantastic Barefoot Contessa recipes that are easy to make but still have all that deep, delicious flavor Ina is known for—and that makes a meal so satisfying. Think Pink Grapefruit Margaritas served with Smoked Salmon Deviled Eggs—two classics with a twist. For lunch, Ina makes everyone's favorite Ultimate Grilled Cheese sandwich and Snap Peas with Pancetta. For dinner, try Jeffrey's Roast Chicken (tried and true!); Steakhouse Steaks, which come out perfectly every time and—with Ina's easy tip—couldn't be simpler; or an Easy Parmesan “Risotto” that you throw in the oven instead of stirring endlessly on the stovetop. Finally, Ina's desserts never disappoint—from Red Velvet Cupcakes to Chocolate Pudding Cream Tart. To top it all off, Ina also shares her best tips for making cooking really easy. She leaves bowls of lemons and limes on the counter not only because they look great but because they also remind her that a squeeze of lemon in a dish brightens the flavors. She shows us the equipment that makes a difference to her—like sharp knives, the right zester, an extra bowl for her electric mixer—and that can help you in your kitchen, too. This eBook edition of Barefoot Contessa How Easy Is That? takes easy to a whole new level. Here is Ina's cookbook on your handheld device—plus hundreds of brand-new tips for shopping. At your office and thinking about dinner? The recipes are with you so you can make a shopping list. At a your

mother-in-law's and want to make the Mocha Chocolate Ice Box Cake? You'll have the recipe at your fingertips! Your husband's shopping and wants to know how to choose a ripe pear? Click on the ingredient and there are instructions. Not sure what tarragon looks like? Click on the ingredient and there's a picture! So many olive oils to choose from? Click on the ingredient and you'll see Ina's two favorites. With your handheld device nearby, you'll have everything you need to shop for and cook your favorite Easy Barefoot Contessa recipes. Filled with gorgeous full-color photographs, Barefoot Contessa How Easy is That? is the perfect kitchen companion for busy home cooks who still want fabulous flavor. Note: This eBook edition of Barefoot Contessa How Easy Is That? includes photographs that will appear on black-and-white devices but are optimized for devices that support full-color images.

Barefoot Contessa Family Style - Ina Garten 2012-11-26

Ina Garten, who shared her gift for casual entertaining in the bestselling Barefoot Contessa Cookbook and Barefoot Contessa Parties!, is back with her most enticing recipes yet—a collection of her favorite dishes for everyday cooking. In Barefoot Contessa Family Style, Ina explains that sharing our lives and tables with those we love is too essential to be saved just for special occasions—and it's easy to do if you know how to cook irresistible meals with a minimum of fuss. For Ina, the best way to make guests feel at home is to serve them food that's as unpretentious as it is delicious. So in her new book, she's collected the recipes that please her friends and family most—dishes like East Hampton Clam Chowder, Parmesan Roasted Asparagus, and Linguine with Shrimp Scampi. It's the kind of fresh, accessible food that's meant to be passed around the table in big bowls or platters and enjoyed with warm conversation and laughter. In Ina's hands tried-and-true dishes are even more delicious than you remember them: Her arugula salad is bright with the flavors of lemon and Parmesan, the Oven-Fried Chicken is crispy without excess fat, and her Deep-Dish Apple Pie has the perfect balance of fruit and spice. Barefoot Contessa Family Style also includes enticing recipes that are memorable and distinctive, like Lobster Cobb Salad, Tequila Lime Chicken, and Saffron Risotto with Butternut Squash. With vivid photographs of Ina cooking and serving food in her beautiful Hamptons home, as well as menu suggestions, practical wisdom on what to do when disaster strikes in the kitchen, and tips on creating an inviting ambience with music, Barefoot Contessa Family Style is the must-have guide to the joy of everyday entertaining.

Salt, Fat, Acid, Heat - Samin Nosrat 2017-04-25

Now a Netflix series New York Times Bestseller and Winner of the 2018 James Beard Award for Best General Cookbook and multiple IACP Cookbook Awards Named one of the Best Books of 2017 by: NPR, BuzzFeed, The Atlantic, The Washington Post, Chicago Tribune, Rachel Ray Every Day, San Francisco Chronicle, Vice Munchies, Elle.com, Glamour, Eater, Newsday, Minneapolis Star Tribune, The Seattle Times, Tampa Bay Times, Tasting Table, Modern Farmer, Publishers Weekly, and more. A visionary new master class in cooking that distills decades of professional experience into just four simple elements, from the woman declared "America's next great cooking teacher" by Alice Waters. In the tradition of The Joy of Cooking and How to Cook Everything comes Salt, Fat, Acid, Heat, an ambitious new approach to cooking by a major new culinary voice. Chef and writer Samin Nosrat has taught everyone from professional chefs to middle school kids to author Michael Pollan to cook using her revolutionary, yet simple, philosophy. Master the use of just four elements--Salt, which enhances flavor; Fat, which delivers flavor and generates texture; Acid, which balances flavor; and Heat, which ultimately determines the texture of food--and anything you cook will be delicious. By explaining the hows and whys of good cooking, Salt, Fat, Acid, Heat will teach and inspire a new generation of cooks how to confidently make better decisions in the kitchen and cook delicious meals with any ingredients, anywhere, at any time. Echoing Samin's own journey from culinary novice to award-winning chef, Salt, Fat Acid, Heat immediately bridges the gap between home and professional kitchens. With charming narrative, illustrated walkthroughs, and a lighthearted approach to kitchen science, Samin demystifies the four elements of good cooking for everyone. Refer to the canon of 100 essential recipes--and dozens of variations--to put the lessons into practice and make bright, balanced vinaigrettes, perfectly caramelized roast vegetables, tender braised meats, and light, flaky pastry doughs. Featuring 150 illustrations and infographics that reveal an atlas to the world of flavor by renowned illustrator Wendy MacNaughton, Salt, Fat, Acid, Heat will be your compass in the kitchen. Destined to be a classic, it just might be the last cookbook you'll ever need. With a foreword by Michael Pollan.

Autentico - Rolando Beramendi 2017-10-24

Autentico is an introduction to the true flavors of Italy. From the bright notes of fresh olive oil to the hearty warmth of slow-cooked ragù, Rolando Beramendi, importer and connoisseur of the finest ingredients from Italy, has crafted a perfect guide to authentic Italian food. Unlike many Italian cookbooks, Autentico goes far beyond pasta. In a world where culinary shortcuts, adulteration, misleading labeling, and mass production of seemingly "authentic" food rule, culinary archaeologist, innovator and cooking teacher Rolando Beramendi has kept centuries-old culinary traditions alive. That's authentic! In Autentico, Rolando details how to make classic dishes from Spaghetti Cacio e Pepe to Risotto in Bianco and Gran Bollito Misto as they are meant to be - not the versions that somehow became muddled as they made their way across the globe. Among the 120 recipes, you'll find Baked Zucchini Blossoms filled with sheep's milk ricotta; Roast Pork Belly with Wild Fennel; Savoy Cabbage Rolls made with farro and melted fontina; Orecchiette with Sausage and Broccoli Rabe; Risotto with Radicchio; and a Lamb Stew with ancient Spice Route flavors that have roots from the times of Marco Polo and could have been served to the de' Medici during the Renaissance. And of course, there are dolci (desserts): Summer Fruit Caponata, Meringata with Bitter Chocolate Sauce, and a simple, moist, and succulent Extra Virgin Olive Oil Cake. Colored by the choicest ingredients from the shores of Italy and beyond, the pages of Autentico offer a rich taste of the Italy's history, brought to life in the modern kitchen.

The Silver Palate Cookbook - Sheila Lukins 2007-04-20

Enriched with full-color photographs in honor of its twenty-fifth anniversary, The Silver Palate Cookbook is the beloved classic that brings a new passion for food and entertaining into American homes. Its 350 flawlessly seasoned, stand-out dishes make every occasion special, and its recipes, featuring vibrant, pure ingredients, are a pleasure to cook. Brimming with kitchen wisdom, cooking tips, information about domestic and imported ingredients, menus, quotes, and lore, this timeless book feels as fresh and exciting as the day it was first published. Every reader will fall in love with cooking all over again.

The Savory Baker - America's Test Kitchen 2022-02-01

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking is about a lot more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of flavor possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dill-zucchini bread. And sample traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you keep things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof methods. No matter what kind of baker you are, you'll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads, including: Quick breads, scones, biscuits, and pastries: Turn scones savory with panch phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyère. Even danish goes savory with goat cheese and Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your new favorite lunch (or breakfast, or snack). Or make pizza chiena, the over-the-top Italian double-crust pie of eggs, cheeses, and cured meats. Batter and stovetop "bakes": Popovers bursting with blue cheese and chives dress up dinner, while bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese cōngyóubing or Korean kimchi jeon. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls or a challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you'll want to sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette doughs; shaping breads and rolls; stretching pizza dough; and more.

Barefoot Contessa Back to Basics - Ina Garten 2012-10-30

#1 NEW YORK TIMES BESTSELLER • The essential Ina Garten cookbook, focusing on the techniques behind her elegant food and easy entertaining style, and offering nearly a hundred brand-new recipes that will become trusted favorites Ina Garten's bestselling cookbooks have consistently provided accessible, subtly sophisticated recipes ranging from French classics made easy to delicious, simple home cooking. In Barefoot Contessa Back to Basics, Ina truly breaks down her ideas on flavor, examining the ingredients and techniques that are the foundation of her easy, refined style. Here Ina covers the essentials, from ten ways to boost the flavors of your ingredients to ten things not to serve at a

party, as well as professional tips that make successful baking, cooking, and entertaining a breeze. The recipes—crowd-pleasers like Lobster Corn Chowder, Tuscan Lemon Chicken, and Easy Sticky Buns—demonstrate Ina’s talent for transforming fresh, easy-to-find ingredients into elegant meals you can make without stress. For longtime fans, Ina delivers new insights into her simple techniques; for newcomers she provides a thorough master class on the basics of Barefoot Contessa cooking plus a Q&A section with answers to the questions people ask her all the time. With full-color photographs and invaluable cooking tips, Barefoot Contessa Back to Basics is an essential addition to the cherished library of Barefoot Contessa cookbooks.

Weeknights with Giada - Giada De Laurentiis 2012-03-27

Giada De Laurentiis is one of America’s most-loved culinary stars, adored for her Food Network hit shows and her New York Times bestselling cookbooks alike, both of which feature her fresh, flavorful Italian recipes. For the first time, Giada tackles weeknight cooking, sharing her favorite tips and go-to dishes—all in her vibrant signature style—to get a delicious meal on the table in a flash. After a full day, Giada, like most parents, wants nothing more than to sit down for a home-cooked dinner with her husband, Todd, and their daughter, Jade. *Weeknights with Giada* rises to the challenge, delivering soups, sandwiches, pizzas, pastas, and meat and fish dishes that come together quickly as stand-alone main courses—most in half an hour or less: Rustic Vegetable and Polenta Soup, a hearty soul-warming one-pot dish, cooks in under twenty minutes; Lemony White Bean, Tuna, and Arugula Salad is a great meal that’s quickly assembled from pantry and fridge essentials; Spicy Linguini with Clams and Mussels is a fifteen-minute-or-less spectacular pasta; and you can’t beat Grilled Sirloin Steaks with Pepper and Caper Salsa, which are also ready in just fifteen minutes. From inventive breakfast-for-dinner dishes and meatless Monday vegetarian recipes—both weekly traditions in Giada’s house—to picnic sandwiches and hearty salad recipes for reinventing leftovers, *Weeknights with Giada* reveals every secret in her repertoire. Even the desserts are quick to mix and bake, should a craving—or a last-minute school bake sale—strike. Here is Giada at her most inventive—and at her most laid-back. Flavor, freshness, and fun take center stage while cooking times, pots dirtied, and stress are kept to a minimum. With gorgeous color photographs and intimate home snapshots of Giada and her family, *Weeknights with Giada* is a welcome handbook of fantastic recipes and surefire Monday-to-Friday strategies for every home cook.

Colu Cooks - Colu Henry 2022-04-26

From New York Times Cooking contributor Colu Henry, a collection of sophisticated recipes for everyday dinners Colu Henry has been working in food for more than 15 years, and from her time at publications from *Bon Appétit* to the New York Times, she’s learned that what resonates with her readers is her always unfussy and empowering recipes. In this cookbook—a nod to home cooks who are happy to do everything but pastry—Henry helps readers assemble an amply stocked new-American pantry so that they can perfect (and build upon) classic everyday meals. With 100 recipes and photographs, Henry offers ideas and solutions to get you out of your weeknight routine, explore new ingredients and techniques, build your confidence, and have a sophisticated dishes on the table in around 45 minutes.

Barefoot in Paris - Ina Garten 2012-11-26

Hearty boeuf Bourguignon served in deep bowls over a garlic-rubbed slice of baguette toast; decadently rich croque monsieur, eggy and oozing with cheese; gossamer crème brûlée, its sweetness offset by a brittle burnt-sugar topping. Whether shared in a cozy French bistro or in your own home, the romance and enduring appeal of French country cooking is irrefutable. Here is the book that helps you bring that spirit, those evocative dishes, into your own home. What Ina Garten is known for—on her Food Network show and in her three previous bestselling books—is adding a special twist to familiar dishes, while also streamlining the recipes so you spend less time in the kitchen but still emerge with perfection. And that’s exactly what she offers in *Barefoot in Paris*. Ina’s kir royale includes the unique addition of raspberry liqueur—a refreshing alternative to the traditional crème de cassis. Her vichyssoise is brightened with the addition of zucchini, and her chocolate mousse is deeply flavored with the essence of orange. All of these dishes are true to their Parisian roots, but all offer something special—and are thoroughly delicious, completely accessible, and the perfect fare for friends and family. *Barefoot in Paris* is suffused with Ina’s love of the city, of the bustling outdoor markets and alluring little shops, of the bakeries and fromageries and charcuteries—of the wonderful celebration of food that you find on every street corner, in every neighborhood. So

take a trip to Paris with the perfect guide—the Barefoot Contessa herself—in her most personal book yet.

Cucina Simpatica - Johanne Killeen 1991-05-08

Cucina Simpatica brings to home cooks the luscious, lusty food of Al Forno, the acclaimed restaurant in Providence, Rhode Island. Since opening Al Forno in 1980, owners-chefs Johanne Killeen and George Germon have won a loyal following, rave reviews, and many awards for their superb food. The recipes reflect their down-to-earth style of hearty yet simple trattoria and Italian home cooking. Included are detailed instructions for making their renowned grilled pizza. While *Cucina Simpatica* is organized by courses—from starters, soups, salads, bruschetta, crostinis, and polenta to pizzas, pastas, grills, roasts, braises, vegetables, and desserts—the authors urge readers to be flexible and make their own choices. A grilled pizza accompanied by a small salad may suffice for dinner. Pasta can be served in small portions as a first course or in larger amounts as the focus of the meal. A platter of roasted vegetables makes a fine meatless meal. *Cucina Simpatica* inspires home cooks to prepare the rustic, robust Italian-style food from one of America’s finest restaurants.

Molly on the Range - Molly Yeh 2016-10-04

In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, *Molly on the Range* chronicles her life through photos, more than 120 new recipes, and hilarious stories from life in the city and on the farm. Molly’s story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she’s currently trying to master the art of the hotdish. Celebrating Molly’s Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, *Molly on the Range* will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time.

The Barefoot Contessa Cookbook - Ina Garten 1999-04-06

Ina Garten and *The Barefoot Contessa Cookbook* provide the perfect recipe for hosting parties that are easy and fun for everyone—including the cook. For more than twenty years Ina Garten’s, Barefoot Contessa, the acclaimed specialty food store, has been turning out extraordinary dishes for enthusiastic customers in the Hamptons. For many of those years, people have tried to get the exuberant owner, Ina Garten, to share the secrets of her store. Finally, the energy and style that make Barefoot Contessa such a special place are shown here, with dozens of recipes and more than 160 breathtaking photographs, in *The Barefoot Contessa Cookbook*. Ina’s most popular recipes use familiar ingredients and yield amazing results. Her Pan-Fried Onion Dip is the real thing, with slowly caramelized onions and fresh sour cream. Tomato soup is created from oven-roasted tomatoes and fresh basil to intensify the flavors. Meat loaf is as good as your grandmother’s, but it’s healthier because it’s made with ground turkey and fresh herbs. The light and flaky Maple-Oatmeal Scones are baked with rolled oats, whole wheat, and real maple syrup. Now these and other famous Barefoot Contessa recipes can be prepared at home. Ina says that before she owned a specialty food store she often spent a week making dinner for six friends. Her experience at Barefoot Contessa has given her hundreds of ideas for creating wonderful parties in a few hours. And they’re all in this book. Crab Cakes with Rémoûlade Sauce can be stored overnight in the refrigerator and sautéed just before the guests arrive. Cheddar Corn Chowder can be made days ahead, reheated, and served with a salad and bread for a delicious autumn lunch. The ingredients for Grilled Salmon Salad can all be prepared ahead and tossed together before serving. The batter for the Raspberry Corn Muffins can be mixed a day before and popped into the oven just before breakfast. Ina Garten teaches us how to entertain with style, simplicity, and a relaxed sense of fun. There are notes throughout the book for giving cocktail parties, lunches, and dinner parties where everything is done before the guests arrive. And there are easy instructions for creating gorgeous party platters that don’t even require you to cook!

Barefoot Contessa Foolproof - Ina Garten 2012-10-30

#1 NEW YORK TIMES BESTSELLER • The Food Network star and beloved home cook shares her secrets for pulling off deeply satisfying meals that have the “wow!” factor we all crave Start with delicious Dukes Cosmopolitans made with freshly squeezed lemon juice, plus Jalapeño Cheddar Crackers that everyone will devour. Lunches include

Hot Smoked Salmon, Lobster & Potato Salad, and Easy Tomato Soup with Grilled Cheese Croutons, all featuring old-fashioned flavors with the volume turned up. Elegant Slow-Roasted Filet of Beef with Basil Parmesan Mayonnaise and show-stopping Seared Scallops & Potato Celery Root Purée are just two of the many fabulous dinner recipes. And your guests will always remember the desserts, from Sticky Toffee Date Cake with Bourbon Glaze to Salted Caramel Brownies. For Ina, “foolproof” means more than just making one dish successfully; it’s also about planning a menu, including coordinating everything so it all gets to the table at the same time. In Barefoot Contessa Foolproof, Ina shows you how to make a game plan so everything is served hot while you keep your cool. There are notes throughout detailing where a recipe can go wrong to keep you on track, plus tips for making recipes in advance. It’s as though Ina is there in the kitchen with you guiding you every step of the way. With 150 gorgeous color photographs and Ina’s invaluable tips, Barefoot Contessa Foolproof is a stunning yet infinitely practical cookbook that home cooks will turn to again and again.

Barefoot Contessa Parties! - Ina Garten 2021-02-09

After more than twenty years of running Barefoot Contessa, the acclaimed specialty food store, Ina Garten published her first collection of recipes. The Barefoot Contessa Cookbook was an overnight sensation, but it's the kind of success that can only be grounded in years of experience. In it, Ina shared her ideas for familiar food but with outstanding flavor and -- most important of all -- recipes that really work. Now, with Barefoot Contessa Parties! Ina shares secrets she has gleaned from her years not only as a caterer but as a dedicated party giver. The keyword here is fun. Ina's parties are easy to prepare and fun for everyone, including the host. Forget those boring Saturday-night dinners that just won't end. With Ina's advice, you're certain to have all your friends saying, "Wasn't that fun!" Ina has packed Barefoot Contessa Parties! with plans for pulling off parties like a pro, stories about her own parties, and tips on assembling food (rather than cooking everything) and organizing like a caterer. In the spring you can invite your friends to a party where they all make their own pizzas. Come summer, it's into the garden for a lunch with grilled lamb and pita sandwiches that guests assemble themselves. In the autumn, when it's not Thanksgiving, Ina roasts a fresh turkey, which her friends enjoy with popovers and a creamy spinach gratin. And on a snowy winter's day, everyone is invited for a lunch buffet with seafood chowder and butternut squash and apple soup. Ever since Ina published her first book, people write, e-mail, and stop her on the street to say how much they love the food. She's reached new heights here with recipes like sour cream coffee cake--the ultimate breakfast treat. Salads? The red lettuce, balsamic onions, and blue cheese; Chinese chicken salad; and panzanella may be the best you've ever tasted. Filet of beef is easy to make for a fancy dinner with oh-so-good gorgonzola sauce, or sliced into sandwiches and served with lobster rolls for a Superbowl party. And fans of The Barefoot Contessa Cookbook will be delighted to find the recipe for the Lemon Cake they drooled over but only saw pictured, right here in this book. With so many great ideas and recipes in these pages for you to use, your friends will start to wonder why your parties are always so much fun.

Make It Ahead - Ina Garten 2014-10-28

#1 NEW YORK TIMES BESTSELLER For the first time, trusted and beloved cookbook author Ina Garten, the Barefoot Contessa, answers the number one question she receives from cooks: Can I make it ahead? If you’ve ever found yourself stuck in front of the stove at your own party, scrambling to get everything to the table at just the right moment, Ina is here to let you in on her secrets! Thanks to twenty years of running a specialty food store and fifteen years writing cookbooks, she has learned exactly which dishes you can prep, assemble, or cook ahead of time. Whether you’re hosting a party or simply making dinner on a hectic weeknight, Ina gives you lots of amazing recipes that taste just as good—or even better!—when they’re made in advance. In Make It Ahead, each recipe includes clear instructions for what you can do ahead of time, and how far in advance, so you can cook with confidence and eliminate last-minute surprises. Make a pitcher of Summer Rosé Sangria filled with red berries, let it chill overnight for the flavors to develop, and you have a delicious drink to offer your friends the minute they arrive. Simmer a pot of Wild Mushroom & Farro Soup, enjoy a bowl for lunch, and freeze the rest for a chilly evening. You can prep the kale, Brussels sprouts, and lemon vinaigrette for Winter Slaw ahead of time and simply toss them together before serving. Assemble French Chicken Pot Pies filled with artichokes and fresh tarragon a day in advance and then pop them in the oven half an hour before dinner. And for dessert, everyone needs the recipe for Ina’s Decadent (gluten-free!) Chocolate Cake topped

with Make-Ahead Whipped Cream. Ina also includes recipes for the biggest cooking day of the year—Thanksgiving! Her Ultimate Make-Ahead Roast Turkey and Gravy with Onions & Sage may just change your life. With beautiful photographs and hundreds of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress-free yet filled with those fabulously satisfying flavors that you have come to expect from the Barefoot Contessa.

Modern Comfort Food - Ina Garten 2020-10-06

#1 NEW YORK TIMES BESTSELLER • A collection of all-new soul-satisfying dishes from America’s favorite home cook! ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times Book Review, Food Network, The Washington Post, The Atlanta Journal-Constitution, Town & Country In Modern Comfort Food, Ina Garten shares 85 new recipes that will feed your deepest cravings. Many of these dishes are inspired by childhood favorites—but with the volume turned way up, such as Cheddar and Chutney Grilled Cheese sandwiches (the perfect match for Ina’s Creamy Tomato Bisque), Smashed Hamburgers with Caramelized Onions, and the crispiest hash browns that are actually made in a waffle iron! There are few things more comforting than gathering for a meal with the ones you love, especially when dishes like Cheesy Chicken Enchiladas are at the center of the table. Old-fashioned crowd pleasers like Roasted Sausages, Peppers, and Onions are even more delicious and streamlined for quick cleanup. For dessert? You'll find the best Boston Cream Pie, Banana Rum Trifle, and Black and White Cookies you’ll ever make. Home cooks can always count on Ina’s dependable, easy-to-follow instructions, with lots of side notes for cooking and entertaining—it’s like having Ina right there beside you, helping you all the way. From cocktails to dessert, from special weekend breakfasts to quick weeknight dinners, you’ll find yourself making these cozy and delicious recipes over and over again.

Cook This Now - Melissa Clark 2011-10-04

"This collection of brilliantly conceived, seasonally driven recipes has quickly become one of my favorites. Easy to prepare and incredibly satisfying, this is inventive comfort food at its best. A must for any passionate home cook." -Gwyneth Paltrow, author of My Father's Daughter "Fig Snacking Cake Stupendous Hummus Whatever Greens You've Got Salad I want all of it! Melissa's smart, welcoming style and love of food infuse this wonderful cookbook. It's an extremely personal collection of recipes, each with its own subtle twists and original flavors, and on every page you hear Melissa's voice reassuringly guiding you around the kitchen." -Amanda Hesser, author of The Essential New York Times Cookbook and co-founder of food52.com Melissa Clark, New York Times Dining Section columnist, offers a calendar year's worth of brand-new recipes for cooking with fresh, local ingredients-replete with lively and entertaining stories of feeding her own family and friends. Many people want to eat well, organically and locally, but don't know where or even when to begin, since the offerings at their local farmers' market change with the season. In Cook This Now, Melissa Clark shares all her market savvy, including what she decides to cook after a chilly visit to the produce section in the dead of winter; what to bring to a potluck dinner that's guaranteed to be a hit; and how she feeds her marathon-running husband and finicky toddler. In addition, she regales us with personal stories about good times with family and friends, and cooking adventures such as her obsessive cherry pie experimentation and the day she threw out her husband's last preserved Meyer lemon. In her welcoming, friendly voice, Melissa takes you inside her life while providing the dishes that will become your go-to meals for your own busy days. Recipes include Crisp Roasted Chicken with Chickpeas, Lemons, and Carrots with Parsley Gremolata; Baked Apples with Fig and Cardamom Crumble; Honey-Roasted Carrot Salad with Arugula and Almonds; Quick-Braised Pork Chops with Spring Greens and Anchovies; Coconut Fudge Brownies-and much more. Melissa delivers easy, delicious meals featuring organic, fresh ingredients that can be uniquely obtained during each particular month. It can be a real challenge to feed families these days, but Melissa's recipes and inviting writing encourage home cooks to venture outside of the familiar, yet please everyone at the table.

Smitten Kitchen Every Day - Deb Perelman 2017-10-24

NEW YORK TIMES BEST SELLER • From the best-selling author of The Smitten Kitchen Cookbook—this everyday cookbook is “filled with fun and easy ... recipes that will have you actually looking forward to hitting the kitchen at the end of a long work day” (Bustle). A happy discovery in the kitchen has the ability to completely change the course of your day. Whether we’re cooking for ourselves, for a date night in, for a Sunday supper with friends, or for family on a busy weeknight, we all want

recipes that are unfussy to make with triumphant results. Deb Perelman, award-winning blogger, thinks that cooking should be an escape from drudgery. *Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites* presents more than one hundred impossible-to-resist recipes—almost all of them brand-new, plus a few favorites from her website—that will make you want to stop what you're doing right now and cook. These are real recipes for real people—people with busy lives who don't want to sacrifice flavor or quality to eat meals they're really excited about. You'll want to put these recipes in your Forever Files: Sticky Toffee Waffles (sticky toffee pudding you can eat for breakfast), Everything Drop Biscuits with Cream Cheese, and Magical Two-Ingredient Oat Brittle (a happy accident). There's a (hopelessly, unapologetically inauthentic) Kale Caesar with Broken Eggs and Crushed Croutons, a Mango Apple Ceviche with Sunflower Seeds, and a Grandma-Style Chicken Noodle Soup that fixes everything. You can make Leek, Feta, and Greens Spiral Pie, crunchy Brussels and Three Cheese Pasta Bake that tastes better with brussels sprouts than without, Beefsteak Skirt Steak Salad, and Bacony Baked Pintos with the Works (as in, giant bowls of beans that you can dip into like nachos). And, of course, no meal is complete without cake (and cookies and pies and puddings): Chocolate Peanut Butter Icebox Cake (the icebox cake to end all icebox cakes), Pretzel Linzers with Salted Caramel, Strawberry Cloud Cookies, Bake Sale Winning-est Goopy Oat Bars, as well as the ultimate Party Cake Builder—four one-bowl cakes for all occasions with mix-and-match frostings (bonus: less time spent doing dishes means everybody wins). Written with Deb's trademark humor and gorgeously illustrated with her own photographs, *Smitten Kitchen Every Day* is filled with what are sure to be your new favorite things to cook.

Cook Once, Eat All Week - Cassy Joy Garcia 2019-04-23

Cook Once, Eat All Week is a revolutionary way to get a delicious, healthy, and affordable dinner on the table FAST. Author Cassy Joy Garcia will walk you through this tried-and-true method and show you how batch-cooking a few basic components can give you an entire week's worth of dinners with minimal time and effort. Have you ever tried a meal prep plan before and gotten so excited about having your cooking for the week done ahead of time, only to find yourself totally exhausted after a full day in the kitchen, shocked by your grocery bill, and tired of the same leftovers by Tuesday? Cassy Joy Garcia had been there, too. As a mom, business owner, and Nutrition Consultant, she needed to get a healthy, affordable, and tasty dinner on the table fast every night, and she knew there had to be a better way to do it. She finally cracked the code when she discovered that by batch-cooking a protein, starch, and vegetable each week she could easily assemble three fresh, diverse

meals in minimal time. After years of her readers asking her for better meal prep strategies and easy recipes, she released 4 weeks of recipes on her blog, Fed and Fit. Since then, tens of thousands of people have made and raved about the series and begged for more! In this book you'll find 26 weeks of affordable, healthy, delicious meals that your family will love eating, and a chapter full of bonus 20-minute meals. Optional Instant Pot and slow cooker instructions are included to get you even more time back in your week. With a Real Food foundation, the weeks in this book aim to support dietary approaches that range from: gluten-free, dairy-free, Paleo, low carb, egg-free, kid-friendly and more. Three simple ingredients like shredded pork, potatoes, and cabbage are turned into these three easy to assemble meals: Honey Mustard Pork Sheet Pan Dinner Enchiladas Verde Casserole Sloppy Joe Stuffed Potatoes This book is a must-have for anyone looking for a REAL solution to help them eat healthfully while also saving time and money and loving what they are eating.

The Well Plated Cookbook - Erin Clarke 2020-08-25

Comfort classics with a lighter spin, from the creator of the healthy-eating blog Well Plated by Erin. Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, Well Plated by Erin. Clarke's site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can't find in a regular supermarket or that isn't essential to a dish's success, and she hacks her recipes for maximum nutrition by using the "stealthy healthy" ingredient swaps she's mastered so that you don't lose an ounce of flavor. In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as Sweet Potato Boats 5 Ways. The recipes are affordable and keep practicality top-of-mind. She's eliminated odd leftover "orphan" ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she's even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From One-Pot Creamy Sundried Tomato Orzo to Sheet Pan Tandoori Chicken, all of the recipes are accessible to cooks of every level, and so indulgent you won't detect the healthy ingredients. As Clarke always hears from her readers, "My family doesn't like healthy food, but they LOVED this!" This is your homey guide to a healthier kitchen.