



[Book] Cooking For Jeffrey: A Barefoot Contessa Cookbook

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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.

Cooking for Jeffrey-Ina Garten 2016 Garten has been cooking for her husband Jeffrey since they were married almost fifty years ago. This book is filled with the recipes Jeffrey and their friends request most often as well as stories from Ina and Jeffrey’s many years together. There are traditional dishes that she’s updated, wonderful new recipes, and even a chapter devoted to bread and cheese, with recipes and tips for creating the perfect cheese course.

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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.

Barefoot Contessa Foolproof-Ina Garten 2012 The Food Network celebrity chef presents a collection of accessible recipes that feature readily available ingredients, revealing how to use strategic menu planning and culinary know-how to prepare such options as Lobster Corn Fritters, Slow-Roasted Filet of Beef with Basil Parmesan Mayonnaise and Sticky Toffee Date Cake. 1.1 million first printing. First serial, O Magazine.

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.

Barefoot Contessa, how Easy is That?-Ina Garten 2010 The popular celebrity chef and best-selling author of Barefoot Contessa Back to Basics presents a collection of recipes that focuses on quick and simple preparation, from Smoked Salmon Deviled Eggs to Red Velvet Cupcakes. 1 million first printing.

Barefoot Contessa Back to Basics-Ina Garten 2009 When Ina Garten opened her fabulous food store, The Barefoot Contessa, it soon became the most popular place in town and attracted masses of visitors all year round. But after 18 years, Ina needed a new challenge and she turned her hand to writing up her wonderful recipes and the great tips on style and entertaining that are the hallmark of her work. And it wasn’t too long before Ina became one of America’s most successful cookery writers. Her New York Times bestselling books went on to sell more than 3 million copies worldwide and today she is one of the stars of America’s Food Network, where she attracts weekly audiences of more than 5 million. Genuinely warm and inspiring, Ina is America’s own Domestic Goddess, and her television popularity has carried over to the UK. She is currently one of the most successful and respected cooks on the UK’s Food Network and the Good Food Channel, which attract terrific audiences. This ever-growing tv profile is all down to the accessible, no-nonsense approach Ina takes to cooking delicious meals that even beginners can conjure up. Added to this is the little touch of luxury she offers in both her books and her tv shows, all photographed and filmed against the glorious backdrop of her fabulous kitchen and garden in East Hampton. Now, in BACK TO BASICS Ina offers almost 100 brand new recipes, all tried and tested to the highest standard and beautifully illustrated in full-colour throughout. Focusing on her simple techniques, this book has something for everyone. So, whether you’re aiming to prepare a delicious main-course ‘crowd-pleaser’, a quick and easy tea-time treat, or something a little more sophisticated for a special occasion, they’re all here - and with simple instructions to guarantee success every time!

Modern Comfort Food-Ina Garten 2020-09-29 A collection of eighty-five all-new recipes by the James Beard Award-winning host of the Emmy Award-winning Food Network series features comforting twists on childhood favorites, including cheesy chicken enchiladas, tomato and goat cheese crostata, and banana rum trifle.

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. Ina’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 panzanela 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.

The Barefoot Contessa Cookbook-Ina Garten 2013-04-02 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 Remoulade 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!

The Art of Simple Food-Alice Waters 2010-10-20 An indispensable resource for home cooks from the woman who changed the way Americans think about food. Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has “single-handedly chang[ed] the American palate” according to the New York Times. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods. With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, The Art of Simple Food is an indispensable resource for home cooks. Here you will find Alice’s philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that’s balanced in texture, color, and flavor, Waters helps us embrace the seasons’ bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

Make It Ahead-Ina Garten 2014 The Emmy Award-winning celebrity chef shares favorite make-ahead recipes and meal-planning tips for a variety of occasions, suggesting preparation options for low-stress dishes that improve if prepared in advance. By the #1 best-selling author of Barefoot Contessa Foolproof. 1.5 million first printing.

Fresh Every Day-Sara Foster 2005 Presents a flexible, and time-saving approach to working with fresh, seasonal ingredients, with suggestions on how to adapt a recipe to suit one’s pantry, tips on using leftovers to create delicious meals, and other culinary advice.

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 Chevrón 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 Art of Escapism Cooking-Mandy Lee 2019-10-15 In this inventive and intensely personal cookbook, the blogger behind the award-winning ladyandpups.com reveals how she cooked her way out of an untenable living situation, with more than eighty delicious Asian-inspired dishes with influences from around the world. For Mandy Lee, moving from New York to Beijing for her husband’s work wasn’t an exotic adventure—it was an ordeal. Growing increasingly exasperated with China’s stifling political climate, its infuriating bureaucracy, and its choking pollution, she began “an unapologetically angry food blog.” LadyandPups.com, to keep herself from going mad, Mandy cooked because it channeled her focus, helping her cope with the difficult circumstances of her new life. She filled her kitchen with warming spices and sticky sauces while she shared recipes and observations about life, food, and cooking in her blog posts. Born in Taiwan and raised in Vancouver, she came of age food-wise in New York City and now lives in Hong Kong; her food reflects the many places she’s lived. This entertaining and unusual cookbook is the story of how “escapism cooking”—using the kitchen as a refuge and ultimately creating delicious and satisfying meals—helped her crawl out of her expat limbo. Illustrated with her own gorgeous photography, The Art of Escapism Cooking provides that comforting feeling a good meal provides. Here are dozens of innovative and often Asian-influenced recipes, divided into categories by mood and occasion, such as: For Getting Out of Bed Poached Eggs with Miso-Browned Butter Hollandaise Cracking Pancake with Caramel-Clustered Blueberries and Balsamic Honey For Slurping Buffalo Fried Chicken Ramen Crab Bisque Tsukemen For a Crowd Cumin Lamb Rib Burger Italian Meatballs in Taiwanese Rouzau Sauce For Snacking Wontons with Shrimp and Chili Coconut Oil and Herbed Yogurt Spicy Chickpea Poppers For Sweets Fried with Peanut Brown Sugar and Ice Cream Recycled Nuts and Caramel Apple Cake Every dish is sublimely delicious and worth the time and attention required. Mandy also demystifies unfamiliar ingredients and where to find them, shares her favorite tools, and provides instructions for essential condiments for the pantry and fridge, such as Ramen Seasoning, Fried Chili Verde Sauce, Caramelized Onion Powder Paste, and her Ultimate Sichuan Chile Oil.

Food52 Genius Recipes-Kristen Miglore 2015 A collection of 100 recipes from the James Beard Award-nominated Genius Recipes column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi.

America: The Great Cookbook-Joe Yonan 2017-10-31 A diverse collection of home cooking recipes from America’s top chefs, including David Chang, Rick Bayless, Nathalie Dupree, and many more. The James Beard Award-winning Food & Dining editor of The Washington Post, Joe Yonan asked a hundred of America’s best chefs, artisan producers, and food personalities a personal question: What do you love to cook for the people that you love? Their answers comprise this unique cookbook—the ultimate celebration of contemporary American cuisine in all its glorious diversity. From well-known chefs and TV personalities like Buddy Valastro and Carla Hall to culinary revolutionaries such as Michael Voltaggio and Dan Barber, these great American culinary heroes share their most treasured home recipes. Lavishly photographed with spectacular images of food and locations from across the United States, this gorgeous cookbook highlights the very best of American food.

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.

The Pioneer Woman Cooks-Ree Drummond 2010-06-01 Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks. Ree Drummond’s spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.

Once Upon a Chef, the Cookbook-Jennifer Segal 2018-04-24 Washington Post Bestseller! — Jenn Segal’s Family-Friendly Healthy Cookbook If you’re a fan of Chrissy Teigen, Skinnytaste, Pioneer Woman, or Oh She Glows cookbooks, you’ll love Once Upon a Chef Become the favorite family chef: Once upon a time Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried-and-true chef skills with delicious, fresh, and approachable ingredients for family-friendly meals. In Jenn’s book she shares 100 recipes that will up your kitchen game while surprising you with their ease. With the authority of a professional chef and the practicality of a busy working mom, Jenn teaches you to improve your cooking one recipe at a time, with helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. The healthy cookbook for every meal of the day: Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles Simple soups, salads, and sandwiches for ideal lunches (try the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches) Entrées the whole family will love like Buttermilk Fried Chicken Tenders Tasty treats for those casual get-togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans Go-to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover’s Birthday Cake If you have used recipes from Magnolia Table or Smitten Kitchen, you will want to own Once Upon a Chef. Flip through the pages of this book, and you’ll want to make every recipe—whether it’s an easy family dinner your kids will love, an indulgent dessert for someone special, or fun cocktails and appetizers for your friends. This is the book you’ll turn to again and again, and with Jenn by your side in the kitchen, every meal will taste like the best night out!

All about Cake-Christina Tosi 2018 In All About Cake, Christina Tosi takes us into the sugar-fueled, manically creative cake universe of Milk Bar. From two-minute microwave mug cakes to goey Crock-Pot cakes, from Bundts and pounds to their famous cake truffles and, of course, their signature naked layer cakes, this book will help bakers of all levels to indulge in flavors like classic Birthday Cake and true originals such as Pretzel Cake with Stout Ganache and Honey Frosting. Along the way, Tosi reveals the method behind her team’s creativity--the formulas and matrices that will allow you to invent any cake flavor you can imagine.

The Complete Magnolia Bakery Cookbook-Jennifer Appel 2012-12-11 The complete and “charming” (Gourmet) collection of deliciously old-fashioned and deeply satisfying recipes from everyone’s favorite New York City cupcake bakery—Magnolia Bakery. Ever since the original Magnolia Bakery opened its doors in 1996, people have lined up day and night to satisfy their sugar cravings—and this book is Magnolia’s comprehensive guide to making all of their beloved desserts, including their home-style cupcakes, layer cakes, banana pudding, and other treats. Illustrated with color and black-and-white photographs that capture the daily life of the bakery, The Complete Magnolia Bakery Cookbook shows you how to make their famous banana pudding, sinfully rich buttercream icing and red velvet cake, and dozens more irresistible desserts.

Huckleberry-Zoe Nathan 2014-09-09 Everything in generosity is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica’s favorite neighborhood bakery and breakfast spot, Huckleberry Bakery & Café. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as flaky dough and lining a cake pan. Huckleberry’s recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cereals, biscuits, and quiche). True to the healthful spirit of Los Angeles, these recipes feature whole-grain flours, sesame and flax seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan options—and they always lead with deliciousness. For bakers and all-day brunchers, Huckleberry will become the cookbook to reach for whenever the craving for big flavor strikes.

Six Seasons-Joshua McFadden 2017-05-02 Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon Appétit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more “Never before have I seen so many fascinating, delicious, easy recipes in one book. . . [Six Seasons is] about as close to a perfect cookbook as I have seen. . . a book beginner and seasoned cooks alike will reach for repeatedly.” —Lucky Peach Joshua McFadden, chef and owner of renowned trattoria Ava Gene’s in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momofuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to sautés, pan roasts, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

The Full Plate-Ayesha Curry 2020-09-22 NEW YORK TIMES BESTSELLER Enjoy family-friendly recipes that are ready in no time, when you’ve got no time, from New York Times bestselling author, online phenomenon, and TV star Ayesha Curry. Ayesha Curry knows what it’s like to have so much on your plate you can barely think about dinner. But she also knows that finding balance between work and family life starts with gathering around the table to enjoy a home-cooked meal. The Full Plate brings the best of Ayesha’s home kitchen straight to you, with 100 recipes that are flexible and flavorful and come together in less than an hour. You’ll find sheet pan dinners and crowd-pleaser pastas, hearty salads and healthy updates to takeout favorites, and fresh spins on classic dishes-plus kid-friendly meals, desserts, and sides (and a few beverages just for the adults). Recipes include: Mushroom Tacos with Avocado Crema Hot Honey Chicken Sandwiches Crab Bucatini Sheet Pan Pork Chops Guava Ginger Ice Cream Spicy Margaritas, and more

Barefoot in Paris Tri-Fold Recipe Note Cards-Ina Garten 2004-09-01 Ina Garten, the Barefoot Contessa, takes you to the City of Light with sumptuous recipe note cards inspired by her cookbook Barefoot in Paris. Add some joie de vivre to your correspondence with these tri-folded note cards, each featuring a recipe for a French-inspired classic dish and accompanied by beautiful and inviting photographs. 12 vertical tri-fold note cards, 3 each of 4 recipes, with 13 envelopes, 4 13/16 x 5 11/16 inches, in a vertical hinged box

How to Cook Everything The Basics-Mark Bittman 2012-03-12 The next best thing to having Mark Bittman in the kitchen with you Mark Bittman’s highly acclaimed, bestselling book How to Cook Everything is an indispensable guide for any modern cook. With How to Cook Everything The Basics he reveals how truly easy it is to learn fundamental techniques and recipes. From dicing vegetables and roasting meat, to cooking building-block meals that include salads, soups, poultry, meats, fish, sides, and desserts, Bittman explains what every home cook, particularly novices, should know. 1,000 beautiful and instructive photographs throughout the book reveal key preparation details that make every dish inviting and accessible. With clear and straightforward directions, Bittman’s practical tips and variation ideas, and visual cues that accompany each of the 185 recipes, cooking with How to Cook Everything The Basics is like having Bittman in the kitchen with you. This is the essential teaching cookbook, with 1,000 photos illustrating every technique and recipe; the result is a comprehensive reference that’s both visually stunning and utterly practical. Special Basics features scattered throughout simplify broad subjects with sections like “Think of Vegetables in Groups,” “How to Cook Any Grain,” and “5 Rules for Buying and Storing Seafood.” 600 demonstration photos each build on a step from the recipe to teach a core lesson, like “Cracking an Egg,” “Using Pasta Water,” “Recognizing Doneness,” and “Crimping the Pie Shut.” Detailed notes appear in blue type near selected images, and here Mark highlights what to look for during a particular step and offers handy advice and other helpful asides. Tips and variations let cooks hone their skills and be creative.

Whiskey in a Teacup-Reese Witherspoon 2018-09-18 Academy Award–winning actress, producer, and entrepreneur Reese Witherspoon invites you into her world, where she infuses the southern style, parties, and traditions she loves with contemporary flair and charm. Reese Witherspoon’s grandmother Dorothea always said that a combination of beauty and strength made southern women “whiskey in a teacup.” We may be delicate and ornamental on the outside, she said, but inside we’re strong and fiery. Reese’s southern heritage informs her whole life, and she loves sharing the joys of southern living with practically everyone she meets. She takes the South wherever she goes with bluegrass, big holiday parties, and plenty of Dorothea’s fried chicken. It’s reflected in how she entertains, decorates her home, and makes holidays special for her kids—not to mention how she talks, dances, and does her hair (in these pages, you will learn Reese’s fail-proof, only slightly insane hot-roller technique). Reese loves sharing Dorothea’s most delicious recipes as well as her favorite southern traditions, from midnight barn parties to backyard bridal showers, magical Christmas mornings to rollicking honky-tonks. It’s easy to bring a little bit of Reese’s world into your home, no matter where you live. After all, there’s a southern side to every place in the world, right?

Cooking with Miss Quad: Live, Laugh, Love and Eat-Quad Webb 2019-05-07 More than 100 delicious recipes from the one-and-only Quad Webb Welcome to Quad’s kitchen. Get ready to cook with spirit, eat with gusto, and laugh with abandon. Whether you follow her on Bravo’s Married to Medicine, are a regular watcher of Sister Circle, or have tuned into her Cooking with Miss Quad Instagram videos, you will want to add this long-anticipated cookbook to your repertoire.

Cooking is a pleasure and a respite for this star; it's an expression of love she wants to share with all her fans. Quad learned to cook from her mother, growing up in Memphis, Tennessee, so she's been cooking her entire life and insists that she's made every mistake possible behind a stove. Here she encourages even complete beginners to give cooking a try with delicious, updated southern classics, such as: Jalapeno Cheese Hushpuppies Cajun Deviled Eggs Peach, Fig, and Arugula Salad Cornmeal-Dusted Catfish Memphis Dry Rub Ribs Basil Pesto Chicken Quad's energy in the kitchen is contagious, as is her passion for teaching others to overcome kitchen intimidation.

Rent-Jonathan Larson 2008 (Applause Libretto Library). Finally, an authorized libretto to this modern day classic! Rent won the 1996 Pulitzer Prize for Drama, as well as four Tony Awards, including Best Musical, Best Book, and Best Score for Jonathan Larson. The story of Mark, Roger, Maureen, Tom Collins, Angel, Mimi, JoAnne, and their friends on the Lower East Side of New York City will live on, along with the affirmation that there is "no day but today." Includes 16 color photographs of productions of Rent from around the world, plus an introduction ("Rent Is Real") by Victoria Leacock Hoffman.

Saturday Night-Doug Hill 2011-12-15 Saturday Night is the intimate history of the original Saturday Night Live, from its beginnings as an outlaw program produced by an unruly band of renegades from the comedy underground to a TV institution that made stars of John Belushi, Bill Murray, Chevy Chase, Gilda Radner, Jane Curtin, Laraine Newman, Garrett Morris, Joe Piscopo and Eddie Murphy. This is the book that revealed to the world what really happened behind the scenes during the first ten years of this groundbreaking program, from the battles SNL fought with NBC to the battles fought within the show itself. It's all here: The love affairs, betrayals, rivalries, drug problems, overnight successes, and bitter failures, mixed with the creation of some of the most outrageous and original comedy ever. "It reads like a thriller," said the Associated Press, "and may be the best book ever written about television." Available for the first time in ebook format, this edition features nearly fifty photographs of cast, crew and sketches.

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Laura in the Kitchen-Laura Vitale 2015-10-06 At long last, the companion cookbook to the hit YouTube cooking show—including recipes for 120 simple, delicious Italian-American classics. When Laura Vitale moved from Naples to the United States at age twelve, she cured her homesickness by cooking up endless pots of her nonna's sauce. She went on to work in her father's pizzeria, but when his restaurant suddenly closed, she knew she had to find her way back into the kitchen. Together with her husband, she launched her Internet cooking show, Laura in the Kitchen, where her enthusiasm, charm, and irresistible recipes have won her millions of fans. In her debut cookbook, Laura focuses on simple recipes that anyone can achieve—whether they have just a little time to spend in the kitchen or want to create an impressive feast. Here are 110 all-new recipes for quick-fix suppers, such as Tortellini with Pink Parmesan Sauce and One-Pan Chicken with Potatoes, Wine, and Olives; leisurely entrées, including Spinach and Artichoke-Stuffed Shells and Pot Roast alla Pizzaiola; and 10 fan favorites, like Cheesy Garlic Bread and No-Bake Nutella Cheesecake. Laura tests her recipes dozens of times to perfect them so the results are always spectacular. With clear instructions and more than 100 color photographs, Laura in the Kitchen is the perfect guide for anyone looking to get comfortable at the stove and have fun cooking.

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Grandbaby Cakes-Jocelyn Adams 2015-09-15 Grandbaby Cakes: Modern Recipes, Vintage Charm, Soulful Memories is the debut cookbook from sensational food writer, Jocelyn Delk Adams. Since founding her popular recipe blog Grandbaby Cakes in 2012, Adams has been putting fresh twists on old favorites. Adams has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her family's generations-old love of baking. As a child, Adams and her family would routinely embark on the ten-hour journey from their home in Chicago to Winona, Mississippi. There, she would watch her grandmother, affectionately nicknamed Big Mama, bake and develop delicious, melt-in-your-mouth desserts. From blooming tree-picked fruit to farm-raised eggs and fresh-churned butter, Big Mama used what was readily available to invent completely original treats. Adams treasured the moments when her mother, aunt, and Big Mama would bring her into the kitchen to let her dabble in the process as a rite of passage. Big Mama's recipes became the fabric of their family heritage. Grandbaby Cakes is Adams's love note to her family, thanking those who came before and passing on this touching tradition with 50 brilliant cakes. Grandbaby Cakes pairs charming stories of Big Mama's kitchen with recipes ranging from classic standbys to exciting adventures—helpfully marked by degree of difficulty—that will inspire your own family for years to come. Adams creates sophisticated flavor combinations based on Big Mama's gorgeous centerpiece cakes, giving each recipe something familiar mixed with something new. From pound cakes and layer cakes to sheet cakes and "baby" cakes (cupcakes and cakelettes), Grandbaby Cakes delivers fun, hip recipes perfect for any celebration. Readers will love this cookbook for its eclectic and bold recipes steeped in equal parts warm Southern charm and fresh Midwestern flavors. Not only will home bakers be able to make staples like yellow cake and icebox cake exactly how their grandmothers did, but they'll also be preparing impressive innovations, like the Pineapple Upside-Down Hummingbird Pound Cake and the Fig-Brown Sugar Cake. Grandbaby Cakes is a collection for both new-aged and traditional bakers, but mostly it's for anyone who wants a fresh, modern take on classic recipes as well as cakes full of heart and soul.

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The Complete Make-Ahead Cookbook-America's Test Kitchen 2017 There's lots of dishes you'd like to make ahead, only the recipe doesn't tell you how to store it after baking-- or how to bake it after storing-- and not end up with a cold center or a soggy crust. The experts at America's Test Kitchen eliminate the guesswork with these company-worthy appetizers, roasts, and desserts.

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Social Q's-Philip Galanes 2012-11-27 A series of whimsical, briskly paced essays by the popular New York Times "Social Q's" columnist provides modern advice on navigating today's murky moral waters, sharing recommendations for such everyday situations as texting on the bus to splitting a dinner check. By the author of Emma's Table.

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It's All Good-Gwyneth Paltrow 2013-04-02 Gwyneth Paltrow, Academy-Award winning actress and bestselling cookbook author, returns with recipes for the foods she eats when she wants to lose weight, look good, and feel more energetic. Last spring, after a particularly grueling schedule and lapse of overindulgence, Gwyneth Paltrow was feeling fatigued and faint. A visit to her doctor revealed that she was anemic, vitamin D deficient, and that her stress levels were sky high. He prescribed an elimination diet to clear out her system and help her body heal. But this meant no coffee, no alcohol, no dairy, no eggs, no sugar, no shellfish, no deep-water fish, no wheat, no meat, no soy, nothing processed at all! An avid foodie, Paltrow was concerned that so many restrictions would make mealtime boring, so, together with Julia Turshen, she compiled a collection of 185 delicious, easy recipes that followed her doctor's guidelines. And it worked! After changing her diet, Paltrow healed totally, felt more energetic and looked great. Now, in It's All Good, she shares the go-to dishes that have become the baseline for the restorative diet she turns to whenever she feels she needs it. Recipes include: Huevos Rancheros, Hummus Tartine with Scallion-Mint Pesto, Salmon Burgers with Pickled Ginger, even Power Brownies, Banana "Ice Cream," and more!

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Patisserie Made Simple-Edd Kimber 2018-06-18 Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Canneles and Eclairs * Desserts & Cakes such as Cherry Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablee and pate sucee and recipes to use them in * Basics - the essential icings and creams, such as Mouseline and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

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Family-Style Meals at the Hall'imaile General Store-Beverly Gannon 2011-11-23 Family-style dining is back in style and has been reimagined by one of the most prominent chefs in Hawaii, James Beard Award-nominee Beverly Gannon. On the road to Haleakala, Maui's most famous dormant volcano, is one of the island's favorite destinations--where a laid-back atmosphere and top-flight menu welcome both residents and tourists. Developed from the restaurant's ever-popular repertoire, this all-new recipe collection is scaled for sit-down family suppers, lunches, and brunches, with built-in expandability for impromptu gatherings or full-on entertaining. Ingredient substitutions are included to help move dishes from the kitchen to the table with ease, and leftovers are skillfully adapted into future meals. Recipes are organized by the days of the week, based on a schedule Gannon's mother used, and are interwoven with charming family anecdotes.

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Tyler's Ultimate-Tyler Florence 2012-12-04 As his millions of fans know from watching him on Food Network, Tyler likes to rock the kitchen with big, bold flavors and sophisticated yet accessible fare. Whether you're dishing up a family favorite like spaghetti and meatballs or pulling out all the stops with a succulent tenderloin steak topped with spicy crab salad, Tyler Florence believes every meal can--and should--be the ultimate dining experience. At last, in Tyler's Ultimate, he shows us how to get these spectacular results in much less time. Tyler believes the ultimate meal brings together good food, good friends, and good times--with Tyler's Ultimate as your guide you can elevate any gathering to a cause for celebration and every family meal to an occasion worth savoring. In his travels around the world for his Food Network show, he's sampled countless versions of classic dishes, taking an ideal technique from one, a perfect ingredient from another. Here he gives you the best of the best. Make no mistake: Tyler's approach here may be simplified and the ingredients list streamlined, but your palate will never feel compromised. These recipes are packed with zesty flavors, yet easy to pull together and always straightforward enough for even novice cooks. Because Tyler believes that the little details separate a good meal from a "wow!" experience, his recipes feature bright, exciting flavors that sing on the tongue yet don't require fancy equipment or exotic ingredients. Tyler has collected all his most trusted and best-loved recipes for the ultimate collection of go-to meals, including can't-miss versions of the dishes we all crave most: the ultimate burger, French onion soup, beef stew, macaroni and cheese, and chocolate mousse, plus exciting new discoveries that will find a permanent home in your cooking repertoire. Filled with recipes for sensational, all-American food, Tyler's Ultimate is the all-around, everyday great cookbook his fans have been waiting for.

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The Garden Chef-Phaidon Editors 2019-05-01 For many chefs, their gardens are a direct extension of their kitchens. Whether a small rooftop in the city for growing herbs and spices, or a larger plot with fruit trees and vegetables, these fertile spots provide the ingredients and inspiration for countless seasonal dishes. Here, for the first time, The Garden Chef presents fascinating stories and signature recipes from the kitchen gardens of 40 of the world's best chefs, both established and emerging talents, with a wealth of beautiful images to provide visual inspiration.