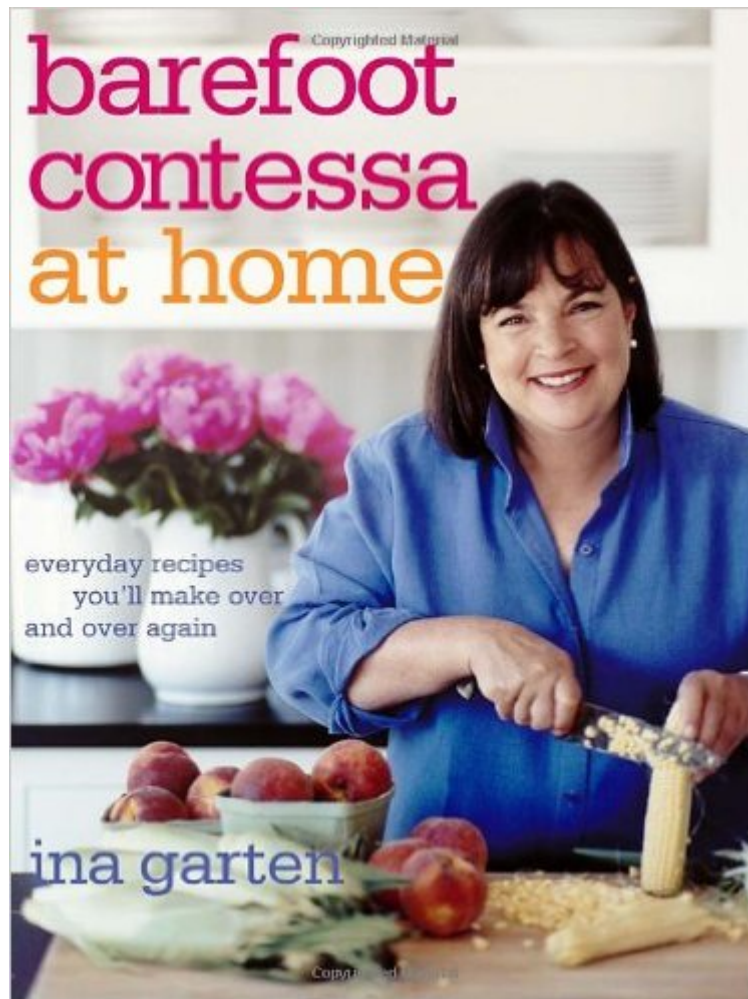


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# Barefoot Contessa At Home: Everyday Recipes You'll Make Over And Over Again



## Synopsis

#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 her 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.

## Book Information

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## Customer Reviews

As the owner of a whole 'lotta cookbooks, I sometimes have to explain my theory of cookbooks to my husband. In the case of "Barefoot Contessa at Home", the recipe for Easy Cheese Danish is a perfect example. This recipe uses 6 ingredients plus seasonings. It can be made the night before you need it. Both of which translate into making my life easier. And it can be enjoyed by our family and our holiday guests for years to come. If you break down the cost of the book as to how many times we'll use just that one recipe, you'll see what a great value it really is. And, of course, there are many more recipes included that make it even better. Most of the recipes are a creative version of standard fare, like a coleslaw that uses blue cheese or the jalapeno cheddar cornbread or the Chicken Salad Veronique. The book includes chapters entitled soup and sandwiches; salads; dinner; vegetables; dessert; breakfast; and others. And I like it that Ms. Garten includes a recipe for "Chicken with Goat Cheese and Basil" that can be prepared in 10 minutes when, as she puts it "I'm too tired to cook." I LOVE recipes like that. And, what about the "frozen berries with hot white chocolate"? Looking forward to trying that. Plus, Barefoot Contessa at Home includes menu suggestions, which are helpful if you're in a hurry or need inspiration. Each recipe is partnered by a beautiful photograph so you can see what you're making and how it should look. I like her style, I like her recipes and I like her cookbook.

I cook because of Ina. Before I found her first cookbook, I cooked infrequently. I knew the basics, but I didn't have simple, great tasting recipes that I enjoyed making on a regular basis. Ina changed my life with her books, and my friends and family thank her for it! I'm one of those people that needs to have a photo of the finished product, and Ina delivers beautiful images, encouraging you to give the recipe a try. Her recipes were easy and each one was a tasty success, I have slowly devoured my way through her books. I am thrilled with this new one, and just with the first pass through it, I've found 14 recipes I'd like to try immediately! I am a little surprised by comments made by one of the other reviewers, (which is why I am now writing my first review for .) They had issue with Ina's liberal use of butter and salt, the cost of the book, her crediting recipes to other people, Ina's suggestions for grocery shopping, etc. How funny! Part of Ina's charm and fabulous tasting food results from

copious amounts of butter and salt. If you have an issue with it, you probably shouldn't make those recipes. (She has plenty of recipes that don't have butter in them, but they aren't as tasty!) Why someone would complain about the cost of the cookbook baffles me. The retail cost of the books is \$35, (I pre-ordered it for \$20.35) It is a wonderful book with exquisite photos, and if you say it has only 80 recipes, I'll take your word for it. Would you rather sit in front of the TV, watching her show and writing down the recipes? I feel this is the type of book that because it is so beautiful, would be a lovely gift, let alone a welcome addition to anyone's kitchen. Each chef and their cookbooks are unique, and Ina's style fits perfectly into my kitchen. I just hope that Ina keeps producing more books so I can keep expanding my list of recipes!

So.....where do I start? The sharp, beautiful, glossy photography that entices you to make each delicious recipe? The welcoming and carefree pictures of Ina and Jeffrey's beautiful home that are the background for this book? The helpful hints and encouragement from Ina? The use of fresh veggies and fruit to make each meal so good to eat? It's hard to figure out which to place first, but regardless of where you want to begin, you'll find yourself at ease. Ina just seems to get better and better with each volume of gastronomic delights, even when you think she has already given us the best. Her fifth venture into the publishing world is no less wonderful than her first four. She has broken down her book into six main categories of cooking (soup and sandwich, salads, dinner, veggies, dessert, breakfast) then ties it all up with an interesting addendum of "if you're visiting the Hamptons" which is a tribute, of sorts, to all the lovely places she goes to in the Hamptons, to see and smell and taste and enjoy; much appreciated, good friend! The book flows as such: INTRODUCTION This is a really friendly introduction that helps you get caught up with her casual approach to planning, her path to this career change, and all the little hints and ideas that you can incorporate to make any get-together with family and friends all that more fun and memorable. She also gives you 2 quick recipes for getting guests to unwind and snack until all is ready for the main event, and they are Fresh Whiskey Sours, and Green Herb Dip. She then gives you a little help in how to plan your grocery list and the actual shopping. SOUP AND SANDWICHES California BLT's Summer Borscht Caesar Club Sandwich Mexican Chicken Soup Chicken Salad Sandwiches Ribollita Smoked Salmon and Egg Salad Tartines Garlic Croutons, Chicken Stock Roasted Pepper and Goat Cheese Sandwiches Cream of Wild Mushroom Soup (superb!!) Tomato, Mozzarella, and Pesto Panini Shrimp Bisque Seafood Stock Honey White Bread SALADS Planning Outdoor Parties Heirloom Tomatoes with Blue Cheese Dressing Chicken Salad Veronique Grilled Tuna Salad Bibb Salad with Basil Green Goddess Dressing Jon Snow's Fish

SaladRoasted Shrimp and OrzoPesto Pea SaladWarm Duck SaladTomato Feta SaladBlue Cheese  
Coleslaw (a must if you're a cheesehead!)Guacamole SaladOld-Fashioned Potato  
SaladDINNERMaking An "Important" DinnerBlue Cheese BurgersCornish Hens with Cornbread  
StuffingChicken PiccataLamb Kebobs with CouscousCouscous with Pine NutsRoast CaponLoin of  
Pork with FennelStuffed Cabbage (sooo easy and such a standard!!)Rib-eye Steaks with  
Cornmeal-Fried Onion RingsPortobello Mushroom LasagnaChicken with Goat Cheese and  
BasilSeafood GratinEli's Asian SalmonLemon Fusilli with ArugulaSummer Garden PastaSeared  
Tuna with Mango ChutneyEasy Lobster PaellaVEGETABLESGarlic and Herb  
TomatoesOrange-Honey Glazed CarrotsBroccolini and Balsamic VinaigretteZucchini  
PancakesHerbed Basmati RiceGreen, Green Spring VegetablesButtermilk Mashed PotatoesStewed  
Lentils and TomatoesParmesan-Roasted CauliflowerCreamy Rosemary PolentaBroccoli Rabe with  
GarlicMaple Baked beansMustard Roasted PotatoesJalapeno Cheddar CornbreadHerb-Roasted  
OnionsDESSERTS (the best part of ANY meal!!)How she thinks about,defines, and develops  
recipesFrozen Berries with Hot White ChocolateBeatty's Chocolate Cake & Frosting (the BEST  
chocolate cake ever!)Peanut Butter and Jelly BarsMixed Berry Pavlova, Sweetened Whipped  
Cream, Triple Raspberry SauceCoconut CakePumpkin Mousse ParfaitChocolate SorbetBlack and  
White Angel Food CakeChocolate Cupcakes and Peanut Butter IcingPanna Cotta with Balsamic  
StrawberriesUltimate Ginger CookiesFruitcake CookiesPeach and Blueberry CrumblesPear, Apple  
and Cranberry CrispSummer Fruit CrostataCaramel Pecan SundaesBREAKFASTDesigning a  
kitchenTri-berry MuffinsCranberry Orange SconesChunky Banana Bran MuffinsEasy Cheese  
DanishOmelet for TwoScrambled Eggs and SalmonMaple-Roasted BaconBreakfast Fruit Crunch  
(this is a quick and delicious idea)Sunday Morning OatmealBlueberry Crumb CakeAnna's Orange  
MarmaladeIrish Soda breadFresh Peach Bellini'sSpicy Bloody Mary's"If You're Visiting The  
Hampton's".....Menu's for All OccasionsIndexRecipe Index

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