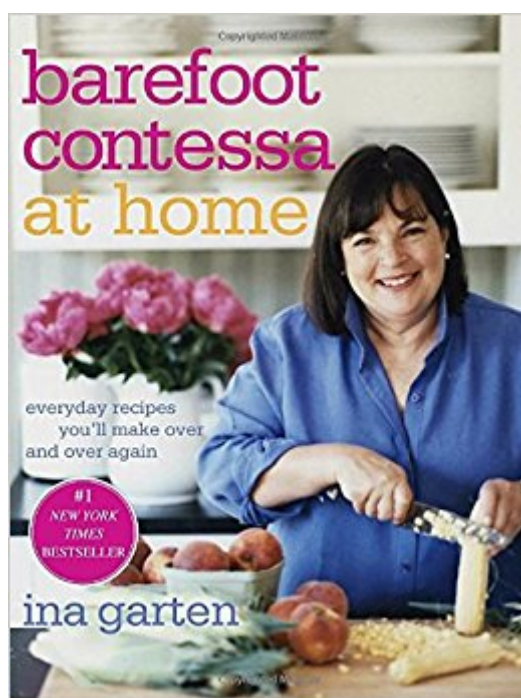


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# Barefoot Contessa At Home: Everyday Recipes You'll Make Over And Over Again



## 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

Garten's fifth cookbook (after *Barefoot in Paris*) follows her surefire formula: uncomplicated but elegant recipes for the home cook whose priority is spending time with friends and family, not in the kitchen. From breakfast to dessert, the Food Network star organizes this volume by meal, with an easy-to-navigate recipe list at the top of each section. Many entries provide a creative alternative to the basics: the Summer Borscht "which calls for fresh beets, cucumber and chicken stock" will make a cool, flavorful substitute for the predictable bowl of gazpacho, and the mayonnaise-based Jon Snow's Fish Salad "freshly roasted white fish filets (e.g., halibut) distinguished by the addition of diced fennel" will supersede tuna salad. But some of Garten's "feel-good" foods barely warrant inclusion "her recipe for Sunday Morning Oatmeal barely elevates the instructions on the Quaker canister. If not always inventive, these recipes (e.g., Cornish Hens with Cornbread Stuffing) should be reliable for seasoned but time-pressed or ambitious but inexperienced cooks. Striking a warm, personal tone, Garten also includes advice on designing a kitchen, making a grocery list, planning a menu and where to shop and dine in the Hamptons. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"Beloved all over the planet (not only for her food), Ina Garten has become the inspiration in the kitchen for so many of us." Gwyneth Paltrow --This text refers to an out of print or unavailable edition of this title.

As a collector of cookbooks, this is my favorite. Well, Ina is my favorite. I have three of her cookbooks and I use them all the time. More than any other cookbooks that I own and I have a ton. Her recipes are so delicious and come out perfect every time. That's why I'm always pulling out her books when I'm planning meals. A few of my all time favorite recipes come from this book. Uh, actually more than a few. :)

Good basic recipes to make at home. Simple instructions and easily identified ingredients combine to give any cook a positive experience in the kitchen

Fantastic and easy to make food. The ingredients are ingredients that you can purchase at any store. You don't have to go to any specialty store to buy any ingredient. Do yourself a favor and buy this book for yourself.

Ina, you are my queen, my goddess, my food diva. This cookbook is yet another awesome cookbook that is holy scripture in my home. My dream is to one day sit around a round table, impeccably yet simply decorated, with you and Jeffrey, dining on impeccable yet simple food.

I bought this book for my wife who is a talented amateur chef. She is a big fan of Ina and with this book now has copies of every book Ina has written. She tells me the book is well written, with clear and complete instructions. I know she uses this and other Ina books frequently. Why? Because I benefit from the results. ;-)

I love this cookbook! I have made the chocolate cake with peanut butter frosting to rave reviews each time it is served. I have also made some of the sandwiches and soups. This is my new favorite cookbook.

Love all of her cookbooks. Great recipes and good instructions. Everything I've tried I liked

Clear easy recipes.....and delicious! How easy is that as Ina always says..... and they were. Love her cookbooks

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