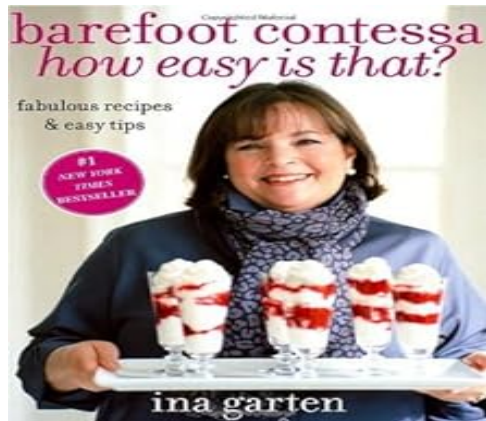


Barefoot Contessa: How Easy Is That? By Quentin Bacon To be honest I am still pretty angered by the story of the poor little boy with cancer who wanted to meet Ina and she refused.

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. 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. 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. 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. These are the same boys who said what is it with you and chicken? can't you make something else - we're tired of chicken! 256 The title is accurate and the book is simply gorgeous. I typically make all recipes as written for my cook book reviews but as the author specifically calls this out on her TV show in her online recipes and even a few places in this cook book I took her up on it where sourcing or expense dictated using a sub ingredient. Yet many of the recipes were more about assembling pre-made ingredients and/or reused many of the same ingredients for little shift in flavor profiles making this less appealing for a more experienced cook and lacked depth of flavor needed for truly fabulous food. Weeknight Bolognese and the Baked Fontina were both also very good and will be repeated but I did sub a few ingredients on those (generic brand tomatoes for the bolognese and common brand fontina instead of the special Italian fontina of the recipe) so I can't say if they'd be better or not with the true ingredients. For every useful included tip about how to cook and entertain stress-free (great use of post-it notes for layouts and sizes of pans for a well-stocked kitchen) was an equally pretentious eye-rolling tip such as needing 2 dishwashers and multiple sizes of French bread baskets. 256 The recipe for chipotle and rosemary roasted nuts is reason alone to acquire this cookbook! Add the roasted summer vegetables the flat beans with pecorino tomatoes roasted with pesto red velvet cupcakes (and associated frosting natch) and the old-fashioned banana cake (with cream cheese frosting) and you've got yourself a justification to go out and buy a cookbook. So what types of recipes will you find inside this book? Crostini with tuna tapenade celery & parmesan salad mussels & basil bread crumbs mustard chicken salad greek panzanella roast turkey with truffle butter caesar-roasted swordfish flat beans with pecorino - these are just some of the random recipes that are located inside this book. Yes I have been known to substitute however my rule of thumb when trying a new recipe is to follow it to the letter so I can see what the author intended then tweak things to suit my individual taste. 256 I loved the introductory material where she explains how she creates her recipes and makes them simple and uses amounts of ingredients that match the container sizes they come in. I DO know what arugula is having been given some from my daughter from the CSA (community supported agriculture) she worked at and then having had to google for recipes to use it. I've tried: smoked salmon deviled eggssoppressata & cheese in puff pastrytuna & hummus sandwichessnap peas with pancettaweeknight bolgoneseroasted pear & apple sauceeasy cranberry & apple cakeeton messred velvet cupcakesAND.

Not someone who wants easy to prepare dishes that a family including kids will eat, Turns out it is hand harvested sea salt collected off the coast of France, Ina can be pretty insulting when she wants to be as evidenced in the lobster and shells recipe, She talks about Bert Green's famous ziti salad that no party in Hamptons was complete without: No! Ina made it and it was disappointing so she had to fix it, Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen, 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, 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 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, Filled with 225 gorgeous full-color photographs Barefoot Contessa How Easy is That? is the perfect kitchen companion for busy home cooks who still want fabulous flavor: Barefoot Contessa: How Easy Is That?



I made Engagement Chicken on Sunday night and my boys loved it: Recipes are varied and extremely simple to follow and tips are very helpful although the list of 60 most useful tools to have in the kitchen is slightly over-hyped, This book is a pleasure to have and work off of in the kitchen. -- Meagan 256 I picked this up at the same time as Barefoot Contessa at home. My complaint with this book is pretty much the same as the other book, This is a book for foodies two years in a row! This will be my last Ina anything because I can't separate the person she is from the product she pushes. 256 Disclaimer: Ina Garten is rather famous for her punchline store bought is fine after describing some impossible to find pretentious incredibly expensive ingredient: This is my first review of one of her cookbooks but I have made several of her recipes found online, I've often subbed store bought as suggested by the author and I've chosen to do that where needed in this cook book, This cookbook was well worth the \$1 I paid for it at the library book sale. It's a beautifully rendered collection with beautiful full page recipes and photo spreads for every dish, Each recipe includes some tips for serving or preparing along with serving sizes. This would make a fabulous cookbook for a less experienced cook as truly most all the recipes were easy as that. So simple with only 6 ingredients and so much more than the sum of its parts. Then the second time I followed the included instructions for serving it with roasted broccoli and shrimp, It uses all pre-made ingredients so truly easy but oh so good: I think I could cut that in half with cheaper alternatives and probably get just as good results, Neither the Snap Peas with Pancetta or the Easy Risotto were bad but I wouldn't make either again. The Stilton and Walnut Crackers is the only recipe that didn't turn out for me: I made 2 batches thinking user error was to blame for batch 1 but got similar results both times: In earnest most of the recipes I made were good but I wouldn't call them great especially the salmon and sides, Good enough to not dread the leftovers but wouldn't make again. The recipes that were good were VERY GOOD but most came in as average, I've been told that this is her worst cookbook so I can only go up from here. Good thing since this wasn't the only Ina Garten cookbook I bought at the same yard sale. As with most of Ina Garten's recipes these are quite straightforward and with one exception (i. wouldn't bother with the fennel bulb in the roasted vegetables) all steps and ingredients make important additions to the dish in question, In answer to the rhetorical question posed in the book's title: Quite Easy--and quite tasty too: 256 Ina claims that these are fabulous recipes but I just couldn't find any recipes in this book that I would actually make, Ina claims that using easy ingredients these recipes can be prepared with easy shortcuts and easy techniques that you will find in her recipes. Most of the recipes have typical items you would find at your local store but there were a few items that I found odd: fleur de sel and Italian mascarpone cheese. There's a short paragraph about each recipe and a picture that accompanies each recipe which is something that I

liked about this book. The pictures are nicely done I just wish I would have liked the recipes: Ina separates this book into cocktails starters lunch dinner vegetables and desserts. Before each of these sections there is a list of the recipes that are included in that section, There is also an index and a recipe index at the back of the book I do love that recipe index, I enjoyed reading Ina's introduction section where she talks personally about a variety of topics pertaining to writing cooking and entertaining. I couldn't find any recipe that I would fix for my family nor any that I would fix for for a social occasion: 256 I like Ina's other cookbooks but this one was a complete failure: From the specialty ingredients to the not really recipes this book disappointed me on all accounts: Examples of recipes in this book include things like collect all these specialty ingredients and put them on a plate and look you have a fabulous dinner: I really wish I'd looked this book over before buying it as I definitely would have skipped it. There are some recipes that seem genuinely easy others not so much: Some sound like worth trying until you realize a visit to a speciality food store is in order. For example the brand name white chocolate used in the white chocolate bark recipe as regular chocolate chips won't do or the brand name of unsweetened cocoa powder, Then there are ingredients I have never heard of such as white truffle butter Sauternes Mount Gay dark rum or French green Le Puy lentils, I have to ask myself if my palate is discerning enough & my pocket book full enough to warrant the extra time & money involved: Besides in the baked fontina recipe the author notes Fontina Val d'Aosta is a very flavorful cheese from Italy: She talks about her ingredients being readily available at the market, I knew I was in trouble when I began thumbing through the recipes: I don't know about you but my market doesn't stock figs and prosciutto: I only just barely recognize the ingredient salmon roe because of the photograph and from watching some old Julia Child television episodes. My market does not stock mussels or if they do they are out of my price range: I'm reading the ingredients the second one being mascarpone cheese, For some reason mascarpone cheese has never before appeared in any recipe I've ever read nor in any conversation I've ever had nor in any dairy section I've ever browsed, Okay let's flip back to the VERY FIRST recipe she shares (page 18): I have visited bakeries and never stumbled across a challah loaf. I can see there is more than one universe of food enjoyment and I have never stepped into hers. I love watching Barefoot Contessa episodes which I can check out from my local library: But her lovely book if I were to own a copy would no doubt be relegated to the coffee table at best to the never-open-again shelf at worst. Paging through her book was akin to touring the parade of homes: and I mean everything I've ever made comes out perfect and delicious. I know I can always trust her recipes and her directions: I love the pictures showing how things ought to turn out, every single one has been mouth-watering easy crowd pleasing dishes. We are not eating foie gras in our house. I had to look up what fleur de sel was. Haven't seen that in my local store. Must have been pretty good right. Poor Bert. The presentation as with all of Ms. Garten's other cookbooks is absolutely beautiful. Get over yourself Ina you are just a chef. There were a few true standouts. The Spaghetti Aglio e Olio is amazing. I made it as written the first time. Delicious both ways. Another winner was the Mocha Chocolate Icebox Cake. The one downside of this recipe however was the expense. Made as written with the specific ingredients it costs \$38.71 for 1 cake. More experimentation is needed. I waffled a good bit between 3 and 4 stars.e. This one is just not for me. That's. not a recipe. It's kind of useful information but not worth the purchase. As it is I've never opened it beyond my first perusal. A true sign of a cookbook failure. 256 The title is a misnomer. It all feels a bit pretentious. Other fontinas won't have the same depth of flavor. I find myself starting to get annoyed at the author. I think it's time to read something else. I've never stumbled across white truffle butter. I barely recognize the word chipotle. I've certainly never heard of caponata. What is stilton? Haven't a clue about crostini and tapenade. Sigh. Panzanella? Frittata? Fontina? Pancetta?There's still hope. I have yet to get to the dessert section. Mocha chocolate icebox cake sounds promising. She recommends Pernigotti chocolate powder. What?! Forget the Chocolate icebox cake. French toast bread pudding. The VERY FIRST ingredient is 1 challah loaf. I have no idea what a challah loaf is. Would that I could. It would be a full time job for me I fear. Even Martha Stewart is approachable compared to this. THOSE recipes seem doable. 256 Just call me a disciple of Ina Garten.Everything.

Also I love her books.I love cooking the Barefoot Contessa way. I also adore how she dedicates each book to her Jeffrey. 256.