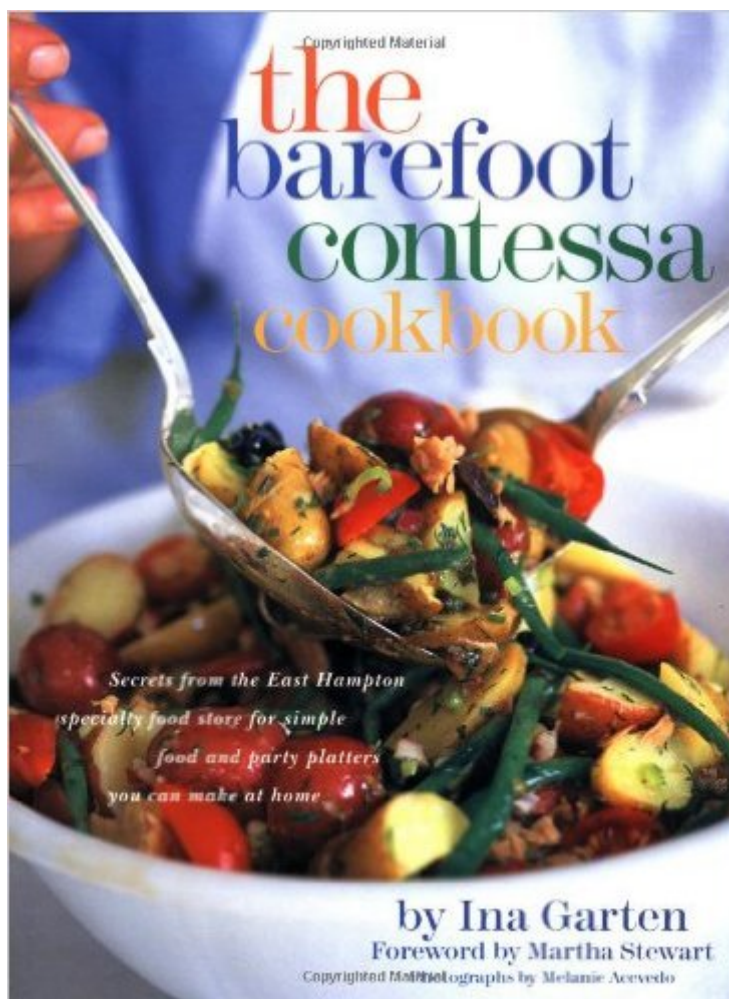


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# The Barefoot Contessa Cookbook



## Synopsis

For more than twenty years, Barefoot Contessa, the acclaimed specialty food store, has been cooking and baking 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, but they taste even better than you would expect. 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! With Ina Garten and *The Barefoot Contessa Cookbook*, you have the perfect recipe for hosting parties that are easy and fun for everyone--including the cook.

## Book Information

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## Customer Reviews

When I see more than 100 reviews of a book, I usually balk at adding my own two cents worth to the mix. However, I am a big fan of Ina Garten and own all of her books (3 so far) and wanted to throw my opinions into the ring anyway. Many reviewers commented on the beautiful photos, but complained about the number of recipes. I can understand that point of view, but I would rather have a really good, dependable cookbook with 25 great recipes (and there are more than that in this book) than a cookbook with 100 recipes that are just so-so. It's the ol' quality versus quantity argument, I suppose. And about those photos -- I know that color photos add to the cost and bulk of a cookbook, but when they are beautifully done, as is the case with this book, it makes you WANT to try the recipes. On the other hand, I've got some gorgeous cookbooks with some stinker recipes in them. That's another reason why I love this book. You get beautiful photos AND really good recipes. Do you want a cookbook you can trust? This book fits the bill for me. I have made her recipes for the first time FOR GUESTS -- something that would normally create heart palpitations and have me reaching for that unnecessary extra glass of wine. Yet my guests and I have yet to be disappointed. I'd say that was cause for celebration myself. One other comment -- Garten emphasizes using fresh and good quality ingredients. If you do you will find her recipes work all of the time. I suspect that one or two of the less than satisfied reviewers here took some shortcuts or perhaps used a less than stellar ingredient. There is no substitute for fresh thyme for example when it is a PRIMARY flavoring. You might get away with dried thyme in a stew or soup, but not when it is paired with only fresh lemon, garlic, and olive oil for chicken. Stick with fresh herbs and don't buy cheap olive oil or substitute margarine (yuk) for butter and you will get good results. I think this applies to cooking in general, not just to Ina's recipes. Obviously I highly recommend this book and I think the majority will ultimately agree that it is a good choice. Looking forward to your next book, Ina!

I had people for dinner a few nights ago, and no one can stop talking about the wonderful results. I tried the Indonesian Ginger Chicken, and it sure was tasty. I followed her easy directions, and marinated the chicken overnight-- which is a real lifesaver, since you're not in the kitchen, seasoning, while everyone else is gossiping in the living room. I love recipes where you can prepare ahead, and just pop them in the oven when you want to eat. That seems to be the focus of Ina's book-- have fun with whomever you're entertaining, while a scrumptious meal cooks in the oven. The only thing I would do differently with the Ginger chicken is to buy pre-minced garlic and ginger. Doing it yourself takes forever because of how much is called for in the recipe. All in all, I think this book is terrific, and I've read through each recipe many times, simply imagining the tastes and looks of the food. It's so well put together, and I think Ina owes much of the book's success to the wonderful photography. This is the kind of cookbook you pick up to read just for fun, even if you're not planning to use it that day. Great job! Buy this now!

This is not your ordinary cookbook. It is a visual feast for all your senses. The photographs are stunning, the recipes are simple to understand, and the tips are actually very helpful. Ina Garten expertly walks you through preparation to presentation, and injects personal anecdotes throughout. I was left with the impression that she truly wants her readers to appreciate the simplicity and beauty of a great meal. The book begins with an introduction to fresh ingredients and again, the emphasis is on quality and simplicity. Ina guides us through a farmer's market of fresh fruits and vegetables, explaining what to look for and how to select the very best ingredients for our meals. In the midst of this primer, she delivers a simple recipe for fresh lemonade (a quick application of what we have just learned!), followed by a glossary of kitchen terms, and all accompanied by beautiful photographs. The first section is devoted to appetizers, and includes detailed instructions on what to serve at cocktail parties (and exactly how to serve it) and how to make and present an elegant, yet simple fruit and cheese platter. My favorite recipe from this section was the vegetable sushi. She then covers Soups (including home made croutons), Salads (the French Potato is tremendous!), Dinner Entrees (including a kitchen clambake and the famous Indonesian Ginger Chicken recipe), Vegetables (with instructions on creating a stunning vegetable platter), Desserts (the country dessert platter is perfect for small groups get-togethers!) and a section simply entitled "Breakfast" with a wonderful recipe for White Hot Chocolate and a short primer on how to make "the perfect cup of coffee". The book ends with details for assembling party food and has a complete resource section loaded with information on how to find specialty items. I own many cookbooks, but I have found this to be the most inspiring and entertaining that I have read. The recipes are simple, and

quite delicious, making this a terrific resource for both the experienced and novice cook.5 Stars.  
Magnificent!

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