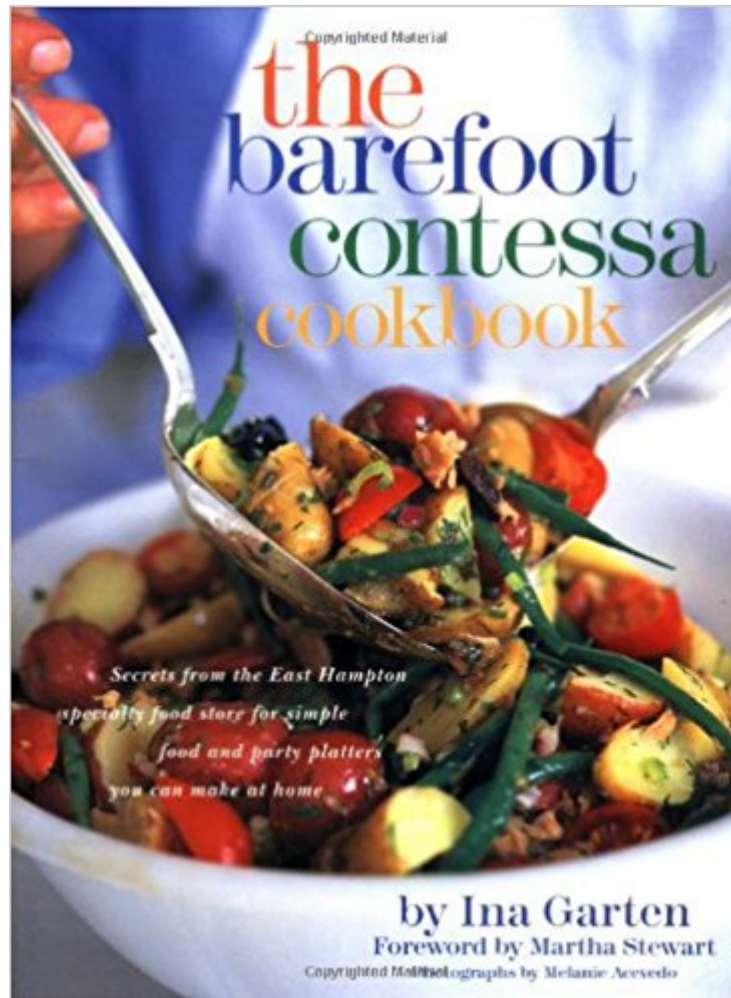




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The Barefoot Contessa Cookbook



Synopsis

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!

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Customer Reviews

Lauren Bacall gets cranky when Barefoot Contessa, an East Hampton specialty food store/institution for more than 20 years, is sold out of Indonesian Ginger Chicken. She can now thank her lucky stars that exuberant owner Ina Garten has written *The Barefoot Contessa Cookbook* and included this recipe. Ms. Bacall is sure to be pleased to discover how easy it is to achieve such fantastic flavor. Simplicity is something of a bottom line at Barefoot Contessa. "Food is not about impressing people," Ina Garten says. "It's about making them feel comfortable." Aimed at the cook who intends to entertain, *The Barefoot Contessa Cookbook* draws on Garten's experience as a caterer, as well as her knowledge of what customers really want to eat when they arrive at her shop. She has culled her favorite recipes and has included timesaving tips, always striving for ease and simplicity. Neither cooking nor entertaining should be a chore, according to Ina Garten, and her lovely cookbook is a case in point. This is an intensely illustrated cookbook that shows the foods to best advantage (and makes it a lovely gift book). Presentation counts for a great deal, and Garten's food styling adds to any food platter. But just as relevant are photos that bring in the spirit of fresh, locally grown produce. There's the local poultry producer proudly holding a laying hen in case anyone should wonder where the eggs come from. Starting with appetizers, Ina Garten isn't afraid to include such basics as hummus and guacamole: she knows from experience that her versions make a profound impact. There are French Onion Soup and Corn Cheddar Chowder, Baked Virginia Ham and Salmon with Fennel, Roasted Carrots and Caramelized Butternut Squash--and then one killer dessert after another. Included, too, are some breakfast specialties. Any upscale bed and breakfast could have this book in the kitchen and get rid of all others. This isn't a cookbook about getting outrageous with food. *The Barefoot Contessa Cookbook* is about warming the hearts and souls of your guests with familiar food raised to a gourmet level. --Schuyler Ingle

Long Island's summer foodie crowd flocks to the Barefoot Contessa for the kinds of upscale eats

that are required for the endless rounds of parties. Garten's creations satisfy her customers, and this cookbook makes it easy to understand why. Savory dishes such as turkey meatloaf and lobster potpie are sure to be crowd pleasers. Potato-fennel gratin improves simpler spud creations; one can go over the top with buttery, creamy Parmesan smashed potatoes. Croissant bread pudding provides a rich ending to a grand dinner. For those entertaining overnight guests, Garten offers a handful of trendy breakfast scones. A chapter on finger foods provides the basis for grazing or for summer lawn cocktail parties. Garten's use of extra-large eggs as her standard measure may cause some cooks to encounter difficulties in reproducing some recipes. Mark Knoblauch

I love to buy different cook books. I still cannot believe how easy each recipe is and how delicious they turned out to be. Such a rare combination. The Indonesian chicken is super easy. It has become a weekly regular. I just tried the outrageous brownie. It was outrageously delicious. Better than most brownies sold at stores. What a wonderful author, be able to deliver such accuracy in recipes. I will definitely buy more of her books. Just one negative comment, most desert recipes require a electronic mixer which I don't have. Therefore I am hesitated to try. But the brownie turned out to be really well.

A winner.

The physical condition of the book was essentially perfection, and the delivery was prompt.

I'm not a chef and would consider myself about average, maybe slightly above average (but determined) in my ability to cook. I had been seeking one cookbook for quite some time that gave me a solid core of recipes that I could turn to repeatedly and A) not have to worry if I'd hit the mark each time I prepared the meal; B) not be so complex and ingredient spastic that I'd be in the kitchen the entire day/night; and finally C) where the cost to make the meal wouldn't be prohibitive due to ingredients I wouldn't normally keep on hand and/or only use for one single recipe (screw that.) I'm single and I live alone thus, I wanted recipes that could be made for guests but also that could be reduced so that I could make them for myself (I like to cook once on the weekend for my upcoming work week.) And this is certainly a great book to fit all of these qualifications. These recipes are flawless and very simple to put together though that doesn't equal simple or boring tastes. On the contrary, the tastes can be quite complex. Because these recipes are so clean and put together with a subtle elegance a person should *not* substitute subpar ingredients and expect superior flavoring.

When a recipe calls for fresh herbs or spices (or fresh grated, fresh roasted, fresh milled, fresh squeezed, etc.) there is a reason for it. If this same person then gets dull food because of using margarine, old spices, jarred or prepackaged ingredients, they can't then complain about the recipe since they didn't follow it. I don't own a full size food processor (just a 1 1/2 cup version good for pretty much only chopping). Nor do I own a stand mixer. I have just my two hands, a hand-held mixer, wooden spoons and one whisk and so sometimes recipes (particularly deserts) can be a challenge for me. I've not found that to be the case for these recipes. FWIW, Parmesan smashed potatoes - I can honestly say that at 47 years of age, these are the best mashed potatoes I've ever eaten in my life. Excellent cookbook in design, layout, index, content. Flawless recipes - they WORK. Perfect execution of the recipes is a breeze due to clear and easy to read instruction.

Yes, Yes Yes!

I've been watching the Food Network now for several years. What I've observed about Ina Garten, the Barefoot Contessa, is that her recipes usually receive a 5 star rating from Food Network's website. I have yet to be disappointed with any of her recipes that I have prepared. It is so nice to have a compilation of her "go to" recipes simply arranged by type of food (appetizers to desserts). She is unselfish in sharing tips that were acquired during her twenty years of owning and operating an acclaimed specialty food store in the Hamptons. I highly recommend this book ... it is a wonderful collection of dependable classics.

Another of Ina's winning cookbooks.

Ina's classic book showcases both her quality recipes and delightful storytelling, with gorgeous photography throughout. How easy is that?

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