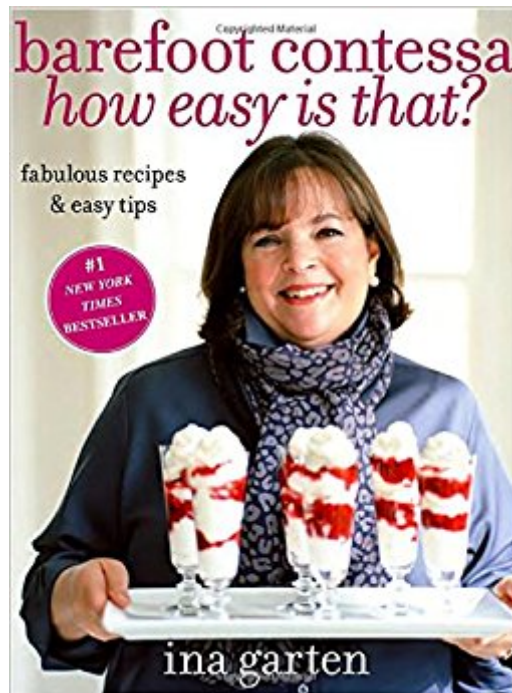




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# Barefoot Contessa, How Easy Is That?: Fabulous Recipes & Easy Tips



## Synopsis

Ina Garten, bestselling cookbook author and beloved star of Barefoot Contessa on Food Network, is back with her easiest recipes ever. *Â 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. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen. 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. 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. 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. 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 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. 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.

## Book Information

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## Customer Reviews

Fall into Cooking Featured Recipe from Ina Garten's Barefoot Contessa: How Easy Is That?: Herb-Roasted Turkey Breast Why do we only serve turkey on Thanksgiving? A whole turkey breast roasted with fresh rosemary, sage, and thyme is a great weeknight dinner and the leftovers make delicious sandwiches the next day. Roasting the turkey at 325 degrees and allowing it to rest for fifteen minutes ensures that it will be very moist. --Ina Garten Serves 6 to 8 Ingredients 1 whole bone-in turkey breast (6 to 7 pounds) 2 tablespoons good olive oil 1 tablespoon minced garlic (3 cloves) 2 teaspoons freshly squeezed lemon juice 2 teaspoons dry mustard 1 tablespoon chopped fresh rosemary leaves 1 tablespoon chopped fresh sage leaves 1 teaspoon chopped fresh thyme leaves 1 to 2 teaspoons kosher salt 1 to 2 teaspoons freshly ground black pepper 1/2 cup dry white wine Preheat the oven to 325 degrees. Place the turkey breast on a rack in a roasting pan, skin side up. In a small bowl, combine the olive oil, garlic, lemon juice, mustard, rosemary, sage, thyme, salt, and pepper. Rub the mixture evenly all over the skin of the turkey breast. (You can also loosen the skin and smear half of the paste underneath, directly on the meat.) Pour the wine into the bottom of the roasting pan. Roast the turkey for 1 1/2 to 2 hours, until the skin is golden brown and an instant-read meat thermometer registers 165 degrees when inserted into the thickest and meatiest area of the breast. Check the breast after an hour or so; if the skin is overbrowning, cover it loosely with aluminum foil. When the turkey is done, remove from the oven, cover the pan with aluminum foil, and allow the turkey to rest at room temperature for 15 minutes. Slice and serve warm with the pan juices. Fall into Cooking Featured Recipe from Ina Garten's Barefoot Contessa: How Easy Is That?: Easy Cranberry & Apple Cake This recipe is inspired by a cranberry pie from Sarah Chase's book Cold Weather Cooking. My friend Barbara Liberman calls it "easy cake" --I call it delicious. It's even better served warm with vanilla ice cream. --Ina Garten Serves 6-8 Ingredients 12 ounces fresh cranberries, rinsed and picked over for stems 1 Granny Smith apple, peeled, cored, and diced 1/2 cup light brown sugar, lightly packed 1 tablespoon grated orange zest (2 oranges) 1/2 cup freshly squeezed orange juice 1 1/2 to 2 teaspoons ground cinnamon, divided 2 extra-large eggs, at room temperature 1 cup plus 1 tablespoon granulated sugar 1/2 pound (1 stick) unsalted butter, melted and slightly cooled 1 teaspoon pure vanilla extract 1/2 cup sour cream 1 cup

all-purpose flour    1/2 teaspoon kosher salt Preheat the oven to 325 degrees. Combine the cranberries, apple, brown sugar, orange zest, orange juice, and 1 teaspoon of the cinnamon in a medium bowl. Set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs on medium-high speed for 2 minutes. With the mixer on medium, add 1 cup of the granulated sugar, the butter, vanilla, and sour cream and beat just until combined. On low speed, slowly add the flour and salt. Pour the fruit mixture evenly into a 10-inch glass pie plate. Pour the batter over the fruit, covering it completely. Combine the remaining 1 tablespoon of granulated sugar and 1/8 teaspoon of cinnamon and sprinkle it over the batter. Bake for 55 to 60 minutes, until a toothpick inserted in the middle of the cake comes out clean and the fruit is bubbling around the edges. Serve warm or at room temperature.

The focus is on creating simpler yet appetizing dishes that save time and minimize stress in the kitchen in bestselling author (Barefoot Contessa Cookbook) and Food Network guru Garten's latest. She showcases recipes that utilize fewer ingredients, limited to those easily found in supermarkets or specialty food stores. She also stays away from time-consuming cooking techniques, instead making unusually good use of her oven for everything from easy parmesan risotto and French toast bread pudding to spicy turkey meatballs. Despite the relative simplicity of these dishes, they are still elegant enough to be served at dinner parties, especially the roasted figs and prosciutto, fresh salmon tartare, and the mouthwatering, easy Provençal lamb. Garten's vegetable dishes are particularly appealing and varied, including scalloped tomatoes, garlic-roasted cauliflower, and potato basil purée, and her desserts are equally strong, with easy cranberry and apple cake and fleur de sel caramels. Full-color photos accompany each recipe and are enough to send any hungry soul immediately into the kitchen. True to her trademark style, Garten once again shows that delicious food can be prepared with a minimum of fuss, even with guests on the way. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

This book was loaned to my daughter-in-law when she was going through chemo treatments - I was trying to help where I could and went through this book while there, to see if there was anything that would appeal to her. I have long been a collector of Italian cookbooks and have hundreds --- I actually read them like others read novels, comparing and learning about the regions, the people and the differences in how they differ in their handling of dishes that are familiar to all regions, including the region where my parents immigrated from. When I read through this cookbook (and I DID read through it all), I started to put cut-up "post it" strips to return to recipes that sounded very

tempting to try - both simple and uncomplicated. I soon became aware that there were an awful lot of "post it" strips peeking out at the top and I wasn't nearly through the book! I was sure that I wanted it in my cookbook library, in the "Other Than Italian" collection, although there are so many "takes" on traditional Italian dishes, that I might consider it a "hybrid". I would say that it has something for everybody, though I will probably concentrate on the ones that sound familiar to my Italian heritage --- however, when I try the bread pudding on Page 18, instead of using "challah loaf", I am going to substitute my Italian "Panettone" from Italy! For Academy Award Night, or any other movie night with friends, I will be trying the "Truffled Popcorn ---, however, since I don't use microwave popcorn, I will use my stove-top popper, and pour the white truffle butter over when ready ! Looking forward to trying the "Celery (so good for you) & Parmesan Salad (with walnuts)" for Summer parties. I never thought to substitute the pizza dough I use when I make Sausage/Salami Bread --- and use puff pastry instead, to make it look really special for a fancier gathering (page 70). And --- as Ina says on page 71, "Who knew it was so easy to make ricotta?" --- though my mother made it, I wasn't paying attention --- Ina tells "how" on page 74 --- then you can make the "herbed ricotta buschettas" on Page 73. There is a recipe for those who love cheese and find it acceptable in their diet --- I first tasted "baked cheese" when a guest in a private home in the town in Italy where my parents were from --- since my mother never made it at home, I didn't know how to approach it, but, I watched as others dipped bread into the soft cheese (fresh from the oven to the table), and I did likewise - OMG - heavenly --- I could hardly wait to serve it to my family at our next get-together - a winner ! (I don't know how Ina came up with it, but she nailed it !). Since I'm only on page 98, I will cease to comment on recipes that are "posted" for trying --- instead, I'll list ones that I know I will be trying, without commenting: Page 98: "tuna & hummus sandwiches" / Page 111: "wild rice salad (with grapes and nuts and cranberries) / Page 112: "tarragon potato salad" / Page 120: "lemon chicken breasts" (one of my staples) / Page 154: "weeknight bolognese" / Page 157: "spaghetti aglio e olio" (my father's favorite --- interestingly enough, Ina mentions "DeCecco" pasta - a company that has been making pasta for over 100 years in the Region of Abruzzi, where my parents are from --- my father also liked to finish off this dish with chopped anchovy sprinkled over.) / Page 173: "garlic-roasted cauliflower" / and Page 182: "creamy parmesan polenta" (if I don't have any homemade chicken stock, I'll use a low sodium Organic chicken broth, found in the Stop and Stop "natural" foods aisle --- I stay away from canned products which are usually loaded with salt (even those marked lower-sodium). My mother added kidney beans to her soft polenta, which was poured onto a wooden board and served from there --- she sometimes made a "mushroom ragu" and poured it over the polenta. Polenta was a "peasant food" and served often in homes of the poor --- the

cooktweaked it in some way for variety. Page 191: "warm french lentils" (I think the brown lentils will do). In closing, I didn't mean to go on so long with this review, but, I was so captivated, I didn't know where to stop ! In my humble opinion, this is a great cookbook, and I will be buying again and again, for gifting.

Bought it as a Christmas present for my stepmom who loves to cook but is often busy. She loves these recipes as they help her create delicious food without as much fuss as some complicated cookbooks.

Simple easy to understand directions accompany each recipe, along with a color picture of the end result. None of these is complicated, and all are tasty! Recommend choosing this book to help with future gatherings.

There is something warm and fuzzy about Ina Garten. Her recipes always come out so well; tasty and well seasoned. I find I use her recipes most of all and will always choose her recipes when I have a special occasion. Thanks Ina!! Book was delivered within a couple of days.

I have to agree with the one review where the reviewer says the recipes are a little over the top. The book is nicely done as far as pictures, they are always colorful and the recipes, well most are more fancier than I would attempt to make, more so in this book than the others I have purchased by Ina Garten. I think there are always alot of recipes in some books that we just don't make because they are calling for alot of things the average cook does not have. This book however, just does not match with the title "How Easy is That?" It seems like a book more in line for the people who dine and live in the Hamptons!! Having said that.....there are maybe a few recipes.....that I have marked as "Try" recipes. As long as I can mark a few recipes as "Try", even if only one or two I don't feel like its a total waste. I can see where some people might be a little ticked when she says its nice to have 2 dishwashers, and she plugs certain products by the company's name, but if I can't find the brand.....hey use common sense...find a brand your store carries and go with it! I have to be honest and say this is not one of my favorites she has written, but having said that I still gave it a three stars!!!

Wow a Cook book that made Me want to cook again and again. I don't buy a lot of cookbooks but this one is special . These are recipes that are easy to make and have a step by step order that is

easy to follow. Plus the recipes come out great! It's a simple way to cook that looks like it fancy. I do enjoy watching Ina Garten on the Food Network and wondered if the dishes would come out like hers and they do. Enjoyed this book so much I ordered 2 more. My best advice is "try it you'll love it". I made the French Toast which is now a family favorite. Enjoy the book it will have You saying "how easy was that. Back to the kitchen for Me--Raffle Baffle over and out

Let's be honest, there is no clinker recipe in any of Ina Garten's books. I find myself making her recipes over and over again because I love the food, but even more satisfying, the people for whom I'm cooking love it as well. She is quite simply the home chef for the modern kitchen. She bats a 1000 every time she publishes, and I use her recipes over and over again with joy.

Watch your waist line, these are great recipes and not too hard. I just did a dinner party last night and my guest went back for third helpings..... how good is that?

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