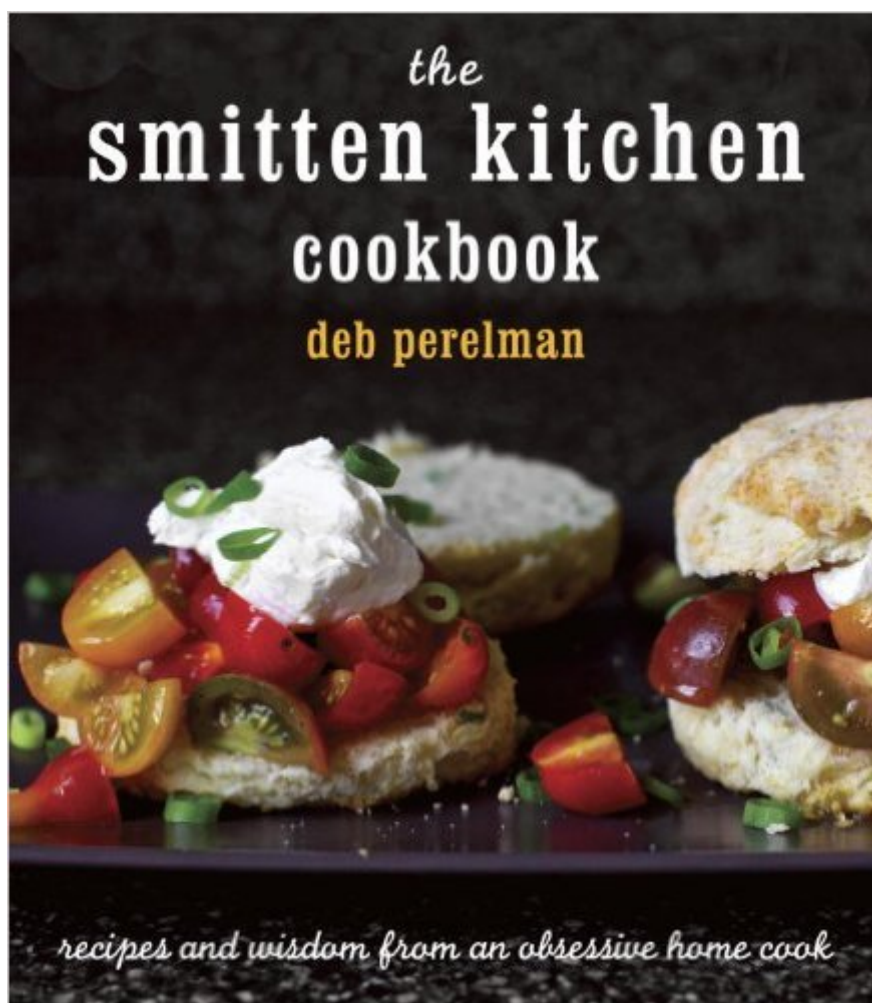


The book was found

The Smitten Kitchen Cookbook: Recipes And Wisdom From An Obsessive Home Cook



Synopsis

NATIONAL BESTSELLER Winner of the IACP Julia Child First Book Award • Named one of Cooking Light magazine's Top 100 Cookbooks of the Last 25 Years The long-awaited cookbook by Deb Perelman of Smitten Kitchen—a home cook, photographer, and celebrated food blogger. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? So Deb founded her award-winning blog, Smitten Kitchen, on the premise that cooking should be a pleasure, and that the results of your labor can—and should—be delicious . . . every time. Deb is a firm believer that there are no bad cooks, just bad recipes. She has dedicated herself to creating and finding the best of the best and adapting the recipes for the everyday cook. And now, with the same warmth, candor, and can-do spirit her blog is known for, Deb presents her first cookbook: more than 100 recipes—almost entirely new, plus a few favorites from the site—all gorgeously illustrated with hundreds of her beautiful color photographs. The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Book Information

Hardcover: 336 pages

Publisher: Knopf; 1 edition (October 30, 2012)

Language: English

ISBN-10: 030759565X

ISBN-13: 978-0307595652

Product Dimensions: 8.3 x 1.2 x 9.4 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (733 customer reviews)

Best Sellers Rank: #3,030 in Books (See Top 100 in Books) #3 in Â Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #3 in Â Books > Cookbooks, Food & Wine > Cooking Methods > Cooking for One or Two #4 in Â Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

These recipes are like something you'd find in your grandmother's top-secret cookbook. They are made from scratch, with all-natural ingredients, no shortcuts, no pre-made mixes, etc. This doesn't make it a super light or particularly "healthy" cookbook, however. When making the apple cake, for instance, I was shocked that it called for two full cups and five tablespoons of sugar (eek)! Yes, I know it's a dessert and these usually have a lot of sugar in them, but I guess I was secretly hoping I could make everything in here and not worry about my kids eating too much of something. On that note, the author does list a few substitutions you can make in the beginning of the book to make the recipes healthier, as well as vegetarian variations throughout the book. Here is a count of the recipes per category: 17 Breakfast items 11 Salads 13 Sandwiches, Tarts & Pizzas 13 Vegetarian Main Dishes 12 Seafood, Poultry & Meat dishes 8 Cookies 8 Pies and tarts 9 Cakes 5 Puddings and Candy 10 Party Snacks and Drinks

The PROS: * Recipes are categorized very well. * Ingredients needed are easy to find and usually inexpensive. They are also REAL ingredients, so you're pretty much making everything from scratch. Nothing with weird chemicals in the label. * The author includes a clever/funny/witty/entertaining short story before each recipe that gives some history/insight into how she acquired the recipe or how she came up with it. * Each recipe includes at LEAST one full-page, full-color photograph, and most also have photos of the ingredients or a few of the steps involved.

The CONS: * The "stories", although enjoyable, are occasionally a bit lengthy.

[Download to continue reading...](#)

The Smitten Kitchen Cookbook: Recipes and Wisdom from an Obsessive Home Cook Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen Depression Era Dime Store Kitchen Home (Kitchen, Home and Garden) The Hell's Kitchen Cookbook: Recipes from the Kitchen The Homemade Flour

Cookbook: The Home Cook's Guide to Milling Nutritious Flours and Creating Delicious Recipes with Every Grain, Legume, Nut, and Seed from A-Z Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients! Grow 15 Herbs for the Kitchen: Storey's Country Wisdom Bulletin A-61 (Storey Country Wisdom Bulletin) Michael Symon's Live to Cook: Recipes and Techniques to Rock Your Kitchen Taste of Home:Casseroles: A Collection of Over 440 One-Pot Recipes - Straight from the Kitchens of Taste of Home Readers (Taste of Home Annual Recipes) Up and Down the Worry Hill: A Children's Book about Obsessive-Compulsive Disorder and its Treatment Cook like a Caterer: Party Sized Recipes for Entertaining and Catering. Over 240 party sized recipes suited for a variety of themes. Included is an ... for recipes that work well as a station. The Complete Magnolia Bakery Cookbook: Recipes from the World-Famous Bakery and Allysa Torey's Home Kitchen The Millionaire and the Bard: Henry Folger's Obsessive Hunt for Shakespeare's First Folio Nobody Told Me: My Battle with Postpartum Depression and Obsessive-Compulsive Disorder Freeing Your Child from Obsessive-Compulsive Disorder: A Powerful, Practical Program for Parents of Children and Adolescents Everything She Ever Wanted: A True Story of Obsessive Love, Murder, and Betrayal A Romance on Three Legs: Glenn Gould's Obsessive Quest for the Perfect Piano

[Dmca](#)