

Barefoot Contessa Back to Basics Book PDF Download



**By:
Ina Garten**

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Barefoot Contessa Back to Basics Book PDF Summary -

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EI

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I love the Barefoot Contessa cookbooks because Ina Garten's recipes are fairly easy while still maintaining the kind of elegance that makes you want to light candles and have friends over.

Every time I make something from one of her cookbooks people ask me where I got the recipe. I have worked my way through at least half of her recipes (in all of her books) and they always turn out wonderful the first time!

Also, Ina's introductions are warm, well-written and full of good advice on cooking and life in general. Definitely recommend reading over coffee on a lazy Saturday morning. You will be inspired.

Darlene

First I will say I love cookbooks! Secondly, Ina Garten has been a favorite of mine for so long now I can't even remember when I first saw her. I watch her religiously on the Food Network channel whenever she's on. This may sound odd, but for me she has a comforting nature. When I watch her show I'm just relaxed and really enjoying watching her putting together her recipes in that easy way that she has.

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This latest cookbook of hers is fabulous. First of all it's a beautiful book from the front cover to the wonderful pictures of the recipes themselves inside the book. The photos are bright, vivid and inviting and definitely have your mouth watering! The book is separated into sections like breakfast, lunch, dinner and my most favorite-desserts.

Ina's introduction to this edition is great and not to be bypassed on your way to the recipes. Here's a quote from Ina that I really think sums up her cooking style, "I don't see why we can't buy perfectly good ingredients in a grocery store, cook them simply, and serve an absolutely delicious meal that will delight everyone at the table". This is one thing I really enjoy about using Ina's recipes-she takes ordinary ingredients that I can get at my local store and she doesn't make it a complicated process for someone to put them together into a tasty and wonderful meal. The recipes in this book are very easy to follow and most don't include a list of ingredients that is so long that you're scared to even contemplate trying it out.

A few recipes that I've tried from this book and that I've seen her cook on her show are the Parmesan & Thyme Crackers. These are so yummy and perfect for a party or get together with a few friends. For me, parmesan is a staple in my kitchen and these simple crackers have a not so simple flavour-they are easy enough to make but at the same time, delectable. Her Cream of Fresh Tomato Soup I've made with fresh tomatoes from my back yard. The onion and garlic flavors along with the heavy cream mixed in make this a heavenly soup. As for a dessert which is my favorite meal, I vote for the Brownie Pudding-butter and cocoa-need I say more. Yummo!

A few recipes I really want to try but haven't yet are the Old-Fashioned Carrot Salad that's made with rasins, sour cream, mayo among other things and it sounds divine if you're a lover of these kinds of ingredients as I am. Another is the Parmesan-Roasted Broccoli-doesn't the title of the recipe itself make your mouth water-it does mine. It's got more of my favorite ingredients like garlic and parmesan; the only thing I would leave out is pine nuts as I'm allergic but this is definitely another recipe I plan on trying soon.

There are just so many amazing recipes to try in this book and it will take me a while to make it

through ones I've marked as my favorites. For those who really like Ina Garten and her cooking style as I do, this newest book of hers is a must. For those who love to cook, it's a must and for those who maybe aren't so talented in the kitchen, this is really an easy book to follow and you may just surprise yourself with some of the delights you can make in your very own kitchen.

Barefoot Contessa Back to Basics by Ina Garten was released by Random House on October 28.

A.M.

I'm not much of a cookbook person.

But when I use a cookbook, I want it to be just that: a collection of recipes. I am not interested in the page-long descriptions of why cooking is so great, and how to buy ingredients, and anything else that the author feels like sharing. So the 9 introductory pages could have been summarized a lot more concisely.

On the plus side, the photographs are beautiful, although it makes me feel this book is more a coffee-table book than a cookbook.

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The recipes all seem quite tasty and simple to make, but being a student, they are not what I would call 'back to basics'. Half of the ingredients (lobster, scallops, etc) are not things I would have around the house!

I liked the 'tips' pages, although much of the advice seemed like common sense than anything.

Tina Wright

Many of these recipes are now staples in my menu-planning. They are all delicious, albeit too fattening to eat every day!

Sarah

I checked out a bunch of her cookbooks - and out of four of them I found maybe three recipes I would make. They all looked delicious, but just for various reasons I probably won't be making most of them. I sure enjoyed looking at all the pictures, though, and dreaming of eating her food. I also read most of the text in each book. One book (maybe this one?) had an essay about how she only has the essential pans - and not so many that she can't store them with their lids on. The photo showed some

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cupboards. Oh, she also believes you should have more than one mixing bowl so you can swap one out after it's dirty and not have to wash it right away - she means for the Kitchen Aid. Needless to say this essay made me laugh. Really? Small kitchen? Apparently she hasn't been to my kitchen that is too small for a dishwasher. Anyway, I guess I just came away realizing I am not her target audience. I did get inspired to make my homemade granola and granola bars in a new and delicious way. She knows her stuff!