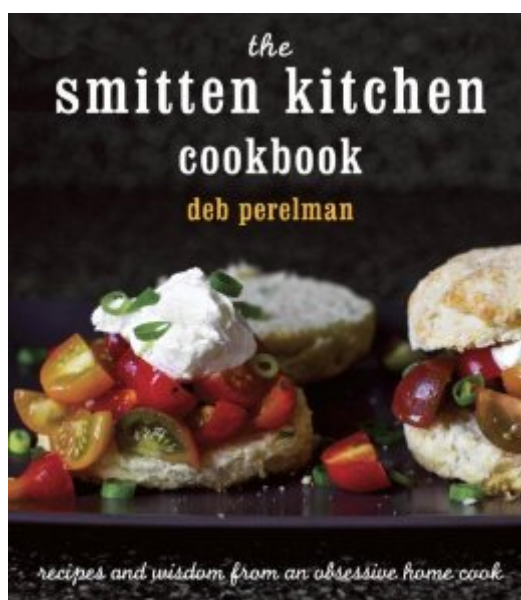


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The Smitten Kitchen Cookbook



Synopsis

The long-awaited cookbook by Deb Perelman of Smitten Kitchenâ”home cook, mom, photographer, and celebrated food blogger. Deb Perelman loves to cook. Itâ”s as simple as that. She isnâ”t a chef or a restaurant ownerâ”sheâ”s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasionsâ”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? Youâ”ll get more than three million results. How do you choose? Where do you start? What if you pick a recipe thatâ”s downright bad? Deb is a firm believer that there are no bad cooks, just bad recipes. She has dedicated herself to finding the best of the best and adapting them for the everyday cookâ”the ones with little time to spare, little money to burn on unpronounceable ingredients, and little help in the kitchen. And now, with the same warmth, candor, and can-do spirit her blog is known for, Deb presents her first cookbookâ”more than 100 new recipes, plus a few favorites from her site, all gorgeously illustrated with hundreds of Debâ”s beautiful color photographs. The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking: stepped-up comfort foods, stewy dishes for windy winter afternoons, an apple cake that will answer all questions: â”What should my new signature dessert be?â” • â”What is always welcome at a potluck?â” • â”What did Deb consume almost single-handedly a week after having a baby?â” • These are the recipes you bookmark and use so often they become your own; recipes you 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 how to host a brunch and still sleep inâ”plus what to make for it!â”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 pizzas; from Mushroom Bourguignon to Pancetta, White Bean and Swiss Chard Pot Pies; from Buttered Popcorn Cookies to Chocolate Hazelnut Layer Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

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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.

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