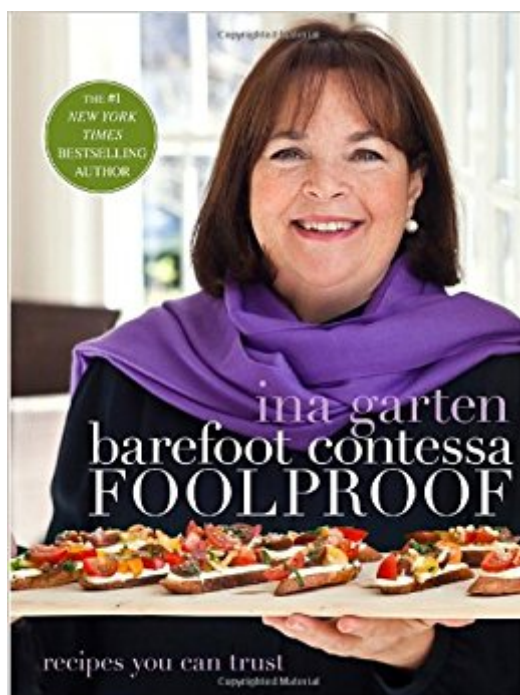


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Barefoot Contessa Foolproof: Recipes You Can Trust



Synopsis

#1 NEW YORK TIMES BESTSELLER Millions of people love Ina Garten because she writes recipes that make home cooks look great; family and friends shower them with praise and yet the dishes couldn't be simpler to prepare using ingredients found in any grocery store. In *Barefoot Contessa Foolproof*, the Food Network star takes easy a step further, sharing her secrets for pulling off deeply satisfying meals that have that "ooh factor" we all crave. Start with delicious Dukes Cosmopolitans made with freshly squeezed lemon juice, plus Jalapeño Cheddar Crackers that everyone will devour. Lunches include Hot Smoked Salmon, Lobster & Potato Salad, and Easy Tomato Soup with Grilled Cheese Croutons, all featuring old-fashioned flavors with the volume turned up. Elegant Slow-Roasted Filet of Beef with Basil Parmesan Mayonnaise and show-stopping Seared Scallops & Potato Celery Root Purée are just two of the many fabulous dinner recipes. And your guests will always remember the desserts, from Sticky Toffee Date Cake with Bourbon Glaze to Salted Caramel Brownies. For Ina, "foolproof" means more than just making one dish successfully; it's also about planning a menu, including coordinating everything so it all gets to the table at the same time. In *Barefoot Contessa Foolproof*, Ina shows you how to make a game plan so everything is served hot while you keep your cool. There are notes throughout detailing where a recipe can go wrong to keep you on track, plus tips for making recipes in advance. It's as though Ina is there in the kitchen with you guiding you every step of the way. With 150 gorgeous color photographs and Ina's invaluable tips, *Barefoot Contessa Foolproof* is a stunning yet infinitely practical cookbook that home cooks will turn to again and again.

Book Information

Hardcover: 272 pages

Publisher: Clarkson Potter; First Edition edition (October 30, 2012)

Language: English

ISBN-10: 0307464873

ISBN-13: 978-0307464873

Product Dimensions: 7.7 x 0.9 x 10.3 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (861 customer reviews)

Best Sellers Rank: #7,582 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #49 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

I own all of Ina Garten's cookbooks. I am amazed by how simple she makes cooking seem and every year around Thanksgiving, I start sorting through her recipes and planning my Thanksgiving menu. She delivers top notch results without much fuss, and I think she is probably my favorite long time Food Network personality. Foolproof is a cookbook that seems to revolve around mistake proof entertaining. When Ina says "foolproof" she doesn't mean a recipe has only five ingredients or that it has only three steps. Ina means she has an ingredient list with easily obtainable ingredients and steps that appeal to your common sense so that you don't worry about whether the recipe will turn out. She tells you what to look for so that you know when each recipe is perfectly done. She lists ten foolproof tips for cooking. Other chapters include: cocktails; starters; lunch; dinner; vegetables; and desserts. She also gives you 12 foolproof tips for table settings with photographs which help you out if, like me, making a table setting look polished but simple is something you need a little help with. She finishes the book with a foolproof index of menus for special occasions which cross references with special dishes from all of her cookbooks. She does repeat foolproof recipes from her previous books such as her standard chicken stock, but the book is mostly comprised of new material. I have seen some complaints that some of her ingredients are just too much of a splurge. I like to look at her recipes from a couple of perspectives. She lives in the Hamptons, and ingredients such as lobster are a local, easy-to-obtain natural part of her repertoire. Also, these recipes seem to mostly have an emphasis on entertaining and many of us don't mind splurging a little for a special occasion.

I was so excited to get this cookbook! I have Barefoot Contessa Back to Basics and it is wonderful. I've also used some recipes from her other cookbooks and have never been disappointed. So far I have made six recipes from Foolproof. The Endive, Orange and Roquefort Salad was pretty good but I felt the dressing was a little bland. The Mustard Marinated Flank Steak recipe was all right, but again, nothing I couldn't live without. It went downhill from there. The Crispy Mustard-Roasted Chicken was not what I had hoped. The crumb coating is very delicious and flavorful but it doesn't stay on the chicken at all. While you try to eat the chicken, the crumbs are just making a huge pile on the plate. The skin doesn't get crisp, it stays soggy so you just have to peel it away with some of the crumbs. It's as if the chicken and coating never melded; they remained two separate things. I thought I might have better success with dessert so I decided to use the Perfect Pie Crust recipe and make both the Ultimate Pumpkin Pie with Rum Whipped Cream and the Maple Pecan Pie. Keep in mind that I made these pies for company without a test run thinking, I can trust Ina's

recipes, after all how bad can a pumpkin and pecan pie be? I'm not a beginner cook; I've been cooking for 20 years and I've made several pumpkin and pecan pies using my old tried and true recipes. As I was making the pumpkin pie, I noticed that it called for hardly any spice compared to the standard recipe. Against my better judgment I thought, Well, I'm going to do it Ina's way; she knows what she's doing. The pie turned out a pale insipid color that my friend's agreed did not taste like pumpkin pie at all. The pie cracked terribly, too.

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