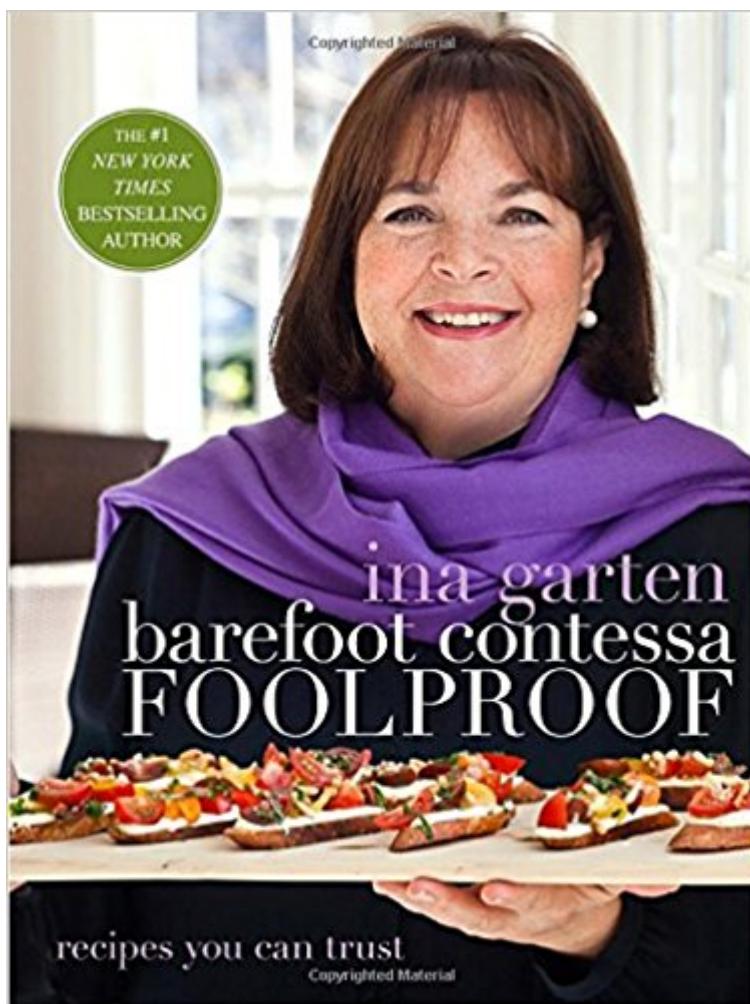


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Barefoot Contessa Foolproof: Recipes You Can Trust



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 "wow" 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 Puree 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.

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Customer Reviews

Featured Recipe from Ina Garten: Sticky Toffee Date Cake with Bourbon Glaze Makes 1 cake For the cake 1/2 pound dates, pitted and chopped 1 teaspoon baking soda 1/4 pound (1 stick) unsalted butter, at room temperature 1/2 cup granulated sugar 2 extra-large eggs, at room temperature 1 teaspoon pure vanilla extract 1 1/2 cups all-purpose flour 1 teaspoon kosher salt 1/2 tablespoons baking powder For the sauce 12 tablespoons (1 1/2 sticks) unsalted butter 1 cup light brown sugar, lightly packed 1/2 cup heavy cream 1/2 teaspoon kosher salt 2 tablespoons good bourbon, such as Maker's Mark 2 teaspoons pure vanilla extract Sweetened whipped cream, for serving Directions Preheat the oven to 350 degrees. Butter and flour a 9 x 2-inch round cake pan. Place the dates in a deep saucepan with 1 1/2 cups of water. Bring to boil, stirring a little to break up the dates. Allow to simmer for 1 minute. Off the heat, stir in the baking soda (it will bubble up!). Set aside. Meanwhile, in an electric mixer fitted with the paddle attachment, cream the butter and granulated sugar on medium speed for 3 minutes, until light and fluffy. With the mixer on low, add the eggs, one at a time, and then the vanilla, scraping down the bowl. (The mixture may look curdled.) Combine the flour and salt and, with the mixer still on low, slowly add it to the batter. With the mixer on low, add the hot date mixture in two batches to the batter, scraping down the bowl. The batter will be runny but don't worry! Stir in the baking powder, which will also bubble up. Pour into the prepared pan. Bake for 30 to 35 minutes, until a toothpick inserted in the center comes out clean. Meanwhile, combine the butter, brown sugar, heavy cream, and salt in a medium saucepan and bring to boil. Reduce the heat and simmer for 1 minute. Off the heat, stir in the bourbon and vanilla and pour into a 2-cup heat-proof glass measuring cup. Set aside. As soon as the cake is done, poke holes all over it with a toothpick. Pour three-quarters of the sauce evenly over the cake while still warm and allow it to soak in for 30 minutes. Turn the cake out bottom side up onto a flat serving plate and pour the remaining sauce on top. Cool completely. Serve at room temperature with sweetened whipped cream.

How many magazine, newspaper, and book recipes have resulted in major dining disasters, or at least less-than-optimum visual and tasty delights? Not content to rely on titles alone, nationally known cook and TV host Garten, aka the Barefoot Contessa, carefully counsels reader-chefs on turning out perfect dishes and menus every time. Each page, if not featuring a list of foolproof techniques and tips, includes all the right directions as well as photographs. Just a sampling of the ideas that make her 100 dishes work: freeze cookie dough but not already baked cookies; when a dish specifies fleur de sel, don't use kosher salt; avoid serving appetizers on Thanksgiving, but

do cook in abundance, so that guests go home with leftovers. Her treats, as always (and like her packaged mixes), are stomach pleasers: mustard and gruyère batons, lobster mac and cheese, salted caramel brownies, and cinnamon baked donuts, among others. --Barbara Jacobs

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. She typically will tell you where to source the occasional not so common ingredient such as truffle butter. I'm not certain why anyone would expect budget recipes out of someone who has never been known for them at any point in her career. This cookbook is the same sturdy hardback that the rest of her classic cookbooks are fashioned in. Her cookbook has wonderful photography and stays open with no help, a real perk if you like to actively cook or don't own a cookbook stand. I enjoy all of Ina's recipes but have always felt she has a rare gift to make vegetables shine. Her sweet potato puree is very simple to prepare but is full of nice nuances in flavor. I have been using her roasted carrot recipe for over a year now and am delighted to see that she has mixed it up with a recipe for braised carrots and parsnips. She presents a mashed chickpea recipe that is yummy. I will be serving up her chocolate chunk blondie recipe regularly (a neat twist on the chocolate chip cookie). The raspberry shortbread bars are buttery, flavor-filled, and exceptional. Expect food that

you turn to when you want to make a delicious impression at a holiday dinner, special occasion, or because you love impressing friends and coworkers with yumminess. I think her cookbooks consistently get better and become more user friendly with each book. I am excited to test drive this book throughout the holiday season.

This book was recommended to me by my sister-in-law. She is an excellent cook. She prepared the most delicious lamb with orzo, and I had to have the recipe. She got the recipe out of this book. Once I perused this book, I had to have it. Ina Garten's simple methods and personal culinary hints make this book a must for anyone who enjoys cooking and eating delicious food without much fuss. I have been cooking for my family for 28 years and I appreciate the lessons I learn using this book, but it is easy enough for a newbie as well. Having it on my Kindle allows me to have the recipes at my finger tips when I'm out and wish to stop at the grocery store to pick up a few things. I pull up the recipe and have all the ingredients I need for a scrumptious meal.

I've been a fan of Ina Garten for years. The progress of my gourmet cooking experiences has run from Betty Crocker to Julia Child (whom I credit with engendering a true love for cooking and baking), to Lee Bailey to Ina Garten. There are others along the way, but Ina picks up where Julia and Lee left off. They are her hero also. All of her books are presented in a straight-forward manner; and, everything turns out great!

I love Ina's show on TV so I decided to try her newest cookbook. I was not disappointed-she gives a great twist to everyday favorites like her meatloaf and introduces new recipes which I can't wait to try.

Recipes were odd, and not general enough. I wanted to give this to my daughter and niece after getting a review of it that was good, but this did not have the "basics" that I wanted for young cooks, so I returned this book

I gave this recipe book to a family member as a gift and she loves it but mentioned that there are many recipes with ingredients that she wouldn't normally keep on hand. She is a novice cook, so I suggested she choose one recipe at a time and gather all ingredients beforehand and that way, she would not go overboard with cost and she would learn in the process. She also mentioned how fun it was to read Ina's stories - that she sits and reads the cookbook just as she would any other book.

With Ina - can anyone go wrong? I think not.

I have never had a bad outcome with any of her recipes!

Ina has recipes that taste amazing yet are relatively easy to cook.

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