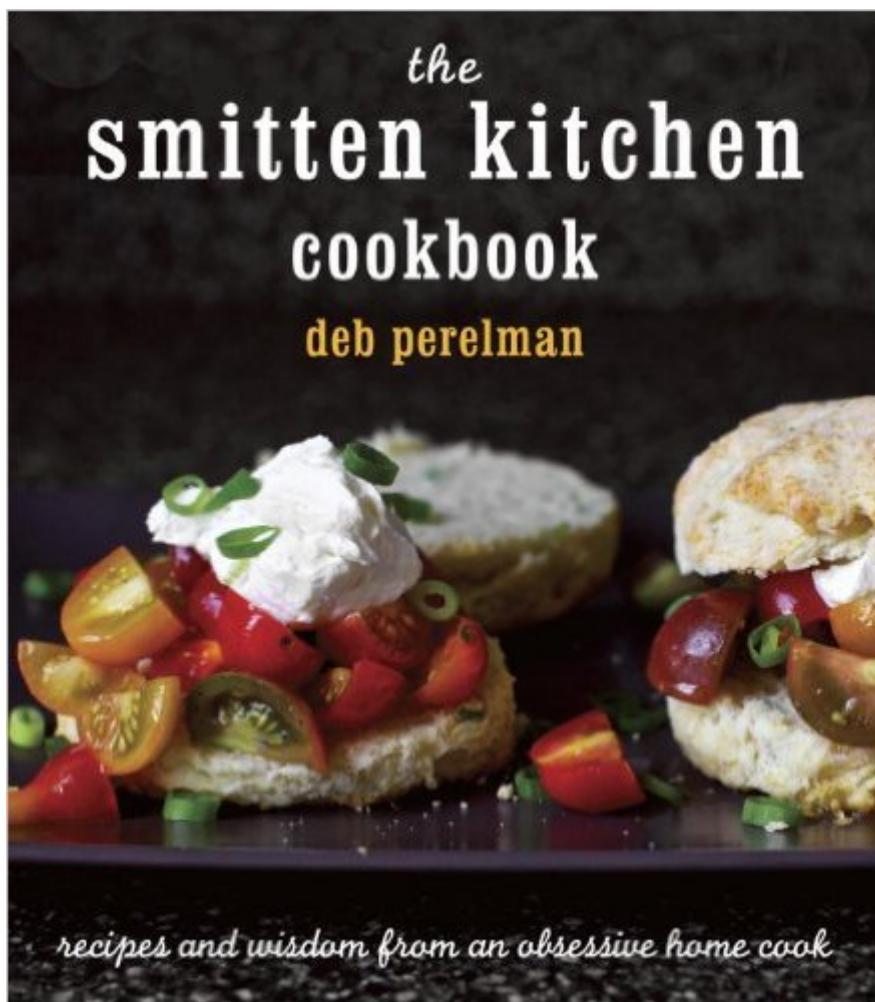


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# The Smitten Kitchen Cookbook: Recipes And Wisdom From An Obsessive Home Cook



## Synopsis

NATIONAL BESTSELLER Winner of the IACP Julia Child First Book Award \*Â Named one of Cooking LightÂ magazineâ™s Top 100 Cookbooks of the Last 25 Years The long-awaited cookbook by Deb Perelman of Smitten Kitchenâ "home cook, photographer, and celebrated food blogger. Deb Perelman loves to cook. 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. Where do you start? What if you pick a recipe thatâ™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 canâ "and shouldâ "be delicious . . . . 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 recipesâ "almost entirely new, plus a few favorites from the siteâ "all gorgeously illustrated with hundreds of her beautiful color photographs. The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here youâ™ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes youâ™ll bookmark and use so often they become your own, recipes youâ™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

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

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

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