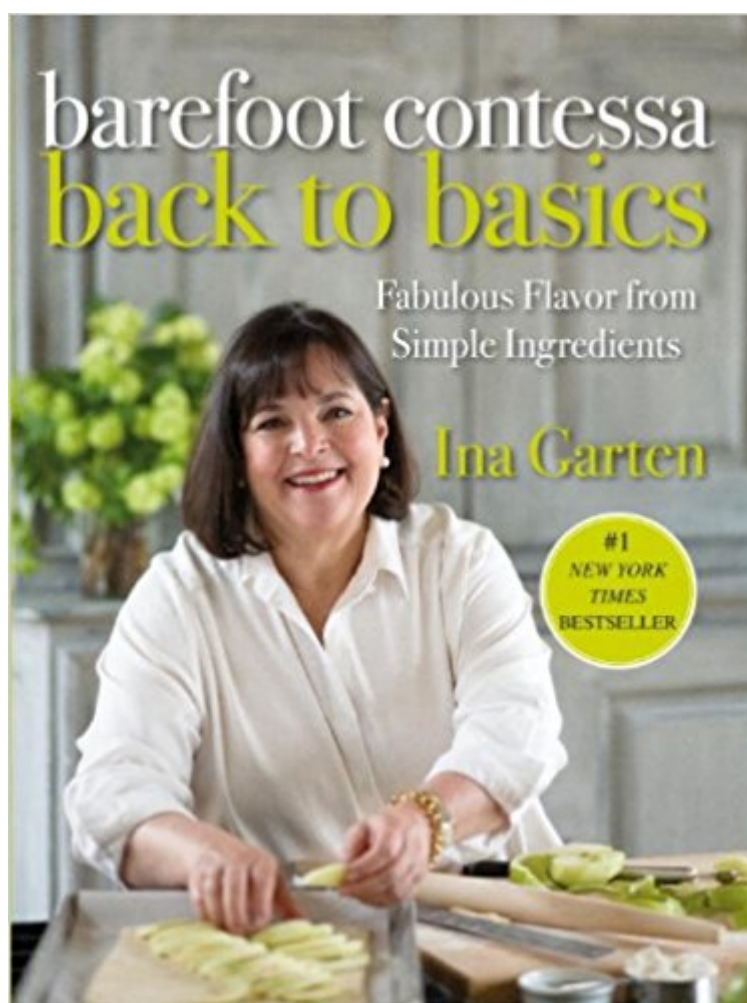


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Barefoot Contessa Back To Basics: Fabulous Flavor From Simple Ingredients



Synopsis

BRAND NEW 2008 HARDBACK EDITION. SOME SHELFWEAR MARKS.MAY HAVE A BLACK REMAINDER MARK.

Book Information

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Book Description Barefoot Contessa Back to Basics is the essential Ina Garten cookbook, focusing on the techniques behind her elegant food and easy entertaining style, and offering nearly a hundred brand-new recipes that will become trusted favorites. Ina Garten's bestselling cookbooks have consistently provided accessible, subtly sophisticated recipes ranging from French classics made easy to delicious, simple home cooking. In Barefoot Contessa Back to Basics, Ina truly breaks down her ideas on flavor, examining the ingredients and techniques that are the foundation of her easy, refined style. Here Ina covers the essentials, from ten ways to boost the flavors of your ingredients to ten things not to serve at a party, as well as professional tips that make successful baking, cooking, and entertaining a breeze. The recipes--crowd-pleasers like Lobster Corn Chowder, Tuscan Lemon Chicken, and Easy Sticky Buns--demonstrate Ina's talent for transforming fresh, easy-to-find ingredients into elegant meals you can make without stress. For longtime fans, Ina delivers new insights into her simple techniques; for newcomers she provides a thorough master class on the basics of Barefoot Contessa cooking plus a Q&A section with answers to the questions people ask her all the time. With full-color photographs and invaluable cooking tips, Barefoot Contessa Back to Basics is an essential addition to the cherished library of Barefoot Contessa cookbooks. Ina Garten's Roasted Turkey Roulade and Baked Sweet Potato "Fries" |

don't know anyone who looks forward to carving a turkey on Thanksgiving. You're at the table, everyone's watching, and you're struggling to carve a hot bird. Instead, I decided to make a roasted turkey breast stuffed with all kinds of delicious things--sausage, cranberries, and figs. No bones and it cooks to juicy perfection in under two hours. How easy is that? Sweet potatoes are available year-round, but their prime season is really autumn and winter. Choose potatoes that are smooth and unblemished, and use them fairly soon because they don't keep as well as other potatoes.

These potatoes are crispy like fries but they're better for you because they're baked. --Ina Garten

(Photo credit Quentin Bacon) Roasted Turkey Roulade (Serves 6 or 7) 3/4 cup large-diced dried figs, stems removed 3/4 cup dried cranberries 1/2 cup Calvados or brandy 4 tablespoons (1/2 stick) unsalted butter 1-1/2 cups diced onions (2 onions) 1 cup (1/2-inch-diced) celery (3 stalks) 3/4 pound pork sausage, casings removed (sweet and hot mixed) 1-1/2 tablespoons chopped fresh rosemary leaves 3 tablespoons pine nuts, toasted 3 cups Pepperidge Farm herb-seasoned stuffing mix 1-1/2 cups chicken stock, preferably homemade 1 extra-large egg, beaten Kosher salt and freshly ground black pepper 1 whole (2 halves) turkey breast, boned and butterflied (5 pounds) 3 tablespoons unsalted butter, melted Place the dried figs and cranberries in a small saucepan and pour in the Calvados and 1/2 cup water. Bring the mixture to a boil over medium heat, then lower the heat and simmer for 2 minutes. Remove from the heat and set aside. Meanwhile, melt the butter in a large (12-inch) skillet over medium heat. Add the onions and celery and sautÃ© until softened, about 5 minutes. Add the sausage, crumbling it into small bits with a fork, and sautÃ©, stirring frequently, for 10 minutes, until cooked and browned. Add the figs and cranberries with the liquid, the chopped rosemary, and pine nuts, and cook for 2 more minutes. Scrape up the brown bits with a wooden spoon. Place the stuffing mix in a large bowl. Add the sausage mixture, chicken stock, egg, 1 teaspoon salt, and 1/2 teaspoon pepper and stir well. (The stuffing may be prepared ahead and stored in the refrigerator overnight.) Preheat the oven to 325 degrees. Place a baking rack on a sheet pan. Lay the butterflied turkey breast skin side down on a cutting board. Sprinkle the meat with 2 teaspoons salt and 1 teaspoon pepper. Spread the stuffing in a 1/2-inch-thick layer over the meat, leaving a half-inch border on all sides. Don't mound the stuffing or the turkey will be difficult to roll. (Place the leftover stuffing in a buttered gratin dish and bake for the last 45 minutes of roasting alongside the turkey.) Starting at one end, roll the turkey like a jelly roll and tuck in any stuffing that tries to escape on the sides. Tie the roast firmly with kitchen twine every 2 inches to make a compact cylinder. Place the stuffed turkey breast seam side down on the rack on the sheet pan. Brush with the melted butter, sprinkle generously with salt and pepper, and roast for 1-3/4 to 2 hours, until a thermometer reads 150 degrees in the center. (I test in a few places.) Cover

the turkey with aluminum foil and allow it to rest at room temperature for 15 minutes. Carve 1/2-inch-thick slices and serve warm with the extra stuffing. Baked Sweet Potato "Fries" (Serves 4)

2 medium sweet potatoes, peeled 2 tablespoons good olive oil 1 tablespoon light brown sugar 1/2 teaspoon kosher salt, plus extra for sprinkling 1/2 teaspoon freshly ground black pepper Preheat the oven to 450 degrees. Halve the sweet potatoes lengthwise and cut each half into 3 long spears. Place them on a sheet pan and toss with the olive oil. Spread the potatoes in one layer. Combine the brown sugar, salt, and pepper and sprinkle on the potatoes. Bake for 15 minutes and then turn with a spatula. Bake for another 5 to 10 minutes, until lightly browned. Sprinkle lightly with salt and serve hot. Ina Garten is one of the country's most beloved culinary icons and the author of five previous cookbooks. She can be seen on Food Network, where her shows, Barefoot Contessa and Back to Basics, are among the network's most watched. Ina also writes a column on entertaining for House Beautiful magazine.

The sixth cookbook from the Barefoot Contessa juggernaut contains exactly the kind of appealing, simple-yet-just-gourmet-enough recipes Garten devotees adore. There's nothing very surprising (Garten tries to claim an ingredient-focused premise), but her formula works. She offers such dishes as Lobster Corn Chowder, Creamy Cucumber Salad, Tuscan Lemon Chicken, Tagliarelle with Truffle Butter (which has just five ingredients, plus salt and pepper), and Brownie Pudding. Garten suggests tips on such things as setting the table and "10 things not to serve at a dinner party." Her tone can be charmingly pretentious, but she comes down to earth with admissions like "I have to admit that pastry still makes me anxious. When I discovered puff pastry, it was such a relief." Recipes are short and simple, and she often squeezes in insightful hints for making things work perfectly. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Ina Garten has always been my hero. I have learned how to be a good cook and baker from reading her cookbooks and watching her television shows. I have bought every cookbook and this could be the best yet. It is the essential cookbook, the best she has delivered. "Barefoot Contessa Back to Basics" has a focus on her techniques and offers a hundred recipes. These are tried and true and from what we hear from Ina, her husband is a large part of the tasting group. In this cookbook Ina has us really look at basic ingredients. It is a beautiful cookbook as her always are- the photography is simply gorgeous-looks good enough to eat! The book is separated into breakfast, lunch and dinner and the most important of all, desserts. The brownie pudding- butter and cocoa is to die for! Her

pies are the best. I made the Tuscan Lemon Chicken and the Parmesan Roasted Asparagus for my family and it got rave reviews. The best review of a cookbook is the amount of stained pages and this cookbook has been through the wars. I love it, I read it often. Cookbooks are more than a book of recipes, they are a testament to the love of family and deserve to be read. Highly Recommended.

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I have loved her cooking and her style for years, and this book delivers so much in both of those areas. The photos are enticing and the words enlightening...Ina Garten is blessed with both the finesse of a humble person who simply loves what she does, and the confidence and clarity of someone who is an EXPERT in her field. As is most often the case with her food/drinks etc, the recipes in here are substantial yet simple, detailed and easy to understand, and give you a sense of both why they work and why you would crave this food. She, and her food, are unpretentious but exceptional at the same time. Dozens of recipes in this book, and other "Contessa" works, have been my go-to material under so many circumstances for years. The book can appeal to everyone; if you're an accomplished cook and just want a few new ideas (or new takes on old staples), they're in here. If you want to get your hands dirty in the kitchen for the first time and are a little intimidated, the recipes and the thinking behind them take you by the hand..Another great book by someone who appreciates the craft, and the numerous ways that food can impact people...

I've learned so much from her pages of tips from how to set a perfect table to what kinds of bakeware to look for, to time saving cooking ideas, to suggestions on practical ways to do so many simple cooking ideas that I've never thought of. She knows how to speak to those of us who aren't novice cooks. Her recipes are amazing and always taste so good. I'll be purchasing a couple more of her books!

I am never disappointed with Ina. I have already made a dessert from my new cookbook.

I would buy any cookbook written by Ina Garten, but this one is truly another winner. Back to Basics is organized like most of her other cookbooks; cocktail hour, soup, lunch, dinner, vegetables, dessert, and breakfast. Every recipe has a picture and there are menu suggestions at the back of the book. More than any other Barefoot Contessa cookbook (except perhaps *Barefoot in Paris: Easy French Food You Can Make at Home*), these recipes seem to work together and the menus you could put together with just this cookbook are endless. A few of my favorite recipes are: Cocktail

HourParmesan Thyme CrackersSoupRoasted Potato Leek Soup (although I turn to Julia Child's Potato Leek Soup (Potage Parmentier) inÂ Â Mastering the Art of French Cooking (2 Volume Set)Â Â far more often)DinnerMustard-Roasted Fish (worth the trip to the store for creme fraiche)Tagliarelle with Truffle Butter (worth going to the trouble to find truffle butter-- be warned, this is very rich and very addictive)VegetablesCreamy Cheddar Grits (my new go-to side dish)Roasted Tomatoes with Basil (these are almost better than dessert)BreakfastCountry French Omelet (our brunch standard)I highly recommend this cookbook.

I purchased this book as a gift recently. Before I gave it, I paged through it to see if it was something I wanted. It didn't take me long to figure out that I needed to add it to my cookbook collection. The first recipe I made was the Roasted Butternut Squash Salad with Warm Apple Vinaigrette. My husband, who is not a salad (nor a vegetable) lover, cleaned his plate and asked for more. And Ina has greatly improved upon one of his favorite dishes - Shrimp Scampi. The Baked Shrimp Scampi is a fast entree and elegant enough for company. I served it on spaghetti drizzled lightly with olive oil. An extra squeeze of lemon right before serving adds just the right touch. We're looking forward to Thanksgiving tomorrow, when we're having Roasted Turkey Roulade, and Pumpkin Roulade with Ginger Buttercream. I have no doubt these dishes will be outstanding. Thank you, Ina, for another fabulous book and for creating consistently delicious recipes.

This was my second cookbook by Ina Garten, and it certainly will not be my last. Most recipes in this cookbook are very good and a few are exceptional. Several recipes are also easy to put together on a weeknight, which I find immensely helpful. Among the standouts in this cookbook is the French apple tart-- easy to make, visually appealing, easy on the budget and absolutely delicious. I also love her baked shrimp scampi and roasted vegetables-- roasting does bring out maximum flavor. Other recipes are not as spectacular, but definitely worth a try. She does tend to be heavy-handed with butter and/or cream. For instance, I thought the mustard-roasted fish had too much creme fraiche, which detracts from the integrity of the fish and clarity of flavor. I also find it strange that she lists measurements for salt and pepper. I much prefer the principle followed by Judy Rodgers and Suzanne Goin-- taste as you cook, season to your preference. Nonetheless, this cookbook is well worth the money.

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