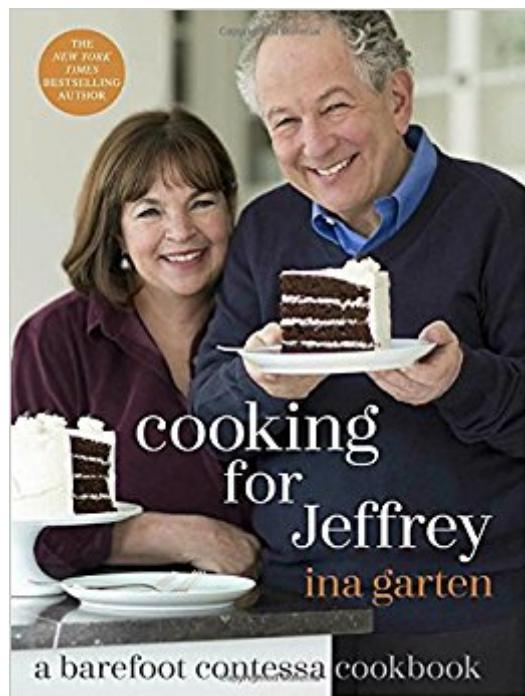


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# Cooking For Jeffrey: A Barefoot Contessa Cookbook



## Synopsis

For Americaâ™s bestselling cookbook author Ina Garten there is no greater pleasure than cooking for the people she lovesâ and particularly for her husband, Jeffrey. She has been cooking for him ever since they were married forty-eight years ago, and the comforting, delicious meals they shared became the basis for her extraordinary career in food.â Inaâ™s most personal cookbook yet, Cooking for Jeffrey is filled with the recipes Jeffrey and their friends request most often as well as charming stories from Ina and Jeffreyâ™s many years together. There are traditional dishes that sheâ™s updated, such as Brisket with Onions and Leeks, and Tsimmes, a vegetable stew with carrots, butternut squash, sweet potatoes, and prunes, and new favorites, like Skillet-Roasted Lemon Chicken and Roasted Salmon Tacos. Youâ™ll also find wonderful new salads, including Maple-Roasted Carrot Salad and Kale Salad with Pancetta and Pecorino. Desserts range from simple Apple Pie Bars to showstoppers like Vanilla Rum Panna Cotta with Salted Caramel. For the first time, Ina has included a chapter devoted to bread and cheese, with recipes and tips for creating the perfect cheese course. With options like Fig and Goat Cheese Bruschettas and Challah with Saffron, thereâ™s something everyone will enjoy. From satisfying lunches to elegant dinners, here are the recipes Ina has tested over and over again, so you too can serve them with confidence to the people you love.

## Book Information

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## Customer Reviews

Ina Garten is a New York Times bestselling author and the host of Food Networkâ™s Barefoot

Contessa, which has won three Emmy Awards. She lives in East Hampton, New York, with her husband, Jeffrey. This is her tenth book.

Maple-Roasted Carrot Salad Recipe

2 pounds carrots, preferably with leafy tops  
Good olive oil  
Kosher salt and freshly ground black pepper  
cup pure Grade A maple syrup  
2/3 cup dried cranberries  
2/3 cup freshly squeezed orange juice (2 oranges)  
3 tablespoons sherry wine vinegar  
2 garlic cloves, grated on a Microplane  
6 ounces baby arugula  
6 ounces goat cheese, such as Montrachet, medium-diced  
2/3 cup roasted, salted Marcona almonds

Preheat the oven to 425 degrees. Trim and scrub the carrots. If the carrots are more than 1 inch in diameter, cut them in half lengthwise. Cut the carrots in large diagonal slices 1 inch wide — 2 inches long (they will shrink when they roast) and place in a medium bowl with 1 cup of olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Toss well and transfer to two sheet pans. (If you use just one, they'll steam instead of roasting.) Roast for 20 minutes, tossing once, until the carrots are tender. Transfer all the carrots to one of the sheet pans, add the maple syrup, toss, and roast for 10 to 15 minutes, until the edges are caramelized. Watch them carefully! Toss with a metal spatula and set aside for 10 minutes. Meanwhile, combine the cranberries and orange juice in a small saucepan, bring to a simmer, then set aside for 10 minutes. In a small bowl, combine the vinegar, garlic, and 1/2 teaspoon salt. Whisk in 3 tablespoons of olive oil. Place the arugula in a large bowl and add the carrots, cranberries (with their liquid), goat cheese, almonds, and the vinaigrette. Toss with large spoons, sprinkle with salt, and serve at room temperature.

I've had such consistently good results making Ina Garten's recipes that I would have felt remiss had I not added this newest cookbook to my collection. While I mostly like it, I have to say that I am a little disappointed in a couple of ways. But first, the good part - the verdict on the recipes I've tried so far:--- Lentils & Kielbasa Salad - I loved this, but, although he liked it, my husband didn't think it was particularly noteworthy. I liked the idea of cooking the lentils with a whole turnip and clove-studded onion thrown in and thought that it would deliver a flavor punch that I hadn't tried before, but for my money (and time), I think Alice Waters's Lentil Salad from *The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution* packs just as much flavor with less than half the work. These lentils, with those flavors, along with the heavily mustarded vinaigrette, worked really nicely with the kielbasa and were delicious. I will likely make this again, but Alice's remain at the top of my lentil recipe list.--- Maple-Roasted Carrot Salad - We LOVED this

salad. So perfect for fall. Although Ina suggests it for lunch or a side, we found that it made a satisfying light supper with a glass of crisp, white wine. My son, who also had it, loved how flavorful it was and even asked me if he could have the recipe! Although the recipe instructs that everything be tossed together, I would have preferred leaving the goat cheese and almonds to be scattered over the top of the tossed vegetables.--- Spaghetti Squash with Garlic and Parmesan - This is the recipe to try if you're not sure how to make spaghetti squash. It is similar to Sara Foster's delicious recipe from *Fresh Every Day: More Great Recipes from Foster's Market*, which is made with balsamic vinegar and without garlic. The addition of garlic is a good one. Freshly-grating the Parm is a must. This is yummy.--- French 75 - a standard recipe for this cocktail, but messing with it would make it something other than a French 75, wouldn't it? I'm so glad she included this, though. It's a lovely cocktail that's not seen often enough. What disappointed me about the book was that I didn't feel as though the theme - cooking for Jeffrey - was realized in the way I was expecting. Although some of the recipe descriptions say "Jeffrey likes this" or "Jeffrey and I had this when...", Jeffrey's favorite recipes appear at the back of the book as a list of dishes, the recipes for which are in Ina's other cookbooks! What? I thought that's what this cookbook was supposed to be! In addition, there are a lot of recipes that seem to be little more than variations on recipes from earlier books. As usual, desserts take up the lion's share of pages, but as much as I like to complain about that, desserts from Ina's earlier books (coconut cupcakes, those brownies!) have easily been among the best I've ever made. Bottom line: There are good recipes here. The first few I tried assured that I will be delving further into these recipes. I'm not sorry I bought this book, but I do have to say that it was not exactly what I was expecting.

Terrific book! If you're an Ina fan you won't be disappointed. This is in my top three Ina cookbooks. I can't pick a favorite between this, *Foolproof*, and *Parties*. If you haven't tried one of her books yet, you're in for a treat. One of the things that really makes her stand out is that there are never any scaling or other kinds of errors in her books. You can make a recipe for the first time when entertaining, because her recipes turn out perfectly every time. Because it's *Cooking for Jeffrey*, I was surprised that there were only two chicken dishes in it. Pictured below: 1) Skillet-Roasted Lemon Chicken p.90 and Roasted Broccolini p.162. Absolutely wonderful, and tremendously easy. 45 minutes, but only about 5 involve the cook. 2) Raspberry Rhubarb Crostata p.205. Yummy, pretty, and a piece of cake to put together. 3) Paella Salad. Delicious Paella. It has kielbasa and curry powder in it, which are on the unusual side. I love the inclusion of olives in it. I used a paella pan as my serving dish, but this recipe is prepared in a Dutch oven. --I ordered the

book after I saw this recipe on her show with the same name, but it's not in the book, so Google it and paste it inside the cover!4) Roast Chicken with Radishes - p93. Perfection! Flavorful, moist, and a lovely crispy skin.5) Maple Roasted Carrot Salad - p46. Fabulous fall salad! Delicious, colorful, and unusual. Love this one.6) Filet Mignon with Mustard and Mushrooms - p104. Love! This is so wonderful and decadent that I should have made it for Christmas or some other really special occasion instead of a random Tuesday. Easy, but I wouldn't want to scale it up for 12 or anything. I just made roasted asparagus to go with it.

Ina Garten's directions are perfect for the beginner as well the seasoned cook. And her stories of her and Jeffrey's relationship are charming. Really fun book.

Ina never disappoints! She is one of my all time favorites and this cookbook is great.

Good recipes. My Jeffrey want me to make them for him.

I'm a big fan of Ina's, but for the most part I've been so disappointed in this cook book. I'm in the process of cooking my way through it, and I've only LOVED one recipe so far (the cherry pistachio biscotti). Everything else has been mediocre or just plain bad.

Have thumbed through the book and made a few DELICIOUS recipes and look forward to trying a few more. Highly recommend the lemon chicken, butternut squash and ricotta toasts and the zucchini boats.

Ina Garten and her staff put out an amazing cookbook. Jeffrey is a very lucky man and so are her many quests. The recipes are easy to follow and do not require gourmet grocery store ingredients. Thank you Ina.

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