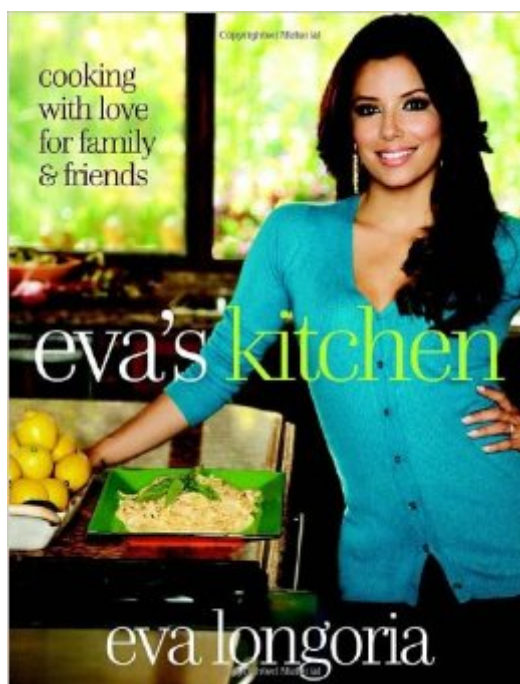


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Eva's Kitchen: Cooking With Love For Family And Friends



Synopsis

Eva Longoria may be most recognized for her role as *Desperate Housewives*™ saucy Gabrielle Solis, but on her own time, there are few places she would rather be than in the kitchen, cooking the food she loves for her family and friends. Here is the food Eva loves to eat, and the recipes in *Eva*™s Kitchen trace her life story, taking readers on her culinary journeyâ”from the food she was brought up on to the recipes inspired by her travels abroad to the dishes she serves during casual nights at home. Having grown up on a ranch with every meal based on what was in the family fields, Eva believes, like so many of us, that good cooking relies on local, fresh, easy-to-find ingredients. In *Eva*™s Kitchen, she teaches readers essential cooking skills and she sprinkles in the histories and traditions behind her favorite dishes, including personal stories and anecdotes that capture the warmth, humor, and joy of her most memorable meals. In her first cookbook, Eva welcomes you into her kitchen, offering 100 of her favorite dishesâ”many of which are family recipes collected over the yearsâ”all fused with her passion for cooking. She also shares memories of her Texas ranch upbringing, her very first cooking adventures, vacations overseas, nights in with her girlfriends, and last-minute preâ”red carpet meals. Inspired by her heritage, Eva highlights the essentials of great Mexican cooking, Texas styleâ”with her familyâ”s recipes and techniques for making the worldâ”s best tamales, homemade tortillas, Spanish rice, and Pan de Polvo (Mexican pastry), to name a few. She also offers dishes from a variety of international cuisines, from Latin American to Italian and French, inspired by her globe-trotting travels. A taste of Lemon Dover Sole whisks Eva to a tiny hotel-restaurant she once visited on a trip to Normandy; the recipe for Cannellini Beans with Crushed Red Pepper was a souvenir from a trip to Florence; kimchi adds a kick to her Spicy Roasted Brussels Sprouts, a Thanksgiving staple; and Yellow Squash Soup with Lemon brings her full circle, back to her familyâ”s vegetable garden in Corpus Christi. With full-color food photographs, intimate portraits of her family and friends, and a glimpse into *Eva*™s home and her lesser-known domestic side (family first, acting second, she says), *Eva*™s debut cookbook will entice her loyal fans and inspire home cooks to broaden their culinary horizons and create memorable meals for the people they love.

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Customer Reviews

I scoffed at first when I heard of this book. I liked Desperate Housewives a few years ago, and think Eva's gorgeous, but a COOKBOOK?!?!?! Then I heard her talk about cooking on a talkshow to promote her book and her voice changed when she was talking about cooking. Eva talked about the ingredients and flavors and you could tell she knew what she was talking about. I have a WHOLE CUPBOARD full of cookbooks - Chez Panisse, Ming, Julie Sahni, Mexican, BBQ, Desserts...etc. I have only made a couple out of each; they have so many steps and I often don't have the time or energy...I work 4 long days a week. But I have had the book only 1 week and have made and loved 5 recipes and more importantly, so does my family! I made the tilapia with citrus garlic sauce and the butter lettuce with strawberries and goat cheese, both in 1 hour combined including prep. The recipes are simple, yet the flavor is more complex than one would expect. I made the chicken with caramelized shallots and shiitake wine sauce and garlic green beans 2 days ago and also...1 hour from start to finish including prep for both dishes. My girls and husband loved it. I added garlic bread from the grocery, heated from frozen. I made the red velvet cake and it was GREAT! Love that the frosting is plenty enough for a crumb frosting layer (which I hadn't known about) and plenty more for the cake. Most of the recipes are 3-4 steps and there are a few that are more labor intensive like the tortilla soup. My friend made that and she said it was good. The enchiladas because of the assembly take longer. But most I would say are 1 page or less of directions! She adds her personal touches to the recipes, my favorite of which are "Aunt Elsa's tips", from her Aunt Elsa, her inspiration.

I bought Eva Longoria's cookbook after reading a few of her recipes showcased in Latina magazine. I'm also a huge fan of hers from Desperate Housewives and wanted to support her, especially considering the whole Tony Parker fiasco (What an idiot. What else can we expect from an athlete, I

guess?) Thus far, I've made Sopa de Fideo, Veracruz Corn (with the aioli sauce - separate recipe), and the Red Velvet Cake with cream cheese frosting. I've never made any of these dishes before from scratch, so it was a great education. The Sopa de Fideo recipe was great and more of a Mexican comfort food (in my opinion). Definitely, Mexican spaghetti style. I used actual fideo and doubled the recipe thinking I wouldn't have enough for a friend's birthday party, but I actually had way too much. I would advise sticking to the measurements for this dish, since it really stretches. The chicken is moist and delicious. I should've added more seasoning, so make sure you season throughout the entire cooking process to get it to your liking. The Veracruz Corn was a hit and everyone was asking me for the recipe. I would most certainly make this recipe again and again. Definitely a crowd pleaser and also very pretty as far as presentation. It was so flavorful, a little spicy with the jalapeno, and just plain delicious. The aioli sauce makes it! If you're in a bbq type situation, definitely roast the corn for that smoky flavor. However, after making it once and taking the time to grill the corn on my grill pan at home, I would consider using frozen corn instead. Cobbing the corn can be a bit of a pain. It's less work and quicker, especially if you're wanting to make enough for a large crowd. I would also use store bought tortilla chips rather than making your own strips specifically for this dish.

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