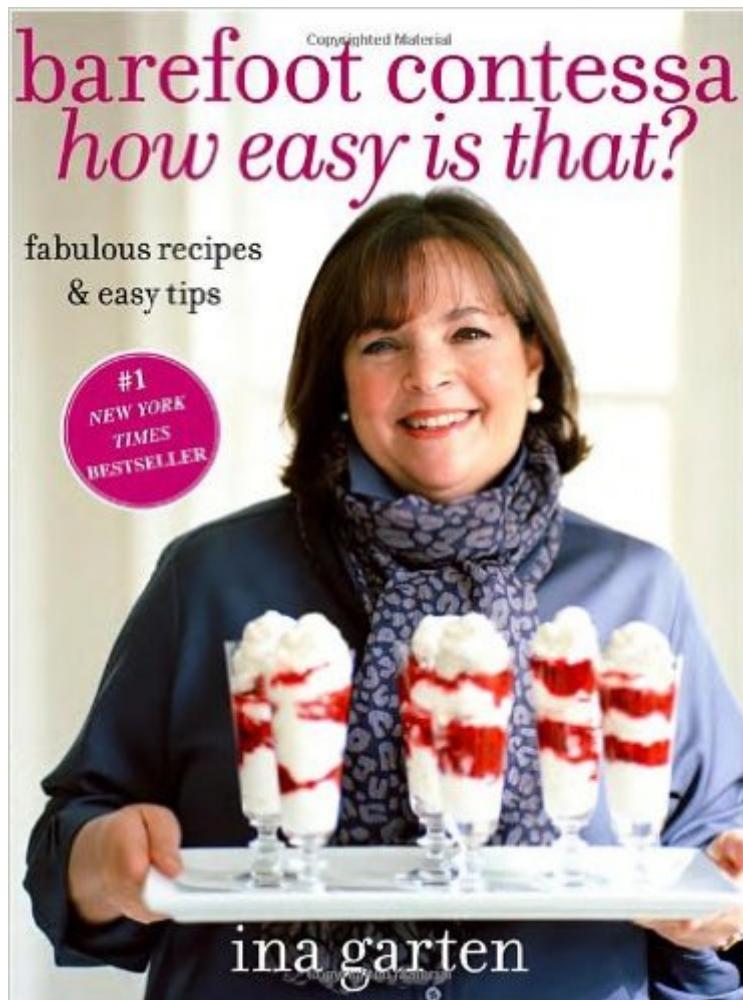


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# Barefoot Contessa, How Easy Is That?: Fabulous Recipes & Easy Tips



## Synopsis

Ina Garten, bestselling cookbook author and beloved star of Barefoot Contessa on Food Network, is back with her easiest recipes ever. In Barefoot Contessa How Easy Is That? Ina proves once again that it doesn't take complicated techniques, special equipment, or stops at more than one grocery store to make wonderful dishes for your family and friends. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen. These are not recipes with three ingredients thrown together in five minutes; instead home cooks will find fantastic Barefoot Contessa recipes that are easy to make but still have all that deep, delicious flavor Ina is known for and that makes a meal so satisfying. Think Pink Grapefruit Margaritas served with Smoked Salmon Deviled Eggs two classics with a twist. For lunch, Ina makes everyone's favorite Ultimate Grilled Cheese sandwich and Snap Peas with Pancetta. For dinner, try Jeffrey's Roast Chicken (tried and true!); Steakhouse Steaks, which come out perfectly every time and with Ina's easy tip couldn't be simpler; or an Easy Parmesan Risotto that you throw in the oven instead of stirring endlessly on the stovetop. Finally, Ina's desserts never disappoint from Red Velvet Cupcakes to Chocolate Pudding Cream Tart. To top it all off, Ina also shares her best tips for making cooking really easy. She leaves bowls of lemons and limes on the counter not only because they look great but because they also remind her that a squeeze of lemon in a dish brightens the flavors. She shows us the equipment that makes a difference to her like sharp knives, the right zester, an extra bowl for her electric mixer and that can help you in your kitchen, too. Filled with 225 gorgeous full-color photographs, Barefoot Contessa How Easy is That? is the perfect kitchen companion for busy home cooks who still want fabulous flavor.

## Book Information

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## Customer Reviews

I didn't think it was possible to be disappointed with anything Ina Garten is associated with, but I guess there's a first time for everything. I loved her last book (Back to Basics), but this one just fell flat for me for a few reasons:1. The recipes aren't necessarily easy, especially when you have to search for some of the special ingredients (duck fois gras, Tate's Bake Shop chocolate chip cookies, Fox's U-Bet chocolate syrup, etc.). Also, "good ketchup such as Stonewall Kitchen"?! There were just too many instances of blatantly trying to advertise other people's products. I think the only people who will have no trouble finding these specialized ingredients live in New York City, East Hampton or near a Whole Foods store (which for me is a 2 hour drive).2. Some of the tips are not realistic for regular cooks, especially in these tough economic times (having 2 dishwashers?!?!). Sure, I'd love to have 2 dishwashers in my kitchen, but unless you regularly host dinner parties with > 10 people or you run a catering business out of your house, what's the point? And who has room in their kitchen for that?3. Unlike Ina's other books, none of the recipes here made me want to drop what I was doing and start cooking. Also, Ina's other books have included a chapter on breakfast foods, so I was sad when I saw that this book did not. The book was not a total disappointment. As always, the pictures and layout of the book were beautiful (although I didn't understand the full page individual photos of each of Ina's friends). Also, some recipes, such as Lemon Chicken Breasts, Ultimate Peach Ice Cream and Old Fashioned Banana Cake are really good. I'm still a big Ina fan and I'll continue to buy her books. I guess not everyone can hit a homerun everytime they step up to the plate.

I love both Ina's show and her cookbooks. If you've been a fan of both, most of these recipes (as others have noted) are going to seem redundant, particularly if you own her "Back to Basics" or The Barefoot Contessa cookbooks. While the layout and pictures are gorgeous, as usual, I couldn't get over the feeling this book was rushed out and with a little more time and development could have been better. This is not to say that the recipes themselves are bad - we've just seen them before. The Mustard Chicken salad (page 104) is one of my favorites, but she's published it before. Jeffrey's Roast Chicken (page 122) is a re-tweaked version of the same recipe from the Barefoot Contessa cookbook. Again, these are good recipes, but the book wasn't presented as a redux of her other cookbooks. If it had been, customers would have been prepared for it, but as it was marketed - as a

new book of recipes and tips - it is somewhat of a disappointment.

Unfortunately, I was very disappointed with this book..I love Ina and I love watching her shows but this book is not as good as her previous ones. I guess I thought it was about "easy" and it's not. If one must go to specialty stores for items such as tray figs, prosciutto, white truffle butter, smoked salmon, oxtails,mussels, soppressata salami(what is that?), duck foie gras(yikes),creme fraiche, romano flat bean(never saw those), bakery meringue shells,etc, etc,---this is not what I consider easy. Most cooks are into saving time with fresh, normal food items that are easily found in a normal foodstore. I hope in the future Ina reaches out to middle America for more normal not so expensive items to feed our families and friends. With today's economy, one has to be smart, a bit frugal and wise in making easy decisions for quick dinners on the table.. and healthy and easy does not have to be gourmet.Also, most of her tips and extra info was quite simplistic and took up alot of space in the book.

I'm a really big fan of The Barefoot Contessa TV show and I own all of her cookbooks. This one is a disappointment. It arrived 3 days ago and while I haven't made any of the recipes yet I am intrigued and will try the rich beef barley soup, watermelon and arugula salad and mocha chocolate icebox cake (our local grocery store carries Tates cookies). All in all however I got a sense of deja vu with many of the recipes and frankly the tips section was a waste of paper that went on way too long and was beyond basic. As usual it was lovely to look at and almost identical to all of her other cookbooks in layout. Nothing much new, her last really good cookbook was Barefoot in Paris.

I love love love Ina and her books. I have never been disappointed in anything I have ever cooked from her previous books. This book was an absolute disappointment, the recipies were repeats from prior books, or completely basic and unimaginitive. It seems she got very lazy and did not put much effort in creating this book. Not what I would have expected from her...the book is being returned.

Though it won't stop me from purchasing her next cookbook, I found "How Easy Is That?" disappointing and chock full of recipes I'll never try. I own the Barefoot collection in entirety; the books are beautiful and I've added several recipes to my list of "bests". I ranked the collection by practicality, usability, and my frequency of use:1. Barefoot Contessa at Home: Everyday Recipes You'll Make Over and Over Again2. Barefoot Contessa Back to Basics: Fabulous Flavor from Simple Ingredients3. Barefoot Contessa Family Style: Easy Ideas and Recipes That Make Everyone

Feel Like Family4. The Barefoot Contessa Cookbook5. Barefoot Contessa Parties! Ideas and Recipes for Easy Parties That Are Really Fun6. Barefoot in Paris: Easy French Food You Can Make at Home7. Barefoot Contessa How Easy Is That?: Fabulous Recipes & Easy Tips

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