



## The Barefoot Contessa Cookbook

*Ina Garten, Melanie Acevedo (Photographer)*

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## **The Barefoot Contessa Cookbook** Ina Garten , Melanie Acevedo (Photographer)

For more than twenty years, Barefoot Contessa, the acclaimed specialty food store, has been cooking and baking extraordinary dishes for enthusiastic customers in the Hamptons. For many of those years, people have tried to get the exuberant owner, Ina Garten, to share the secrets of her store. Finally, the energy and style that make Barefoot Contessa such a special place are shown here, with dozens of recipes and more than 160 breathtaking photographs, in **The Barefoot Contessa Cookbook**.

Ina's most popular recipes use familiar ingredients, but they taste even better than you would expect. Her Pan-Fried Onion Dip is the real thing, with slowly caramelized onions and fresh sour cream. Tomato soup is created from oven-roasted tomatoes and fresh basil to intensify the flavors. Meat loaf is as good as your grandmother's, but it's healthier because it's made with ground turkey and fresh herbs. The light and flaky Maple-Oatmeal Scones are baked with rolled oats, whole wheat, and real maple syrup. Now these and other famous Barefoot Contessa recipes can be prepared at home.

Ina says that before she owned a specialty food store she often spent a week making dinner for six friends. Her experience at Barefoot Contessa has given her hundreds of ideas for creating wonderful parties in a few hours. And they're all in this book. Crab Cakes with Rémoulade Sauce can be stored overnight in the refrigerator and sautéed just before the guests arrive. Cheddar Corn Chowder can be made days ahead, reheated, and served with a salad and bread for a delicious autumn lunch. The ingredients for Grilled Salmon Salad can all be prepared ahead and tossed together before serving. The batter for the Raspberry Corn Muffins can be mixed a day before and popped into the oven just before breakfast.

Ina Garten teaches us how to entertain with style, simplicity, and a relaxed sense of fun. There are notes throughout the book for giving cocktail parties, lunches, and dinner parties where everything is done before the guests arrive. And there are easy instructions for creating gorgeous party platters that don't even require you to cook!

With Ina Garten and The Barefoot Contessa Cookbook, you have the perfect recipe for hosting parties that are easy and fun for everyone--including the cook.

## **The Barefoot Contessa Cookbook Details**

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## **From Reader Review The Barefoot Contessa Cookbook for online ebook**

### **Mabel says**

Amazing! I love the little tidbits of advice and the whys of how it is. Good solid pictures with all the recipes and easy to follow instructions. Might be for cooks that have a reasonable know how around the kitchen already.

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### **Suzanne says**

about what I expected with a few good keeper type recipes...many old traditional ones that I have used in the past from her or others.

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### **Darth J says**

### **Anna says**

I cook 3 meals a day for my family, and I love the Barefoot Contessa Cookbooks. She's got great advice on preparing things ahead of time, how to cook for a larger group, and putting together a complete meal. Her recipes are best for people who are already pretty comfortable in the kitchen, and the baking is less reliable than the savory foods, but every one of her cookbooks is worth having.

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### **Amanda says**

During a particularly challenging time in my life, I found and fell in love with Ina. Many of her recipes are staples in my cooking repertoire, and I have yet to find a Barefoot Contessa cookbook that I don't thoroughly enjoy. Great for ANY kitchen and cook!!!

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### **Holly says**

The recipes in this book turn out perfectly EVERY time and I've made over half of them. Buy it.

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## **Flossmoor Public Library (IL) says**

4 stars

- Ms. Jenn

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## **Sohel says**

good

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## **Reen says**

Love Ina!

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## **Jean says**

I love a simple well-tested cookbook. Preparations had the right amount of details and shortcuts where appropriate. Ina knows how to take care of her home cooks.

Here are the dishes I've tasted and the cookbook club cooks who made them:

Sheela - Lobster Salad in Endive: You can't go wrong with quality lobster. No leftovers with this one.

Molly - Rosemary White Bean Soup: Pureed and delicious. Really an amazing soup and surprisingly right for a summer's evening.

Gretchen - Grilled Tuna Nicoise Platter: Very beautiful presentation and quite delicious. I still dream about the french potato salad and that heavenly vinaigrette. I was grateful for the leftovers. They made me happy.

Me - Fresh Fruit Tart: Ina can turn anyone into a baker with her simple and well-tested recipes. I looked like a star with this one. My first pastry cream. The crust was more of a shortbread than a pie crust and was challenging to cut and present.

Additional thoughts:

I've made the Key Lime curd tart on a couple occasions and it is always a star in the center of the table. Key lime never lets me down.

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## **Melani says**

This one is a great one. The cheddar corn chowder is A+++ delicious and I make it quite often. I have opened this book many times, sometimes just to look at the pictures and sometimes because I actually want to cook something from it. It's a well loved, and well used book in my collection.

My one complaint about this book is the amount of food the recipes make. I frequently halve them and have more than enough for four people, and since it's just me I always have a ton of leftovers. I think the above mentioned corn chowder serves 20 in the book? It's some crazy ridiculous number like that. It's obvious to me that she just took the recipes from her catering/restaurant days and didn't modify them much for the home cook. It's not a problem exactly, but it does bump this one down to four stars.

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### **Natasha says**

It's a classic and one of the best! Ina can do no wrong.

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### **Holly says**

Listen, the woman knows her way around the kitchen and she's not afraid of a stick of butter, which I like in a chef.

Paula Deen doesn't skimp on the butter either, but usually whatever she is cooking ends up getting deep fried and then used as a delivery system for some kind of mayonnaise product too -- and I just can't hang with that.

Whereas Ina will definitely butter you up, she at least has the common decency throw on some fresh herbs and add some roasted vegetables so even your cholesterol feels like good and evil have once again been righted in the world.

Less guilt is all I'm saying. Less guilt.

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### **Sarah says**

This is by far my favorite cookbook. The pages are stuck together I use it so much. Curried couscous? Yes, please!

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### **Allison says**

Ina Garten's cookbooks do everything you need. If I didn't have any technique in the kitchen and had to pick a cookbook to last forever (or in this case, a series) it would be hers. Rich, lovely recipes that are very approachable. Beginners can follow along; experts can take some of her suggestions and run with them. I almost always get rave reviews for anything I make from these books and I have made or eaten a large portion of them. It is very hard to find cookbooks that can provide you recipes for every course without compromising the dessert. Not our dear Mrs. Garten - the baking recipes in this book are EXCELLENT.

She's right, you know; the world can be a better place with an extra pound of butter and some hellman's mayo.

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