



## Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites

*Deb Perelman*

[Download now](#)

[Read Online ➔](#)

# **Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites**

*Deb Perelman*

## **Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites** Deb Perelman

More than 100 new, easy-to-cook, impossible-to-resist recipes from the beloved blogger and *New York Times* best-selling, award-winning author of *The Smitten Kitchen Cookbook*. A perfect gift for your mom, your friends, your boss, or yourself, *Smitten Kitchen Every Day* is filled with what are sure to be your new favorite things to cook.

## **Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites Details**

Date : Published October 24th 2017 by Knopf Publishing Group

ISBN : 9781101874813

Author : Deb Perelman

Format : Hardcover 352 pages

Genre : Food and Drink, Cookbooks, Food, Cooking, Nonfiction, Foodie



[Download Smitten Kitchen Every Day: Triumphant and Unfussy New F ...pdf](#)



[Read Online Smitten Kitchen Every Day: Triumphant and Unfussy New ...pdf](#)

**Download and Read Free Online Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites  
Deb Perelman**

---

## **From Reader Review Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites for online ebook**

### **Rachel says**

It's been a few years but I remember enjoying the original Smitten Kitchen cookbook, although I never purchased it for my collection. So I was eager to try out the new one after seeing good reviews.

My normal testing process is to focus on one cookbook for a month or two trying out different recipes and working them into our weekly meal plans. I didn't get to try as much as I'd like of this one, but here is what I tried below:

Spinach and Goat Cheese Slab Frittata, p. 13 - This was great. I served this to guests with a salad. We left out the mushrooms because my husband is averse.

Loaded Breakfast Potato Skins, p. 20 - Good. Made for dinner and served with toast.

Sushi Takeout Cobb, p. 53 - this was delicious. Loved the dressing.

Kale Caesar with Broken Eggs and Crushed Croutons, p. 55 - Good. We don't care for raw kale, so next time we will sub regular lettuce.

Spring Fried Barley with a Sesame Sizzled Egg, p. 131 - Delicious. Light, but hearty and healthy.

Romesco, Chickpea, and smashed egg bowl, p. 137 - great. This is an example of a meal that is totally different than we would normally make. But it was delicious.

Chicken and Rice, Street Cart Style, p. 177 - Great.

Pork Tenderloin Agrodolce with Squash Rings, p. 189 - Awesome. Loved the onion sauce, although my husband wouldn't get near it.

Sizzling Beef Bulgogi Tacos, p. 191 - delicious. Fast and easy dinner.

Herb and Garlic Baked Camembert, p. 293 - Great. Served out on the patio at a family gathering.

About 1/3 of the book is sweets which I thought was excessive. With birthdays and Easter we are loaded down with candy so I purposely didn't try any of the sweets.

Overall, everything we tried was great. But it was sometimes a stretch to find something that my family would eat and enjoy or that I would make on a normal weeknight.

---

### **farmwifetwo says**

Gave up about half way through. Been a number of years since I followed her blog but saw this book was out and got it from the library.

I find her recipes to be complicated, and not practical both in the time required, the materials to assemble and their general ease to make. Not just to actually make the recipes but also to read them. One day, Mom and I plan to make her black bread... one day.

---

### **Laura McLoughlin says**

So I've only had this cookbook for about 3 days and I've only made one of the recipes (Wild Mushroom Shepherd's Pie) but it was super delicious! Really just about everything in here looks amazing and I can't wait to try some more recipes!

---

### **Manisha says**

#### **PROS:**

- pictures of every recipe
- for the same reason i've loved her blog for the last 8 years i've been a reader - i feel like i'm reading recipes written by a friend, i love the narration in her recipe intros
- pictures of every recipe!!!!
- lots of cool vegetarian mains
- would make probably 90% of what's in the book (i'm not that into butternut squash or sweet breakfast foods womp womp)
- PICTURES OF EVERY RECIPE!!!!

#### **CONS:**

- after making a couple recipes and skimming the rest, i can tell that several of these recipes are definitely not "unfussy" and a few would require some research/specialty grocery store shopping, so i think these are more like weekend endeavors rather than every day cooking

---

### **Gretchen Alice says**

Classic Smitten Kitchen. I read through all of Deb's recipe intros and as always, they were warm and funny and insightful. I'm gonna start cooking my way through this weekend, starting with the blueberry muffins.

---

### **Jeanie Phillips says**

This cookbook is a winner for sure. I enjoy Perelman's anecdotes about cooking and eating, and her photography is killer. But for a cookbook to get my approval, the recipes have to be solid. We have cooked and enjoyed many from this book already, and will return again and again to these:

- kale caesar salad- delish! (my son could have eaten the whole bowl himself)
- red lentil soup - the addition of curry leaves made this dal like soup perfect
- grilled yogurt flatbreads - yum! and super easy, was great with the lentil soup
- crispy tofu and broccoli with sesame peanut dressing- so so good for dinner, but even better for lunch - I will make this often!
- pizza beans- the family loved this cheesy mess, I prefer my beans on the less cheesy side (nothing can beat 101 Cookbooks fiasco beans in my opinion...)

I'm looking forward to trying some other mains and salads from this book, and that chocolate pecan slab pie is definitely on the to-cook list as well.

---

**erika says**

i'm a big fan of the blog, although i find some of the recipes to be unnecessarily complicated. but i've cooked two meals from this and they were fairly quick, easy, & tasty, and the photography is also beautiful.

---

**Michelle says**

Um, awesome. With simple, but nicely elevated meals, I can cook to please all the fussy folks in my life, but still have the flavor I crave. And I just tried out three recipes this week. All winners. As usual. Thanks, Deb.

---

**Leigh Kramer says**

Another winner from Smitten Kitchen! I enjoy reading SK because Deb's recipes are part attainable and part aspirational. Deb's pure love and enjoyment of food bursts off the page and you can't help but catch her enthusiasm. I'm probably never going to grill squid or make my own flatbread but I love reading about her process. I read cookbooks for inspiration and to get me out of cooking my usual recipes. To that end, I'm especially looking forward to making the red lentil soup, kale Caesar with broken eggs, and street cart chicken soon. Oh, and just about every dessert. Deb's recipes never steer me wrong.

---

**Penny Ramirez says**

Oh yeah. I was leaning toward buying this one without looking at it first, because Smitten Kitchen, but then once I started drooling over the photos and descriptions I knew it had to be part of my collection. Then, to my amazement, I discovered that I'd made one of these recipes (chocolate pecan slab pie) for Christmas! So yeah - adding it to a cart right now.... Thanks, Deb!

---

**Ashley says**

Not really any recipes that appealed to me & definitely none that could be useful as an add on to my day to day meals. Just too over the top for my tastes.

---

**Erin says**

oh so awesome, easy, and inspiring. I love Smitten Kitchen!

---

## Miss Clark says

Lovely photographs accompany each recipe - which is strictly essential for me as a very visual person - along with a brief description of how Perelman came to try it, recreate it, or some other personal note. Usually these anecdotes and cook's notes are easily skipped over, but I found her stories charming and funny. She acknowledges that life happens and the fancy recipe you set out to make sometimes has to change or your family situation shifts and you accommodate your cooking to meet that.

All in all, one of the most tasty cookbooks I have read for many a year. The whole book is a gem, but these recipes stood out.

Smitten Blini

Ricotta Blini with Honey, Orange, and Sea Salt

Loaded Breakfast Potato Skin

Perfect Blueberry Muffins

Quick Sausage, Kale, and Crouton Saute

\*Chicken and Rice, Street Cart Style

Parsley Basil Vinaigrette

Pork Tenderloin agrodolce with squash rings

Sizzling Bulgogi Tacos

Miso Maple Ribs with roasted scallions

Pretzel Linzers with salted caramel

\*Wintry Apple Bake with double ginger crumble

Apricot Pistachio Squares

\*Smeteneh Kuchen / Sour Cream Coffee Cake

---

## Julie Ehlers says

I'm a devoted fan of the Smitten Kitchen cooking blog. Every recipe I've tried from the site has been a success (if I do say so myself), and many of them are now in my permanent repertoire. But I wasn't as fond of the first Smitten Kitchen cookbook (imaginatively titled *The Smitten Kitchen Cookbook*). I see I gave it four stars here on Goodreads, but I'm pretty sure that was due to a combination of the book's physical beauty (Deb Perelman is also an amazing food photographer) and my love for the website. The fact is, I cooked only one recipe from that book (something having to do with black beans), it was nothing special, and I never made it again. Recently I looked through the book again on the theory that I was the problem rather than the book, but nope—I *still* didn't find anything else I wanted to make.

As a result, I didn't exactly rush to the store to purchase Perelman's second cookbook, *Smitten Kitchen Every Day*, but when I did finally get a chance to look through it, I saw so many recipes that I wanted to try that I brought it up to the register without a second thought. When I got home I happily read it from cover to cover. Each recipe is delightfully introduced by Perelman (she's a really good writer, and funny), and every single recipe has at least one beautiful color photo (rare for any cookbook!). But beyond that, I have never owned a cookbook with so many recipes I wanted to try. I would say in the entire book there are maybe 10 that don't interest me at all (with the exception of the brief section on appetizers—I have little interest in cooking apps, so that one didn't wow me as much). Everything else I am super excited to make, and shortly I plan to embark on a Smitten Kitchen cooking extravaganza. This book is so beautiful that I'm a little sad to think of

it covered in food spatters and such, but this fate seems inevitable. Seriously amazing book.

Of course, I recognize that if I haven't cooked anything from this yet I can't truly judge the recipes, so perhaps I'll update this review after I've tried a few. But given Deb Perelman's track record on her website, I'm fully convinced this is going to become one of my best-loved and most-used cookbooks very soon.

---

### **Sarah says**

I think this is a great book; I marked several recipes to try in the weeks to come, including a mouthwatering artichoke parmesan galette, a carrot miso dressing I hope is like the one I loved in Seattle, and a potato-asparagus salad with gribiche. I don't know that I will seek to buy a copy just yet, but I anticipate borrowing the library copy more than once.

---