



## **Barefoot Contessa at Home: Everyday Recipes You'll Make Over and Over Again**

*Ina Garten , Quentin Bacon (Photographer)*

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**#1 NEW YORK TIMES BESTSELLER**

Throughout the years that she has lived and worked in East Hampton, Ina Garten has catered and attended countless parties and dinners. She will be the first to tell you, though, that nothing beats a cozy dinner, surrounded by the people you love most, in the comfort that only your own home can provide. In *Barefoot Contessa at Home*, Ina shares her life in East Hampton, the recipes she loves, and her secrets to making guests feel welcome and comfortable.

For Ina, it's friends and family-gathered around the dinner table or cooking with her in the kitchen-that really make her house feel like home. Here Ina offers the tried-and-true recipes that she makes over and over again because they're easy, they work, and they're universally loved. For a leisurely Sunday breakfast, she has **Easy Cheese Danishes** or **Breakfast Fruit Crunch** to serve with the perfect **Spicy Bloody Mary**. For lunch, she has classics with a twist, such as **Tomato, Mozzarella, and Pesto Paninis** and **Old-Fashioned Potato Salad**, which are simply delicious. Then there are Ina's homey dinners-from her own version of loin of pork stuffed with sauteed fennel to the exotic flavors of **Eli's Asian Salmon**. And since Ina knows no one ever forgets what you serve for dessert, she includes recipes for outrageously luscious sweets like **Peach and Blueberry Crumble**, **Pumpkin Mousse Parfait**, and **Chocolate Cupcakes with Peanut Butter Icing**.

Ina also lets readers in on her time-tested secrets for cooking and entertaining. Get the inside scoop on everything from what Ina considers when she's designing a kitchen to menu-planning basics and how to make a dinner party fun (here's a hint: it doesn't involve making complicated food!).

Along with beautiful photographs of Ina's dishes, her home, and the East Hampton she loves, this book is filled with signature recipes that strike the perfect balance between elegance and casual comfort. With her most indispensable collection yet, Ina Garten proves beyond a shadow of doubt that there truly is no place like home.

## **Barefoot Contessa at Home: Everyday Recipes You'll Make Over and Over Again Details**

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## From Reader Review Barefoot Contessa at Home: Everyday Recipes You'll Make Over and Over Again for online ebook

**Miranda Lynn says**

I will be the first person to tell you that I'm not a huge fan of Ina Garten. If she's on the television, I will immediately change the channel. I'm not sure why her personality grates on me so much (although at least she's not as bad as Paula Deen!), but I've just never really gotten into the whole "Barefoot Contessa" thing for some reason.

But...**this is probably the *best* cookbook that I've read all year.** I can't quite pinpoint exactly what I loved about it — it just seemed like it was kind of *made for me*. I loved the beautiful, modern, playful layout; the colorful gorgeous photographs; and *all* of the recipes seemed like things that I would love to make. I almost kind of want to do a "Julia and Julia"-type thing and go through this, making every single recipe! What more can I say? This is *exactly* the type of cookbook that I've been looking for for months, and I can't believe that I finally found it in Ina Garten! **I was so impressed by it that I actually want to go out and get my own copy to keep!**

I'm not sure why I was never interested in her before, but let me tell you — I'm definitely going to be checking out more of her cookbooks after reading this one!

### Johathan says

A well written book. Enjoyed reading it.

### Rebecca says

## Pictures of Recipes? Yes.

## Commentary on Recipes? Yes.

## Nutrition Facts? No.

## Recipe style? Fancy home cooking?

Any keepers? Not really. I wasn't really inspired by much in this one. I don't think every cookbook needs her chicken stock recipe.

## Sebah Al-Ali says

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## **Felicite says**

Mrs. Barefoot Contessa is classy, jazzy lady that knows what she doing in the kitchen. Hats off to her Mrs. Barefoot Contessa. Lemon Squares recipe is the marvelous!

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## **Janene says**

Found some treasures here! Hello, HELLO, Lemon Yogurt Cake, and welcome to my life!! So good. Other favorites were the buttermilk mashed potatoes, peanut-butter icing, a couple of vegetarian dishes to try like fresh pea soup, stewed lentils and tomatoes, parmesan roasted cauliflower. Hits! These were just what I was looking for.

In terms of practicality, however, this isn't a cookbook I NEED on my shelf. In fact, it feels like it was written for the rich East Hamptonites, complete with shout-outs and driving directions to all of her favorite local roadside shops. If you have regular access and ability to purchase ingredients like duck, fresh salmon fillets, lobster, and creme fraiche, then this is the book for you! And do make sure that when you "design" your home, you face the kitchen such-and-such way. Have fresh flowers everywhere and the cushions all fluffed when hubby gets home from work. Yeah. A bit heavy on the snob scale.

But again, I can't complain. She knows her food stuffs and I happily gleaned from them. :o)

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## **Terri Jacobson says**

A great collection of basic recipes if you're a fan of this Food Network star. The book contains a lot of her go-to recipes and also ideas about entertaining. Some of it might be a little dated. Great photos.

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## **Jane says**

Alfonso and I decided that we should try cooking together every week... so this is where we'll start.

Most of the recipes are basic--for the home cook as the title suggests. Nothing too fancy or extraordinary. Great for beginner cooks who need a word for word walk through of the method. Not for the experimental or seasoned cook.

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pg 37: Chicken salad sandwiches -- I've never actually tried this particular recipe, but I'm going to say that since it's very close to my own, I like it! The only difference is (this is for you Damaris since you asked =), I use dried tarragon instead of fresh (but you can use either, fresh taste better), and I add a handful of cranberries. I don't know exact measurements for my own recipe, but I'm sure it's close to Ina's.

pg 96: Chicken piccata -- (5/7/09) Mmm... Lemony. Simple and light. We used Pinot Grigio for the sauce. Just remember to use more oil than recommended if you choose panko instead of fine bread crumbs. Our

experience would have been flawless if Alfonso didn't spill about 1/3c of lemon juice on my head--I was reaching down for a sheet tray when that happened. That's the other thing: have the lemon juice ready before starting the method.

pg 92: Blue cheese burgers -- (5/15/09) Without blue cheese; I don't like blue cheese. The method calls for a bit of butter enclosed in the center of the patty, which I thought was brilliant! It made the burger extremely juicy even at med-well. I would've preferred more spices, a handful of oregano would be good.

recipes I'll try later:

Chocolate cupcakes & peanut butter icing

Cranberry orange scones

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We're switching to Barefoot Contessa Back to Basics How to Get Great Flavors from Simple Ingredients.

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### **Ariel says**

I have made the chicken salad veronique recipe many times from this book. It's very good for parties and is even better with my own addition of dried cranberries and pecans. The orange-honey glazed carrots are also out of this world. I have been making a very similar recipe from Martha Stewart for years. A great way to get the kids to eat the veggies when they taste like candy. Aside from the potato salad and maybe the chicken piccata (though I already have a million recipes for that) there isn't anything else in the book I would really make. I cook primarily for the immediate family and they aren't clamoring for things like duck, blue and goat cheese, cornish hens, and roasted peppers. The family likes their lasagna with pasta not portobello mushrooms, thank you very much. There is also more than one recipe for lobster. I am sure Ina can afford it. Have you priced lobster these days? Yikes!, not on our everyday budget. This is definitely a foodie gourmet book. As an aside I was very disappointed to find out that Ina turned down the make a wish foundation. They should have asked Giada. I recently saw her in person and she was every bit as nice in person as she seems on TV. I will not be purchasing from Ina in the future.

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### **Twinky says**

This is a solid cookbook. Everything made (10 different recipes) had a really nice flavor and were relatively easy to make. But I have to admit that there isn't much more in the book that I am interested in making. So many of the recipes have ingredients that are not typically in my Texas kitchen and I have a vegetarian in the house, which limits me even more. Happily, this was a public library check out and the recipes made were enjoyed. I'm not sure if I would look into any other Barefoot Contessa books just because she is influenced so much by New England produce/meats/fish.

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### **Andrea says**

Contrary to its title, I am never inspired to make the Barefoot Contessa's recipes again and again. Not that I don't like her. But she seems to have such a strong following of people who love her, and I just don't like her

as much as they do. How about Nigella Lawson? James Beard? Even Rachel Ray is more fun to read, though she puts together some odd combinations.

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### **Lyndsey says**

Great cookbook with easy to make recipes! Our cookbook club made lots delicious recipes! We all found this book and the ingredients very accessible and doable.

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### **Lori says**

Ina Garten's Barefoot Contessa series are so much more than just the recipes. Her warmth, wit and passion are all translated in the stories she shares with the readers as well as the great photos of the food and places she loves in East Hampton. At Home is her latest cookbook and although my favorite remains Barefoot Contessa Family Style, I am pleased to have this one in my collection.

There are great tasting recipes, those that have become requested favorites are; Mustard roasted potatoes, blue cheese cole slaw, old fashioned potatoe salad, blue cheese burgers and buttermilk mashed potatoes to name a few. The real stars here are the desserts; Beatty's chocolate cake with chocolate frosting was a sensation at a birthday party, peanut butter and jelly bars and chocolate cupcakes with peanut butter icing are stand outs. But the main attraction was the coconut cake with cream cheese frosting I made for my son's 16th birthday. It was a spectacular presentation with rave reviews from all guests and most importantly my son. This latest of the Barefoot Contessa series although not my favorite is definitely worth the investment and you will make the recipes over and over as Ina Garten promises.

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### **Justin Walshaw says**

Alfonso and I decided that we should try cooking together every week... so this is where we'll start. Alfonso is an imaginary person. He doesn't really exist. But if he did, I'm sure he'd make me a lovely sandwich.

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### **Steven Peterson says**

I love checking out cookbooks. One never knows what culinary treasures will show up in a volume. Authors differ in their approaches and even provide varying recipes for the same dish.

In essence, the author, Ina Garten, lays out her approach in the following quotations (both from Page 11): ". . . I don't see any reason why we can't buy perfectly good ingredients in a grocery store, cook them simply, and serve an absolutely delicious meal that will delight everyone at the table." And a second observation: "What truly fires my imagination is taking ordinary ingredients and cooking them--or pairing them--in a way that 'unlocks' their true flavors." She also argues strongly in favor of cooking by the season, since different foods are at their most flavorful at different times.

Throughout the book, Garten scatters "Top 10" lists, such as the "10 No-cook things to serve with drinks," "Top 10 Flavor Boosters," and "10 Things Not to Serve at a Dinner Party."

But let's take a look at some of the recipes. I enjoy Potato Leek Soup, and have tried out several different recipes (enjoying all). Garten adds a new one to my collection. One ingredient that distinguishes hers from others is the use of arugula. Delicious.

"Coq au Vin" is one of my favorite tried and true French recipes. Garten provides her recipe, basing it on a Beef Bourguignon. As her producer once said, triggering the experiment, "Well, [coq au vin:] is just beef bourguignon with chicken." Boy, this sounds interesting, richer than the normal recipe that I use.

All in all, a fine cookbook. Garten lays out her views on cooking at the outset and then illustrates how to implement those views in her recipe collection. People who want to create tasty dishes without major hassles will find this a good cookbook to add to their collection.

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