

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

By Ina Garten

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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.

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Editorial Review

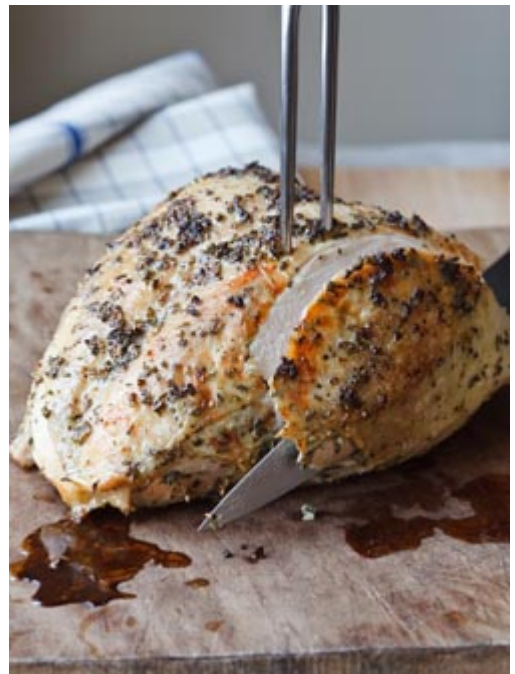
Amazon.com Review

Fall into Cooking Featured Recipe from Ina Garten's *Barefoot Contessa: How Easy Is That?: Herb-Roasted Turkey Breast*

Why do we only serve turkey on Thanksgiving? A whole turkey breast roasted with fresh rosemary, sage, and thyme is a great weeknight dinner and the leftovers make delicious sandwiches the next day. Roasting the turkey at 325 degrees and allowing it to rest for fifteen minutes ensures that it will be very moist. --*Ina Garten*

Serves 6 to 8

Ingredients



- 1 whole bone-in turkey breast (6½ to 7 pounds)
- 2 tablespoons good olive oil
- 1 tablespoon minced garlic (3 cloves)
- 2 teaspoons freshly squeezed lemon juice
- 2 teaspoons dry mustard
- 1 tablespoon chopped fresh rosemary leaves
- 1 tablespoon chopped fresh sage leaves
- 1 teaspoon chopped fresh thyme leaves
- 1 ½ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- ¾ cup dry white wine

Preheat the oven to 325 degrees. Place the turkey breast on a rack in a roasting pan, skin side up.

In a small bowl, combine the olive oil, garlic, lemon juice, mustard, rosemary, sage, thyme, salt, and pepper.

Rub the mixture evenly all over the skin of the turkey breast. (You can also loosen the skin and smear half of the paste underneath, directly on the meat.) Pour the wine into the bottom of the roasting pan.

Roast the turkey for 1½ to 1¾ hours, until the skin is golden brown and an instant-read meat thermometer registers 165 degrees when inserted into the thickest and meatiest area of the breast. Check the breast after an hour or so; if the skin is overbrowning, cover it loosely with aluminum foil.

When the turkey is done, remove from the oven, cover the pan with aluminum foil, and allow the turkey to rest at room temperature for 15 minutes. Slice and serve warm with the pan juices.

Fall into Cooking Featured Recipe from Ina Garten's *Barefoot Contessa: How Easy Is That?: Easy Cranberry & Apple Cake*

This recipe is inspired by a cranberry pie from Sarah Chase's book *Cold Weather Cooking*. My friend Barbara Liberman calls it "easy cake"--I call it delicious. It's even better served warm with vanilla ice cream.
--Ina Garten

Serves 6-8

Ingredients

12 ounces fresh cranberries, rinsed and picked over for stems
1 Granny Smith apple, peeled, cored, and diced
½ cup light brown sugar, lightly packed
1 tablespoon grated orange zest (2 oranges)
¼ cup freshly squeezed orange juice
1 ⅛ teaspoons ground cinnamon, divided
2 extra-large eggs, at room temperature
1 cup plus 1 tablespoon granulated sugar
¼ pound (1 stick) unsalted butter, melted and slightly cooled
1 teaspoon pure vanilla extract
¼ cup sour cream
1 cup all-purpose flour
¼ teaspoon kosher salt

Preheat the oven to 325 degrees.

Combine the cranberries, apple, brown sugar, orange zest, orange juice, and 1 teaspoon of the cinnamon in a medium bowl. Set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs on medium-high speed for 2 minutes. With the mixer on medium, add 1 cup of the granulated sugar, the butter, vanilla, and sour cream and beat just until combined. On low speed, slowly add the flour and salt.

Pour the fruit mixture evenly into a 10-inch glass pie plate. Pour the batter over the fruit, covering it completely. Combine the remaining 1 tablespoon of granulated sugar and ⅛ teaspoon of cinnamon and sprinkle it over the batter. Bake for 55 to 60 minutes, until a toothpick inserted in the middle of the cake comes out clean and the fruit is bubbling around the edges. Serve warm or at room temperature.

From Publishers Weekly

The focus is on creating simpler yet appetizing dishes that save time and minimize stress in the kitchen in bestselling author (Barefoot Contessa Cookbook) and Food Network guru Garten's latest. She showcases recipes that utilize fewer ingredients, limited to those easily found in supermarkets or specialty food stores. She also stays away from time-consuming cooking techniques, instead making unusually good use of her oven for everything from easy parmesan risotto and French toast bread pudding to spicy turkey meatballs. Despite the relative simplicity of these dishes, they are still elegant enough to be served at dinner parties, especially the roasted figs and prosciutto, fresh salmon tartare, and the mouthwatering, easy Provençal lamb. Garten's vegetable dishes are particularly appealing and varied, including scalloped tomatoes, garlic-roasted cauliflower, and potato basil purée, and her desserts are equally strong, with easy cranberry and apple cake and fleur de sel caramels. Full-color photos accompany each recipe and are enough to send any hungry soul immediately into the kitchen. True to her trademark style, Garten once again shows that delicious food can be prepared with a minimum of fuss, even with guests on the way.

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From [Booklist](#)

The Barefoot Contessa series of cookbooks (Garten is host of the eponymous television show on the Food Network) are the kind that librarians should automatically collect and recommend to their cooking-curious but time-constrained library patrons. Her new cookbook is all about ease and comfort. "Saving you time and avoiding stress" is the philosophy behind all her easily followed recipes that, of course, are not simply wrought from cans and mixes but are not composed of just two ingredients, either. For her, a good dish offers sophisticated taste but avoids backbreaking labor. Cooks who realize that they do not have the time to devote a whole day to cooking will find here, from appetizers to desserts, recipes calling for ingredients readily accessible in all grocery stores if not already in the kitchen cabinet. She is an admitted proponent of technique shortcuts and less-labor-intensive menus (such as deciding if you really do need a first course for the meal you're planning). --Brad Hooper

Users Review

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Morgan Woods:

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Michelle Oquinn:

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