



# Cooking for Jeffrey: A Barefoot Contessa Cookbook

*Ina Garten*

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For America's bestselling cookbook author Ina Garten there is no greater pleasure than cooking for the people she loves—and particularly for her husband, Jeffrey. She has been cooking for him ever since they were married forty-eight years ago, and the comforting, delicious meals they shared became the basis for her extraordinary career in food.

Ina's most personal cookbook yet, *Cooking for Jeffrey* is filled with the recipes Jeffrey and their friends request most often as well as charming stories from Ina and Jeffrey's many years together. There are traditional dishes that she's updated, such as Brisket with Onions and Leeks, and Tsimmes, a vegetable stew with carrots, butternut squash, sweet potatoes, and prunes, and new favorites, like Skillet-Roasted Lemon Chicken and Roasted Salmon Tacos. You'll also find wonderful new salads, including Maple-Roasted Carrot Salad and Kale Salad with Pancetta and Pecorino. Desserts range from simple Apple Pie Bars to showstoppers like Vanilla Rum Panna Cotta with Salted Caramel. For the first time, Ina has included a chapter devoted to bread and cheese, with recipes and tips for creating the perfect cheese course. With options like Fig and Goat Cheese Bruschettas and Challah with Saffron, there's something everyone will enjoy.

From satisfying lunches to elegant dinners, Ina has tested these recipes over and over again, so you too can serve them with confidence to the people you love.

## Cooking for Jeffrey: A Barefoot Contessa Cookbook Details

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# **From Reader Review Cooking for Jeffrey: A Barefoot Contessa Cookbook for online ebook**

## **Mabel says**

I really like the little snippets of her life she puts in but there are recipes where I just thought it didn't seem entirely thought out just because the way she presents them is as though she just took the recipe from other famous cooks.

I really enjoyed it and was definitely intrigued by some of the deceptively simple recipes.

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## **Jackie says**

Leave it to Ina to give us another wonderful cookbook filled with delectable recipes and gorgeous photographs. She also gives us a snippet into her early life with Jeffrey (who we all love, too!) and the journey she took to get to this point in her life.

Pouring over each page, I realized I will be trying some of these recipes in the very-near future. This one won't just be sitting on the shelf...it will be on my kitchen counter.

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## **Lisa Kay says**

Love this book. So much so, I've given as a gift several times. Plus, my girlfriend and I bought it at the same time so we could compare which recipes we've tried. Yummy recipes!

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## **Lisa says**

I enjoyed the personal stories and photos (I love Ina) and her recipes are always easy to follow and usually quite tasty, but overall this would not be a cookbook I feel I would need to purchase. Only a few scattered dishes I'd like to try - so I took a screenshot of them, and believe they're also online. I do think Ina and Jeffrey make an adorable couple and find their love for each other after 48 years together to be inspiring.

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## **Beth says**

I love this woman and I love her cookbooks. Unlike the others of hers I've bought or read though, I didn't find I lot of recipes I want to try. Some, of course, but not a lot. The charm for me was in her story and Jeffrey's. I wonder if it's been optioned for a movie yet, because it would be a darn good one. What wonderful and useful lives they've lived so far. I recommend this cookbook for the great stories; the recipes are a bonus.

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## Gwen says

### Come for the recipes, stay for Ina and Jeffrey's immense love

The recipes themselves aren't terribly innovative, but honestly, what comfort food is? The Barefoot Contessa wrote to share the things that Jeffrey loves, not what is trendy. (Namely, chicken. A decent amount of chicken.) The photos and personal stories shared are adorable and touching.

"What *Cooking for Jeffrey* has taught me is the power of food. Cooking is one of the great gifts you can give to those you love. It says 'you're important enough for me to spend the time and effort to cook for you.' There is nothing more comforting than walking into a house that smells like there's a roast chicken and onions or a homemade apple pie in the oven. And when people show up around your table, you create a community of friends who take care of each other, which is, for me, the whole point of cooking." (16-17)

#### Recipes I bookmarked:

##### *Butternut Squash Hummus* (36) (Adapted from Ottolenghi)

At 400\* for 25 minutes, roast 1.25-lb butternut squash (1" diced) with 3 TBSP olive oil, 1 tsp. cinnamon, 2 tsp. salt, and 1 tsp. pepper. Let cool 15 minutes; save 1/4 C. for garnish. Add roasted squash to food processor and add in 1 can chickpeas (drained--save liquid), 1/2 C. plain whole-milk Greek yogurt, 1/4 C. tahini, 1/3 C. lemon juice, 4 cloves minced garlic, 1 tsp. sriracha, 1 TBSP salt, and 1 tsp. pepper. Pulse until processed but not pureed. Add in 1/4 C. chickpea liquid and pulse to combine. Add more liquid if needed. Garnish with reserved squash and a drizzle of maple syrup.

##### *Skillet-roasted Lemon Chicken* (90)

In mini-food processor, grind together 2 tsp. fresh thyme, 1 tsp. whole fennel seeds, 1 TBSP salt, and 1 tsp. pepper. Mix with 1/3 C. olive oil and set aside. Slice 1 lemon into half-moons, then layer in the bottom of a 12" cast-iron skillet. Sprinkle over 1 sliced yellow onion and 2 sliced garlic cloves. Place 1 butterflied chicken on top, skin side down, then brush with ~1/2 the oil mixture. Flip chicken over, pat dry with paper towels, and brush the rest of the oil mixture on the chicken. Roast at 450\* for 30 minutes, then pour in 1/2 C. dry white wine (ex: Pinot Grigio) around the edge. Roast another 10-15 minutes until chicken is cooked through. Remove from oven, sprinkle over juice of 1 lemon, cover with foil, and rest ~15 minutes.

##### *Creamy Parmesan Polenta* (140)

In a large saucepan over high heat, bring 6 C. chicken broth and 3 cloves minced garlic to a boil. Reduce heat to simmer, then **very slowly** stir in 1.5 C. stone-ground whole-grain cornmeal (Ina likes Bob's Red Mill), whisking constantly to avoid lumps. Switch to a wooden spoon, add 1.5 TBSP salt and 2 tsp. pepper, and simmer over very low heat for 5-10 minutes, stirring almost constantly, until thick. Scrap the bottom of the pan thoroughly as you stir. Off the heat, stir in 1.5 C. grated Parmesan, 6 TBSP creme fraiche, and 3 TBSP unsalted butter, diced.

##### *English Oat Crackers* (189)

I fell in love with oat cakes in the UK, especially with blue cheese/Stilton, and I bet Ina's are delicious.

Pulse 3 C. old-fashioned oats, 1 C. flour, 1/2 C. lightly packed brown sugar, and 1 tsp. kosher salt together in a food processor ~45-60 seconds, or until oats are coarsely ground. Add 2 sticks/1 C. cold unsalted butter,

cubed, and pulse ~15 times, or until butter is the size of peas. Dissolve 3/4 tsp. baking soda in 1/4 C. lukewarm water; drizzle into food processor. Pulse until mixture is evenly moistened and can stick together. Roll into balls and place on a parchment-lined baking sheet. Using a flour-dusted bottom of a drinking glass, press the balls down into crackers (3" diameter, 1/8" thick). Bake at 375\* for 20-25 minutes, or until golden brown on the edges.

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## **Penny says**

To quote Ina - (and I completely agree with her) -

"Cooking is one of the great gifts you can give to those you love".

Love her cookbooks and her programmes (which I can get via Satellite). I'd actually love to be her best friend or have her live next door so she could cook for me!

Nothing startlingly new, and she can sometimes be a bit over lavish with the butter and cream, but these are recipes that really work. And they taste great too.

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## **Sally says**

Actually some recipes I would make

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## **Jennifer Stephens says**

This month, the cookbook discussion and dinner party group that I lead met to enjoy and discuss selections we cooked from Ina Garten's 2016 cookbook, *Cooking for Jeffrey: A Barefoot Contessa Cookbook* (Clarkson Potter publishers).

(Menu)

Butternut Squash Hummus

Herbed Fromage Blanc

Lentil and Kielbasa Salad

Asparagus and Fennel Soup

Brisket with Leeks and Onions

Roasted Italian Meatballs

Roasted Ratatouille

Creamy Parmesan Polenta

Chipotle Smashed Sweet Potatoes

Bourbon Honey Cake

I've flipped through many a Barefoot Contessa cookbook in my bookstore adventuring, but I'd never found a

volume to be so compelling as to demand a purchase. I decided to go out on a limb and picked up Ina's newest release to give it a fair review, thinking with this many successful cookbooks under her belt there must be something to her recipes right? No publisher is going to keep giving you book contract after contract if your recipes fall flat.

I'm very glad I took the gamble; *Cooking for Jeffrey: A Barefoot Contessa Cookbook* provides page after page of tasty things to make in the kitchen and lovely pictures to accompany. As one of the dinner party guests mentioned, her recipes are well structured and very detailed, making them easy to follow for inexperienced cooks. She relies on ingredients that are relatively easy to source in American markets. And she has drawn from a great mix of ethnic influences for her recipes.

With regard to the recipes our group cooked and sampled, my favorite was the Asparagus and Fennel Soup, as well as the Ratatouille served over the Polenta, and the Lentil and Kielbasa Salad (which I never thought I'd enjoy and which has this unique but surprisingly delicious pairing as it is served over herbed goat cheese spread on crackers). Perhaps the only criticism I can muster for Ina's latest cookbook is that most of the recipes were seemingly oversalted, especially the hummus and the meatballs. Luckily our member chefs spotted the excess of salt and scaled it back during dinner prep, but if they had followed Ina's recipes as written it would not have been a happy ending. So go forth and Garten it up, but pull back on the salt.

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### **Jennifer says**

Gonna buy it. Love me some Ina.

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### **Lorraine says**

This is a lovely personal letter in recipes from the author to her husband, Jeffrey. *Cooking for Jeffrey* by Ina Garten, a *Barefoot Contessa Cookbook*, is presented in a way that the reader feels she/he is having a conversation with the author. At least I felt this way. After reading this cookbook, I felt that I could try recipes that I have always felt were too difficult for me. Ms. Garten gave me that courage. That may sound a bit odd, but as this is a personal book, I felt, as I stated, as though I was talking to the author. There is a bread recipe in *Cooking for Jeffrey* that I have always wanted to make. I think that I shall 'give it a go' now. Some grand recipes in this book which I plan to make. I hope that they come out as easily as the author says they will. Ina Garten has always made me feel so comfortable, and her *Cooking for Jeffrey* makes me feel comfortable and encouraged to cook!

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### **Carol says**

If I actually cooked, I would use this book!

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### **Lorilin says**

Not every recipe in here appeals to me, but there are some really good main dishes and even a couple of

desserts that are awesome. I liked the autobiographical vignettes every few pages, too. The woman knows how to put together a cookbook!

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**Alex says**

Does she ever shut up about Jeffery?

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**N.N. Light says**

If you're looking for recipes that will please even the pickiest eater, get this cookbook. A lot of the recipes are from the show. The recipes are easy to follow and have a lot of photographs. Makes a great gift, too!

My Rating: 5 stars

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