



Nigella Christmas: Food, Family, Friends, Festivities

Nigella Lawson , Lis Parsons (Photographs)

[Download now](#)

[Read Online](#) ➔

Nigella Christmas: Food, Family, Friends, Festivities

Nigella Lawson , Lis Parsons (Photographs)

Nigella Christmas: Food, Family, Friends, Festivities Nigella Lawson , Lis Parsons (Photographs)

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends.

Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for – for minimum stress and maximum enjoyment – at holiday season.

Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; “hero” ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event – from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

Nigella Christmas: Food, Family, Friends, Festivities Details

Date : Published November 11th 2008 by Knopf Canada (first published October 2nd 2008)

ISBN : 9780307397744

Author : Nigella Lawson , Lis Parsons (Photographs)

Format : Hardcover 288 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Holiday, Christmas

 [Download Nigella Christmas: Food, Family, Friends, Festivities ...pdf](#)

 [Read Online Nigella Christmas: Food, Family, Friends, Festivities ...pdf](#)

Download and Read Free Online Nigella Christmas: Food, Family, Friends, Festivities Nigella Lawson , Lis Parsons (Photographs)

From Reader Review Nigella Christmas: Food, Family, Friends, Festivities for online ebook

Iowa City Public Library says

I love listening to Nigella Lawson when she is an occasional guest on NPR; I imagine many tv-watching cooks enjoy her program on the Food Network as well. Her down-to-earth approach to cooking and entertaining, and her self-admitted indulgent love of eating are as apparent in her cookbooks as they are in her media appearances. Nigella Christmas, published late last year, is a prime example.

Lawson's approach to Christmas is a secular one that revels in hospitality, gift-giving, celebration, and sharing food with others. There are recipes for old standards and menu plans for groups of six to sixteen. There are lots of make-ahead tips, suggestions for leftovers, and edible presents to make and give. This is not a cookbook with nutritional information after each recipe, but when the dish is called Girdlebuster Pie, do you really need the numbers?

The chapter on desserts (titled "Joy to the World"—if I wasn't hooked already, this would have done it) includes recipes for a yule log, fruitcakes, and mini minced pies. Three pages are devoted to her Christmas pudding alone.

What I liked best about the book was her commentary about the special joys and burdens of entertaining at holiday time. For instance, she makes a pitch for inviting new friends to Christmas dinner because of "the stabilizing effect of the stranger factor: someone with whom your family doesn't quite feel at home enough to behave badly." Lawson does a good job of suggesting ways to mitigate the stress of entertaining at Christmas—a holiday that seems to come with heightened expectations and traditions that cannot be forfeited. I know I'll never pull off the "Main Event" Christmas dinner she describes, but her book definitely puts me in the mood for celebrating the holiday with food, friends and family. (The recipe for Girdlebuster Pie is on page 87.) --Heidi

From ICPL Staff Picks Blog

Darlene says

Just in time for Christmas, Nigella Lawson has brought us a wonderful Christmas gift in her new cookbook Nigella Christmas. First I have to say this is a beautiful book. The photography is absolutely amazing. To tell you the truth I could just look at the pictures over and over again and be happy. They are bright and vibrant and there are so many of them and of all kinds of things, not only food. She has pictures of her table, of gifts, of herself and her kids and a lot of other little things. There is also a green ribbon marker to bookmark your place which I think is another really special touch.

Nigella is another favorite of mine. I find her to have a 'real' personality when I watch her on tv. In other words, I don't feel she is acting her way through. I love how easy she seems in the kitchen and how un-fussy she is about things. I get a huge kick out of her night time visits to the fridge for a snack.

This cookbook certainly hasn't disappointed me. As I said the pictures alone are amazing but the recipes are great too. Granted, most of this food is very holiday'ish and if you are anything like me and ate this rich food everyday, the hips would be continuing their outward journey. Really though, the majority of these recipes can be made at any time of the year, not just Christmas and any recipe can be altered with lower fat ingredients if you wish. This, however, is a Christmas cookbook and the season itself calls for indulgences. In the middle of the book she has a huge Main Event section that deals only with the Christmas meal. There is even a schedule on how she handles Christmas Eve and Day and also alternatives to the traditional turkey if you're looking for that.

This cookbook reads like a novel. She has a great intro where she tells us of her own thoughts on the Christmas season and each recipe has a short section telling us about it which is really interesting. The book is in sections such as cocktails & canapes, stress free suppers (to help before the Main Event hits), baking, and one of my favorites-edible gifts. It's always nice to receive a nice jar of vanilla sugar or a chutney wrapped up beautifully as a gift. All the recipes have make ahead tips and others with tips for freezing so if you were really organized you could really get yourself prepared early for Christmas and really be stress free which is Nigella's goal throughout this book

I really love this cookbook and it would make such a great Christmas gift for the cook or aspiring cook on your list. It's a beautiful book, full of great recipes to really get you into the Christmas spirit this year and every year. This book was released by Random House on November 11.

<http://peekingbetweenthepages.blogspot...>

Virginia Campbell says

"Nigella Christmas" is such a gorgeous book. It truly is one of those cookbooks that looks good enough to eat! The introduction is interesting, informative, and unexpected--combining ancient holiday customs with modern awareness and sensibility. Being a watcher of TV's "Nigella Feasts", I am familiar with the author's speaking voice and persona. I could distinctly "hear" her speaking the introduction while I read it, and that made the words even more enjoyable. Nigella Lawson's food is sumptuous, even voluptuous, but still "do-able". She never skimps on anything, but nothing is ever elaborate or overly-complex. Simply superb! The very first recipe in the book is a cocktail called "Poinsettia"--pretty, pleasing, and potent. Only three ingredients: Prosecco, Grand Marnier, and cranberry juice. Now, that's the spirit! The appetizers run the gamut from savory to sweet. Another simple recipe with only three ingredients: "Party Parma Ham Bundles"--prosciutto is wrapped around bite-sized morsels of goat's cheese and figs. Imagine that trio of flavors in each nibble! Nigella states that while she "can't fashion wreaths or fold napkins", she does have a knack for making relishes and chutneys. How lovely to make a midnight kitchen raid, snag the last homemade roll with a slice of ham or turkey and top it with a dollop of relish or chutney! The "Three Seasonal Salads" with their unique and colorful uses of ravishing red fruits and vegetables make you want to take your fork to the page. Special mention must be made of the cakes. Definitely cakes to give to "the person who has everything". Give them one of these cakes, and they could ask for nothing more. There are many, many more wonderful recipes including main dishes, sides, sweets, and treats that are too tempting to limit just to the holidays. Throughout all, there is a true sense of the author's own belief that festive indulgence is not a bad thing, but a celebration of being alive and an affirmation of what is important in life. A belief in hearth and home and adhering to ritual and tradition when the world around us is so unsettling

and uncertain. As Nigella says: "The Christmas rituals of the home are, even if not based around faith, essentially an act of good faith." A well-said and well-represented sentiment presented in a gorgeous gift of a book.

Review Copy Gratis Hyperion Books

Henriette Strydom says

Wonderful love, love this book

Trace says

I read this almost every Christmas. Love her.

Carol K says

This book was OK - to be honest I only skimmed through it (had it out from the library), but didn't find anything particularly a stand-out for me. I do have some of Nigella's other books which are great.

PoligirlReads says

I love Nigella Lawson and all things Nigella-related. I mean *love*. I mean love in a way that's probably not quite healthy and that might just warrant professional help. This is why it pains me to give Nigella Christmas just two stars. And really, the two stars are for the as-always beautiful writing. I started this book dreaming about how I would make a holiday feast based on her recipes, and maybe even adopt an accent in proper homage while I labored over a hot stove in full makeup and hair. Alas, as I went through this cookbook, I found those dreams quickly dissolving. Turns out, save for a stuffed pumpkin recipe, there's nothing in this book that I actually want to make. Everything was a bit too gloppy and garish and over-the-top (though to be fair, if you're not overindulging on Christmas, you're probably not doing it right). I'm glad this one was a library check-out.

L.A. says

A coffee-table volume to dream over, and maybe cook from.

I say "maybe" not because the recipes inside aren't wonderful. They are. Every last thing in this book looks tasty and worth making, even if you're not normally adventurous in the kitchen. However, the ingredients are hard to get, and spendy to boot, so unless you're the kind of person who just regularly puts edible gold dust

on cookies, or actually owns a fir-tree Bundt pan (or is willing and able to shell out for one), this is going to be a fun fantasy read and not an actual cookbook.

Which is fine. It's good to have dreams. Everybody who celebrates Christmas has an idealized picture in their head of what it should look like, and Nigella's set of holiday fantasies is so cozy, it hurts. Cocktails, appetizers, gorgeous complete feasts, desserts, a Christmas *brunch*: this is glorious excess at its best, lovingly illustrated with gorgeous photographs. The most accessible chapter is the one on homemade food gifts, because most people with even a modicum of kitchen confidence could easily make them. Everything else, however, is pretty much a dare: out-Christmas me, you bloody Yankees! Go on and try!

A warning to sober folks: there's a LOT of booze in this cookbook, and I'm not even talking about the drinks section because it has plenty of mocktails for you. No, just about every last recipe in this book requires adding some sort of alcohol, so if you're one of those people who won't even cook with liquor, you're SOL (I know, there are substitutions, but what a pain in the ass, especially since Lawson doesn't provide alternatives - you have to be one of those people who already knows what to swap out for vodka or vermouth).

To sum up, if you're REALLY determined to stress yourself out and have THE most lavish Christmas ever, not just once, but EVERY FREAKING YEAR, you should buy this cookbook (and may the gods have mercy on your soul). Everybody else should just go to the library, check this out, and spend a pleasant afternoon (preferably one in July) drooling and dreaming (Lawson's accompanying essays are quite charming). This is an essential purchase for all cookery collections in communities where Christmas is celebrated.

Chris says

I've dog eared so many pages so that it's easy to get straight to some of these easy recipes each and every Christmas!

Catherine Woodman says

I really do not like the selling of Nigella. But her recipes and ideas about how to do holidays are really quite nice. What other cookbook has 25 shots of the author? Which outpaces the photos of food (which are quite good)? Silly really. But it is part of her packaged persona, and I can't get past it, even though I have made many a wonderful thing that she has proposed creating. This one has a fruit cake that has no flour, that I think (paradoxically) could be great for Passover. Additionally there are two chestnut recipes--one a soup and the other a pot au creme, both of which look really nice and I would like to make. If you really celebrate Xmas, and are looking for a book that has some really nice practical suggestions for menus, plus some things that can be packaged as homemade gifts. this is a good choice. And should you think Nigella is hot, even better for you.

Naomi says

Nigella and Christmas seem to just belong to together. I have never gone to any other book for guidance at Christmas time, only Nigellas' will do. I worship the Girdle-buster and fantasize all-too-often about her spruced up vanilla cake - which I happen to make all-year round. Her perfect roast potatoes make my mouth

salivate and my heart sing and her gold dust stars can lift anyone's spirits. It is not just the recipes in this book that make it so good. Is is her descriptions, her imagery that seems to evoke a warmth in you even in the darkest of winter months. I heartily recommend this to anyone.

Deuce Naftel says

This was a shelving checkout at the library. I enjoyed it quite a bit, as I am getting in the mood for the Yule season. Our family doesn't really celebrate the faux before the slaughter holiday that is known as Thanksgiving. I like the idea of our family being together and celebrating being grateful and being under the same roof but that can be at any time. Anywho, I digress. I like the layout and the recipes although I have yet to try any. Got sick right before I was going to make the gingerbread. As it was for mass consumption at the library, I decided to forgo infecting my friends with consumption. (Actually hoof and mouth.)

After reading other reviews, I have requested it again because I did not read the text as well as I should have. And on layout, pics of food, five stars. Pics of people (I include pets in this category), more children and that adorable dog, way less of Nigella looking oh so festive in red, please.

Mysticpaganwitch says

Although i'm vegetarian, I still love Nigella.

Ward Mertens says

Wie: Nigella Lawson, de queen bee van de Britse tv-koks.

Wat: Tijd om het elf maanden oude stof van je rendierdiadeem te blazen. Nigella's kerst barst van de tips voor een kerstdis op z'n Brits.

Waarom: Maak de weg vrij voor Nigelliaanse porties gedroogd fruit, kaneel en kalkoen. Als Nigella kookt, is alles vol: van de melk tot en met de goesting waarmee ze aan het fornuis staat. Haar tv-programma's krijgen stevast het etiket culinaire pornografie. Zwoel kijken en lippen tuiten kan ze als de beste. Maar wie of wat probeert ze te verleiden? Mijn gok: niet de kijker, maar de ingrediënten.

Nigella wordt lyrisch van een geslaagde stoofpot of taart. Klinkt dat herkenbaar? Laten we eerlijk zijn: koken is leuk, eten is beter. En dat heeft Nigella als geen ander begrepen. In haar kookboeken vind je hartige recepten, mooie plaatjes en verrukkelijke bindteksten. Tijdens het koken lijkt het of je gezellig met Nigella een praatje aan het maken bent. Voor je het weet sta je te knipogen naar de klomp boter in je pan.

Mijn 3 favoriete recepten:

Visgratin met peterselie

Tiramisutaart

Cubaanse kursoep van zwarte bonen

Hannah says

A perfect addition to my book shelf, some truly indulgent and easy recipes to help make Christmas that tad bit more exciting. the pictures are stunning and add a dimensions to this book lacking in here first few. i loved her writing about the real pagan traditions that have been over looked at Christmas , the way its been turned into a holiday of ridiculous glittering lights and spending far to much on useless presents. Her writing in whimsical but so very true, the traditions are inspirational so as to keep Christmas as a time for family and a little bit of. Some of the pages were indulgent in pagan beliefs which was nice to see instead of tacky words about father Christmas, wrapping paper and all the other junk we try to fill Christmas with. all in all a must by for anyone who like traditional cooking and a traditional way of thinking.

Lisa Janda says

I'm a whore for Nigella and own all her books; this one, however, was a bit of a disappointment in that I already own all her books. This is a collection of previously published recipes, which, on its own, makes a very worthwhile addition to a collection that is Nigella-less. Or for someone like me who just wanted it for the collection. It's a very pretty book, with lush photos throughout but I wouldn't run over a basket of kittens for it.

Justin Walshaw says

In which Nigella wraps her mouth-hole around the impossible task of cooking everything that begins with an 'F' in a demented Scrabble instruction manual. Her Furby recipe is to die for, but her attempt to BBQ the cast of Friends leads to multiple lawsuits. It's a frankly filthy first-hand account of her failure to firmly grasp reality.

Ann Whatley says

Well used every year

Saskia says

Ik denk dat dit mijn absoluut favoriete kookboek is (alhoewel, dat natuurlijk kan variëren ;-)). Sinds ik het heb gekocht, kook ik eigenlijk elk jaar uit dit geweldige boek. Maar waarom kocht ik het eigenlijk? Nou... Er was eens een extreem drukke decembermaand waarin het keihard werken was op kantoor. Maar dankzij vriendin Marleen keek ik elke avond in de week voor kerst naar het geweldige kerst-kookprogramma van Nigella waarin de recepten uit dit boek aan de orde kwamen. Wat een rustpunt in alle hectiek, wat een

gezelligheid, wat een lekkere dingen en wat een subtiele humor (Nigella begrijpt mij volkomen met haar chocolaatjes verstoppt in een boek voor die momenten dat je het even nodig hebt :-))! Ik heb meteen het boek aangeschaft en sinds die tijd erg veel uit het boek gemaakt. Absoluut hoogtepunt: het Engelse kerstdiner dat ik afgelopen jaar (2011) maakte voor mijn familie op 1e Kerstdag met de gevulde varkensrollade met robijnjus, de Italiaans gebakken aardappelen met knoflook en tijm, de kerstspruitjes, de kerst-coleslaw en de panettone-pudding. Andere absolute aanraders zijn: de chocochipchili, de tajine met lamsvlees en dadels, de potjes met kastanje en chocola, de christmas rocky road en de opgedofte vanille cake. Mmmm...ik krijg trek...

Tonya Coleman says

I love Nigella and all her cookbooks! This one I enjoyed reading about all the Christmas recipes and traditions.
