



Kitchen Gypsy: Recipes and Stories from a Lifelong Romance with Food (Sunset)

Joanne Weir

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From the beloved host and producer of PBS series Joanne Weir's Cooking Confidence and Joanne Weir Gets Fresh.

Chef, cooking instructor, and PBS television host Joanne Weir has inspired legions of home cooks with her signature California-Mediterranean cuisine and warm, engaging style. In Kitchen Gypsy, the James Beard Award-winning author offers a taste of the people, places, and flavors that have inspired her throughout the years.

With refreshing honesty and humor, Joanne shares the spark that led to her love of cooking, how she learned to taste and develop a palate, the meal that would forever change her life, her years working with Alice Waters at Chez Panisse during the beginning of the farm-to-table movement, and her continued travels teaching cooking classes the world over.

Throughout, she offers the cherished dishes and lessons that have shaped her culinary journey, from the 140-year-old Lighting Cake recipe handed down from her great-grandmother to the luxurious Beef Roulade with Mushrooms and Garlic perfected during her Master Chef training in France, and the approachable, globally-inspired dishes, like Fried Pork Belly Tacos and Autumn Salad with Figs and Pomegranate, that have made her a favorite of home cooks.

Lushly illustrated with full-color photographs, Kitchen Gypsy is both an inspirational cooking resource and an armchair read, offering recipes made to be shared and savored against the colorful backdrop of Weir's evocative writing.

Kitchen Gypsy: Recipes and Stories from a Lifelong Romance with Food (Sunset) Details

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Author : Joanne Weir

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From Reader Review Kitchen Gypsy: Recipes and Stories from a Lifelong Romance with Food (Sunset) for online ebook

Martha says

This is a five star cookbook for the memoir of Joanne Weir. The recipes and photographs are great too. This story begins with her New England childhood kitchen and finishes with references to the PBS series, "Joanne Weir Gets Fresh". Joanne has worked with and learned from many of the great chefs and restaurateurs in America and Europe. The "gypsy" in her blood encouraged her to travel for new experiences, ideas, cultures, people, and food. The first professional position she held out of college was that of a teacher. Teaching remained in the background for many years and then emerged as her favorite food challenge and treasure. She has opened restaurants in California and works with a community schoolyard garden in Berkley, CA. Delightful to read about the life of a famous chef and teacher. This was so much more than a cookbook. You'll love the personal photographs too.....

PorshaJo says

I used to watch Joanne Weir on PBS on her cooking show and was always enthralled by her dishes. Her book, did not disappoint in this area either. There are a number of meat dishes, but I found so many recipes easily adaptable for the vegan diet. Lots of stories, recipes, and food porn in this one, which is always a win in my book.

Kathleen Kosiec says

Loved this cookbook/memoir! Beautiful photographs, recipes for tasty food, and plenty of anecdotes about Joanne's life in the culinary world.

Mary says

Weir, cookbook author, restaurant owner, teacher, tv show host, writes this book to trace her culinary journey, starting with her mom's tomato sandwich and ending with Oaxaca's chocolate milk shake at Copita. The cookbook is structured kind of like a photo album with pictures, text and recipes scattered through in an informal, chatty style.

This is a good tour through the last forty years of food, but many of early recipes seem dated. The later recipes become more interesting including shellfish fritters with Meyer lemon mayonnaise or nettle frittata. It's a fun book to leaf through as new and unusual ingredients are revealed as Weir herself discovers them and then starts teaching others to use them.

The book is also useful as a personal view of the development of the foodie world, ala Alice Walker and Madeline Kamman. If you missed the transition in the 80's that marked California Cuisine via France, this book provides a tour that takes readers to Chez Panisse, Italy, France, Morocco and through dishes from each place. The final chapter on Weir's Mexican restaurant shares the recipe development process itself.

What distinguishes this book from a tired memoir with recipes is Weir's enthusiasm and love for good quality food prepared well. It's the ideal book for someone who is just starting out in the food world and wants a tantalizing peak at the journey. And the later recipes are inspiring for more advanced cooks. This is simple food that highlights the ingredients in most cases. The pictures are beautiful (the citrus salad with mint and red onions picture is stunning).

Lara says

I was unfamiliar with the author when I requested this book through NetGalley. However, it was interesting and had an unusual mix of recipes. The book describes her experiences from growing up through her restaurant menu development. She begins with recipes she grew up with--home recipes by a non-chef. I made two of these: the New England Clam Chowder and the Braised Pork with Sauerkraut. Both were simple and turned out very well.

As the book goes on through the author's life, the recipes become more complex. Of these, I made the Greek Yogurt Panna Cotta with Walnuts and Honey. This one requires making walnut milk and is dairy-free. I'd been wanting to try panna cotta, and found the recipe, though more involved than the traditional version, was straightforward and tasted good. It was unusual, but a subtle and rich dessert.

The early recipes are based on ingredients that can be found in a typical supermarket. The techniques fit with a standard kitchen. The recipes become more complex and require more expensive ingredients, more time, and special techniques to complete.

KC says

This book started out with a bang. Some comfort food, home style recipes and then it got a little too over the top and fancy. Lovely photos.

Abigail says

one part memoir, one part culinary inspiration, and two parts love for all things food and travel. a must read for all Joanne Weir fans!

Beka says

Lots of interesting stories and recipes.

Dianna says

I enjoy reading a good cookbook. Weir writes about the experiences that influence her cooking. She has

recipes that match each essay. Lovely read and photographs. I didn't make any of the recipes though.

Kristine says

Kitchen Gypsy by Joanne Weir is a free NetGalley ebook/cooking memoir that I read in early October. Per my request, NetGalley had offered me this book because I enjoyed the cover's mix of bright colors and eclectic kitchenware.

Try as I might, I can't separate the experience of reading this book apart from my reading *Burnt Toast Makes You Sing Good* by Kathleen Flinn. Where Flinn dives into the warm depths of family life and personal relationships, Weir only wades over them. When Weir really bares all about a fancy restaurant-quality recipe and shares a beautiful, carefully manicured photo of it, Flinn's recipes are homespun, aw-shucks, and offer a rib-sticking, satisfying product. So, if you really like one of these books, you might be a little underwhelmed by the other. Or vice versa.

Mariah says

This book had many interesting, family and personal, stories about food. While I liked that, I do have to admit I did stop reading them after awhile as the recipes caught my attention. Chicken salad sandwiches, Mississippi mud, arroz con pollo - just to name a few that caught my attention. One such recipe I believe to make in the next week is the arroz con pollo. It looks utterly delicious in the book and sounds even better when you read the ingredient list. This book was light and funny, with beautiful pictures and illustrations. Everything looks delicious and well thought out. Truthfully, I wasn't sure if this is a cookbook or if it was more of a biography with recipes but it is a perfect blend of both. I can't wait to put many of these tasty recipes to the taste test and try 'em out!

Jocelin says

This was a fantastic cookbook. Joanne Weir talked about her love of food from when she was a young girl. She credits her mother as a great influence on her epicurean journey. She also states that while her father was not a cook, he did love & appreciate good food. The recipes looked very tasty and easy to create. This cookbook was so much more, it was a personal autobiography about a chef and her great romance with food.

Julie says

This cookbook has all the right ingredients: Beautiful photographs, mouthwatering recipes, and great stories that truly add to the experience of browsing through.

Kate says

I didn't find too many recipes I was interested in, however, I did love her stories. I thought the book was a bit disjointed and put together strangely.

Jan says

Good cookbook but too many exotic ingredients for my pantry.
