

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

Quentin Bacon, Ina Garten - pdf download free book

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Description:

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. --

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 1 ¾ 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 1/8 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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