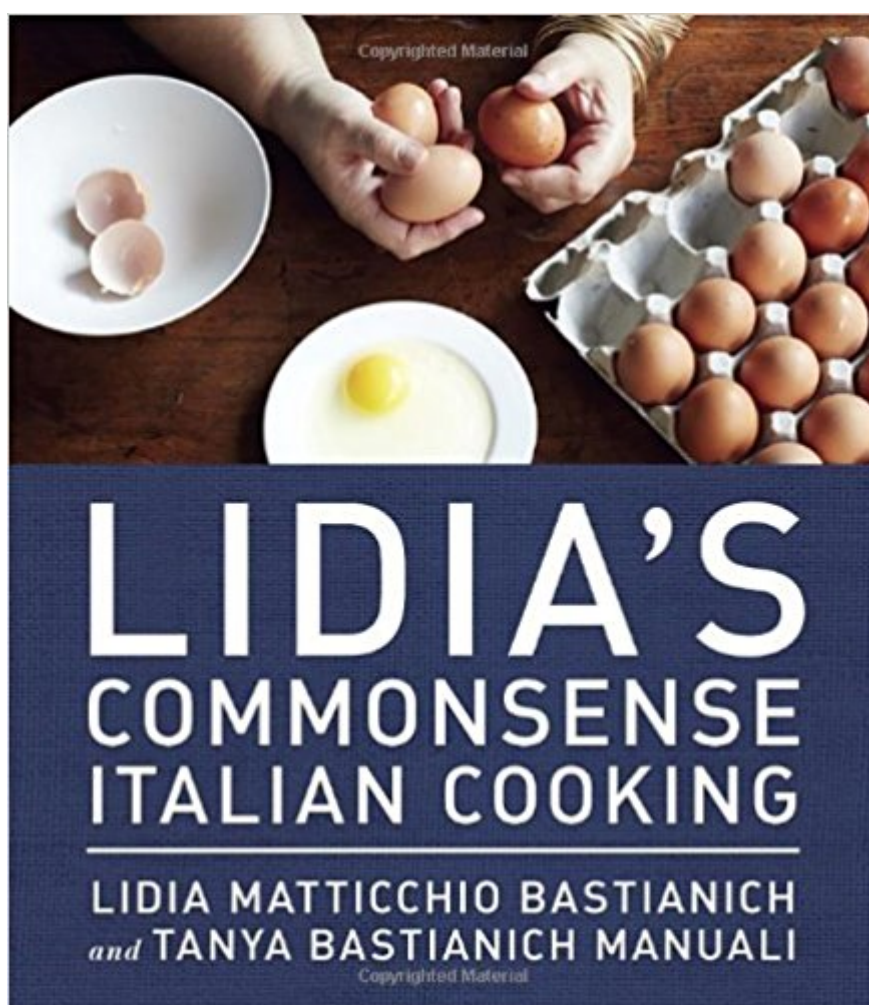


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# Lidia's Commonsense Italian Cooking: 150 Delicious And Simple Recipes Anyone Can Master



## Synopsis

From one of the most beloved chefs and authors in America, a beautifully illustrated—A collection of 150—A simple, seasonal—A Italian recipes told with commonsense cooking wisdom—A—A—from the cutting board to the kitchen table.—A—A As storyteller and chef, Lidia Bastianich draws on anecdotes to educate and illustrate. Recalling lessons learned from her mother, Erminia, and her grandmother Nonna Rosa, Lidia pays homage to the kitchen sages who inspired her. Whether it's Citrus Roasted Veal or Rustic Ricotta Tart, each recipe is a tangible feast. We learn to look at ingredients as both geographic and cultural indicators. In Campania, the region where mozzarella is king, we discover it best eaten three hours after preparation. In Genova we are taught that while focaccia had its basil origins in the Ligurian culinary tradition, the herbs and flavorings will change from region to region; as home chefs, we can experiment with rosemary or oregano or olives or onions! When it's time for dessert, Lidia draws on the sacred customs of nuns in Italian monasteries and convents and reveals the secret to rice pudding with a blessing. Lidia's Commonsense Guide to Italian Cooking is a masterclass in creating—A—A delectable—A—A Italian dishes with grace, confidence and love.

## Book Information

Hardcover: 304 pages

Publisher: Knopf (October 15, 2013)

Language: English

ISBN-10: 0385349440

ISBN-13: 978-0385349444

Product Dimensions: 8.3 x 0.9 x 9.4 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 393 customer reviews

Best Sellers Rank: #62,436 in Books (See Top 100 in Books) #21 in—A—A Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #46 in—A—A Books > Cookbooks, Food & Wine > Italian Cooking #184 in—A—A Books > Cookbooks, Food & Wine > Regional & International > European

## Customer Reviews

Having extensively surveyed the world of Italian and Italian American cooking in previous books and television series, indefatigable and entrepreneurial Bastianich seems bent on creating a new sort of Italian cooking for American kitchens that crosses time-honored boundaries and looks to fashion a

more relaxed but no-less-appealing cuisine. She has partnered with her art-historian daughter before, but now the two of them offer readers such uncommon fare as potatoes baked in beer, eggplant and rice parmigiana, and veggie meatballs. Traditionally unadorned pasta carbonara gets some sliced artichokes in its cream-and-egg sauce. Desserts include an apple cake, cookies, and several variations of rice pudding. Most dishes can be readily reproduced, but acquiring razor clams away from the Atlantic coast may be daunting. The authors' celebrity and their upcoming public-television series mark this a cookbook sure to be in great demand. --Mark Knoblauch

LIDIA MATTICCHIO BASTIANICH is the author of eight previous cookbooks, five of which have been accompanied by nationally syndicated public television series. She is the owner of the New York City restaurant Felidia, among others, and she gives lectures on Italian cuisine throughout the country. She lives on Long Island, New York. TANYA BASTIANICH MANUALI received her PhD in Renaissance art history from Oxford University. In 1996 she started Esperienze Italiane, a travel company that arranges food, wine, and art tours to Italy. She also coauthors cookbooks with her mother, Lidia; manages Lidia's product line; and serves as the cultural and art consultant for the art series. She lives on Long Island, New York.

Lidia Bastianich is one of my favorite chefs and in her new cookbook, she has put together a wonderful collection of simple and satisfying recipes. The book is divided up into sections including appetizers, soups, salads, vegetables, pastas, fish, meats and desserts, and in each section she merges the old with the new. Some delicious highlights include a country lentil salad, a semolina and escarole soup, baked fennel with sage, mafalde florentine style, and citrus roasted veal. She teaches you how to make marinara sauce (we call it gravy in my household), fresh pasta and risotto. One after the next, the recipes are beautiful and appear delicious. On a personal note, I credit Lidia with teaching me how to make risotto on her television show in the early 1990s. Her instructions are simple, her recipes are easy to follow, and her enthusiasm for food and family are infectious. If you want to know what it's like to be part of an Italian family, this is it. On another note, if you want to try some of Lidia's cooking without breaking out this wonderful book, visit one of her fabulous restaurants. I have eaten at 3 of them, and the food there still ranks among the best Italian food I have ever eaten. This book is well worth the money you spend on it. You will enjoy it for years to come. Thank you Lidia!!!

Wonderful book. I grew up in an Italian Home. Although I cooked with Mom, now that she is gone I

find I don't always remember the particulars of some of her recipes. I never took the time to write them down. Lidia's recipes are similar to my Mom's cooking. When I can't remember exactly how to make something I go to my Lidia's Cookbooks The one I especially like is "Lidia's Mastering the Art of Italian Cuisine" I have learned more from this book than any other cookbook I have read. They are all good.

I bought this book because the style of the recipes as prepared on TV are just the way my mom used to cook. Many of the recipes are exactly what she used to make. Being of Italian descent and having cooked from when she was very young, all the recipes were in her head and unfortunately not on paper. This book has enabled me to cook some of the dishes I grew up with. I've tried 5 recipes and have not been disappointed in any way. Very good, very tasty and something anyone can make. I love that the dishes do not include dozens of ingredients and that substitutes for certain main ingredients are suggested.....real life cooking.....you don't have one specific ingredient use something else.

Love the book! Already made 2 recipes. Lidia's recipes are set up so you can alter them if you don't like something or want to add something and make it your own. She tells you the same on her show as well. You can just make the recipe in the book and it's outstanding! I usually do that first, then "make it my own". I have 4 of her books and use them all. Love, love, love Lidia!

While waiting to be seated at Lidia's restaurant in Pittsburgh, PA, we had an opportunity to glance several recipes in this cookbook. After one of the most memorable meals we have enjoyed in a long time, we decided to purchase a copy of her new cookbook when we returned home. The recipes are spectacular. We have tried four and the outcome was 5 stars. We highly recommend this cookbook.

I own all her cookbooks, and I watch the show on PBS with this in hand. Like any cookbook, take what you need and leave the rest. The best part of Lidia's books is that they get you to step outside the confines of what you THINK Italian food is. You also find that you start taking a recipe, changing this and that, building on her original concept and making it your own. There are a lot of meals here that can be sped up for fast dinners, some adapted to a slow cooker. It's a wonderful book just to look at and savor. I lived in northern Italy for a few years in the 70s..this book kind of takes me back there. Recommended

I watch Lidia's programs so I can imagine her talking about the recipes when I look at them. I see quite a few I will be making. Happy with my purchase.

A truly wonderful way to cook Italian dishes. If you watch the TV show you realize Lidia never gives you a list of the amounts of the ingredients she is using in the dish she's making. However, the book DOES give you all the correct amounts for the dish and great directions on how to make it. The recipes are very good and true to her Italian heritage. I was skeptical at first about buying the book, but after seeing the terrific dishes she was cooking on TV I decided I had to have it. I'm not disappointed that I bought it. The flavors in the recipes are outstanding and well written. If you've always wanted to try something Italian, then this could be your ticket to savory ideas.

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