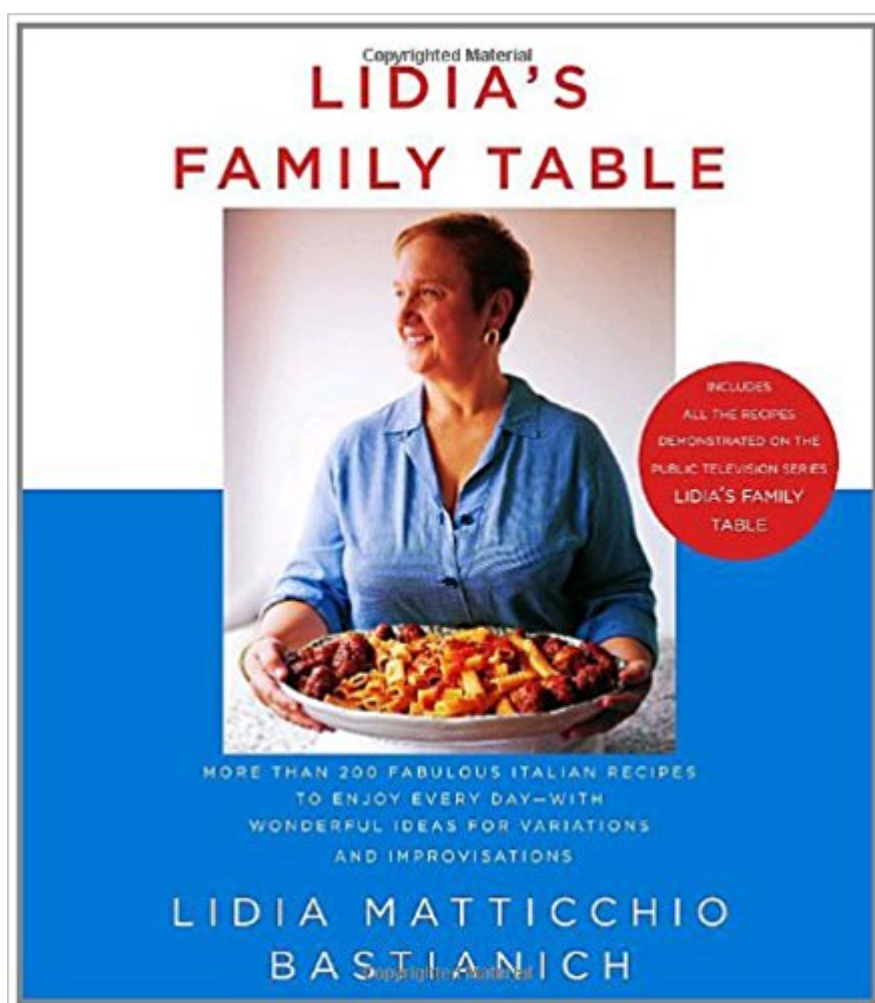


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Lidia's Family Table: More Than 200 Fabulous Recipes To Enjoy Every Day-With Wonderful Ideas For Variations And Improvisations



Synopsis

From one of America's best-loved and most-admired chefs, an instructive and creative collection of over 200 recipes that bring simple, delicious Italian cooking to the family table, with imaginative ideas for variations and improvisations. Lidia's Family Table features hundreds of fabulous new dishes that will appeal both to Lidia's loyal following, who have come to rely on her wonderfully detailed recipes, and to the more adventurous cook ready to experiment. She welcomes us to the table with tasty bites from the sea (including home-cured tuna and mackerel), seasonal salads, and vegetable surprises (Egg-Battered Zucchini Roll-Ups, Sweet Onion Gratin). She reveals the secret of simple make-ahead soup bases, delicious on their own and easy to embellish for a scrumptious soup that can make a meal. She opens up the wonderful world of pasta, playing with different shapes, mixing and matching, and creating sauces while the pasta boils; she teaches us to make fresh egg pastas, experimenting with healthful ingredients—whole wheat, chestnut, buckwheat, and barley. And she makes us understand the subtle arts of polenta- and risotto-making as never before. She shares her love of vegetables, skillet-cooking some to intensify their flavor, layering some with yesterday's bread for a lasagna-like gratin, blanketing a scallop of meat with sautéed vegetables, and finishing seasonal greens with the perfect little sauce. She introduces us to some lesser-known cuts of meats for main courses (shoulders, butts, and tongue) and underused, delicious fish (skate and monkfish), as well as to her family's favorite recipes for chicken and a beautiful balsamic-glazed roast turkey. And she explores with us the many ways fruits and crusts (pie, strudel, cake, and toasted bread) marry and produce delectable homey desserts to end the meal. Lidia's warm presence is felt on every page of this book, explaining the whys and wherefores of what she is doing, and the brilliant photographs take us right into her home, showing her rolling out pasta with her grandchildren, bringing in the summer harvest, and sitting around the food-laden family table. As she makes every meal a celebration, she invites us to do the same, giving us confidence and joy in the act of cooking.

Book Information

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Customer Reviews

Warm and calmly authoritative, Lidia Bastianich has won the trust of many cooks, who also devour her TV shows and books including Lidia's Italian Table and Lidia's Italian-American Kitchen. Lidia's Family Table also presents homey Italian fare--savory dishes like Cauliflower Soup with Poached Garlic Potatoes; Potato, Leek, and Bacon Ravioli; Skillet Green Beans with Gorgonzola; and Grilled Tuna Rollatini Under Tomato-Lemon Marinade--over 200 recipes in all. But Family Table is equally about technique; readers will find it crammed with instructive asides like "Using 'Pasta Water' to Make a Quick Sauce" (the water's starchiness can add body to sauces) and "Reduced Wine Vinegar for Vegetables" (heat-concentrated vinegar makes a deliciously mellow seasoning). But the teaching doesn't stop there. Bastianich's discussions of risotto and polenta are particularly good (when preparing risotto, for example, the liquid must simmer for the dish to become properly toothsome), while a section on quick skillet sauces, like one made with sausage, onions, and fennel, will get many readers to the kitchen pronto. Bastianich also offers advice for preparing lesser-known yet attractive meat cuts like shoulder and butt, as well as quick-take recipes for the likes of whole corn cooked in tomato sauce and eggplant with scrambled eggs. The Bastianich approach also applies to the dessert section, which offers simple fruit-based sweets like Fig Focaccia, and Crostata with Poached Apricots and Pignolala. (Included, too, are a number of simple strudel recipes, a bow to the cooking of Istria, Bastianich's birthplace.) Color photos make succinct technical points as well as showing Lidia's extended family at table and very much in action. --Arthur Boehm

Starred Review. Fans will appreciate this companion book to Bastianich's latest PBS series of the same name (after Lidia's Italian-American Kitchen), and it may win her some new admirers as well. It presents the food Bastianich prepares at home for her large family (which includes children, grandchildren, siblings and her 80-plus-year-old mother and her companion, who live upstairs), but it's also proof that home cooking need not be oversimplified, with plenty of projects for those who relish a challenge. There are also many photographic illustrations offering gentle guidance to

readers attempting Grilled Tuna Rollatini under Tomato-Lemon Marinade, or Pasticciata Bolognese. Elegant recipes, such as Fresh Pear and Pecorino Ravioli, are sprinkled throughout, but the majority are for hearty dishes that lend themselves to serving family-style, like Zucchini and Country Bread Lasagna with day-old bread in place of pasta and Braised Beef Shoulder Roast with Venetian Spice, which incorporates cinnamon and coffee beans. As testament to both Bastianich's creativity and the endless supply of good food from Italy, there are authentic, unusual treasures here, like Riso SartÀ , which packs risotto into molds for individual towers. Bastianich is also generous with clever tips and brainstorm: Why not use poached garlic purée for those with delicate digestion, or poach corn on the cob in tomato sauce? The range is impressive, the flavors strong. It's enough to make readers clamor to be adopted into the Bastianich clan. 85 color photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

These are wonderful recipes with practical tips on preparation, substitutions, with descriptions on how a recipe should look and taste. These are very down to earth recipes that don't require huge amount of pre-preparation. While they are mostly recipes for families of 4 - 6, they are easily adaptable for families of two, or for a single person with leftovers for a second meal.

Great Book gave it to my wife for her birthday and I have been eating some really great food!

I have a few shelves of cookbooks. Many are OK, but Lidia's books are all superb. She breaks down the recipes into basic easy to do steps. They are clearly written and the dishes are so tasty. This book is good for beginners and well seasoned chefs. She does not give you an endless list of ingredients, rather she builds flavors with a few ingredients that mesh together and give you meals to savor and remember. Peter McIntyre

Found it! This book was a family standby all my childhood, and now I own my own book. Beautiful photos, simple recipes, tasty easy dishes. Lidia gives you such freedom to cook from the heart. Highly Recommend!

Our family is already using several of the recipes as "regulars." The section on handmade pasta is great, and we now make almost all our pasta, but she also has several delicious recipes for box pasta. Great vegetable recipes, so this book is excellent for vegetarians.

I have this book a long time now and every time I look at a different dish all I can think about is my great-grandmother and grandmothers cooking. If you want real Italian cooking, but like me can't afford the trip to Italy, get this and any other book she puts out. I have this one and Lidia's Italian American cooking and love them.

If you love to cook, you'll love this cookbook. The directions are a breeze to follow, with photographs of some of the techniques. The recipes are fab, and there is room to be creative. Being a fan of the PBS series, it's great to see a show, then be able to go to the book and re-create the recipe. Generally, after seeing a cooking show, making the shown meal isn't really in the cards. But, like Delia Smith's series and books, Lidia gives the same quality and access to her art. I highly recommend this book.

When I received my book the condition was very clean, unmarked and covered like a library book. I was so pleased. Of course the contents is what I liked best I have a lot of cook books but coming from an Italian background the cooking in this book is like my Grandma used to cook. She has been gone a long time but now I use this book to cook like Grandma used to do. I'll probably buy one more from Lidia's cookbooks.

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