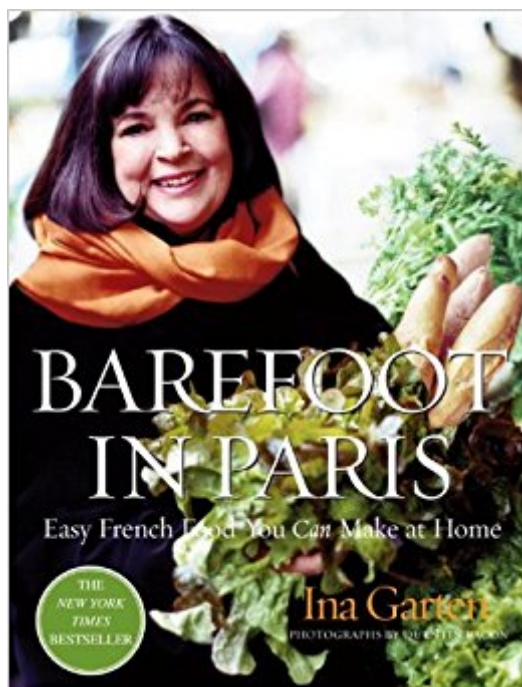


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Barefoot In Paris: Easy French Food You Can Make At Home



Synopsis

Hearty boeuf Bourguignon served in deep bowls over a garlic-rubbed slice of baguette toast; decadently rich croque monsieur, eggy and oozing with cheese; gossamer crême brulee, its sweetness offset by a brittle burnt-sugar topping. Whether shared in a cozy French bistro or in your own home, the romance and enduring appeal of French country cooking is irrefutable. Here is the book that helps you bring that spirit, those evocative dishes, into your own home. What Ina Garten is known for—on her Food Network show and in her three previous bestselling books—is adding a special twist to familiar dishes, while also streamlining the recipes so you spend less time in the kitchen but still emerge with perfection. And that’s exactly what she offers in *Barefoot in Paris*. Ina’s kir royale includes the unique addition of raspberry liqueur—a refreshing alternative to the traditional crême de cassis. Her vichyssoise is brightened with the addition of zucchini, and her chocolate mousse is deeply flavored with the essence of orange. All of these dishes are true to their Parisian roots, but all offer something special—and are thoroughly delicious, completely accessible, and the perfect fare for friends and family. *Barefoot in Paris* is suffused with Ina’s love of the city, of the bustling outdoor markets and alluring little shops, of the bakeries and fromageries and charcuteries—of the wonderful celebration of food that you find on every street corner, in every neighborhood. So take a trip to Paris with the perfect guide—the Barefoot Contessa herself—in her most personal book yet.

Book Information

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Customer Reviews

Ina Garten's much loved cookbooks, *The Barefoot Contessa Cookbook*, *Barefoot Contessa Parties!*, and *Barefoot Contessa Family Style*, offer relaxed yet stylish dishes that don't tax the cook. Her food works wonderfully for entertaining but shouldn't be limited to such times. *Barefoot in Paris* finds Garten (almost inevitably) in France, "translating" native dishes for the American home cook. The result is rewarding, and should get those reluctant to "cook French" to do just that. Covered are classics like Celery Root RāfÂ©moulade, Boeuf Bourguignon, and Chicken with Forty Cloves of Garlic, but also "newer" dishes like Zucchini Vichyssoise and Avocado and Grapefruit Salad. If Garten ranges wide from typical Parisian fare--in, for example, recipes like Rosemary Cashews, Tomato Rice Pilaf, and a distinctly American Brownie Tart--these nonetheless embody the French approach. Her sweets, including the likes of Peaches in Sauternes, Plum Cake "Tatin," and an exemplary CrāfÂ©me BrāfÂ©lāfÂ©e, are particularly tempting. Included also are asides like "About French Table Settings," and "If You're Going," a resource guide, that, practicality apart, give readers a sense of French culinary life. With color photos, this is winning addition to the Barefoot collection.

--Arthur Boehm

"Beloved all over the planet (not only for her food), Ina Garten has become the inspiration in the kitchen for so many of us. Her ease, warmth and grace make her shows as delectable to watch as her food is to eat." Gwyneth Paltrow --This text refers to an out of print or unavailable edition of this title.

My church had a auction and I offered to cook a french dinner party for 6 with a theme Evening in Paris. Once the bid went out of control I realized I was in trouble, how am I going to prepare a french dinner for 6 people who just spent their retirement fund on this auction? I found Ina's book on and bought it. I am so excited, there are so many french receipes in it and I taste tested some of them with my family. This book is a must have if you want to prepare french food without having to take a professional cooking class. It works! Buy it on

Although I have not tried any recipes yet, this book is a great read and has wonderful photos of each dish. So far, I am enjoying choosing which one I am trying first. Wonderfully written.

Of course we haven't cooked everything in this book, but we've been satisfied with the recipes we've tried. We started French cooking, as many have of course, with Julia Child's "Mastering the Art of French Cooking". This book offers alternatives and broadens the variety of dishes we can

consider. If you enjoy cooking, this is a good selection for your library of cookbooks.

My favorite chef on the Cooking Network! That being said I found this book easy to follow and the recipes fun and tres bien!

Now this is the way I like to cook and entertain! Simple, delicious, elegant food for friends and family. I love every recipe in this well-photographed, easy to follow cookbook. Barefoot in Paris is organized in to sections; to start, lunch, soup and salad, dinner, vegetables, and dessert. My MUST MAKE, standout recipes include: Lunch Herbed-Baked Eggs (finally the whole family, brunch party, etc. can sit down and enjoy eggs together-- and what winning eggs!) Dinner Lemon Chicken with Croutons (do not miss out on this recipe-- it is truly outstanding, the best chicken dish I have ever made-- easy to make but still perfect for special dinner guests) Dessert Coeur a la creme with Raspberries (a great, easy, impressive, different dessert and one I will make again and again) Elephant Ears (aka Palmiers-- these couldn't be easier to make and they are a crowd pleaser-- I serve them alone as a sweet appetizer or with ice cream for dessert) These are my favorite recipes from any Barefoot Contessa cookbook (except Beatty's Chocolate Cake from *À la Barefoot Contessa at Home: Everyday Recipes You'll Make Over and Over Again*). If you love Ina, you will LOVE this cookbook.

I haven't tried any recipes yet, but as with her other cook books I own I will enjoy the results when I do.

I must concur with what others have said. In summary, this book is a very enjoyable read, with fabulous photographs--it does make you want to hop on a plane and visit Paris! The food styling and photographic manipulation of the food are simply magnificent...Ina owes a HUGE debt to these people! Having said that, I too am getting a wee bit tired of all the name-dropping. Does the fact that Steven Spielberg's wife desires to take classes at a certain cooking school give that school more credibility ?! [and note that she is first of all, Steven Spielberg's wife!...not Kate Capshaw...this is of secondary importance...shame on you, Ina!!!] And, it is wonderful for Ina that she has an apartment on the Left Bank in France...but the majority of us who buy her books do not, and have no access to some of these fabulous ingredients (which I'm sure make a huge difference in the final taste of the recipe, especially when the recipe is extremely simple). I have no other French cookbooks, so I can't evaluate how "French" her recipes are, but I will say that some of these recipes seem like

repeats from her other cookbooks (with possible slight variations). I heartily endorse her first three cookbooks--especially the very first one. I use them constantly. They compliment each other very well (though there are a few crossover recipes between books--my only complaint). I love Ina. I love watching her show. I have prepared a few of the recipes from this latest book, and they turned out quite nicely, but I can tell I will not be reaching for this one as often as her others. If you love Ina Garten, love taking vicarious trips through the magic of books, and have space on your shelf for another book, then buy this cookbook. Otherwise, stick with her other books. Bon appetit!

We just love this book. Ina Garten, who loves France almost as much as I, learned french cooking by trying every one of Julia Child's french recipes. Don't feel intimidated; Ina Garten has put together a set of recipes of her own, along with some 'borrowed' from chef friends of hers. The chicken liver mousse from Mirabelle, and the oyster soup are two of our favorites. She uses ingredients, many of which you can easily purchase, along with a selection of wines and liquors, to make her delicacies. Dazzle your friends and family, get them to join in the cooking as your sous chefs, or just serve them a fabulous meal!

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