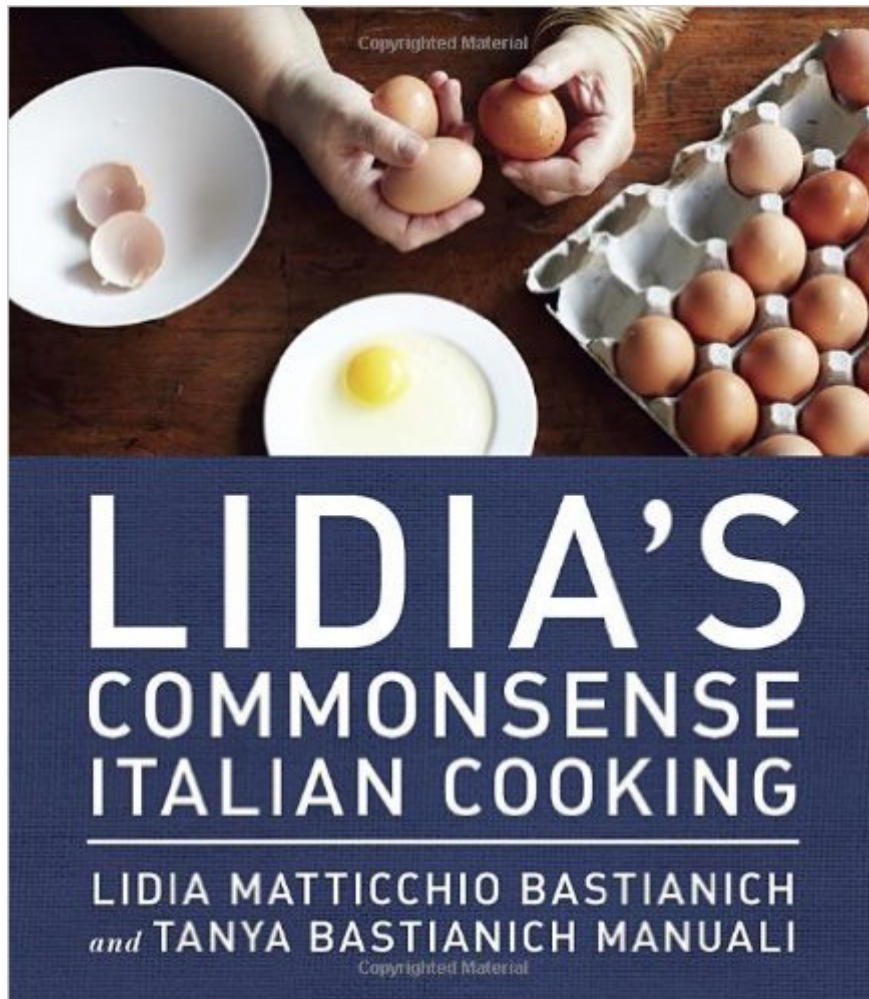


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# Lidia's Commonsense Italian Cooking: 150 Delicious And Simple Recipes Anyone Can Master



## Synopsis

In her beautifully illustrated new cookbook, Lidia Bastianich lays out a comprehensive curriculum of wise cooking tips--from the cutting board to the kitchen table. Channeling the instructive elements from her TV show, she teaches us that a good dose of common sense is the key ingredient to a stellar meal. As storyteller and chef, she 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 collection of 150 delectable recipes, told with commonsense cooking wisdom, that teaches us how create simple, seasonal Italian dishes with grace, confidence and love.

## Book Information

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## Customer Reviews

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!!!

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.

Lidia's cook books improve with each new volume! The recipes are simple, straight forward and mouth-watering! They are presented so that the most inexperienced tyro cook can execute them with ease. All you need is desire...Areas within Italy each boast of their own specific emphasis in cuisine, Lidia's manages the various specialties with ease and perfection, You want a cookbook that covers all the Italian cooking bases, this book is a Home Run!!!!!! Jim DeMar

The book just came today. I spent the whole afternoon browsing through it. I have all of Lidia's other books except "Lidia's Favorite Recipes" and use them all regularly. My family loves the meals I prepare from them. I have already found more than half a dozen recipes in this new book that I can't wait to try. They sound delicious, nutritious, and most of them quick and easily prepared. This is sure to be another big hit for Lidia.

This book accompanies "Lidia's Kitchen" now on the GPB Create.com channel. I was so impressed with the first two programs that I immediately purchased this book. I watch each program at least two times, sometimes three. Then I review the program's recipes found in this book. I have learned so much from both the TV programs and especially from this book. I have made huge changes in the way I cook. Lidia she loves vegetables and so do I. But now I am trying new vegetables, like fennel, swiss chard, kale, and other greens that my husband and I have never enjoyed before. I am also trying new ways of cooking: I love all the one pot meals. I am using fresh and best canned roma tomatoes. Lidia emphasizes adapting recipes to what is on hand, testing our own ideas, and I am doing just that! I learn something new from every TV program. Then I open my book and cook what I am reading while recalling what I have learned from "Lidia's Kitchen." Even after the TV programs are over, I will have this easy-to-read book that has not only recipes but also pearls of 'wisdom' about pasta, fish, meat, and more. ALL enjoyable and useful.

I love Lidia and this is the second of her books that I have purchased. I was watching a recent episode and she made the Pappardelle with Turkey Rolls. DBF requested that we serve this for Thanksgiving (it looked absolutely delicious). I could have printed up the recipe for free, but I prefer to have the cookbook in front of me. I also like to have the cookbook and follow along as I am watching the show because I can make notes in the book (I do this when I alter a recipe). There is a good assortment of recipes and I look forward to cooking several of them. I found what I call an unusual number of recipes containing anchovies and I HATE ANCHOVIES! I'll have to figure out a replacement for them or just leave them out. It's a good book with fantastic pictures in it. It will fit nicely in your cookbook collection and I do recommend it (even with the anchovies).

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

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