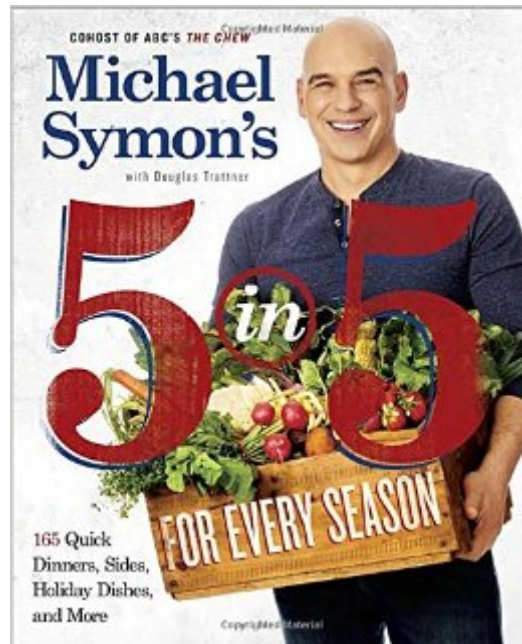


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# Michael Symon's 5 In 5 For Every Season: 165 Quick Dinners, Sides, Holiday Dishes, And More



## Synopsis

5 fresh ingredients + 5 minutes of heat = 165 recipes – Ridiculously easy from-scratch recipes to get you in and out of the kitchen in a flash every day of the week – now with sides and holiday dishes, too – The follow-up to the bestselling Michael Symon’s 5 in 5, this new book delivers 165 quick, easy, fresh recipes organized by season with an entire section devoted to making the holidays simpler than ever. Each chapter features inspired main courses as well as recipes for sides and 5 fun ways to celebrate the season, including no-bake summer fruit desserts and spiked drinks to warm up with in winter.

## Book Information

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## Customer Reviews

Today we wanted to talk to you all about a new cookbook that we recently received to review. Michael Symon’s 5 in 5 For Every Season is a cookbook that goes along with Michael’s easy quick meal philosophy. In this one however he lays everything out so that you can make a different type of meal for every season. He takes each seasonal ingredient and makes simple healthy meals that are quick and easy to make. We liked the premise of the book. We’re huge fans of using seasonal and farmers market/garden ingredients, and using them in our meals. Plus he sections the recipes to go with the seasons so you’re never confused. We also love meals that are quick and simple so that everyone can do them. The book itself was pretty helpful in picking out seasonal recipes, and indeed the meals were quick and easy. We decided to make the Pasta, Brussels Sprouts, and Bacon the other day. It turned out really yummy!

The only downside that we really see with this book is that a lot of the ingredients that Michael uses we can't find around here. Case in point, the pasta, the recipe calls for Oricchette pasta, which we couldn't find anywhere. Most of the recipes in this book you always find that one ingredient that is unavailable in our area/in area markets. This may not be a problem for some people who have these items near them, but for us and most people that live in small towns, you will need to substitute a lot of the higher end items for ones you can more easily find. Overall we think that this is a pretty good cookbook for those who are trying to start cooking more by seasons, or looking for easy recipes in general. This is a great starting place for that because the recipes are really simple, only requiring a few steps to complete, plus takes advantage of seasonal produce.

Celebrated chef, restaurateur, cookbook author Michael Symon always seems to be having such a good time. With the lift of an eyebrow, and a mile-wide smile, he lets you know that he's got something terrific and tasty to share with you--lucky you. "Michael Symon's 5 in 5 for Every Season: 165 Quick Dinners, Sides, Holiday Dishes, and More" is the author's follow up to his bestselling "Michael Symon's 5 in 5". This new book expands on the "5 in 5" premise--5 fresh ingredients + 5 minutes of heat = fabulous food--with recipes organized by season and a fifth chapter for holidays. Symon explains that seasonal cooking is "enjoying food at its freshest, healthiest, and most affordable". He also encourages readers to shop locally, support local growers, and join a CSA--community supported agriculture association. He theorizes that with five fresh ingredients and a well-stocked pantry, it's possible to provide quick, healthy, affordable meals that will help to gather the family back together around the home table. He provides a helpful list of the basics to set up your own well-fortified home pantry. The food is fantastic, the photos are fabulous, and Symon's infectious grin appears here and there throughout the book. Here's a recipe sampler: "Grilled Skirt Steak with Mushroom Gravy"; "Sweet Onion-Smothered Pork Chops"; "Shrimp with Snow Peas, Garlic & Red-Pepper Flakes"; "Spinach Salad with Ham Steak and Fried Egg"; "Sweet Corn Fritters"; "Grilled Chicken Tenders Buffalo Style"; "Pork Schnitzel with Peach Salad"; "Spinach Salad with Strawberries, Red Onion, and Feta"; "Parmesan Zucchini Fries"; "Spaghetti Puttanesca"; "Vegetable Stir Fry"; "Pecan-Crusted Chicken with Fresh Cranberry Sauce"; "Kielbasa with Apples & Onions"; "Thai-Style Shrimp Salad"; "Kale & Apple Salad with Maple Cider Dressing"; "Salmon with Kale, White Wine & Lemon"; "Glazed Carrots with Pecans & Nutmeg"; "Roasted Brussels Sprouts with Bacon"; and "Mashed Potato Cakes with Parmesan". MICHAEL SYMON is a cohost of ABC's The Chew and, on Food Network, an Iron Chef on Iron Chef America and a host of All-Star Academy. He is the chef and co-owner of Lola and Lolita in Cleveland, Roast in Detroit, and

numerous locations of B Spot Burgers and Bar Symon. He is the author of Michael Symon's Live to Cook, Michael Symon's Carnivore, and Michael Symon's 5 in 5. DOUGLAS TRATTNER is also the co-author of "Michael Symon's Carnivore: 120 Recipes for Meat Lovers" and "Michael Symon's 5 in 5: 5 Fresh Ingredients + 5 Minutes = 120 Fantastic Dinners". Review Copy Gratis Clarkson Potter Publishers via Blogging for Books

I love cookbooks, I love trying new recipes, reading them cover to cover and discovering new ways to cook food. I know in this day and age of e-books, pinterest, blogs and the net many find that cookbooks are no longer needed in book form. Not me I love having a big stack of cookbooks in my kitchen and use them so much many are duct taped together. I haven't been a big The Chew watcher but I do know of Michael Symon from my favorite channel Food Network. This is the first cook book of his I've looked through and read, however it won't be the last. He has so many great recipes! I love the simple idea of 5 in 5. The book is divided into seasons so you can do fresh in season cooking. I know many of the dishes I have saved for later could actually be made now using frozen veggies so don't let that stop you. He has all kinds of food types represented from vegetarian to meat eater. Some of my favorites from the 5 in 5 For Every Season are: Rigatoni with Mushrooms & Swiss Chard: I like that it doesn't have a heavy sauce. My hubby however puts sauce on it. So I guess you can do it either way. Spinach Salad with Ham Steak and Fried Egg: A grown up green eggs and ham. I don't eat pork products so I did just the egg and salad it was still delish! Spaghetti with Quick Sausage Ragù: I used chicken sausage and it was so yummy! Orecchiette with White Beans and Spinach: Very good and very hearty even meat eaters will love this one. This is a main dish but could be used a side for a grilled portobello mushroom or chicken. Mashed Potato Cakes with Parmesan: This is a nice twist to pancake night and a great way to not waste food. Add some bacon (turkey, or regular) and some eggs and you have a great breakfast, brunch or breakfast for dinner. These are just a few of our favorites we have so many more. I have post it flags coming out all over this book. It is my go to for meal planning and we are loving it. I might have to grab a copy of his first 5 in 5 and than I'll be all set! thank you so much Blogging for Books, Micheal Symon and Crown Publishing for allowing me to review 5 in 5 For Every Season. All thoughts and opinions are my own and were not influenced by the free book

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