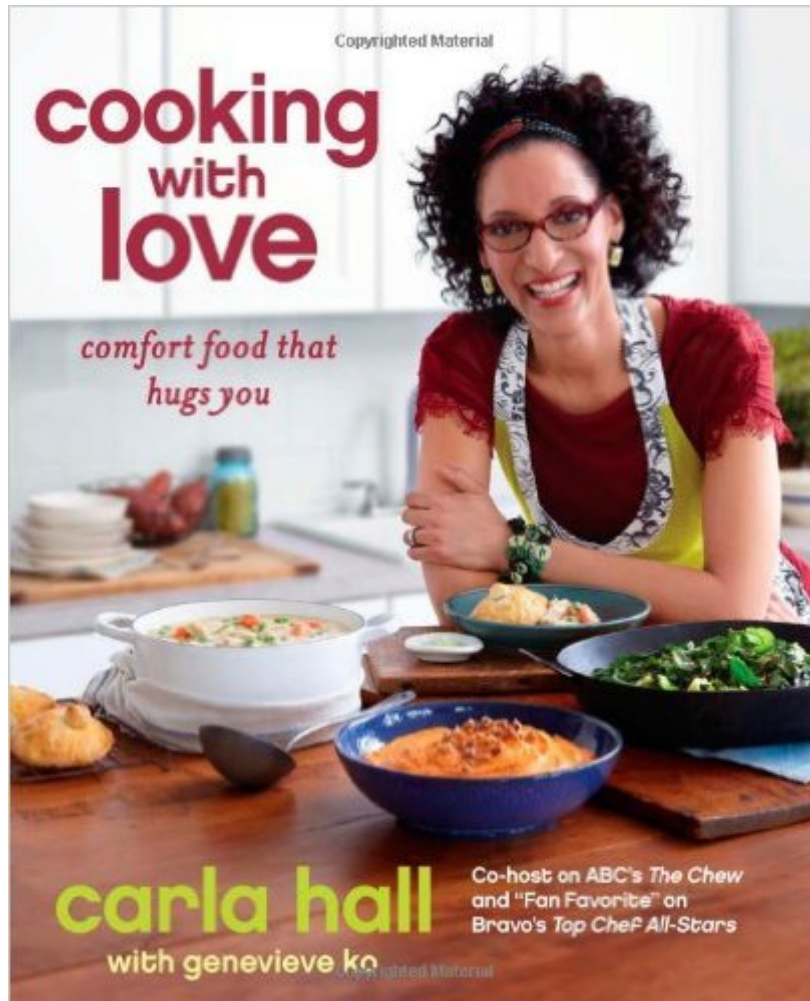


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# Cooking With Love: Comfort Food That Hugs You



## Synopsis

Carla Hall, co-host on ABC's *The Chew* and Bravo's *Top Chef All-Stars* Fan Favorite, serves up her first cookbook, with 125 fantastic recipes that revolutionize comfort food by using ingredients that bring all-time favorites to a new level of deliciousness and taste sensation. Comfort food never tasted so good! Carla Hall is co-host of ABC's daily lifestyle series *The Chew*. Carla first won the hearts of fans nationwide on Bravo's *Top Chef*. When she returned for *Top Chef All-Stars*, she went on to win Fan Favorite with her warmth, enthusiasm, and delicious food. In this book, she serves up more than 100 fantastic recipes that revolutionize comfort food by using fresh ingredients in her twists on tried-and-true classics. From the Southern staple Down-Home Deviled Eggs with Smoky Bacon to silky and light Spicy Carrot-Ginger Soup to the ultimate Chicken Pot Pie with buttery crust on the bottom to her Granny's unforgettably luscious Five-Flavor Pound Cake, Carla's beautiful, flavorful recipes are so deeply satisfying, they'll become family favorites in your kitchen. Carla believes that the only way to make truly comforting food is to cook it from the heart. And she does it by making the most of seasonal, whole ingredients while keeping preparation easy and getting reliable, accurate results. In *Cooking with Love*, Carla shows us the love with tempting and inspiring recipes for all sorts of sumptuous dishes, displayed in beautiful full-color photographs. Carla also teaches culinary basics and shares kitchen tips as well as funny, poignant tales of her own experiences cooking with family, friends, and fellow chefs.

## Book Information

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## Customer Reviews

I purchased the book yesterday and I have to say that it's one of the best cookbooks that I have

bought to date. Every time I buy a new book, I like to test some of the recipes out for dinner that night. I made the sweet potato tomato bisque, the grilled cheese and the curried beef dumplings and they were outstanding!!! My family loved them. There are so many tips to help you get it right. Carla really nails it with these recipes. I hope you all take the chance to try it.

I received this book as a gift from a dear friend, who knows I enjoy collecting recipe books. As I put it to the test, my daughter asked me to make chicken-pot-pie, which is not only comfort food, but delicious. We will have that again-and-again as we love pot-pies! The mouth-watering pound cake not only smells fantastic, but I felt like an expert Chef just made it. I have at least 10 different recipes for pound cake from several cookbooks, my favorite is now from this book. Making home-made pound cake is important to me, because not only do I make it for my family, but also for friends as a holiday gift! Carla Hall is Amazing, funny, and I love her positive attitude and spirit. She tells it like it is as she does on TV, with style and family tradition. The recipes are easy, quick, and aim to please, whether it's for a family dinner or a social gathering. A very entertaining recipe book that I will cherish in my collection. I enjoy experimenting as much as the author, and there's always a favorite recipe from each book I own. However, I already have 2 favorites from this delightful cookbook. Insightful, fun-filled, and enjoyable. Highly Recommended!

Hall is a co-host of ABC's daytime show, The Chew, but I first saw her on Bravo TV's Top Chef. She reminded me of an exotic bird, tall, thin and with her down-home Southern way, I think many people (including her competitors) underestimated her. She was voted Fan Favorite from the Top Chef All-Stars competition in 2011. It was her big heart and the way she "hugged you with her food" that made people fall in love with her. She grew up in the South and learned how to cook from her beloved granny, and then she went to France to become a model. There she fell in love with a different kind of food, and returned home to train as a professional chef. She now owns Alchemy, a popular and successful catering company in Washington DC. Hall sprinkles the cookbook with stories from her life: the amazing meals her granny made and taught her and her sister to cook, the difficult boss she worked for in the Bahamas (I wonder if he will read this book and recognize himself), some amusing anecdotes from The Chew and my favorites, some behind-the-scenes of her most famous Top Chef moments. On the All-Stars edition, one task was to create a birthday lunch for Jimmy Fallon. Hall whooped with joy when she was drew Chicken Pot Pie as her meal; it is one of her specialties, and she shares one of her most famous recipes in this book. Hall also gives some great tips, like serving deviled eggs on a bed of dried washed black beans on a platter and if

you want to sell your house "pop a batch of buttery yeast rolls in the oven" before a showing. Layering flavors is a key to her cooking, and I found it interesting that she starts a meal by thinking not about the meat she will cook but the vegetables and "then builds from there." Some recipes I look forward to trying are: Down Home Deviled Eggs with Smoky Bacon Creamy Goat Cheese Grits Creamy Mac & Cheese Osso Buco Black Bean Patties with Mango Relish & Tropical Vinaigrette Creamed Chicken with Broccoli This is a book for cooks who have some experience in the kitchen; these recipes require some skills and beginners may find it a bit too challenging. But if you enjoy cooking and are looking for some new recipes that will kick up your taste buds, this is a book for you.

I loved Carla on Top Chef for her big personality and her enormous heart. I'm so excited to own some of her soulful recipes, especially her winning Chicken Pot Pie (with crust on bottom!). Every recipe shows her spirit and passion for food. Check out The Chew for more delicious comfort food recipes from Carla Hall.

Hi-I just received this book yesterday as a gift and couldn't be happier. Carla Hall is a delight on the Chew, as a Top Chef contestant and am sure she's more than a competent cateress. I made the roasted carrot salad last night and it turned out great! Full of flavor and easy....most of the recipes here look like they'd appease most anyone and aren't too demanding...Carla is a breath of fresh air in the kitchen. What fun I'm going to have with this book.

I just cracked open this book today and was blown away. The photography is stellar. The back stories behind the recipes are so personal that it's like Carla's talking to you alone. And I've learned some great insight into regional differences in one of my favorite dishes: corn bread. This book was obviously written with love.

This is a good collection of faux southern comfort food. My only problem is that many of these recipes are far too complicated for a quick meal or anything that you have not planned out days ahead. I know every cookbook cannot be a 10 minute meal but don't grab this off the shelf and plan on doing something same day because the prep can be arduous.

Carla Hall writes with as much love as she cooks with. The stories interspersed with the recipes make this a fun read as well as a working manual for some tasty dishes. This will be my go-to

cookbook for wedding presents as even the beginner can have great results. For the more advanced cook there are inspirations galore. Well worth the modest price.

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