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Lidia's Favorite Recipes: 100 Foolproof Italian Dishes, From Basic Sauces To Irresistible Entrees



Synopsis

Lidia Bastianichâ "one of the most beloved chefs and authors in Americaâ "presents her most accessible and affordable cookbook to date, a gathering of the recipes that have become her go-to meals for her very own family. But these are not only Lidiaâ ™s personal favorites; this book is a love letter to her fans. Here, she is giving us the recipes for dishes that you have raved and written about over and overâ "the best, the most comforting, and the most delicious dishes in her repertoire. In Lidiaâ ™s Favorite Recipes, youâ ™ll find a fresh take on more than 100 of Lidiaâ ™s signature and irresistibly reliable dishes, including: Fried Mozzarella Skewersâ "Spiedini alla Romana Escarole and White Bean Soupâ "Zuppa di Scarola e Cannellini Ziti with Broccoli Rabe and Sausageâ "Ziti con Broccoli Rabe e Salsicce Baked Stuffed Shellsâ "Conchiglie Ripiene al Forno Eggplant Parmigianaâ "Melanzane alla Parmigiana Savory Seafood Stewâ "Zuppa di Pesceâ " Chicken Cacciatoreâ "Pollo alla Cacciatoreâ " Veal Ossobuco with Barley Risottoâ "Ossobuco di Vitello con Risotto dâ ™Orzo Cannoli Napoleonâ "Cannolo a Stratiâ " Limoncello Tiramisâ "Tiramisâ al Limoncello From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. With new information about the affordability, seasonality, and nutritional value of the ingredients, this book shows there is no question why these dishes are the easiest and most enjoyable to bring to the family table for your most memorable moments. Beautifully illustrated throughout with full-color photographs, Lidiaâ ™s Favorite Recipes will give both new cooks and longtime fans something extraordinary to celebrate.â

Book Information

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Customer Reviews

Ok. this book is golden. The recipes are a collection of everything you would possibly associate Italian cuisine to, and some with a twist. Most cookbooks contain a certain percentage of intriguing recipes as well as ones that make you just want to turn the page. Not this book, every single recipe stands out and begs to be made. Yes, some of the recipes are in her previous books, but it is so convenient to have all mouth watering recipes in one compilation. Truly a gem of a book. You will love it.

One of my favorite chefs for Italian cuisine is Lidia Bastianich, who I followed for many years as I was interested to compare her recipes with my dad's recipes from his Italian parents, who resided in Italy. Fascinated by her many appearances on television and the fact that I loved cooking Italian food, I knew I'd learn a great deal. After residing in Long Island, New York, 45 years as Lidia and her daughter do and knowing she owned at least 4 Italian restaurants in New York City which was only 1 hour from where I lived, I became more fascinated and inspired by her famous reputation and awesome books. Some of her favorite recipes have also become mine, with absolutely no regrets. This amazing cookbook offers several easy-to-prepare and enjoyable sauces, main dinners, and unforgettable desserts. Her work is easy-to-read and concise with new information on nutrition, stunning illustrations, revised and updated recipes, and much more. Her classic sauces have an aroma that will make you hungry instantly, and her famous recipes will provide treasured family moments. My favorite is Eggplant Parmigiana, and chicken cacciatore. The Savory seafood stew aims to please, and the Cannoli Napoleon is my all time favorite. Her mouth-watering recipes will bring compliments at family gatherings, and the desserts are simply delicious. In comparison to my dad's Italian recipes, Lidia Bastianich is a Winner, because I found both to be delightful. Highly Recommended to all cooks interested in Italian food, and the perfect gift for family and friends who love Italian cooking on any special occasion!

If you already own most of Lidia's (quite wonderful) cookbooks beware-most of the recipes in this new book appear in those other books-hence the three stars and title. If you do not have any, or maybe just one, then do not hesitate to buy this cookbook.

You could almost view this book as a basic text in Italian cooking but Italian cooking can be surprising in its simplicity. Often, only four or five ingredients go to make up a classic dish. It's the combination (broccoli rabe and sausage, spaghetti and pesto, spaghetti with oil and garlic) that works, but some combinations are unusual; tomato and apples in a sauce, but, why not? Tomatoes benefit from some sweetness and apples would work. So there are basics in here like pasta and clam sauce or Lobster Fra Diavolo, but also some unusual things like the apple-tomato sauce, roasted pears and grapes, and octopus and potatoes. Lidia also includes some recipes you would not expect in an Italian cookbook; strudel, for one. In a way, this book reminds me of Julia Child's classic "Mastering the Art of French Cooking" in its scope, and you could literally cook your way through this book. The book covers the basics such as Italian-American meat sauce (which Lidia explains celebrates the generous amounts of meat available in the US compared to Italy), the basic greens-and-pasta, vegetables like artichokes and broccoli rabe, and the sausage-and-pasta and risottos we are familiar with. Then there are unusual or uncommon Italian recipes that are less familiar to Americans such as rice balls (a Sicilian speciality), a barley risotto which I'd only seen over in Europe, and many other regional dishes that are not as well-known here. The desserts are interesting; a limoncello tiramisu and almond-pine-nut cookies that I particularly like instead of the cliche amaretti or biscotti; something to serve simply with a cup of espresso to round out a meal. In short, a good basic cookbook with additions for stepping out of the familiar, all explained by a master of cuisine. Highly recommended for anyone who loves Italian food but wants to expand their repertoire as well as master the essentials.

All of my favorite Lidia recipes are included in this book. It's easy to follow and fun to read. I have all of Lidia's books, and this is the one I refer to most.

What can I say? I am hopelessly biased in favor of Lidia. She has never steered me wrong in all the years I've put my spoon and spatula in her trust. I have every one of her books, and while some show the signs of wear and tear much more than others as they are my go-to "bibles" so to speak, this book has proven to be an easy read, and a pleasant, often used item as well. It's funny, if you are a fan of someone, you recognize the recipes as they jump from one book to another, and this is no exception. I definitely wouldn't say, "Hey, you need this to find 100 brand-new recipes from Lidia you've never seen before!!!" Not true. Yet, since it is smaller, there are things that are the most popular, that you can find more quickly, and that is rather convenient. I already have made a batch of items from it, and all are well received from my army of kids(6), and the hubby, and mom, who

happens to think I am miss gourmet! Thanks Lidia! I think it's just good old fashioned family cooking, the way it should be. It's reasonably priced, and would make a lovely gift for someone just starting out, perhaps!

If you don't have many of her books, this may be a good one. If you have most of her books, this may be a waste.

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