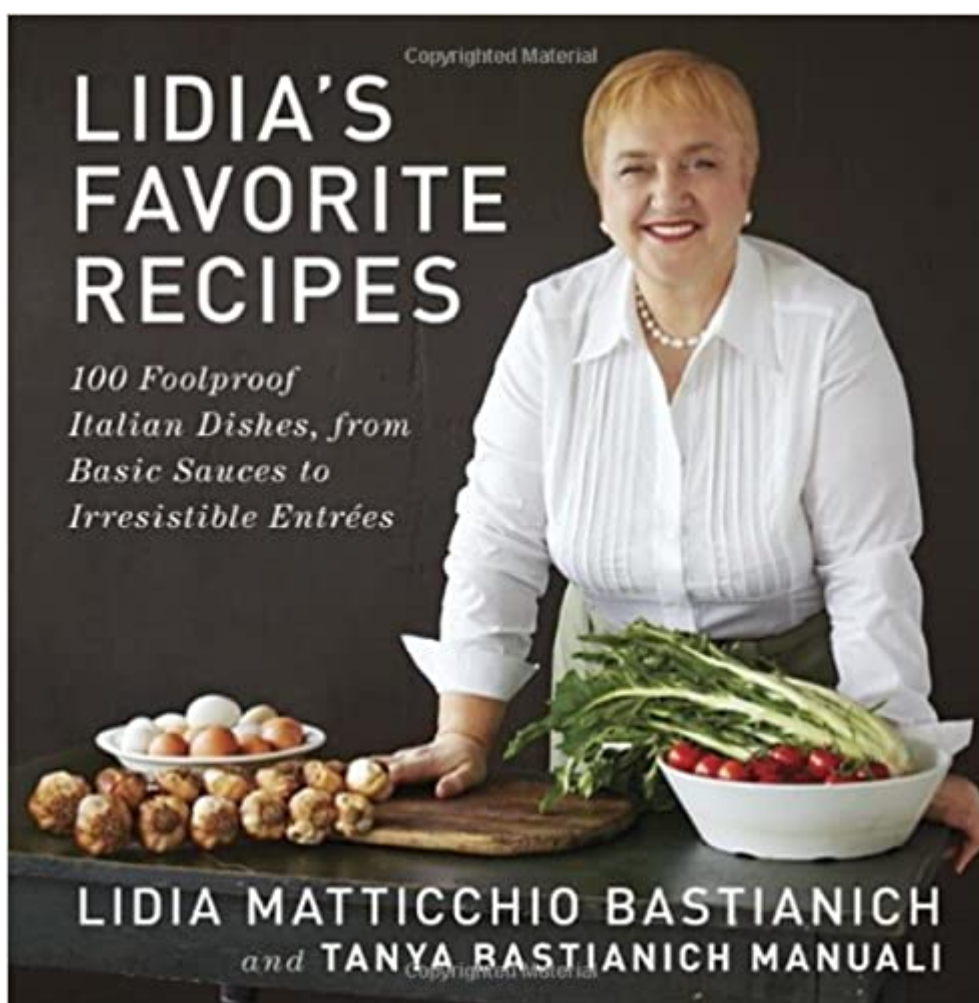


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# Lidia's Favorite Recipes: 100 Foolproof Italian Dishes, From Basic Sauces To Irresistible Entrees



## Synopsis

One of the most beloved chefs and authors in America presents her most accessible and affordable cookbook to date, a gathering of more than 100 Italian recipes that have become Lidia's go-to meals for her very own family—the best, the most comforting, and the most delicious dishes in her repertoire. In Lidia's Favorite Recipes, you'll find a fresh take on more than 100 of Lidia's signature and irresistibly reliable dishes, including: Fried Mozzarella Skewers, Spiedini alla Romana, Escarole and White Bean Soup, Zuppa di Scarola e Cannellini, Ziti with Broccoli Rabe and Sausage, Ziti con Broccoli Rabe e Salsicce, Baked Stuffed Shells, Conchiglie Ripiene al Forno, Eggplant Parmigiana, Melanzane alla Parmigiana, Savory Seafood Stew, Zuppa di Pesce, Chicken Cacciatore, Pollo alla Cacciatore, Veal Ossobuco with Barley Risotto, Ossobuco di Vitello con Risotto d'Orzo, Cannoli Napoleon, Cannolo a Strati, and Limoncello Tiramisù. 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, Lidia's Favorite Recipes will give both new cooks and longtime fans something extraordinary to celebrate.

## Book Information

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## Customer Reviews

An Introduction to Lidia's Favorite Recipes by Lidia Bastianich I have written seven cookbooks thus far, and I'm so happy to have earned a place in your cookbook library. I'm sure that, as you read and cooked your way through each book, you found recipes that became your favorites. Some might be reliable recipes that are easy to cook, and others are probably more difficult recipes that are worth the effort, but my hope is that all of them are dishes that your family loves and that became part of your own traditions. As readers tell me about their experiences around the table, it's become clear that if I collected those favorite recipes and compiled them all accessibly in one book, it might be just the Lidia cookbook you are looking for. And here it is, just for you: Lidia's Favorite Recipes. These recipes include not only your favorites, but mine as well, like My Mother's Chicken and Potatoes. It is a recipe that has remained a family favorite for the last four generations and I'm sure it had its family roots well before that. It has been slightly altered through the generations, but the deliciousness of this comfort food remains. There are also recipes that represent the flavors and story of my childhood, such as Polenta, and Swiss Chard Potatoes. There are recipes from some of my unforgettable trips, which will have you traveling through the regions of Italyâ€”making Scaloppine Saltimbocca will transport you straight to Rome; Ziti with Broccoli Rabe and Sausages will take you to Puglia, in the heel of Italy; and Risotto con Porcini and Veal Ossobuco will make you feel like you're in Milan. Then there are recipes that speak of the Italian American story, which can be found in the flavors of my Spaghetti and Meatballs, Chicken Parmigiana, Baked Clams, Zucchini Roll-Ups, and many more. And as I put this book together, I added some of my new favorites, which I know you will try and love. Family is very important to me, and I love to cook for my family and friends, so I included the simple and flavorful Italian dishes that you will love to prepare for your family and friends, like Minestrone, Meatloaf with Ricotta, and Sausage and Peppers. These recipes all make family-size quantities, and can also be divided and stored in the freezer for unexpected company, last-minute family visits, or even "I have no time to cook" nights. What's important is that these are all easy and delicious, and the warm, familiar flavors will bring your family straight to the table. Today more than ever we want and need to gather around the table with our family and friends to escape our daily distractions, and what better way than with food that luscious, nutritious, and cooked with love. For most of these recipes, the ingredients are affordable and easy to find. This is especially true if you cook by the seasonsâ€”and, after all, that is the best way to cook. Today all of us care about eating consciously, sustainably, and responsibly to keep our environment safe for future generations. Cooking and eating seasonal and local food, and not wasting a bit of it, is something all of us can do to make a difference while enjoying meals we love. A favorite dish is

timeless, no matter your budget or season, and I think you'll find that these favorite dishes of mine will remain your favorites as well. Continue cooking, and tutti a tavola a mangiare, Lidia Bastianich

A one-woman juggernaut of culinary and business acumen, Bastianich has attracted a national following, thanks to her public television shows, cookbooks, and restaurant empire. Beloved by audiences for her family-oriented, down-to-earth approach, she has become one of America's leading champions of Italian cookery. She may possess erudite command of the history and preparation of hundreds of regional Italian foods, but she has never snobbishly rejected America's attempts at Italian cooking, even when they deviate from classic European originals. Thus, she offers spaghetti and meatballs as well as an elaborate dish of veal shanks and barley risotto. Bastianich's concise instructions call for readily available ingredients. So whether a cook wishes to whip up a quick supper of pasta with olive oil and garlic sauce or spend hours composing an elaborate stew of beef braised in the finest Italian red wine, Bastianich has a recipe at hand.

--Mark Knoblauch

Her recipes are very authentic. I dislike how everything modern is low-fat, low sodium, low this low that. Healthy food is generally not tasty, with exceptions of course. We are genetically programmed to seek out oils, fats, sweets, and salt. That's why Italian food is so appealing. I do not eat Italian food often (precisely because it is NOT healthy, and making it healthy just ruins it), but when I do, I want it to be rich and flavorful -- and that's where I'm glad I found out about Lidia.

THIS PRODUCT IS GREAT ,,EXCELLENT ,,I WOULD RECOMEND THIS TO EVERYONE,,C  
CHIANESE

Been watching Lidia for a long time. This is the second book I have purchased of hers. Enjoy watching her on Create tv, she makes me cook more Italian recipes, than I normally would,

I must confess to an addiction to cookbooks. Lidia's latest was delivered to my home with 2 other cookbooks. I perused them all, but Lidia's was in a class by itself. While I haven't prepared one of her recipes from this cookbook yet, I can honestly say there are very few I don't want to try. My problem is I can't decide which one to try first! Thanks Lidia!

Love Lidia. However, this had so many fish and meat dishes, I gave to a meat eating friend. We are

vegetarians and I was hoping for more recipes we could use.

Very disappointed. Saw her on MPT several weeks ago. The bolognese was different than in the book. I tried the recipe....disappointed

I've made 3 recipes so far and they were all amazing. After making the stuffed shells, I was told I should open a restaurant! The Sausage and peppers are to die for. If you want to impress your guests, these recipes will do it. I will buy more of her cookbooks in the future just based off my success with this book.

The book was in great condition, but the recipes were disappointing. Not enough simple Italian basics.

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