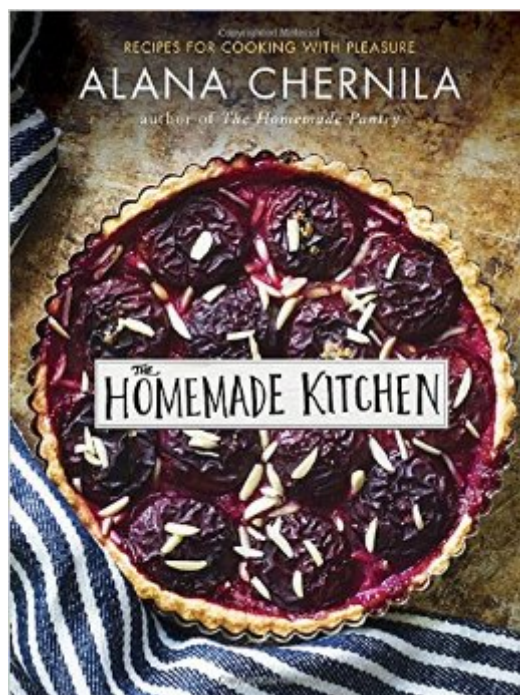


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The Homemade Kitchen: Recipes For Cooking With Pleasure



Synopsis

This book is a map for how, day in and day out, food shapes my life for the better, in the kitchen and beyond it. "from the Introduction" Start where you are. Feed yourself. Do your best, and then let go. Be helpful. "Slow down. Don't be afraid of food. Alana Chernila has these phrases taped to her fridge, and they are guiding principles helping her to stay present in her kitchen. They also provide the framework for her second book. In *The Homemade Kitchen* she exalts the beautiful imperfections of food made at home and extends the lessons of cooking through both the quotidian and extraordinary moments of the day. Alana sees cooking as an opportunity to live consciously, not just as a means to an end. Written as much for the reader as the cook, *The Homemade Kitchen* covers a globe's worth of flavors and includes new staples (what Alana is known for) such as chèvre, tofu, kefir, kimchi, preserved lemons, along with recipes and ideas for using them. Here, too, are dishes you'll be inspired to try and that you will make again and again until they become your own family recipes, such as Broccoli Raab with Cheddar Polenta, a flavor-forward lunch for one; Roasted Red Pepper Corn Chowder, a late summer in a bowl; Stuffed Winter Squash, rich with leeks, chorizo, apples, and grains; Braised Lamb Shanks that are tucked into the oven in the late afternoon and not touched again until dinner; Corn and Nectarine Salad showered with torn basil; perfect share-fare Sesame Noodles; Asparagus Carbonara, the easiest weeknight dinner ever; and sweet and savory treats such as Popovers, Cinnamon Swirl Bread, Summer Trifle made with homemade pound cake and whatever berries are ripest, and Rhubarb Snacking Cake. In this follow-up to Alana's wildly successful debut, *The Homemade Pantry*, she once again proves herself to be the truest and least judgmental friend a home cook could want.

Book Information

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Customer Reviews

Cooking with The Homemade Kitchen As my son and I cook together, I realize the sweetness and importance of these shared experiences, and I cherish these times with reverence and awe. Never much of a cook myself, my son inspires me to try new recipes and get back to the basics of cooking, rather than being more concerned with convenience. Slowing down and savoring the art and love that go into our dishes have changed my perspective on the kitchen. It has become a room that is the center of our family, in a way, as we create, gather, share, and feast. Alana Chernila's The Homemade Kitchen: Recipes for Cooking with Pleasure is more than just a collection of recipes, and when my son pulled it out of the shipping box, he gasped and "oohed" at the cover and immediately began to flip through the pages. He and I are devouring this book and finding that it is inspiring us to savor even more both the simplicity and the complexity of time spent in the kitchen. Homemade meals and homemade ingredients, homemade tools and homemade gifts--all of these things are not only possible, but important in contributing to the most meaningful parts of our day. In The Homemade Kitchen, Alana provides everything from inspiration: "Start where you are," to basic step-by-step how to lessons: "How to cook an egg." Recipes include staples like cheeses and butter, as well as adventures like Kimchi Breakfast Tata. I love that Alana encourages the reader to embrace being a beginner, and to just get in there and create. Using scraps, sharing with others, growing your own, and celebrating with others are all featured in this uniquely written compendium that will be a staple in our kitchen for years to come.

The Homemade Kitchen is full of beautiful, clean photos of food and the author's family. They are the kind of photos that draw you in, if I had seen this book on the shelf I would have grabbed it, even if I hadn't heard anything about it and didn't have time to look at the back cover. I know they say never judge a book by its cover, and I don't in the negative way, but I've got to say that sometimes a nice cover will draw me TO a book. This book has one of those covers. It's also full of stories. I'm a sucker for stories! The author included personal stories with every recipe. Some of them are long, a lot of them are just small blurbs, but each idea has something to help the reader connect to it. Which is nice, because some of these tutorials and recipes (such as Kefir or Turkish Breakfast) are for things I have never heard of. After reading the authors descriptions I am making plans to try cooking things like Kimchi Breakfast Tatas, even though I haven't previously had a strong desire to try kimchi. Hopefully it's great! Near the start of the book is a section called

â œBe a Beginner.â • It includes things like how to cook an egg, how to cook a vegetable, how to turn fruit into jam, etc. I love these simple how toâ™s! As weird as it seems, I had never actually fried an egg before. Iâ™ve just always been convinced that I didnâ™t like them, but reading this book I realized I had never actually tried one. Now I have, and the information was easy to follow, with delicious results. I didnâ™t have to look anything up online either, which is nice, because sometimes I just donâ™t want to. This book is all about eating as well as you can, and itâ™s not condescending or patronizing. Itâ™s very easygoing, and I appreciate that. And the food is very approachable!

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