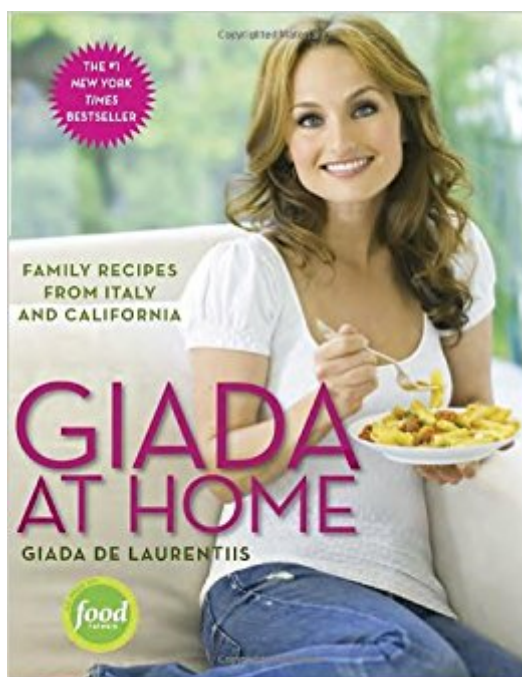


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Giada At Home: Family Recipes From Italy And California



Synopsis

Since her debut on Food Network in 2002 with the hit program *Everyday Italian*, Giada De Laurentiis has been enticing Americans with her updated twists on Italian favorites. Her dedication to ease, healthfulness, and—above all else—flavor have won her a permanent place in the hearts of home cooks. In *Giada at Home*, she shares a personal look into how she cooks for those dearest to her, with simple recipes inspired by her television show of the same name. Born in Italy, Giada was raised in Los Angeles by a gregarious Italian family. While her grandmother, aunt, and mother brought her up on generations-old recipes, Giada also became enamored with the bright and clean flavors of California's abundant seasonal fruits and vegetables. *Giada at Home* presents recipes from both traditions, all with Giada's signature style. She shares classic Italian recipes passed down through the years, like cheese-stuffed dates wrapped in salty prosciutto, creamy risotto with the earthy and deep flavors of mushrooms and gorgonzola, and lamb chops basted with honey and balsamic vinegar. New family favorites include grilled asparagus and melon, game hens roasted with citrus and herbs, and a sorbet made with pomegranate and mint, all bursting with fresh, vibrant flavors. No meal would be complete without the company of family and Giada particularly enjoys bringing her loved ones together over meals. For the first time, she incorporates her go-to brunch recipes—what she cooks when setting up a feast on her back patio for everyone on weekend mornings—from Jade-approved Panini, with gooey mozzarella, luscious raspberries, and a sprinkling of brown sugar, to Todd's favorite pancetta-studded waffles scented with cinnamon. No matter which recipe you choose—classic or contemporary—*Giada at Home* makes gathering the favorite people in your life for fabulous weeknight meals and family celebrations delicious and easy. GIADA DE LAURENTIIS is the Emmy-winning star of *Food Network's* *Everyday Italian*, *Giada's Weekend Getaways*, and *Giada at Home*; a contributing correspondent for *NBC's* *Today*; and the author of four *New York Times* bestselling cookbooks. She attended the Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles before starting her own catering company, GDL Foods. Born in Rome, she grew up in Los Angeles, where she now lives with her husband, Todd, and their daughter, Jade.

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Customer Reviews

Recipe from Giada at Home: Stuffed Baby Peppers Makes 4 to 6 servings My mother always loved to serve stuffed vegetables; she stuffed zucchini, potatoes, onions, and, of course, all kinds of peppers. It may have been her way of getting us to eat our vegetables, but we loved them so much we ate them right out of the fridge the next day. I've used pancetta in the filling, but this is an easy recipe to vary and you could certainly substitute ground beef, sausage--almost anything savory that you like. These taste better the longer they sit, so they make great leftovers. **Ingredients**
Vegetable oil cooking spray 2 tablespoons olive oil 3 ounces thinly sliced pancetta, finely chopped 1/2 medium onion, finely chopped 3/4 cup whole-milk ricotta cheese 1/3 cup freshly grated Parmesan cheese 1/2 cup frozen petite peas, thawed Salt and freshly ground black pepper 24 (2- to 3-inch long) baby peppers Place an oven rack in the center of the oven and preheat the oven to 350° F. Spray a rimmed baking sheet with vegetable oil cooking spray. Set aside. In a medium skillet, heat the olive oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, 5 to 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Add the onion to the pan and cook until translucent and soft, about 5 minutes. Set aside to cool for 10 minutes. In a medium bowl, combine the onion, pancetta, cheeses, and peas. Season with salt and pepper. Using a paring knife, cut 1/2 inch from the stem end of each pepper. Remove the seeds and veins. Using a small dessert spoon, fill each pepper with the cheese mixture. Place the filled peppers on the prepared baking sheet and bake for 15 to 18 minutes, until the peppers begin to soften and the cheese is warmed through. Cool for 10 minutes. Arrange the peppers on a platter and serve.

The newest cookbook from De Laurentiis (after *Giada's Kitchen: New Italian Favorites*) straddles

two continents with wonderful recipes from Italy and California. Chapters of this friendly and inviting book are titled by course, such as Appetizers and Desserts, as well as by ingredient and occasion (e.g., brunch). The author includes straightforward instructions for classic Italian fare, such as steak involtini; Chianti-marinated stew; pecorino and bean salad; and limoncello granita, as well as a selection of such modern dishes as grilled asparagus and melon salad; pea pesto crostini, and lemon hazelnut tiramisù. Chock-full of mouthwatering dishes for easy entertaining (Italian fried olives; whole wheat pita chips with mascarpone-chive dip; and vegetable parmesan), this appealing collection is supplemented with informative, short essays on ingredients including olive oil and dried and fresh herbs. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Great book.

Another winner from Giada.

great cook book love her recipes

Not only for the fantastic recipes and Giada's notes BUT the pictures of her and her fam are delightful to see. I love her recipes because they're easy to follow and assemble and always turn out delicious. Giada's love for her country beams through in all of her books, for both of her countries :-)
You won't be disappointed if you buy this book. You'll most likely add several dynamite recipes to your daily food, I know I did.

This was a gift for my mother-in-law, and she loves to use it. We all have favorite recipes that have become traditional for family get-togethers.

Excellent

As described...

Giada has expanded her Italian recipes to include American/Italian fusion dishes that are simple, delicious and very accessible to the beginning or average cook. I love the feta and sun dried tomato turkey meatloaf and all the fresh, new seafood dishes. Buy this cookbook before the twilight hours of

summer have passed and enjoy fresh, healthy meals with your family on the patio, De Laurentiis style.

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