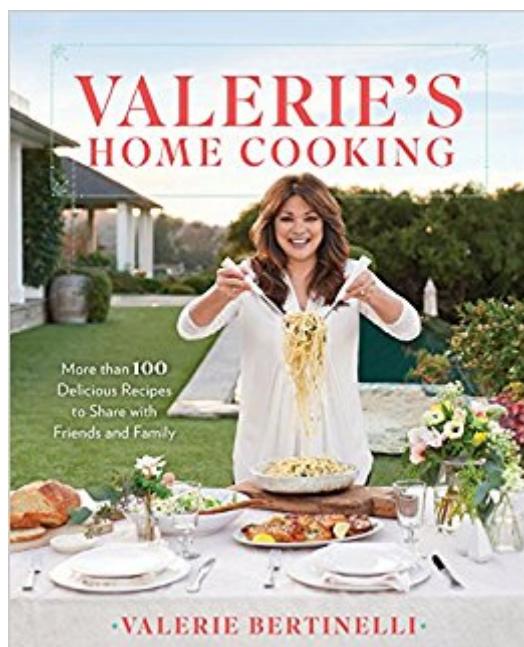


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# Valerie's Home Cooking: More Than 100 Delicious Recipes To Share With Friends And Family



## Synopsis

As the current star of her Food Network show, Valerie's Home Cooking, and co-host of the network's Kids Baking Championship, as well as having spent years acting on television, Valerie Bertinelli has made a name for herself in households across America. But to really know Valerie, is to spend time in her kitchen. Inspired by her family's cooking legacy, Valerie specializes in showing fans how to make dishes their own families will love that are for the heart and soul. As she often says, there's a story behind every recipe and Valerie shares them in this gorgeous cookbook, where home cooks will find more than 100 recipes that are easy to make and innovative--they're just as fresh, vibrant and down to earth as Valerie herself. Many of these classic comforting recipes have an original twist like Bloody Mary Tea Sandwiches, Lobster BLTs, Quick Rotisserie Chicken Gumbo, and S'mores Popcorn. These mouthwatering dishes will become your go-tos, whether you're having breakfast or lunch on your own, friends are joining for last-minute cocktails and small bites, or the whole family is coming together for a hearty dinner and dessert.

## Book Information

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## Customer Reviews

"Valerie's wonderful home cooking book makes it look so easy and so much fun she almost convinces even me to try it!" •Betty White "When I turn the pages of this book, I feel as if I've been invited into Valerie's home. She is a 'have-a-bowl-of-spaghetti-and-cannoli' and a lot-ofLaughs kind of gal...and it comes out in her words and pictures!" •Alex Guarnaschelli

As the current star of her Food Network show, Valerie's Home Cooking, and co-host of the

network's Kids Baking Championship, as well as having spent years acting on television, Valerie Bertinelli has made a name for herself in households across America. But to really know Valerie, is to spend time in her kitchen. Inspired by her family's cooking legacy, Valerie specializes in showing fans how to make dishes their own families will love that are for the heart and soul. As she often says, there's a story behind every recipe and Valerie shares them in this gorgeous cookbook, where home cooks will find more than 100 recipes that are easy to make and innovative--they're just as fresh, vibrant and down to earth as Valerie herself. Many of these classic comforting recipes have an original twist like Bloody Mary Tea Sandwiches, Lobster BLTs, Quick Rotisserie Chicken Gumbo, and S'mores Popcorn. These mouthwatering dishes will become your go-tos, whether you're having breakfast or lunch on your own, friends are joining for last-minute cocktails and small bites, or the whole family is coming together for a hearty dinner and dessert.

The book is very colorful, and most of the recipes have photos so we can see what is it going to look like. I like how the pictures show the dish in stages like step by step instructions. For example, there would be a toast covered with a spread, a another toast with avocado slices added and yet another one finished with toppings. Or a series of pictures of Valerie cooking an omelet so you cannot see how she does it. The recipes are well explained. Most of them use fresh and easy to find ingredients, although there are some that use baking mix and such. The recipes are a good mix or this and that, with not too much logic to their order. There would be chicken, then seafood, then beef, then chicken again then pork and such. But there is an index that not only lists dishes by name, but also by type and such - sandwiches, sauces, pork, cheese, chocolate, so it is easy to find what you want.

This book is more than a cookbook. It is a enjoyable insight to Ms. Bertinelli's life and how she developed her love of cooking. For her, it's not just about eating but about enjoying what you eat and the process of making it and share that love of making and giving. The photos are gorgeous! It's not only the food but the landscape pictures which make this stand out as an exceptional cookbook. I love having pictures of what the final recipe will look like, and with these pictures you also getting ideas on serving the food beautifully. The layout each of the recipes with the intro, pictures and tips makes it easy to get excited about making the delicious looking food. There is also a good variety of recipes giving you plenty to choose from to make for every meal of the day along with drinks and desserts. The book also includes a metric equivalents table and an easy to use index. The recipes I tried were the Bacon-Caramel Scuffins\* with Caramel Clotted Cream because - bacon. I was a little skeptical about combining bacon, clotted cream and caramel but I was proven wrong at the first bite.

And when my teenagers made these delicious treats disappear. The Ham, Apple and Cheddar sliders also did the disappearing act. I wasn't sure how the teens (I have two boys) would react to having apples on sliders so I didn't tell them. They loved them and so did my husband. I'll be making these again. The last recipe I tried was the Slow Cooker Sweet & Sour Chicken. I love using my slow cooker and was pleasantly surprised to find some slow cooker recipes included. This chicken turned out great with plenty of leftovers. The recipe calls for bone-in chicken thighs but I opted to use boneless which is just a personal preference. The next two recipes I plan to try are the Homemade Cannoli and Mom's Onion Rings. I have no doubt I'll find many more recipes to try. What a wonderful surprise this book turned out to be! I had no idea Valerie Bertinelli had a cooking show but after reading and using her cookbook, I'll be sure to watch her show.\*part scone, part muffin

Valerie Bertinelli is an Emmy and Golden Globe winning actress and America's sweetheart since the seventies. She is also a chef and hosts a cooking show on television. Of course, there would be a cookbook and this is it. If you love Valerie Bertinelli and her cooking show, you would enjoy reading and using recipes from "Valerie's Home Cooking." Valerie begins the book with an introduction about her life. There are six chapters entitled "Rise & Shine;" "Getting Through The Day;" "Happy Hour;" "Around the Table;" "A Side Note" and "Finishing Sweet." There is also a section on metric equivalents, index and acknowledgements. There are lovely color photographs and wonderful stories about her friendship with Faith Ford and Betty White. She also writes about her second husband, Tom, and their love for gastronomy. The first chapter includes recipes like "All in One Breakfast Smoothie;" "Overnight Almond-Apricot Muesli;" "Steel Cut Overnight Oatmeal;" "Slow Cooker Granola;" "Blueberry-Banana-Oat Breakfast Muffins;" "Bacon-Caramel Scuffins with Caramel Clotted Cream;" "Cherry-Coconut Scuffins;" "Dutch Baby with Lemon Curd;" "Individual Blueberry Nectarine Crumbles with Honeyed-Lime Yogurt;" "Chocolate Walnut Rugelach;" "Egg White Frittata with Arrugula, Tomato and Goat Cheese;" and more recipes in this chapter. The second chapter includes recipes like "Avocado Open-Face Sandwiches;" "Slow-Cooker Beef Sandwiches with Giardiniera Aioli;" "Fennel Salad with Goat Cheese and Pine Nuts;" "Quinoa Salad with Cilantro-Lime Dressing;" "Arrugula, Apple and Fennel Salad with Citrus Vinaigrette and Three Cheese Crostadas;" "Ratatouille and Romaine Salad with Balsamic Vinaigrette;" and more recipes in this chapter.. The third chapter includes recipes like "Spicy Margarita with Jalapeño and Ginger;" "Valerie's Irish Coffee with Lemon-Vanilla Whipped Cream;" "Tom and Ludo's Special Negroni;" "Buttery Manhattan;" "Rosemary Gin Fiz;" "Blue Cheese Stuffed Olive Martini;" "Spritz Martini;" "Spiced Pepitas;" "Mom's Amped-Up Snack Mix;" "Roasted Asparagus Pesto Dip;" "Goat Cheese

and Asparagus Crostini;" "Bloody Mary Tea Sandwiches;" "Chicken Satay with Peanut Sauce;" "Southwestern Egg Rolls with Salsa Dipping Sauce;" "Bacon Wrapped Jalapeño Shrimp with Cherry Cola Barbecue Sauce;" "Brown Sugar Sriracha Bacon Bites;" and more recipes in this chapter.\The fourth chapter includes recipes like "Savory Horseradish Panna Cotta;" "California Marinated Flatiron Steaks;" "Tom's Espresso Rib-Eye;" "Chicken a La King Crepes;" "Steamed Clams with Spicy Garlic Bread;" "Four Cheese Crab Macaroni and Cheese;" "Mom's Risotto;" "Aunt Norma's Sauerkraut and Pork;" "Spicy Arrabiata Penne;" "Bucatini with Wilted Spinach and Lemon Mascarpone Sauce;" "Roasted Eggplant Pesto Pasta;" "Chickarina Soup;" "Quick Rotisserie Chicken Gumbo;" "Posole;" "Spicy Killer Shrimp Soup;" and more recipes in this chapter.The fifth chapter includes recipes like "Pickled Beet Salad;" "Roasted Asparagus and Mushrooms with Chile Lemon Salt;" "Root Vegetable Gratin;" "Mom's Onion Rings;" "Rissole Potatoes;" "Spicy Macaroni and Cheese" and more in this chapter. The sixth and final chapter includes recipes like "Smores Popcorn;" "Lemon Basil Granita;" "Ricotta Cookies with Sour Cream Glaze;" "Mom's Christmas Bells;" "Mini Zeppoles with Marsala Sauce;" "Homemade Cannoli;" "Neapolitan Tacos;" "Mom's Carrot Cake with Cream Cheese Frosting;" "Lemon Raspberry Panna Cotta" and other recipes in this book.Valerie Bertinelli enjoys cooking for family and friends and it shows. She and her second husband, Tom Vitale, both enjoy cooking too. Valerie Bertinelli has successfully grown from a beloved American actress of Italian heritage to a beloved television chef now. I would have liked to have had recipes from some of her co-stars whether alive or deceased like Pat Harrington Jr. and Bonnie Franklin from their series, "One Day at a Time." Perhaps, cooking wasn't a big part of her life then as a teenage actress in the 1970s. I have followed Valerie Bertinelli's career ever since her days as Barbara Cooper Royer to television movies and to her successful series, "Hot in Cleveland," with Betty White.

This is a cookbook that looks and feels like it has been taken from a home cook's notes and recipes. I've written down the recipes that I have created and passed them on to my daughters. With the dishes in *Valerie's Home Cooking*, I feel the same sort of love of food and techniques that I have provided to my daughters.Speaking of techniques, I really appreciate that, while some of the dishes have extensive pantry lists and all have yummy ingredients, you don't have to be a Cordon Bleu chef or have expensive appliances or machines to prepare the recipes.The one thing that I miss in this cookbook as compared to Ms. Bertinelli's first book (*One Dish at a Time*), is the nutritional breakdown. It would be nice to know what the calories, etc. were as I am making a dish. I can tell from a number of the recipes that there is a good

amount of fat so those would be more special occasion meals rather than the norm.

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