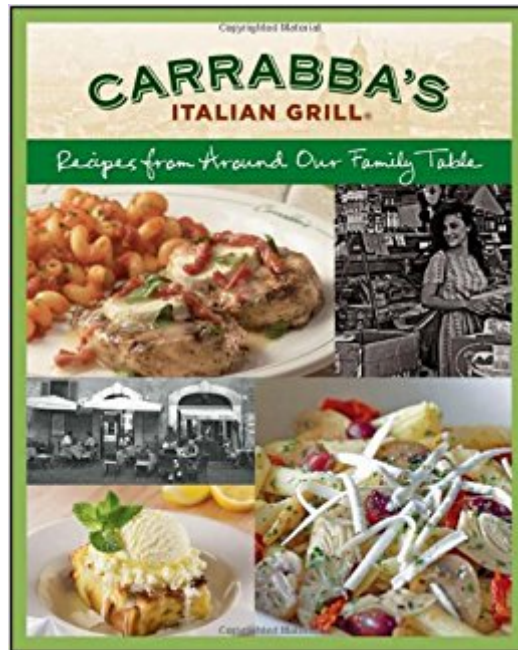


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Carrabba's Italian Grill: Recipes From Around Our Family Table



Synopsis

Make dinner the Carrabba's way tonight, with these delicious family recipes For 25 years, Carrabba's Italian Grill has offered its amici (Italian for "friends") an extraordinary dining experience. Serving hand-prepared, contemporary renditions of traditional family recipes, Carrabba's makes everyone who walks through the door feel right at home. Each meal is served in the time-honored tradition of warm Italian hospitality and authentically prepared food made from the heart. Now, you can re-create the Carrabba's experience in your own kitchen with delicious recipes inspired by generations of family cooking. In the true spirit of generosity, Recipes from Around Our Family Table shares not just these mouthwatering signature recipes, but also the cooking secrets that make them so good. Includes 75 authentic Italian recipes and Carrabba's favorites, like Chicken Bryan, Mama Mandola's Sicilian Chicken Soup and Pizza Margherita Offers tips on successful grilling, preparing perfect pasta, finding the best ingredients, mastering homemade pizza, and more

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Customer Reviews

For 25 years, Carrabba's Italian Grill has offered its amici (Italian for "friends") an extraordinary dining experience. Serving hand-prepared, contemporary renditions of traditional family recipes, Carrabba's makes everyone who walks through the door feel right at home. Each meal is served in the time-honored tradition of warm Italian hospitality and authentically prepared food made from the heart. Now, you can re-create the Carrabba's experience in your own kitchen with nearly 75 delicious recipes inspired by generations of family cooking. In the true spirit of generosity, Recipes from Around Our Family Table shares not just these mouthwatering signature recipes, but also the

cooking secrets that make them so good. You'll learn tips on successful grilling, preparing perfect pasta, finding the very best ingredients, and mastering homemade pizza—all in the Carrabba's way. Make dinner the Carrabba's way tonight, with these and many more recipes: Chicken Bryan, Mama Mandola's Sicilian Chicken Soup, Cozze in Bianco, Pollo Rosa Maria, Garlic Mashed Potatoes, Pasta Weesie, Pizza Margherita, Lobster Macaroni and Cheese, Prosciutto-wrapped Pork Tenderloin, Sogno di Cioccolata, Limoncello Bread Pudding. And much more!

Rick Rodgers is one of the most versatile professionals in the food business. Through his work as a cooking teacher, food writer, cookbook author, freelance cookbook editor, and radio and television guest chef, his infectious love of good food reaches countless cooks every day. He is the author of over forty cookbooks on a wide range of subjects including the best-sellers *Thanksgiving 101* and *Fondue*, and IACP Cookbook Award nominees, *Kaffeehaus* and *The Carefree Cook*. Arbiter of taste, Williams-Sonoma has chosen Rick to write many titles in its various cookbook lines. Rick's recipes have also appeared in *Food and Wine*, *Men's Health*, *Cooking Light*, and *Fine Cooking*, and he is a frequent contributor to *Bon Appétit* and blogger at www.epicurious.com

My family loves Carrabba's seasonal dishes, including the Limoncello Bread Pudding. Being able to make them at home, when the restaurant is not offering them, is well worth the cost of this cookbook. While not everything they serve is included (use *Look Inside* for a table of contents) the recipes that are included were absolutely worth the price to me. These have been adjusted for the home kitchen. The ones I've tried execute well. Also included are some minor tips, such as Carrabba's using a proprietary Spanish Olive Oil instead of Italian. (This explains why I haven't found an Italian oil of similar taste.) The author also advises not buying diced canned tomatoes as they have been chemically treated not to break down during cooking. These are the kind of practical tips that add value. Too many cookbooks offer useless information to pad the page count. Carrabba's has wisely chosen to produce a thinner book with clean and spare page design. This is a book meant to be used in the kitchen, not toured from an armchair. Great gift for a beginning cook.

I love Carrabba's... in particular, their Chicken Bryan. I have tried copycat recipes that never measured up. In this book, they give the real recipe which also includes broiling instructions. Turns out I have been broiling too close to the heat source my entire life! Who knew? So this single recipe has altered how I broil every single boneless chicken breast that comes into my kitchen. The lemon-butter sauce used in the recipe can be used for pasta, pork and fish as well. The grill

seasoning used in this recipe I now use for all my broiled and grilled beef and chicken. It would probably work for pork as well but I haven't tried it. Using these recipes at home aren't exactly the same as eating at Carrabba's (I don't have access to a wood fueled grill) but they are as close as you can expect at home and much better than the copycat recipes I have attempted in the past. In particular, the Lemon-Butter sauce is amazing. (This review refers to the e-book version)

I only hope that I can get any new recipes that have been introduced since I bought this book! Fair warning to all... I wasn't nearly as fat when I first purchased this!!!

I love Carrabba's! It's one of my favorite restaurants. I absolutely love this cook book. There are recipes in there from the absolutely simple to more complex and all of them taste fantastic. There are some recipes that require a full pantry of spices, etc. that I usually don't keep on hand on a regular basis...but it's fun to try out new things and learn some great cooking techniques. Definitely recommend this cookbook!

I've made a few recipes from this book, most call for a lot of ingredients. But they have all been good so far!

If you like me you go nuts when Carrabba's stops serving their seasonal limoncello bread pudding. If you do not feel that way then you must not have tried it. If you have a local Carrabba's go, though you may want to ask if they are serving the limoncello bread pudding first. Now that you are an addict like me you can get your fix off season. The recipe for limoncello bread pudding and all your carrabba's favorites are included in this book. But unlike many restaurant books it is approachable. The recipes have been adapted to the home kitchen and made possible for the mere mortal. Further the book is packed full of instructional material and tips to help you exceed your mere mortal cooking capabilities. This book was worth it's price for the Limoncello Bread Pudding recipe alone. I can not wait to try all the others.

My husband and I eat at Carrabba's at least 2-3 times a month and we LOVE their food, so when I heard that they had come out with a cookbook I went right away and ordered a copy. I'm writing this on Christmas Eve because we just finished our first ever Christmas Eve meal for friends and family at our house and I used three recipes from the Carrabba's Italian Grill Cookbook - TOTAL win!! I fixed all but one of my side dishes from their cookbook and everyone went nuts and wanted to know

where I got the recipes. If you're looking for easy-to-follow recipes with a lot of WOW-factor, then pick up a copy of the Carrabba's cookbook - you won't be disappointed. They did an excellent job of making the directions simple enough for the novice cook who doesn't have access to the Carrabba's professional kitchens. I was concerned that the steps would be too complicated, but each of the dishes was easily made in my home kitchen and required no fancy tools or expensive, hard-to-find ingredients. With simple step-by-step instructions, I was able to create dishes that were similar to what we order at Carrabba's, and my guests were totally impressed. Overall - HIGHLY recommend this cookbook!

We've loved Carrabba's for many many years. There was a restaurant very close to our home in O'Fallon, MO but it closed a few years ago and we were heart-broken. Now the closest restaurant is more than 4 hours away near Kansas City...not really an easy drive for dinner. I bought the Carrabba's Cookbook for my wife for Christmas 2011 (I'm the labor since I'm the cook in the family...so it actually is the gift that keeps on giving) and she was thrilled. I made the pomodoro sauce straight away and it was just as I remembered from the restaurant! Even my picky 2 year-old loved it! My second meal was grilled chicken breasts with the grill baste and the grill seasonings, cavatappi with pomodoro sauce, and grilled peppers and zucchini. Fantastic! Used more seasoning and baste on some filet mignon the next night...and yes the picky 2 year-old chowed down on that too! We still miss our Carrabba's, but at least this gives us a taste of some of our favorite food.

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