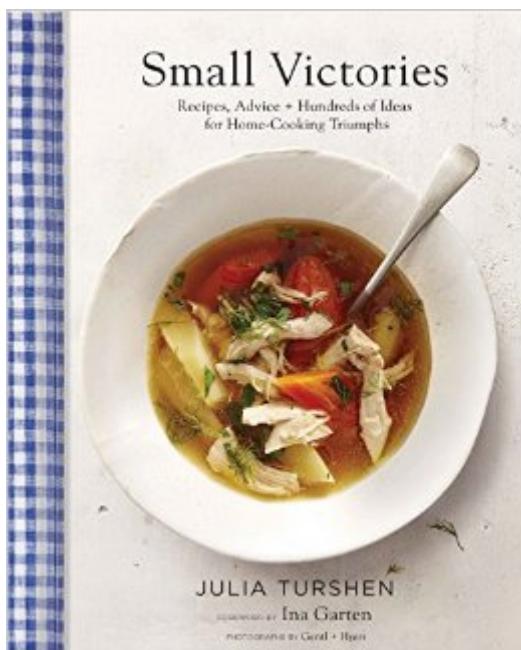


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Small Victories: Recipes, Advice + Hundreds Of Ideas For Home Cooking Triumphs



Synopsis

"I can't wait to cook my way through this amazing new book," Ina Garten writes in the foreword to this cookbook of more than 400 recipes and variations from Julia Turshen, writer, go-to recipe developer, co-author for best-selling cookbooks such as Gwyneth Paltrow's *It's All Good*, Mario Batali's *Spain...A Culinary Road Trip*, and Dana Cowin's *Mastering My Mistakes in the Kitchen*. The process of truly great home cooking is demystified via more than a hundred lessons called out as "small victories" in the funny, encouraging headnotes; these are lessons learned by Julia through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection of what Chef April Bloomfield calls "simple, achievable recipes" emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. More than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers provide beautiful instruction and inspiration, and a gingham spine elevates this entertaining and essential kitchen resource into a covetable gift for both beginners and accomplished home cooks.

Book Information

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Customer Reviews

People- buy this cookbook. I am an avid cook and I have cookbooks resting by my bedside table at night. But I still consider myself a novice, with zero formal training. The structure of this cookbook is brilliant. She gives you a recipe and then adds 2-3 "spin-offs" at the close of each recipe telling you how to riff on whatever ingredient or technique you just used to prepare the original dish. I mean, it's like jazz for cooking!The photos are drool-worthy and the ingredients are all things you will likely have at home or be able to grab with ONE trip to ONE store. There are a few exceptions, but not

many and she notes these up front and offers substitutions. I cook for my family of 5 each day, while running my own business and minding the household duties. I am so excited to cook from this book and make it a regular staple. Something about Julia's manner reminds me of a mashup of Deb Perlman from Smitten Kitchen plus Ina Garten of Barefoot Contessa fame. She brings the "no nonsense, I cooked this in a tiny NY kitchen and tested it a thousand times" vibe of Deb with the basic, simple ingredients and "how easy is that?" vibe of Ina. The end of the book concludes with 7 lists of 7 things you can do with chicken, ground meat, pizza dough, seafood, etc. the versatility is endless. And helpful, come 6pm when you're staring a fridge with various leftovers that need a little transformation. Your families and belly will thank you! Dig in! (This is my own opinion. I paid full price for my book and have no connection to the author or . I hate reading reviews and feeling duped at the end by folks who got it in exchange for their 'honest' review.)

Full disclosure: Julia and I share the same editor and publisher. That said, I see and read 100's of cookbooks a year for a living, and I'm very discriminate as to which ones I consider special, original, or worth keeping in my collection for longer than just a few years. This book is one of a small handful that will stick. It's smart, super delicious and totally accessible. Even as a professional recipe developer, I'm excited to try things Julia's way. And as a frequent cookbook gifter, this book is earmarked for everyone I love that I believe could be cooking and eating so much better with just a little effort. And I say a little effort, because Julia's way is never fussy or fru fru, it's just so darn delicious. If it weren't for the beautiful photos I want to keep in tip top shape, I'd be folding down the corners of 2/3 of this book of recipes that I want to start cooking today. Brava, Julia!

I've been a big fan of Julia's past cookbook work and was anxiously awaiting her first "solo act." Boy, was it worth the wait! The recipes are simple and approachable, yet always contain one interesting twist. But more importantly, the small victory tips are incredibly practical and informative. A beginner cook could flip through these pages and come away with a lifetime's worth of knowledge. Truly one of the best all-around cookbooks for your kitchen counter.

Very happy with the simple recipes I have tried (Maple soy salmon and the garlic dressing). Opened the book, and easily found recipes that can be made from what I have on-hand. Looking forward to trying the flounder and orrechiette recipes. I have purchased the latest Gwyneth Paltrow, but have yet to make anything. Otherwise, I rarely look at cookbooks-just wanted simple inspiration, after being in a cooking slump. This may not be for everyone, but I like that there are quick, healthy, tasty

recipes with explanations. I plan to share this with my teenager.

As someone with celiac, I always love when I find "regular" cookbooks that are so easily adapted to a gluten-free (by necessity not choice!) lifestyle. And this book is just such a cookbook. I can feel like I'm participating in recipes that everybody would cook, regardless of food allergies, and they are so easily adapted to a gluten-free version. (Julia even includes tips on doing so!) I've baked both the Afternoon Cake and the Apple Muffins, and they turned out beautifully. The muffins, warm out of the oven with a pad of butter, were so cozy and delicious, and the Afternoon Cake has been a big hit at parties. (I've made it twice!) Would highly recommend this book!

I LOVE this book! I am an avid home cook but can often fall into a cooking rut. Small Victories to the rescue!! Not only do I want to cook every single thing in this book, the recipes are easy to follow and a joy to read. There is also so much bonus content like menus and lists of appetizers in the back. This is the book for all occasions and one that I will be returning to time and time again. An instant classic!

I just received Small Victories and am very excited to use it. From first glance I think it will become a great reference for me, much like how I've used The Joy of Cooking. I love that there's a "7 ways" section in the back for things like what to do with leftover roast chicken, and meal suggestions based on common events we all have. I haven't made anything yet but am looking forward to it.

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