



Barefoot in Paris

Ina Garten , Quentin Bacon (Photographer)

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Hearty boeuf Bourguignon served in deep bowls over a garlic-rubbed slice of baguette toast; decadently rich croque monsieur, eggy and oozing with cheese; gossamer crème brûlée, its sweetness offset by a brittle burnt-sugar topping. Whether shared in a cozy French bistro or in your own home, the romance and enduring appeal of French country cooking is irrefutable. Here is the book that helps you bring that spirit, those evocative dishes, into your own home.

What Ina Garten is known for—on her Food Network show and in her three previous bestselling books—is adding a special twist to familiar dishes, while also streamlining the recipes so you spend less time in the kitchen but still emerge with perfection. And that's exactly what she offers in *Barefoot in Paris*. Ina's kir royale includes the unique addition of raspberry liqueur—a refreshing alternative to the traditional crème de cassis. Her vichyssoise is brightened with the addition of zucchini, and her chocolate mousse is deeply flavored with the essence of orange. All of these dishes are true to their Parisian roots, but all offer something special—and are thoroughly delicious, completely accessible, and the perfect fare for friends and family.

Barefoot in Paris is suffused with Ina's love of the city, of the bustling outdoor markets and alluring little shops, of the bakeries and fromageries and charcuteries—of the wonderful celebration of food that you find on every street corner, in every neighborhood. So take a trip to Paris with the perfect guide—the Barefoot Contessa herself—in her most personal book yet.

Barefoot in Paris Details

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Author : Ina Garten , Quentin Bacon (Photographer)

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Megan M says

One of my favorites book to read through when I am feeling a bit uninspired. Unlike many books by famous cooks, this book is full of gorgeous photos of FOOD, rather than pictures of the chef laughing at some unknown joke or the chef with their children or the chef reclining with friends on a couch. I like to know what the recipe on the page is going to make and I love just looking at food. Cookbooks should be about food, not the chef.

Ina Garten makes simple but elegant food with great ingredients. If you need inspiration, her cookbooks are perfect.

Denise says

Have to have anything Ina writes!

Lynnie says

As always, my love for Ina Garten knows no bounds. A great book full of wonderful recipes & tips that make me want to have a dinner party. As always, she makes everything sound effortless & elegant from a simple salad to a souffle. Can't wait to try some of these recipes.

Valerie says

I like this book, but not as much as the original Barefoot Contessa cookbook. The recipes were slightly less accessible to me, and I found that there weren't as many that appealed to me.

I really like the recipe for chicken with forty cloves of garlic, however, and her recipe for béarnaise sauce (which I had originally copied down from her television program) appears here in a slightly altered form (it calls for champagne vinegar instead of white wine vinegar). I think I've made that one recipe alone enough times that it makes up for the rest of the book :)

Penelope Brown says

She is why I am a good cook. Thanks Ina!

Chelsea says

I love Ina Garten. I try her recipes often, and I can honestly say I've never had one turn out badly. The photos in this book are beautiful and the recipes are mostly simple and focus on Ina's theme: good ingredients. In between recipes she gives advice on table settings, traditional French ingredients, and anecdotes about her travels in France. My favorite recipes from this book are the Mussels in White Wine, Herbed New Potatoes, and Lemon Chicken with Croutons. Sorely missed: Coq Au Vin (is it possible to do a cookbook on simple French cooking WITHOUT including Coq Au Vin?!) But never fear - I found her Coq Au Vin recipe on foodnetwork.com, and it was just as delicious as I expected.

Steven Peterson says

Ina Garten and French cuisine. An interesting combination! I have a couple other of her cookbooks and have enjoyed a number of the menus that she has published. So, I was intrigued when I saw this volume.

There are some recipes in here that differ from ones that I have tried over time. And that is always attractive to look at. Can I improve my recipes by looking at those of someone else? Examples:

Chicken with 40 cloves of garlic. I first tried this at a dinner party 35 years ago. I really enjoyed it. I tried it a handful of times over the years and enjoyed the family recipe that I used. This is a nice variation. Intriguing variations from what I was used to? Cognac and heavy cream.

Or Boeuf Bourguignon, a fancy name for a beef stew. This is fairly similar to my version. Distinctions? Cognac, beef broth. One difference. After having dined on this dish at a local restaurant, I enjoyed their reduction of the liquid, making the whole dish much richer. Hence, now, I reduce the liquid. This version does not. Still, there are some elements here that I need to incorporate into my own recipe next time around.

And Croque monsieur. One of my favorite French lunches. Nice and makeable recipe. And a tasty outcome! Filet of beef au poivre. I have just begun to make similar dishes, and this recipe is a nice one! Again, cognac adds a nice element to the sauce.

Garten says at the outset (Page 15): "I hope you'll find lots of entertaining ideas here and recipes that will not only wow your family and friends, but also convince you how easy it is to cook really delicious French food. . . ."

Julie says

I really like this cookbook. Little personal stories about the recipes sections, gorgeous color photos of each recipe. Most can be made ahead of time so you are not scrambling around like a crazy person, trying to get dinner on the table. I made the 40 Clove Garlic Chicken (crazy, I know, but AMAZINGLY DELICIOUS and so mellow) and the Mediterranean Couscous. Also tasty. And most are very simple, not fussy and fancy, which I appreciate.

Casey McNeill says

She is my favorite. I want to be her someday!!!!!!!!!

Kelly says

This is a wonderful addition to the library of any budding cook, who seeks the ease and delightful flavors of French cuisine (vs time-intensive classic technique). Garten delivers intimidating French cuisine to the novice American cook in a palatable fashion. I plan to use this book's Resources section to plan a (fingers crossed) extended trip to Paris/French countryside next year.

Anna says

Much like one of Emeril's cookbooks I was excited for, this one disappointed me for the same reasons. Unlike Emeril's book though, I had the foresight to check this out from the library before purchasing.

I am a huge Francophile and love anything French. Going to Paris was one of the highlights of my life thus far and we go to a French bistro by our house for a Provençal Sunday brunch quite often. I was super excited to see this book and make some of this food at home.

Trouble is, I can't. The title "Easy French Food You Can Make at Home" is misleading. It's true that someone with more cooking experience than I may do well with this book, but I am not an idiot and can usually follow a recipe. This was both pretty complicated and pretty expensive in what it required from its ingredients. I'm aware that dishes like bouillabaisse with all its seafood aren't going to be cheap or non-labor-intensive, but at the Provençal place I've had amazing dishes with probably 5 or less ingredients and I was hoping for some of that kind of cooking here.

The book also uses a lot lot lot of pages describing how to set a table like the French, which flowers to buy, which markets are good if you ever go there, French daily routine, artsy pictures of furnishings, etc. It's a nice thought, but when I'm buying a cookbook I'd rather get more bang for my buck recipe-wise -- I'd buy a lifestyle book if I was looking for the rest of that.

Maybe when I get more proficient in the kitchen and/or in a place financially where I can throw money away at this, I'll check it out again and be able to give it a higher rating. In the meantime, I'm really enjoying both Chrissy Teigen's "Cravings" and Ayesha Curry's "The Seasoned Life" cookbooks, as well as the customizable "Tasty" cookbook from BuzzFeed - simple, easy recipes that aren't time-consuming and pack BIG punches in flavor. Now if I could just find something in this same format with French dishes, I'd be a happy cook.

Diane Zwang says

French String Beans (Haricots Verts) page 160. Great make again.
Caramelized Shallots page 165. Delicious make again.
Croque Monsieur page 48. Grilled cheese need I say more.
Pear Clafouti page 186. Made with apples. Must like custard for this one.
Cheese Puffs page 34. This technique did not work for me.
Chocolate Truffles page 221. I haven't met a truffle I didn't like.
Elephant Ears (Palmiers) page 197. Great, easy, delicious. Make again with cinnamon.
Lemon Chicken made without croutons. Great, easy, delicious.
Moroccan Couscous served with lemon chicken. Fair amount of chopping involved but worth it.
Lemon Meringue Tart page 183. For advanced baker. Great tasting. Had a few mishaps.
Provencal Vegetable Soup page 82. Great, delicious, make again.
Winter Squash Soup page 81. Good but not great. Missing something but I don't know what.
Vegetable Tian page 146 simply delicious. Make it.

Sheri Bauer says

Not my style of cooking. Interesting.

Sarah says

french food intimidates me, but barefoot contessa makes it accessible with this cookbook. each recipe that i've tried in here—not to mention ALL of her recipes that i've used—satisfied me and my guests. personally, i appreciated the inserts like arranging flowers the french way, setting your table as the french might, and, more than anything, the quick and dirty how-to with french wine! ina garten isn't simply a cook but a chef who loves to throw dinner parties and entertain, as she explains in the introduction of this book; barefoot contessa knows her brand, which isn't just recipes, and she does a fabulous job of merging her style with her food and making authentic to herself, to her audience, and, in this case, to french provençal cuisine.

Samantha says

I actually picked up a copy of Ina Garten's cookbook Barefoot in Paris from my local library- instead of buying cookbook after cookbook, I borrow them for the library for a test run, and read through the whole book.

Unsurprisingly, the recipes in this book are fantastic, and the tips on the side margins always useful. When I read this book I can hear Ina in the back of my head instructing along; she has a comforting and all knowing voice, and it is clear that she loves the food that she is making.

The book is separated into six main sections, 'To Start', 'Lunch', 'Soup and Salad', 'Dinner', 'Vegetables', and 'Dessert'. Throughout the book, Ina laces in useful instructional sections, such as how to choose wine, how to set a lovely table, how to choose flowers, or cookware, or cheese.

The recipes are honest and flavorful, pared down to using simple ingredients and allowing their flavor to be the main element of the dish. The photography is pretty and enticing, and makes you want immediately to reach through the pages and tuck in. Or at least inspires you to gather the ingredients and get into the kitchen!

The resource section in the back is a useful model that other cookbooks should have as well- nice pictures of some particular french ingredients that you will want to try, as well as french cookware that could be useful. She also has a small section of tried and true places to shop in Paris. My only wish would be that this resource section be expanded!

Emma says

Some of the recipes don't suit my tastes, but some definitely look worth trying (the pear clafouti and boeuf bourguignon for example), and I appreciated Ina's cheese platter advice. I also love that she included an appendix of stores and restaurants in Paris, although they might be a bit out-of-date at this point. If I do make it to Paris someday soon, though, I'll definitely want to stop in several of the boulangeries, patisseries, and cheese shops.

Marchelle Carleton says

One of my favorite cookbooks!

Meaghan O'Malley says

I read cookbooks. I don't know about y'all, but I find that reading cookbooks helps impart the essence of the style of the chef/cook to the actually process of creating the food. Ina Garten is one of my favorite Food Network chefs, but I also appreciate her style, her patience with food and the ease with which she describes and executes fantastic meals. This book is especially romantic, given that it's all food inspired by her travels in Paris. It reminds me of living overseas and all of the fresh food available. Not a preservative in sight!

Meredith says

Ina Garten's world may not be reality for the rest of us (The picture of her hugging the woman's arm at Poilâne in Paris...), but overall this is a really good cookbook. It includes some simplified versions of French classics that are delicious. All the recipes I've tried out of this book have been successful.

Jenny (Novel Idea) says

Ina Garten is one of my favorite celebrity chefs. I could hear her voice while I was reading. I have been obsessed with French cooking and saw this at my library. It is definitely one I will be purchasing to add to

my cookbook collection. The pictures of all the gorgeous food were amazing. I loved each little introduction for all of the recipes. The side notations of extra tips were great. Her additional information between the sections of recipes about French wines, cheeses, and cookware were great. I love when cookbooks are more than just recipes.
