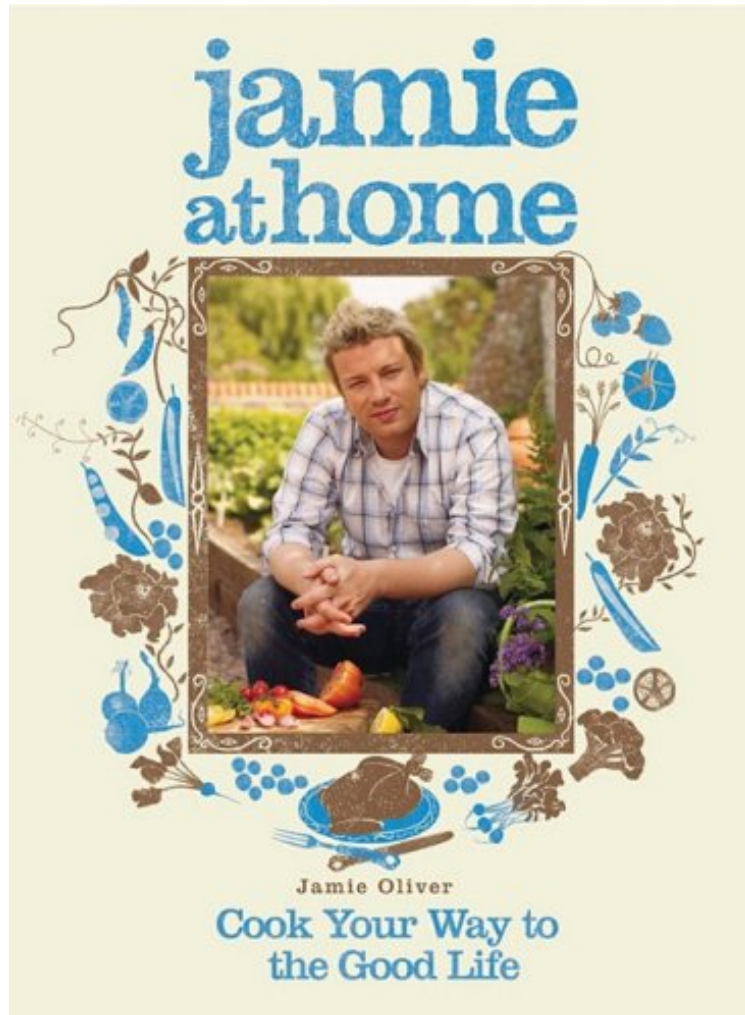


(Read download) Jamie at Home: Cook Your Way to the Good Life

Jamie at Home: Cook Your Way to the Good Life

Jamie Oliver

**Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#101004 in Books Oliver, Jamie/ Loftus, David (PHT) 2008-09-16 2008-09-16Original
language:EnglishPDF # 1 10.13 x 1.50 x 7.75l, 3.05 #File Name: 1401322425416 pagesHyperion Books |
File size: 44.Mb

Jamie Oliver : Jamie at Home: Cook Your Way to the Good Life before purchasing it in order to gage whether or not it would be worth my time, and all praised Jamie at Home: Cook Your Way to the Good Life:

3 of 3 people found the following review helpful. Great book if you are interested in scratch cooking using ...By ThemoniclesGreat book if you are interested in scratch cooking using fresh ingredients throughout the seasons. I have found a number of go to meals for each season that I now know by heart. One thing I love about Jamie's style is his constant sense of encouragement. Basically he says to add more of something if you like it or take something away if you don't but to experiment and excite your palate. The book reads easily and has a lot of asides that Jamie uses to help you grow the ingredients on your own or to find them. For those familiar with Jamie it is like he is reading it to you

and you can hear his voice with each recipe and explanation. If you like Jamie I recommend this highly. 19 of 19 people found the following review helpful. Not sure I could live without this cookbook now...By J. SimonsFirst: I never write product reviews. However, after eating delicious meal after delicious meal thanks to this cookbook, I just had to offer my accolades to the list. My husband and I love to cook. We love to try new recipes at least a couple of times each week. EVERY meal that we have tried from this book has been great. Mushroom risotto? Yum. Italian bread and cabbage soup? Amazing. Essex fried rabbit? Delicious. Indian carrot salad, steak and Guinness pie, rhubarb fool...aaahhh. These are just the recipes that I'm thinking of off of the top of my head -- I know I'm forgetting many other stellar ones that we've tried. This might be the best Christmas gift I've ever received. Also, the gorgeous photography and interesting discussions on gardening and sustainability make it an interesting read as well. I highly recommend this book.0 of 0 people found the following review helpful. One of my favoritesBy CustomerLove this book, have one myself and bought it as a gift. I've tried several recipes and haven't had a problem with any of them. One of Jamie's best.If you like lamb there are two recipes to try: One with the Carrot/Lamb Salad and the other is the Lamb Kabob. Pavlova is great too!https://www..com/dp/1401322425/ref=cm_cr_ryp_prd_ttl_sol_0

Home is where the heart is . . . This book is very close to my heart. It's about no-nonsense, simple cooking with great flavors all year round. When I began writing it, I didn't really know what recipes I would come up with, but something began to inspire me very quickly . . . my vegetable patch! I came to realize last year that it's not always about looking out at the wider world for inspiration. Being at home, feeling relaxed and open, can also offer this. I love to spend time at home in the village where I grew up, working with the boss, Mother Nature, in my garden and seeing all my beautiful veggies coming out of the ground. Inside you'll find over one hundred new recipes, plus some basic planting information and tips if you fancy having a go at getting your hands dirty as well!

From School Library JournalStarred . Oliver, host of numerous TV cooking shows and author of seven other cookbooks, is just as passionate about food and cooking as he was when he burst on the scene in *The Naked Chef*. One of his newest fascinations is with gardening, and this companion volume to a PBS series of the same name shows off the fruits of his labors in the garden he started several years ago. His recipes have always featured fresh, seasonal ingredients, but here they are organized by season and within each section by ingredient, from Crispy and Delicious Asparagus and Potato Tart in spring to the Best Winter Veg Coleslaw. Each chapter includes gardening information (e.g., how Oliver grows asparagus), and there are dozens of gorgeous color photographs. Highly recommended. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.About the AuthorJamie Oliver grew up in his parents' country pub, the Cricketers in Clavering, where he started cooking at the age of eight, before studying at London's Westminster Catering College. He then went on to work with some of the top chefs in England namely Antonio Carluccio at the Neal Street Restaurant and Rose Gray and Ruth Rogers at the River Caf. The author of such popular titles as *The Naked Chef*, *Jamie's Kitchen*, *Jamie's Italy*, among others, he has written for the *Saturday Times*, served as Food Editor at *GQ* and *Marie Claire* magazines, and hosted the popular television show *The Naked Chef*. He is twenty-nine and lives in London with his wife Jools and their daughters, Poppy and Daisy.