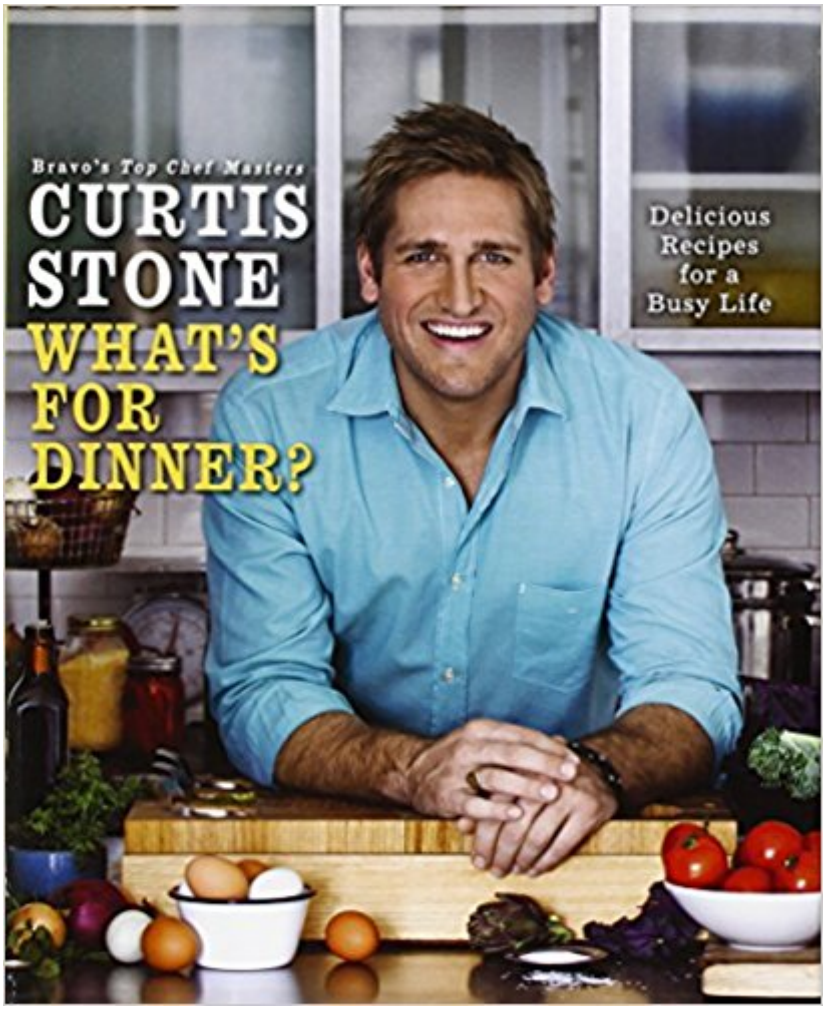
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What's For Dinner?: Delicious Recipes For A Busy Life



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Synopsis

130 easy-to-make meals for every night of the week, from the host of FOXÃ¢â ¬â„¢s My Kitchen Rules Ã Â Celebrity chef Curtis Stone knows life can get busy. But as a dad, he also believes that sitting down to a home-cooked meal with family and friends is one of lifeÃ¢â ¬â„¢s greatest gifts. In his fifth cookbook, he offers both novice cooks and seasoned chefs mouthwatering recipes that donÃ¢â ¬â„¢t rely on fancy, hard-to-find ingredients and special equipment. And he breaks them down into seven simple categories: Ã Â Ã¢â ¬Â¢ Motivating Mondays: Healthy meals that start the week off rightÃ¢â ¬â •Fennel-Roasted Chicken and Winter Squash with Endive-Apple Salad; Grilled Shrimp and Rice Noodle Salad Ã¢â ¬Â¢ Time-Saving Tuesdays: Quick and easy recipes for simple mealsÃ¢â ¬â •Steak and Green Bean Stir-Fry with Ginger and Garlic; Grilled Pork Chops and Vegetable Gratin with Caper-Parsley Vinaigrette Ã¢â ¬Â¢ One-Pot Wednesdays: Flavorful dishes with minimal cleanupÃ¢â ¬â •Chicken and Chorizo Paella; Rosemary Salt-Crusted Pork Loin with Roasted Shallots, Potatoes, Carrots, and Parsnips Ã¢â ¬Â¢ Thrifty Thursdays: Yummy meals on a budgetÃ¢â ¬â •Sliders with Red Onion Marmalade and Blue Cheese; Roasted Cauliflower, Broccoli, and Pasta Bake with Cheddar Ã¢â ¬Â¢ Five-Ingredient Fridays: Fun, fast recipes to kick off the weekendÃ¢â ¬â •Grilled Harissa Lamb Rack with Summer Succotash; Seared Scallops and Peas with Bacon and Mint Ã¢â ¬Â¢ Dinner Party Saturdays: Extraordinary dishes to share with friends and familyÃ¢â ¬â •Asian Crab Cakes with Mango Chutney; Mushroom Ragout on Creamy Grits Ã¢â ¬Â¢ Family Supper Sundays: Comforting, slow-simmering food for relaxing around the tableÃ¢â ¬â •Southern Fried Chicken; Barbecued Spareribs with Apple-Bourbon Barbecue Sauce Ã Â And donÃ¢â ¬â„¢t forget sweet treats such as Peach and Almond Cobbler and Olive Oil Cake with Strawberry-Rhubarb Compote. Loaded with enticing photos, WhatÃ¢â ¬â„¢s for Dinner? will inspire you and bring confidence to your kitchen and happiness to your table.Praise for WhatÃ¢â ¬â„¢s for Dinner? Ã Â Ã¢â ¬Å“Designed to help make meal time easy, fun and tasty despite everyoneÃ¢â ¬â„¢s hectic schedules.Ã¢â ¬Â•Ã¢â ¬â •People Ã Â Ã¢â ¬Å“Full of simple recipes for every busy night of the week.Ã¢â ¬Â•Ã¢â ¬â •The Kansas City Star Ã Â Ã¢â ¬Å“Stone delivers simple recipes, many of which can be made (start to finish) in less than 40 minutes.Ã¢â ¬Â•Ã¢â ¬â •The Atlanta Journal-Constitution Ã Â Ã¢â ¬Å“What could be better than having a new arsenal of Stone's recipes at your fingertips? . . . Charming for both his accent and kitchen knowledge, this man is as down to earth as they come.Ã¢â ¬Â•Ã¢â ¬â •Milwaukee Journal Sentinel Ã Â Ã¢â ¬Å“Curtis Stone gets it. . . . Family favorites, fresh ingredients, and simple prepÃ¢â ¬â •all of which is on display on every page of his beautiful book.Ã¢â ¬Â•Ã¢â ¬â •Jenny Rosenstrach, author of Dinner: A Love Story Ã Â Ã¢â ¬Å“A visionary and entrepreneur, he hopes

to inspire individuals to ditch the drive-thru and start firing up their ovens at home. . . . A day-to-day guide packed with easy, mouthwatering recipes for every night of the week.Ã¢â ¬Â•Ã¢â ¬â •Spry Living Ã Â Ã¢â ¬Å“The book features a ton of delicious recipes organized by a different theme for every day of the week.Ã¢â ¬Â•Ã¢â ¬â •D Magazine

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Customer Reviews

Television celebrity chef Stone has compiled a book of recipes covering each night of the week. Monday kicks off with healthy dishes based on chicken and fish. Wednesday brings one-pot meals out of the kitchen. By Friday, recipes limit themselves to just five ingredients, yielding a simple homemade pizza or spaghetti with lemon, garlic, pine nuts, and kale. Saturday nights mean entertaining, so Stone celebrates with grilled lobster and bacon marmalade. The chefÃ¢â ¬â„¢s family Sunday-supper menus feature impressive dishes, such as steak and mushroom Ã¢â ¬Å“cobblerÃ¢â ¬Â• topped with cheese biscuits. Recipes traverse all sorts of culinary traditions. From Mexico, a roast chicken stews in tomatillos for a lovely green filling for tacos. Stone makes chicken French with fennel-spiked white beans in a rudimentary sort of cassoulet. AmericaÃ¢â ¬â„¢s South contributes a long-cooked and satisfying mess of pork and greens. Cooks looking for new ideas will find plenty to inspire here. --Mark Knoblauch

Ã¢â ¬Å“Designed to help make meal time easy, fun and tasty despite everyoneÃ¢â ¬â„¢s hectic schedules.Ã¢â ¬Â•Ã¢â ¬â •People Ã Â Ã¢â ¬Å“Full of simple recipes for every busy night of the

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Curtis Stone never disappoints with his inviting cookbooks, and this one is another gem. He delivers several, simple recipes for 7 days a week, and many are great for those special occasions. These mouth-watering recipes include:Different variety of cooked chicken; grilled shrimp; spareribs; steak; scallops; and much more to choose from. There are many vegetable recipes, salads, and delicious desserts. In addition, the healthy recipes given are on a friendly budget, and the author provides time-saving advice, and tips. There is something for everyone in the comfort food selection, and stunning, colorful photos. I had my eyes on the Crab-Cakes and Grilled Shrimp immediately. The recipes are easy-to-prepare, and there are enough choices for different meals the entire week. The author makes it easy to plan the meals, with recipes that are not time consuming for this busy world we live in. Curtis Stone makes it fun-filled and enjoyable for social gatherings, and family dinners. The desserts make you want to dive right in, along with the tempting photos. Recently, we tried the Fettuccine With Shrimp And Fresh Tomato Sauce, absolutely delicious! In addition: We tried the Bacon, Corn, And Potato Chowder for a hearty lunch,and were very satisfied. The Chocolate Bread Pudding was also a big hit, and I will make that again. Thus far, our favorite dessert is Bittersweet Chocolate -Mint Mousse. My daughter loved it. There are many more dinners and desserts for me to try. I'm anxious to try the New York Cherry Cheesecake, which is next on our list for desserts. The choice for our next dinner will be Grilled Shrimp And Rice Noodle Salad. The stunning, colorful photo of this selection makes you hungry. My conclusions thus far: A fantastic, exciting, and informative cookbook! A delightful, gift idea for any cook. Highly recommended!

I tried one of Curtis' recipes that I found on Epicurious- it was great and it led me to purchasing this book. In the first week, I have made the cider glazed pork chops, bacon and potato chowder, kale spaghetti and the bangers and mash. They were all wonderful and tasted as good as the pictures looked! My family has enjoyed all the recipes. The recipes are simple to prepare. I like how the book is organized into days of the week. He also includes a fair amount of vegetarian recipes. I am looking forward to summer when I can try all his recipes on the grill.

I recently graduated from graduate school and wanted to finally graduate my cooking from heating up things from the frozen food aisle. I had some knowledge with cooking, I am not a complete novice, but I wanted to eat healthy and try different recipes besides what my mom's staples are (my mom is extremely accomplished in the kitchen). I looked many places, the problem with a lot of "health conscious" cookbooks is that they are loaded with ingredients that are difficult to come by. Or they have such limited ingredient lists that there is no variety. This is not that book.I remembered Curtis Stone from his old, "Take Home Chef" show, he was our favorite chef on TV back then and I stumbled upon this in a search and decided to give it a try after reading reviews and looking inside the book. This cookbook definitely did not disappoint!! All the recipes I have made so far are amazing! And a lot of them reheat well so I take the leftovers to work. I actually appreciate the breakdown of this book! Instead of breaking it down by either course (main dish, breakfast, etc.) or ingredient (poultry, beef, etc) like most cookbooks, this one changes it up! The breakdown of the weekday kind of breaks the recipes down by difficulty level in a sense. I am working my way through what I know I can make, Monday through Thursday are the days I have tried recipes from. I'll try the recipes in Friday, Saturday, and Sunday after I've gained some more practice.The recipes look deceivingly long if you're not used to looking at cookbooks, but that is because Curtis really breaks everything down for you! I've read and made recipes with little direction and always comes out strange, not with this book! The prep and cook times may be inaccurate if you're not used to prepping and cooking food, I've gotten some of them down after doing the recipes a few times. I also appreciate how the recipes aren't just a single dish, most have a meat and a vegetable with them. If they are single dishes, the book does a good job of suggesting what side salad or dish to make with it (recipe included). And all of the Kitchen Notes are really helpful. AND this is the first cookbook I have seen where every dish is photographed which is SUPER helpful and inspiring as others have noted!Yes, this book requires a little bit more effort than throwing something in the microwave or if you're a beginner in the kitchen, but the recipes are delicious and there is great variety in not just the type of dish but even the skill level required to do it, so it gives you something

to work toward.Great stuff from a great chef!!

I really like this cookbook. I enjoy cooking and consider myself a pretty good cook. But I’m always in the hunt for new ideas for new recipes that are healthy and relatively quick to put together. this book fits that bill and I have made quite a few of the recipes so far for my family (including 3 young kids) and when entertaining. I have found the recipes to be fresh and well thought out. The book, however, has one big flaw: the binding. Hardcover or not, it should lay flat while open and it does not. Super annoying!!!! Other smaller quibbles include too many photos of the author and his family (they are all lovely, but I’m sorry, I’m more interested in the food than his face). I also find the organization of the book to be sort of interesting, but would have preferred traditional chapters re poultry, fish, meat, etc.

OMGOODNESS!!!! Butternut squash and chickpea red curry. Spinach-lentil dal. I’ve been cooking for years, and these recipes are well in the top 10 best I’ve ever tasted. They’re euphoric. Not pretentious. Easy to under instructions. Beautifully executed cooking adventure!

meh...I’m not a great cook. I am just trying to survive making a dinner for my family that everyone will eat. I found this book to be not very well rounded. It’s very seafood heavy, and most of my family will not touch these meals. I regret buying this book.

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