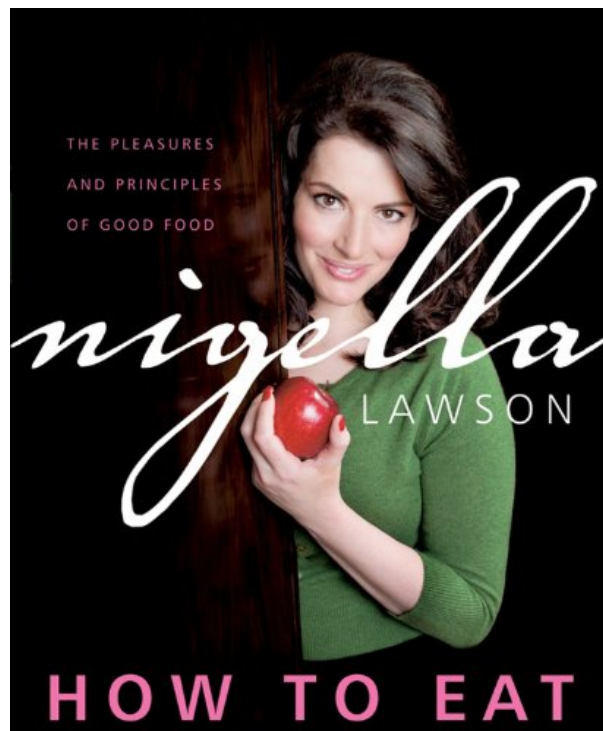
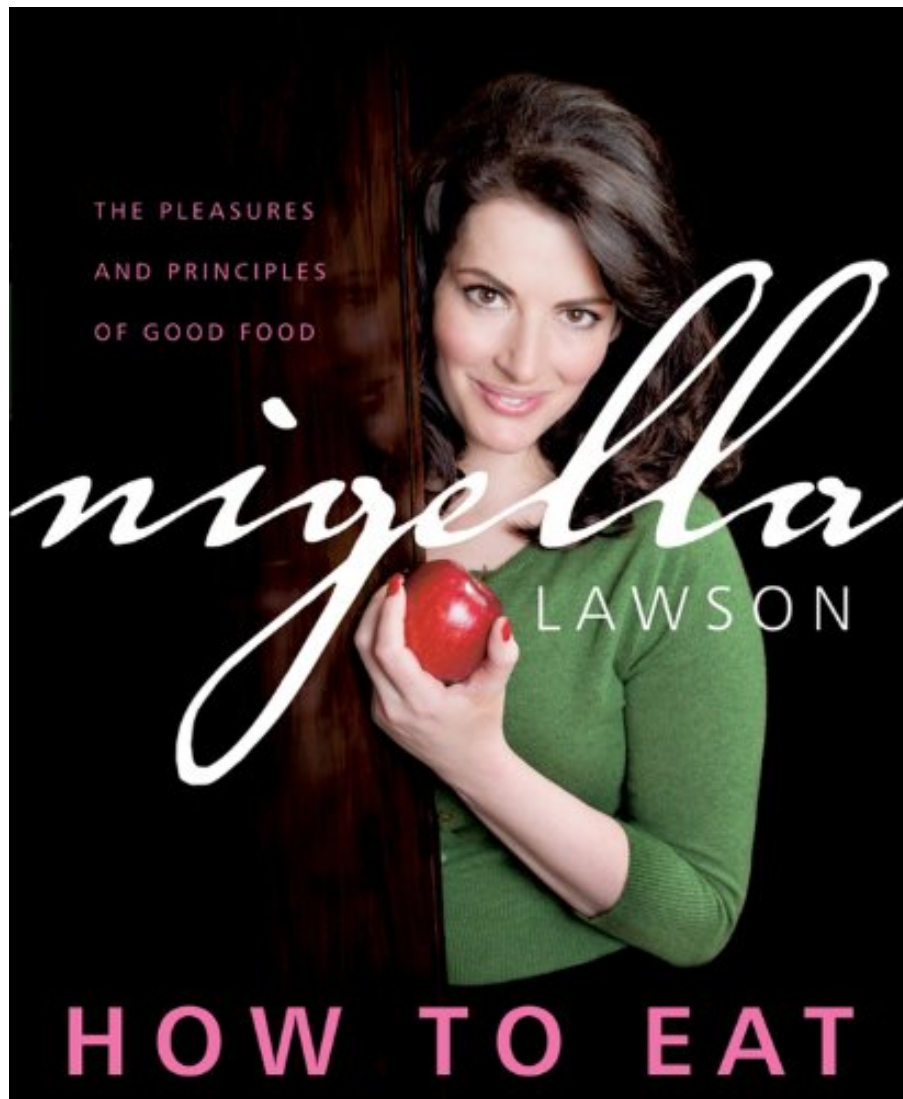


HOW TO EAT: THE PLEASURES AND PRINCIPLES OF GOOD FOOD BY NIGELLA LAWSON



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"A chatty, sometimes cheeky,celebration of home-cooked meals."
—USA Today

Through her wildly popular television shows, her five bestselling cookbooks, her line of kitchenware, and her frequent media appearances, Nigella Lawson has emerged as one of the food world's most seductive personalities. How to Eat is the book that started it all—Nigella's signature, all-purpose cookbook, brimming with easygoing mealtime strategies and 350 mouthwatering recipes, from a truly sublime Tarragon French Roast Chicken to a totally decadent Chocolate Raspberry Pudding Cake. Here is Nigella's total (and totally irresistible) approach to food—the book that lays bare her secrets for finding pleasure in the simple things that we cook and eat every day.

"[Nigella] brings you into her life and tells you how she thinks about food, how meals come together in her head . . . and how she cooks for family and friends . . . A breakthrough . . . with hundreds of appealing and accessible recipes."
—Amanda Hesser, The New York Times

"Nigella Lawson serves up irony and sensuality with her comforting recipes . . . the Queen of Come-On Cooking."
—Los Angeles Times

"Nigella Lawson is, whisks down, Britain's funniest and sexiest food writer, a raconteur who is delicious whether detailing every step on the way towards a heavenly roast chicken and root vegetable couscous or explaining why 'cooking is not just about joining the dots.'"
—Richard Story, Vogue magazine

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Most helpful customer reviews

0 of 0 people found the following review helpful.

Funny stories behind each yummy recipe.

By Amazon Customer

I just love watching Nigella. I have made several of her recipes. They have become family favorites. I have added this to my Nigella library. Her stories, and the way she writes using incredibly funny vocabulary, makes me laugh out loud. This is half novel, half cookbook. If you know her personality, you will love reading this. Each recipe has a story behind it. Shouldn't they all, really? We have lost that family tradition sadly.

0 of 0 people found the following review helpful.

interesting

By Spady

So far, so glad I bought it! This book has helped open my eyes to the literature of the kitchen. It is more than a list-o-recipes. I feel like I am getting a background of the person and WHY they cook the way they do.

5 of 5 people found the following review helpful.

I can't recommend this book enough.

By Eileen

I was initially put off by the format of How to Eat. There's lots of chit-chat and paragraphs of text mixed together with the recipes, and the recipes are not divided up into sections that make logical sense to my brain. I wouldn't be able to simply flip through the book and find the recipe for Exceptional Salmon (which WAS exceptional) or The Tenderest Chicken (which WAS extraordinarily tender). Layout aside, I've cooked about 20 recipes from this book, and my whole family loved nearly all of them. They were easy dishes to throw together, even with a two year old distracting me, and they simply taste good. My only minor complaint is that there are a lot of recipes for game birds and cuts of meat that I don't have access to. That's not really a complaint about the book. More about the area I live in. Still, if I'd known that ahead of time, I might have bought a different one of her books.

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