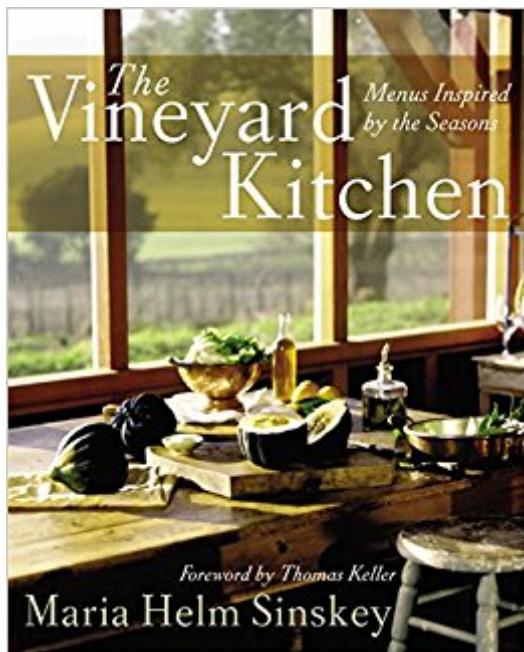


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# The Vineyard Kitchen: Menus Inspired By The Seasons (Cookbooks)



## Synopsis

In this age of celebrity chefs and rarefied ingredients, it is a great pleasure to publish this creative and wholesome collection of recipes, *The Vineyard Kitchen*, by Maria Helm Sinskey. In her debut book, Maria shares the homey yet sophisticated recipes that have made her one of America's most celebrated chefs and a culinary star. Though Maria lives in the Napa Valley, she was born and raised in the Northeast, and her recipes capture seasonal availability and flavors, no matter where you are cooking. Maria offers 40 menus, 10 per season, with more than 180 recipes to enjoy all year round. From her kitchen in Napa, where she runs a vineyard with her husband and raises her two young daughters, Maria looks out onto a landscape whose seasonal bounty is reflected in each recipe. Emphasizing quality ingredients, her dishes are simple and pure, focusing on the freshness and flavor of each element, rather than on fussy or complicated preparations. These are dishes that celebrate the unique offerings of each season and that perfectly suit our shifting appetites as the days go from short to long and as our dining table moves from fireside to patio. Delight in summer with the annual ritual of shucking fresh corn, and transform the harvest into a velvety Sweet Corn Soup with Rosemary; savor the summer-only treat of White Peaches Poached in Vin Gris with Raspberries. When the weather turns wintry, you won't feel deprived with Maria's soothing Nutmeg Custard or with a stunning meal of Parsnip Soup followed by Duck Confit with French Green Lentils. Complete with wine pairings and seasonal shopping tips, *The Vineyard Kitchen* is a friendly, comprehensive guide that will help you create distinctive, tempting dishes throughout the year.

## Book Information

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## Customer Reviews

Tonight I tried two of the recipes in this book and both turned out so absolutely delicious that I believe it is my obligation to write a review about it. I made the roasted tomatoes with olives and cheese along with the oven-roasted potatoes and shallots. I served these dishes with steak. Browsing through this book (which I borrowed from the library), I see a few must-try recipes that use the minimum of quality ingredients needed to produce an outstanding dish. In general, I don't have the patience for recipes that use up tiny amounts of expensive (likely to be used only once) ingredients. For example, the butternut squash soup uses squash, onion, honey, sage, stock and creme fraiche (easily reproduced with cream and buttermilk). Simple yet different all the same. Based on my thorough browse of this book, can expect another book order from me.

I'm so OVER cookbooks that try to impress and then merely confuse. I loved this cookbook, because the author/chef is so aware of what truly matters in cooking well...fresh, in season ingredients and preparation that enhances these ingredients. There's nothing pretentious about any of the recipes...some may seem a bit intimidating to novice cooks, but each recipe is very well written in order to guide and instruct. I always check out interesting cookbooks from my library to see if they are worth the investment before I buy...this one definitely is. Kudos to Maria Helm Skinskey...a great cookbook.

I am not an experienced cook by any means, but I found the recipes to be clear, easy to follow and delicious! Many cookbooks that I buy tend to be a bit intimidating. But not this one. The Black and Blueberry Cobbler recipe was a huge hit at my dinner party.

I actually bought this book at the Sinskey Vineyard in Napa. I was so pleased with the results that I felt compelled to write a review. Maria Sinskey has put together a collection of menus and recipes that are simple to follow and don't require a million ingredients. The flavors are unexpected and sublime. She gives the reader an appetizer, an entree and dessert with each menu. I find this really useful since I am not good at preparing menus. I made the roasted sage chicken with sweet potatoes and cippolini onions and my husband raved about it. The beauty of it was when it came out of the oven the chicken was moist, the potatoes were done to perfection, the onions were caramelized and the sauce was done. The dish needed no additional work or gravy making which was a relief! I highly recommend this cookbook, it is a gem!

If you like to cook and have the time and few extra dollars in your budget, invite your very special

friends over for dinner and pick a page. Some of things in the cookbook are impossible to find if you live in a small town, I won't lie, but you can go on the internet and purchase almost anything you want for a party. I absolutely love this cookbook but it is high end and you need to make sure you have time to make some of these fabulous recipes. Your guests will say "Wow", mind did. I felt proud and didn't think I could do it, but I did. Practice with your family or tell your guests you are inviting them to taste test a new recipe. Just make it, you won't regret it.

This book has some great recipes in it but almost no pictures of the food. The recipes are honest and delicious and a little above the skill of the average cook.

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