

The book was found

Keepers: Two Home Cooks Share Their Tried-and-True Weeknight Recipes And The Secrets To Happiness In The Kitchen



Synopsis

Whether they're parents, married without kids, or single, most people want to do better at mealtime—when they want to put good, nutritious food on the table, they're looking for a more diverse repertoire of dishes to prepare, and they'd like to enjoy the process more. The problem is they don't believe they have the time or ability to do it night after night. But it can be done, and *Keepers* will show them how. Drawing from two decades of trial-and-error in their own kitchens, as well as working alongside savvy chefs and talented home cooks, Campion and Brennan offer 120 appealing, satisfying recipes ideal for weeknight meals. There's an array of master recipes for classic dishes with options for substitutions, updated old favorites, one-pot meals, "international" dishes, super-fast ones, and others that reheat well or can be cooked in individual portions. Along with timeless recipes, *Keepers* is filled with invaluable tips on meal planning and preparation, all presented in an entertaining, encouraging, and empathetic style. *Keepers* gives cooks all of the tools they need to become more efficient, confident, and creative in the kitchen. It will help them survive the Monday-to-Friday dinner rush with their sanity and kitchens intact, and also have some fun along the way.

Book Information

Hardcover: 256 pages

Publisher: Rodale Books (August 20, 2013)

Language: English

ISBN-10: 1609613546

ISBN-13: 978-1609613549

Product Dimensions: 8.2 x 0.9 x 263.6 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 98 customer reviews

Best Sellers Rank: #63,640 in Books (See Top 100 in Books) #36 in Books > Cookbooks, Food & Wine > Cooking Methods > Budget #326 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

"It may be the best-value weeknight cookbook around."—The Boston Globe
"Kathy and Caroline reveal the answer to the often daunting question of 'what's for dinner tonight?' I encourage everyone—whether a novice or seasoned cook—to explore their kaleidoscopic collection of casual recipes that are sure to satisfy any group of friends or hungry

family. [Daniel Boulud](#) “Any book with an entire section devoted to toast for dinner has my immediate respect. Kathy and Caroline have assembled a weeknight arsenal for home cooks that’s inspiring, relatable and infused with a deep understanding of the realities of family life. *Keepers* epitomizes the way I strive to cook every night.”

[Merrill Stubbs](#), co-founder of Food52 “Keepers is one of the smartest cookbooks to come out in recent years. From techniques learned at the International Culinary Center to daily conversations about “what’s for dinner” at *Saveur*, these two have put together the modern day go-to cookbook. Brennan and Campion hit the nail on the head, speaking in an honest and helpful way while guiding readers through realistic expectations of weeknight planning and cooking. Anyone from those just starting to cook for themselves to newlyweds trying to find their culinary voice to mothers in a food rut will find *Keepers* a real keeper.”

[Dorothy Cann Hamilton](#), Founder & CEO, The International Culinary Center “Do you need another book claiming to offer quick weeknight dinners? Well, you need this one. *Keepers* is highly focused -- it’s dinner and dinner only, and not one of its recipes will set you back more than 45 minutes. At the same time, these two former *Saveur* editors make no compromises on taste or quality. Even their shortcuts -- a pack of frozen vegetables, store-bought puff pastry -- are in the service of deliciousness (in this case, a fast chicken pot pie).”

[NPR Guide to Great Reads of 2013](#) “Don’t think I can face another year of boring old green beans, so I’ve been flipping through Brennan and Campion’s great new not-too-fussy *Keepers* for out-of-the-box options. Tomato and Zucchini Gratin looks yummy, or ooh! Roasted Acorn Squash with Jalapeño-Lime Butter ... I might just have to try both.”

[People.com](#) “The best cookbook you’ve read all year.”

[Joanna Goddard](#), *Cup of Jo* “Kathy and Caroline have filled *Keepers* with practical advice on everything from meal planning (when was the last time a cookbook reminded you to breathe?) to shopping with kids (don’t worry, it’s awful for them, too). They even give suggestions for families at different stages or with kids of different ages. But my favorite section is ‘Lifesavers,’ which is filled with versatile sauces aka flavor bombs that can be made ahead, kept in the fridge for up to a week, and make almost anything taste better. Genius.”

[Cool Mom Picks](#) “Along with pantry-stocking tips, weekly meal-planning guides, and essential tool checklists, they share recipes, which are, with no surprise because of the title of the book, keepers. These recipes are trusted family and personal recipes, infused with years of experience working in the culinary industry -- and later the motherhood industry, too. They’re not just delicious, but they’re also tested and proved to be easy and indispensable dishes for you to add to your recipe box, making them perfect for a weeknight

meal. **The Daily Meal** "Leave it to these two smart working mothers to create such a charming, practical cookbook for the home cook. Keepers is filled with delicious recipes (and plenty of good advice) that every home cook will be glad to add to their own collection of "keepers". Keepers is a keeper! **Christopher & Melissa, The Canal House** "Skillet Lasagna? Cucumber and Watermelon Salad? Yes, please. Find them in this collection of time-honored, proven dishes--from two former editors of Saveur magazine--that will become your own family classics. **Real Simple**

Kathy Brennan is a freelance editor and writer. A winner of the Bert Greene and James Beard Journalism Awards, she was a long-time editor at Saveur, and also worked at Gourmet and Food Arts. Caroline Campion is a contributing editor at Glamour magazine and the creator of the award-winning food blog DevilAndEgg.com. She was also an editor at Good Housekeeping, GQ, and Saveur.

I'm a bit of a cookbook maven, so have thought about what makes a great cookbook. Keepers gets an "A" on all five of my categories. First, of course, it has to have well-written recipes for dishes that I would actually make. While Thomas Keller's French Laundry Cookbook is beautiful and descriptive, realistically I'm not making too many recipes from it. Keepers on the other hand, has dozens of recipes that I will or have already made. The instructions are very clear, and the authors provide ideas for modifications. The range of recipes is impressive, and all are written with families in mind. Let me be clear though - these recipes have actual FLAVOR. My 11-year-old daughter actually licked the sauce off the saute pan that I cooked one of the fish recipes in. Second, a great cookbook is fun to actually read. I don't just want a list of recipes - I can get that by searching epicurious.com. A great cookbook should be just like a novel - you look forward to finding the time to sit down and enjoy. Keepers is just that - it's written so well that you don't want to put it down. I "stole" three hours on a Saturday morning to read the book, and still wasn't finished. The style is casual and somehow "intimate" - like you're chatting with your best friend over coffee (or wine). Not your typical hotshot chef cookbook. Third, a great cookbook teaches you something. I consider myself pretty knowledgeable about cooking. I've had a subscription to Cook's Illustrated since its inception. But I learned a bunch of tricks from Keepers (e.g., "glueing" puff pastry to the pan sides for the gorgeous cover-photo dish - it worked!) and I really appreciated the "10 Kitchen Tools Worth the Space" section (how have I lived without a fish spatula all these years - brilliant!) and the list of Flavor-Boosting Staples (what took me so long to buy miso?) Fourth, a great cookbook has to have

a unique point of view. There's only so many Thai cookbooks one can have, and if I receive another braggadocio-filled celebrity tome, I may slit my throat with a 10-inch Wusthof. Keepers discusses real-life cooking; the pressure of having to get dinner on the table EVERY night, the boredom of the same old thing each week, the fear of messing up. The authors give great solutions for these problems and allow us the permission to be imperfect. Oh, and did I mention the recipes have actual FLAVOR? Finally, a great cookbook has to be laid out well and look good. Of course the photos have to be tempting, but layout is really important when you're trying to find that chicken thigh or the substitution for creme fraiche. Keepers organizes the information the way "normal" people would look for it (e.g., you can look up recipes for those nights when you have to have staggered meals due to soccer and band practice). And for some reason, I just LOVE the feel of the cover - it's like a muted corduroy and it just makes me smile to pick it up (maybe it was chosen to provide "traction" for cooks with always messy fingers?? :-). Keepers rates on all my "great cookbooks" requirements and I highly recommend it. You'll cook a little differently after reading it, and your family will thank you. I'm giving a bunch of copies for Christmas.

SmittenKitchen told me about this wonderful cookbook and it's definitely a Keeper, sorry I couldn't resist :) I like the fact they have pictures and suggestions for tools, sides and everything you might need to round out and actually make your dinner. I sometimes resent that, when it's a great Main Dish, but then I wonder? (what do I serve with this?) No worries, they give you great alternatives, and Sauces too. And I learned what I was doing wrong with my roasted veg (finally!) From their picture, I wasn't leaving enough space between each piece, who knew? Thank you so much! Just learning Roasted Vegetable tip is worth the price of the entire print cookbook.

I LOVE this book. Can't say enough about it. Between my girlfriends and family, I have personally gifted/ recommended at least 10 copies. This book is practical for a working household, easy and fun to read, and has DELICIOUS recipes. Many other cookbooks have a handful of winners, but in this book literally every page is great. I have made at least 20 recipes from it, and all except a few have been repeated numerous times.

I love cookbooks, but have a few too many and vowed not to buy any more. Nevertheless, while buying Christmas gift books for others on , I read the reviews and couldn't pass it up. I have made several of the recipes and all have been fabulous with no alterations. From the carrot-ginger dressing, fajitas with charred tomato salsa (most excellent salsa), green beans with sun-dried

tomato pesto breadcrumbs, maple barbecue drumsticks, to tonight's dinner of the juicy turkey burgers, all recipes have been true to their word -- "KEEPERS"! I will keep exploring this book for sure and am so glad I indulged.

Every recipe has been a success. Relatively easy, delicious, and done in an hour or so. Last night I made Morning Chicken and a Tomato and Zucchini Gratin, added a baguette and all five of us left the table happy. I have other cookbooks for fancy dinners, parties, etc. This and Sarah Moulton's Everyday Family Dinners are my go-to for weeknight dinners.

This isn't just a cookbook with pretty pictures, but one that contains recipes I have actually added to my dinner routine, but for everyday weeknights and for entertaining. Some of the recipes are simple, for example pan cooked asparagus, but those are the ones that I've used the most! I recommend it for anyone looking for simple, tasty recipes you can actually make.

So far, we've tried out three or four recipes from this book. Each one has been ridiculously easy and very tasty. It is absolutely a 'keeper'.

Love this cookbook. Simple recipes that are great for weeknights, aka my kind of cooking with two little kids. I have made most of them and they are all delicious and I keep coming back to make them again. Highly recommend!

[Download to continue reading...](#)

Keepers: Two Home Cooks Share Their Tried-and-True Weeknight Recipes and the Secrets to Happiness in the Kitchen SOUTHERN LIVING Slow Cooker Suppers: 120 Weeknight Meals for Busy Cooks One Pan, Two Plates: Vegetarian Suppers: More Than 70 Weeknight Meals for Two One Pan, Two Plates: More Than 70 Complete Weeknight Meals for Two Cooking at Home With Bridget & Julia: The TV Hosts of America's Test Kitchen Share Their Favorite Recipes for Feeding Family and Friends Nickel Free Thanksgiving Recipes: Tried and true recipes from side dishes through dessert Weeknight Cooking for Two: 100 Five-ingredient Super Simple Suppers The Kitchen Counter Cooking School: How a Few Simple Lessons Transformed Nine Culinary Novices into Fearless Home Cooks Kingdom Keepers: The Return Book Two Legacy of Secrets The Dinner Plan: Simple Weeknight Recipes and Strategies for Every Schedule French Roots: Two Cooks, Two Countries, and the Beautiful Food along the Way In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks Okinawan Kitchen: Traditional Recipes With an Island Twist (Hawai'i Cooks) A

Korean Kitchen: Traditonal Recipes With an Island Twist (Hawaii Cooks) Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie My Aroma Rice Cooker Cookbook: 135 Tried and True, Incredible Recipes True Ghost Stories And Hauntings: Eerie True Paranormal Hauntings, Unexplained Phenomena And Disturbing True Ghost Stories (True Ghost Stories, Bizarre True Stories,) Bread Machine Recipes: Hot and Fresh Bread Machine Recipes Anyone Can Make in the Comfort of Their Own Home (The Essential Kitchen Series Book 82) Finding True Happiness: Satisfying Our Restless Hearts (Happiness, Suffering, and Transcendence-Book 1) Top 30 Proven and Tested HUNGARIAN Recipes For Every Member of The Family: Tried and Guaranteed To Work Top Class, Most-Wanted And Delicious Hungarian Recipes You Will Never Ever Forget

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)