

Contents

Introduction

Breakfast

- Peach and Sour Cream Pancakes
- Cinnamon Toast French Toast
- Gingerbread Spice Dutch Baby
- Plum Poppy Seed Muffins
- Whole Wheat Raspberry Ricotta Scones
- Chocolate Chip Brioche Pretzels
- Almond Date Breakfast Bars
- Apricot Breakfast Crisp
- Big Cluster Maple Granola
- Maple Bacon Biscuit
- Big Breakfast Latke
- Little Greens, Eggs and Hollandaise
- Baked Ranchero Eggs with Blistered Jack and Lime Crema
- Potato Frittata with Feta and Scallions
- New York Breakfast Casserole
- Fig, Olive Oil and Sea Salt Challah
- Cheddar Swirl Breakfast Buns

Salads

- Tomato Scallion Shortcakes with Whipped Goat Cheese
- Vinegar Slaw with Cucumbers and Dill (Alternate Title: Green Slaw)
- Zucchini Ribbons with Almond Pesto
- Fingerlings Vinaigrette with Sieved Eggs and Pickled Celery
- Iceberg Stack with Blue Cheese and Radishes
- Sugar Snap Salad with Miso Dressing
- Broccoli Slaw
- Cranberry Bean Salad with Walnuts and Feta
- Kale Salad with Cherries and Pecans
- Roasted Baby Roots with Sherry-Sherry Shallot Vinaigrette
- Honey and Harissa Farro Salad

Sandwiches, Tarts and Pizzas

- Avocado Tartine with Cucumber and Sesame Seeds
- Chicken & Egg Salad Toasts with Lemon Aioli and Fennel
- Emmantaler on Rye with Sweet and Sour Red Onions
- Ratatouille Sub
- Broccoli Rabe Panini with Mozzarella
- Wild Mushroom Tart
- Butternut Squash and Caramelized Onion Galette
- Pizza Dough
- Rushed Pizza Dough
- Leisurely Pizza Dough
- Everyday Margarita Pizza
- Shaved Asparagus Pizza
- Eggplant and Three Cheese Calzone

The Main Dish: Vegetarian

- Gnocchi in Tomato Broth
- Sweet Peas and Shells Alfredo
- Linguine with Cauliflower Pesto
- Heart-Stuffed Shells in Lemon Ricotta Bechamel
- Leek Fritters with Garlic and Lemon
- Jacob's Blintzes, or Sweet Potato Blintzes with Farmer's Cheese
- Corn Risotto Stuffed Poblanos
- Slow Cooker Black Bean Ragout
- Roasted Tomatoes and Cipollini Onions with White Beans
- Spaghetti Squash and Black Bean Tacos with Queso Fresco and Lime-Pickled Onions
- Roasted Eggplant with Yogurt-Tahini Sauce and Cumin-Crisped Chickpeas
- Wild Rice Gratin with Kale, Caramelized Onions and Baby Swiss
- Mushroom Bourguignon

The Main Dish: Seafood, Poultry and Meat

- Vermouth Mussels with Tarragon Oven Fries
- Seared Halibut and Gazpacho Salsa with Tomato Vinaigrette
- Pancetta, White Bean and Swiss Chard Pot Pies
- Sesame-Spiced Turkey Meatballs and Smashed Chickpea Salad
- Smashed Chickpea Salad with Lemon and Sumac
- Mustard Milanese with an Arugula Fennel Salad
- Flat Roasted Chicken with Tiny Potatoes
- Harvest Roast Chicken with Grapes, Olives and Rosemary
- Pork Chops with Cider, Horseradish and Dill
- Balsamic and Beer Braised Short Ribs with Parsnip Puree

- Tomato-Glazed Mealoaves with Brown Butter Mashed Potatoes
- Maya's Sweet and Sour Holiday Brisket + Roasted Carrot and Fingerling Coins
- Pistachio Masala Lamb Chops with Cucumber Mint Raita

Sweets

Cookies

- Buttered Popcorn Cookies
- Rhubarb Hamantaschen
- Salted Brown Butter Crispy Treats
- Skillet Oat Chocolate Chip Cookie
- Brownie Roll-Out Cookies
- Cranberry Crumb Bars with Mulling Spices
- Chocolate Peanut Butter Cookies
- Alex's Chocolate Raspberry Rugelach
- Goey Cinnamon Squares

Pies and Tarts

- Pie Dough 101
- Whole Lemon Bars
- Deepest Dish Apple Pie
- Butterscotch Banana Tarte Tatin
- Peach Dumplings with Bourbon Hard Sauce
- Marbled Pumpkin Gingersnap Tart
- Chocolate Silk Pie

Cake

- Mom's Apple Cake
- Grapefruit Olive Oil Pound Cake
- Blueberry Cornmeal Butter Cake
- Olive Oil Ricotta Cake with Concord Grape Coulis
- Tiny But Intense Chocolate Cake
- Golden Sheet Cake with Berry Buttercreams
- Chocolate Hazelnut Crepe Cake
- S'more Layer Cake
- Red Wine Velvet Cake with Whipped Mascarpone

THE SMITTEN KITCHEN COOKBOOK by Deb Perelman

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Pudding and Candy

- Strawberry Cheesecake Fools
- White Chocolate Pudding with Blackberry Curd
- Tres Leches Rice Pudding
- Apple Cider Caramels
- Coffee Toffee

Party Snacks and Drinks

- How to Throw a Dinner Party (that you'll actually get to enjoy)
- Spicy Brittled Peanuts
- Pumpkinnickel Grissini with Horseradish Crème Fraiche Dip
- Baked Potato Crisps with The Works
- Smoky Deviled Eggs with Crisped Jamon and Crushed Marconas
- Rosemary Gruyere and Sea Salt Crisps
- French Onion Toasts
- Broiled Clams with Chorizo Breadcrumbs
- Spritzzy Ginger Lemonade
- Muddle Puddle Battle

Appendix: Using This Book

Appendix: Useful Conversions

Appendix: How to Use a Kitchen Scale (and ditch your measuring cups forever)

Appendix: How to Build Your Own Smitten Kitchen (my kitchen essentials)

Acknowledgements

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