



[Repertoire: All the Recipes You Need](#) by Jessica Battilana copyright © 2018. Published by Little, Brown and Company. Photography provided by Ed Anderson and Molly DeCoudreaux.

Our Summary:

In her first solo cookbook, [Repertoire](#), Jessica Battilana shares her family secrets, the same ones we all have. Guarded and sometimes never replicated, cherished family recipes, are little secrets handed down through generations, usually with a few key ingredients, weights and measurements *missing*. Whether on purpose or just because, our relatives cooked with their hearts and souls

and that part didn't get translated to paper. Battilana, in [Repertoire](#) makes sure we all have a collection of recipes reminiscent of times when food seemingly came effortlessly from stove top to table, and gave us divine mouthwatering memories.

What you need to know:

Get it: [Repertoire](#) by Jessica Battilana copyright © 2018. Photography by Ed Anderson and Molly DeCoudreaux. © 2018 Published by Little, Brown and Company, April 3, 2018. (Hardcover \$32.00; [Amazon \\$23.55](#); [Kindle Edition \\$15.99](#))

See it: 240 pages of well-organized and well referenced content styled in a way reminiscent of old cookbooks. Beautifully photographed with several step by step photos. Each recipe is accompanied with an end product photo.

Make it: 72 recipes, from three chapters *Ways to Start*; *Mains*, and *Sweets*.

Cherie's Review:

[Repertoire](#) is not intimidating nor is it pretentious. It is thoughtfully written and beautifully presented with both how-to photography and finished dishes. There is a wonderful summary of favored ingredients with explanations as to why they work and why author Jessica Battilana chooses them. Especially enlightening are the backstories she shares with each recipe. Her easy-going, family and friend-oriented personality shines through as she walk us through preparation and presentation. The opening recipe for *Greenest Green Salad* is dressed with the, "MVP of the kitchen, *Green Goddess*." Her humor is evident as she does not want to live in a world where ranch dressing is more beloved than *Green Goddess*. "There are endless uses for this herb-packed wonder!" and then she lists them.

Tahini is another ingredient that Battilana works into her [Repertoire](#). Taking a simple ingredient to another level, she walks us through her *Grilled Tahini Chicken* with the making of the *tahini marinade* and provides perfect tips to manage the grilling process to help avoid over charring for those who fear the grill.



Battilana, in [Repertoire](#) celebrates her *Three Greatest Cookies*, in her chapter on *Sweets*. *Chocolate Chip* is the forerunner and her recipe describes in detail how she achieves a soft center and crispy edge that makes you want to dunk it into a tall glass of cold milk. But if you already have your favored chocolate chip cookie recipe, you'll continue your cookie quest with a well-guided try at her *Chewy Molasses Cookies* and *Cocoa-Oat Cookies*. And, if sweets are what you crave, she doesn't stop there. She pays homage to her Father and how he passed down those family secrets as she sweetly describes his cooking prowess in her early childhood. She tweaks what she learned to create her now famous, *Maple-Blueberry Cornmeal Cake*, with ingredients, measurements and the secret ingredient – maple syrup from her home state of Vermont, all laid out for you to claim as your own!

Any cook looking for inspiration and a sense of nostalgia can easily incorporate [Repertoire](#) into your own cooking repertoire. Lovingly written with family and friends at the center of cooking and food, Jessica Battilana shares with us, after 20 years of cooking and writing, her most precious collection of rock-solid, never-fail dishes, her *repertoire*. These are the recipes that she says she would serve if you walked through her door for dinner tonight. And, perhaps, the next time someone walks through your door, one of these recipes will be on your table, as part of your growing *repertoire*.