



[The Perfect Bite](#) by Jennifer Jasinski copyright © 2010 by Jennifer Jasinski. Published by Rioja Denver ([www.rioadenver.com](http://www.rioadenver.com))

#### **Our Summary:**

I met Chef Jennifer Jasinski and tasted her food before I ever knew she penned a book. That her cookbook is called [The Perfect Bite](#) was no surprise. The memory of what I tasted just one day earlier resonated with the name – each bite was complete, intentional, and delicious. That she published a roadmap so that a home cook could recreate her food is impressive. That you can actually achieve those results in your home kitchen is nothing short of fantastic!

#### **What you need to know:**

**Get it:** [The Perfect Bite](#) by Jennifer Jasinski copyright © 2010 by Jennifer Jasinski. (Published by Rioja Denver 2010) ([Hardcover signed by Chef \\$34.95](#)) ([Amazon from \\$27.27](#))

**See it:** 182 pages divided into chapters that reflect the set-up and function of chef's kitchen, such as *Pantry, Sauté, Grill, Oven*, etc. Table of Contents lists recipes by name, and the Index is sectioned by ingredient. An introductory chapter on wine, a section on *The Importance of Cheese* and 3 recipes from her bar are included and worth the read. Each recipe in its finished form is expertly plated and photographed. (And may I just add, any book that includes a section called *The Importance of Cheese*, is a slam dunk for me.)

**Make it:** Over 50 menu items translated into complete recipes, including all the component recipes to recreate the dish. Each menu item is intended to be made as the complete dish or, as Chef notes, to discover and use the component recipes in your own cooking. Assembly and plating notes, along with Chef's notes are included with each recipe.

#### **Chef Donna's Review:**

The menu items that celebrated (and now celebrity) Chef Jennifer Jasinski creates in her Denver, Colorado restaurant *Rioja* are tempting in name alone. In her only cookbook, [The Perfect Bite](#), she parlays those dishes like *Seared Tuna, Tomato Broth, Sausage-Stuffed Calamari, or Smoked Pork Tenderloin, Hazelnut Creamed Spinach, Vanilla Jus, or Savory Ricotta Cheesecake with Heirloom Tomato Salad, or Goat Cheese Ravioli, Black Mission Figs, Caramelized Onion-Balsamic Compote, and Apricot Sage Bread Pudding* into recipes... for the home cook! While I suspect some would be daunted by the complexity, if not the teeny-tiny print, of the recipes in [The Perfect Bite](#), Jasinski's instructions and light-hearted commentary ease you in. You feel like she's by your side guiding you through each step.

Published in 2010, the food is as fresh today, and perfectly suited to any season, as it was eight years ago. To be fair, the length of most recipes and the number of component recipes required to complete each dish *might* be intimidating. But take a closer look. Each page, each component, reassures you that every element is relatively easy and, perhaps more importantly, purposeful. With her calm voice, easy recipe writing style, and the photograph of the beautiful plate of food staring



at you, you're likely to end up in your kitchen *wanting* to cook. And cook you will! Dishes like her signature *Artichoke and White Truffle Tortelloni*, or her *Fig and Goat Cheese Beignets* can be made in your kitchen.

And while each dish in [The Perfect Bite](#) is comprised of many parts, these are the parts that you'll come to use in your everyday cooking because they are tools (read – easy recipes) you can work with. Recipes like *Corn Sauce* or *Pea Shoot Salad*; *Tomato Broth*, *Pancetta Vinaigrette*, or *Vanilla Orange Cookie Dough*. You'll discover new takes on salads and vinaigrettes, learn how to make wine reductions and gastriques, and ultimately come to understand why the component parts work together to create balance on a plate of food.

There's another impressive piece to this book. Jasinski tells you that a beautiful plate of food requires a *team*, and much like our own cooking at home, a meal usually gets to the table thanks to the efforts of many. [The Perfect Bite](#) gives you permission to enlist your team of helpers each time you step into your kitchen. Whether it be another person (or two) helping with the preparation, the components you prepared in advance, or the final plating.

Still, [The Perfect Bite](#) recipes are intended to be planned for, prepped for, and worked for. Not that there isn't immense joy that comes from presenting the final plate. There is! And you'll revel in the accolades that come your way. The point is to cook through these recipes. You'll discover that your cooking isn't too different from hers: one ingredient is the star of the meal, and then you complement it with your sides or salads or sauces to complete the meal. Only now, with [The Perfect Bite](#), you'll have a new arsenal of recipes to use that are surprisingly easy, and make an impact on your plate.

Jasinski, through her book [The Perfect Bite](#), teaches you how to plan ahead and make ahead and bring all of the pieces together in the perfect order. And while she aptly points out that the concept of perfection is intangible, [The Perfect Bite](#) gives you a terrific opportunity to chase that notion on every plate, one bite at a time.

RECIPES TO COOK FROM: [The Perfect Bite](#) by Jennifer Jasinski copyright © 2010 by Jennifer Jasinski.

[Crystallized Mint Leaves](#)

[Grilled Colorado Peaches, Cabrales Crostini, PX Sherry Reduction](#)

[Potato and Cheese Pansoti, Roasted Acorn Squash, Pancetta Vinaigrette](#)