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**Our Summary:**

Dorie Greenspan, in her new book [\*Everyday Dorie\*](#), takes us back to what she calls “elbows-on-the-table-meals.” Casual, put people at ease, kinds of meals that today seem to be more the exception than the rule. This is the collection of recipes that makes meals friendlier for weekdays and weekends, for dinners for two and meals for a crowd. You’ll find the ingredients you need at supermarkets, or already in your pantry and fridge. But mostly you’ll find recipes that are approachable and manageable, make ahead, and easy to pull together. Oh, and

there's dessert. *Every day* needs dessert, a rule that must be followed according to Greenspan, and one more reason to love this kitchen companion.

**What you need to know:**

**Get it:** [\*Everyday Dorie\*](#) © 2018 by Dorie Greenspan. Photography © 2018 by Ellen Silverman. Published by Rux Martin Books/Houghton Mifflin Harcourt, October 23, 2018, Hardcover \$35.00 ([Amazon \\$22.48](#); [Kindle \\$16.99](#)).

**See it:** 368 pages divided across Chapters that include *Nibbles, Starters & Small Meals, Soups & Salads*, a variety of meat poultry and fish, vegetables and sides and *Dessert*. Each chapter starts with a recipe index (thank you!), and the book concludes with a dictionary of pantry specialized ingredients and some substitutions (think *harissa, pomegranate molasses, sumac, za'atar*, etc.). The complete index is cross-referenced not only by ingredient, but also recipe name. Color photographs of most, but not all, the recipes are realistic and accurate.

**Make it:** About 120 recipes with variations and about 20 basics and other recipes that transform what you already include in your cooking repertoire. Recipes range from beginner to advanced beginner, and from French to American cuisine, with cultural ingredients added in occasionally to keep it all interesting and on-trend.

**Chef Donna’s Review:**

The resourcefulness of [\*Everyday Dorie\*](#) is apparent in its first pages. No bells or whistles of introductions or lengthy how-to’s (they’re in the recipes), just a table of contents followed by a short welcome note from the author, and then the first chapter heading complete with gorgeous photo and a recipe index for that chapter. You land on exactly what you are looking for easily, and can see (for the most part) a photo of your finished dish along-side her “hand-holding” directions. From “nibbles” and her small meals, through chicken, meat, fish and shellfish, vegetables and other sides, and of course, desserts, this book has you covered.

[\*Everyday Dorie\*](#) concludes almost as fantastically as it starts with a chapter on *Basics & Transformers*, including the fabulous *Lemon Goop* that can be spread on anything. In between, you open up to any



page and find recipes of familiar dishes – or at least familiar ingredients – that have interesting twists, inviting variations, and enough flexibility to give you the freedom to confidently “go rogue” and change it to your liking.

That [Everyday Dorie](#) gives you ideas for working ahead, options, variations, and substitutions, makes cooking from these pages effortless. Hungry for a burger? The *Three Pepper Burger* includes ideas for flavor changeups, make ahead ideas, and cooking options be it a grill pan heavy skillet. But, [Everyday Dorie](#) isn't just about casual food. Her *Grilled Dry Rubbed Ribeye Steaks, Braised Lamb Shanks with Tomatoes And Olives* or her *Bourbon Roasted Pork Loin*, are suitable as a centerpiece of any fine food gathering. That she gives you plenty of recipes for dishes to go with her recipes – both before dinner and after, makes [Everyday Dorie](#) the complete go to, everyday (and then some), kitchen companion.

Build your days and weeks around her *Soups & Salads* chapter, with delicious ideas for butternut squash, potato chowder, and turkey meatballs. [Everyday Dorie](#) keeps things current and cultural by adding in chickpeas and tahini, cauliflower or white beans, and smoked fish. Looking for something light and easy as your main course? These recipes do double duty, as does her *Nibbles, Starters & Small Meals* including *Poke to Play Around With*, that offers options to keep you happy week after week. *Oven-Charred Tomato Stuffed Peppers* not only work as great appetizers, but can stand in as a vegetarian meal or the perfect side to a hearty winter roast.

In [Everyday Dorie](#) pasta becomes playful when you add cabbage, winter squash and walnuts. The surprise ingredient, however, dried cranberries, add tartness, color, and chew. Unexpected and exactly perfect when you consider what is easy, what tastes good together, and what's going to keep you satisfied after the meal. Greenspan doesn't stop there with her surprises. She finds new ways to use on-trend ingredients, like miso. Instead of adding it to vinaigrettes or marinades, she adds it as a flavor-builder in her *So Good Miso Corn*.

There's plenty – and so much more here – to keep you cooking and happy day after day and season after season. Still, land only on her dessert section and you'll think you've found nirvana. [Everyday Dorie](#) has you creating *Dark Chocolate Pudding*, or the *Boozy Jumbled Fruit Crostata*. The *Apple Custard Crisp* and the *Apple Crisp with Oatmeal Topping* maybe the only dessert recipes you'll ever need to keep everyone happy. Of course there's more, including cookies and then cakes – upside down, coffee, sugar and spice, and cupcakes. You get the idea. The *Desserts* chapter speaks to what made Greenspan the award-winning author she is.

In today's fast-paced world, where the last thing anyone needs is an extra trip to the grocery store, [Everyday Dorie](#) gives you options and plenty of ideas. Known for her detail and clear directions, these recipes give you the confidence to step into the kitchen on any given day and make a delicious meal. You'll be happy that you already have everything you need in your fridge, in the pantry, or from your weekly grocery run, and still have enough flexibility so you can improvise if you need to, or even add a signature touch of your own.



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[Bourbon Roasted Pork Loin](#)

[Chocolate Covered Chai Tea Bars](#)

[Pasta with Cabbage Winter Squash Walnuts](#)