



[LET'S STAY IN: More than 120 Recipes to Nourish the People You Love](#)

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Our Summary:

This book is useful. Period.

If you entertain at home, [Let's Stay In](#) offers thoughtful menus for seasonal holidays tucked in between chapters you typically expect to find in a cookbook, like starters and snacks, sweets and desserts, mains and sides. And while you may not need ideas for your upcoming Easter dinner menu, or next year at Thanksgiving or Christmas, seeing the thoughtful progression of preparation laid out, and the menu

ideas and shopping lists, lends itself to your own thoughtfulness and planning for any event, even if it's your family for a weeknight meal.

What you need to know:

Get it: [LET'S STAY IN: More than 120 Recipes to Nourish the People You Love](#) © 2018, by Ashley Rodriguez. Published by Running Press, an Imprint of Perseus Books, A Division of Hachette Book Group, October 9, 2018 Hardcover \$28.00 ([Amazon \\$18:30](#); [Kindle \\$14.99](#))

See it: 304 pages divided by traditional cookbook chapters including *Breakfast, Midday/Light Meals, Snacks and Starts, Mains, Salads and Sides, Sweets and Drinks*, with colored photos in various sizes of most recipes. Peppered throughout the book are suggested menus made up from the recipes of the various chapters, a thoughtful *Pantry* chapter that essentially suggests you can entertain with what you have on hand. Recipe tables of contents lead each chapter (thank you!) and a thorough index is included so you can find the recipes by name to craft your own menus.

Make it: Over 120 recipes that range in technique and skill from easy to advanced, but cook-able by anyone with basic kitchen knowledge.

Chef Donna's Review:

Anticipating friends over for drinks before heading out to dinner? [Let's Stay In](#), Ashley Rodriguez's second book, gives you plenty of options, including drink options, to easily plan and execute the visit. Want to host Thanksgiving or Easter or Christmas dinner but don't know where to start planning, let alone how to execute an elaborate dinner? [Let's Stay In](#) has you covered there, too, with thoughtful timelines, shopping lists – broken down into meat, eggs and dairy, then produce, then pantry – and the recipes to make it all happen. Even a seasoned host will appreciate the straight-forward approach and simplicity of the pre-selected menus for 12 seasonal standard parties.



And there's still more. Just to keep it real, [Let's Stay In](#) has a handful of personal essays about everything from parenting to ideas for "recipe-less weeknight dinners," to eating alone. Rodriguez is genuine and kind in her words, and thoughtful enough to know that we most often move in haste, but still manage to cook with a bit of thought and care. She offers recipes as simple as her *Vanilla and Cardamom Candied Almonds* or *Ham and Parmesan Butter Baguette* and as exciting as her breakfast recipes that make use of flavor-power ingredients, like miso. There's also plenty of recipes that make you *want* to dive in and bake and cook, like *Brioche Doughnuts with Roasted Apricot Jam* and *Umbricelli with Creminis, Sausage and Thyme*. You'll be inviting friends over just so you can make pasta together, and have a party.

That [Let's Stay In](#) has sophisticated mains, like *Mussels with Caramelized Fennel Cream* or *Grilled Leg of Lamb with Spicy Green Sauce* and then offers up whimsical and playful desserts like *Rice Krispie Treats Cake* and *Fruit Cake* - literally made out of slabs of fruit, allows you to express your mood, or that of the day, as you welcome friends to your table. What seals the deal with [Let's Stay In](#) is that you don't need to be entertaining anyone other than your family for this book to have a place on your kitchen counter. Rodriguez includes recipes to please everyone, including children. She includes a thoughtful essay on *Cooking with Kids* that could be subtitled "how to keep patience in the kitchen."

And that's really the point to [Let's Stay In](#). With menus and plans laid out, shopping lists and ideas at hand, almost any recipe is doable on a weeknight, even if it's *Turkey Meatballs in Arrabiata Sauce* or *Oven Baked Risotto with Butternut Squash and Candied Rosemary Walnuts*. That Rodriguez wraps in European-style fare with recipes and menu ideas for cheese's, meats and baguettes, antipasti, and salads, lets you eat light at any meal and still feel satisfied.

In the end, [Let's Stay In](#) is exactly what it says it is. A cookbook for dining, inside your home. You're happily reminded that you can and should entertain in your home. Whether that's fancy dining, family dining, or party/indulgent dining, this book is filled with the ideas and recipes that will inspire you to open your home to everyone. Manageable, each step in the planning process is thoughtfully laid out so you don't have to fuss or worry about getting everything done on time.

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[Mussels with Caramelized Fennel Cream](#)

[Grilled Leg of Lamb with Spicy Green Sauce](#)

[Black and White Popcorn](#)