



[Dinner for Everyone](#). Copyright © 2019 by Mark Bittman. Photographs copyright © 2019 by Aya Brackett. Published by Clarkson Potter, an imprint of Penguin Random House, LLC.

#### **Our Summary:**

There aren't many reasons to think our dinner classics would need an update. They are, after all, classics. Leave it to Mark Bittman though, author of the [How To Cook Everything](#) series, to find a way to update 100 iconic dinners and offer them back to us in three smart variations, *easy*, *vegan* and *perfect for company*. [Dinners for Everyone](#) is written to suit both our quick-paced lifestyle and our modern kitchens. You'll require little more than a well-stocked pantry, a local grocer and some

kitchen knives (a food processor helps sometimes, too) to be successful with just about all of these recipes. Iconic classics, like Onion Soup, Burgers, Gratin, and Stroganoff, are smartly re-imagined so you can prepare and cook them on a busy weekday (his *easy* variation), or in a way that's good for your health and that of the planet (his *vegan* variation). If you're feeling ambitious, you'll find plenty of options that do require you roll up your sleeves, but you'll enjoy your time in the kitchen (his *perfect for company* variation). This book is smart, most likely as iconic as the dinners in it, and makes you hungry no matter what page you land on.

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

**Get it:** [Dinner for Everyone](#). Copyright © 2019 by Mark Bittman. Photographs copyright © 2019 by Aya Brackett. Published by Clarkson Potter, an imprint of Penguin Random House, LLC, February 12, 2019 Hardcover \$40.00 ([Amazon \\$25.47](#); [Kindle \\$19.99](#)).

**See it:** 432 pages with easy to read one-page recipes. There is one full color photograph of a selected recipe from each "dinner" trio. A short introduction explains the 3 variations. The table of contents reads like a magazine list of recipes with colored dots indicating *easy*, *vegan*, or *all out*, with only the page number of the first recipe listed.

**Make it:** 100 iconic classic dinner dishes made 3 different ways (that's 300 recipes) ranging from salads to soups, casseroles and pastas, and meats of all types and kinds, including a healthy dose of ethnic preparations.

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

[Dinner for Everyone](#) is like a modern-day cooking competition where your challenge is to take a classic dish and reimagine it. You'd be challenged with salad dishes and noodle dishes, or casseroles or stews. Then for fun, the judges throw you a curve ball and say, prepare it 3 different ways, including vegan. That is why Mark Bittman is a celebrated author because he's done just that.



[Dinner for Everyone](#) will answer the daily, and inevitable question, *what's for dinner?* Regardless of where you are in your week, or the circumstance of the day. [Dinner for Everyone](#) overcomes just about every modern-day challenge to getting a meal on the table so we can cook rather than call up for take-out.

What is most appealing about Bittman's [Dinner for Everyone](#) is that you can begin cooking from its pages the minute you open this book. Experienced cooks can dig right in and explore the newest interpretations of old classics, with dishes like *Parmesan Infused Noodles with Shaved Artichoke Hearts*. Here Bittman reminds us that making pasta isn't hard, and to boot, talks you through creating a rich cheesy sauce to cook your fresh pasta in. Those who are new to the dinner game or are looking to improve their skill set, can dive in and have success with the easy variation of that recipes, *Orecciette with Salmon and Leeks!* And, naturally, the vegan recipes introduces the often new ingredients, along with information about what to expect during the cooking process. As much as this is a cookbook, these recipes are a tool for learning.

[Dinner for Everyone](#) updates iconic dishes. Cacciatore becomes *Drumstick Cacciatore, Hearty Vegetable Cacciatore, and Rabbit Cacciatore*. Stroganoff becomes *One-Pot Stroganoff, Mustardy Mushroom and Kale Stroganoff, or Beef Stroganoff with Fried Black Pepper Spaetzle*. Moussaka gets a make-over, as do Meatballs and Meatloaf. Pasta, prolific in these recipes, becomes a platform; the updates are focused on the ingredients that mix with the pasta.

Divided into the easy recipes, vegan recipes, and all-out recipes you'll find [Dinner for Everyone](#) is educational and inspirational. Confidence comes from success and with each of these recipes, as long as you start where you're comfortable, you will have success. No matter what you're looking for – even if you don't know what you're looking for – Bittman never disappoints. Along the way you'll have the chance to learn a little and try new things, but you'll always enjoy the experience of creating and cooking a meal for someone, even if it's yourself.

**Recipes to cook from [Dinner for Everyone](#).** Copyright © 2019 by Mark Bittman. Photographs copyright © 2019 by Aya Brackett. Reprinted with permission by Clarkson Potter, an imprint of Penguin Random House, LLC.

[Mustardy Mushroom and Kale Stroganoff](#)

[Chicken Roulades with Goat Cheese and Asparagus](#)

[Skillet Teriyaki](#)