



[365: A Year of Everyday Cooking & Baking*](#), by Meike Peters, copyright © 2019. Published by Prestel Publishing, New York. All rights reserved. *Provided to [Now That's A Mouthful](#) for promotional consideration.*

Our Summary:

Who doesn't want to cook? Once you find the time, knowing *what* to cook in the time that you have might just be the biggest obstacle standing between you and firing up the stove. [365: A Year of Everyday Cooking & Baking](#) by Meike Peters, with its clever day-by-day and day-of-the-week design, gives you recipes that can work on any day, and for just about any occasion. This tome offers up a range of recipes that accommodate the realities of busy lives with quick and easy dinners. But, if you care to, this book lets you dive deeper in, carve out time and roll up your sleeves to really enjoy cooking with more involved cooking (and baking) efforts. Using the format that made her a darling of the food blog-o-sphere, Peters puts up

one dish a day for an entire year. The sheer practicality of dividing the book into monthly chapters results in a cookbook that doubles as a seasonal guide for making meals every day of the week. Now, you just need to make the time!

What you need to know:

Get it: [365: A Year of Everyday Cooking & Baking](#) by Meike Peters, copyright © 2019. Published by Prestel Publishing, New York, October 8, 2019 Hardcover \$40.00 ([Amazon \\$36.00](#))*.

See it: 448 page tome with a different recipe for each day of the year. Many recipes, but not all, include photos of the finished dish. Recipes are numbered for the days of the year (i.e., 1 through 365), with day 1 beginning on a Monday, with each subsequent recipe progressing through the week; chapters are named by months to create a seasonal reference, too. The table of contents at the beginning of each month, with recipes named after the primary ingredients in the dish, help you find exactly what you want to cook. The index is thorough, but not in traditional index-list form.

Make it: 365 new recipes from James Beard Award winning author Meike Peters. Each recipe is designed to complement the schedule of any week. Quick, creative weeknight dinners that include pasta, grains with proteins, as well as and colorful salads and vegetables. Weekend recipes to cook include aromatic, long-simmering stews and baking recipes.

Chef Donna's Review:

In the world of cookbooks, it's rare to find genuinely fresh new recipes with an imaginative approach to flavor-combinations. When you find one, like [365: A Year of Everyday Cooking & Baking](#), you sort of have to pay attention, especially when that book paves the way for anyone to cook on any day of the week. With 365 new recipes, James Beard Award winning author Meike Peters addresses the needs of the modern day home cook, and without fuss or pretense has you in the kitchen and cooking current and manageable meals.

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Practically speaking, [365](#) is organized like a calendar so you can literally turn the page every day and land on something new. Easier recipes appear in the middle of the week, more complex – though certainly manageable even with a beginner skill set – recipes for the weekend. It takes but a few minutes to grasp the set-up of the book, and the further you dive in, the more the set-up has to offer. Chapters are the months of the year so you have a seasonal index of foods and flavors; ingredients are repeated so you need not worry about stocking a larder with a one-use item. You'll end up cooking fish and shellfish, poultry and beef; you'll have plenty of vegetarian and vegetable options, too. You'll make soups, stews, burgers and noodle dishes. Whatever your need, Peters seems to have found a way to meet it, without ever taxing your wallet, or time. These are doable recipes, and they are cook-able recipes.

Techniques are repeated in [365](#) so you confidently build your skill set throughout the year. You learn to make *Crêpes au Citron* (Crêpes with Lemon) in March, then in May you turn spring vegetables into a “shakshuka” filling for your *Green Shakshuka Crêpes*. Crêpes become *crepelle* (the Italian version of a crêpe) in July and are filled with radicchio, potatoes and gruyère. To close out the year, come November the *crepelle* get a seasonal filling of squash, ricotta and sage. And while a few recipes might make you scratch your head, like *Schnitzel with Ginger-Elderflower Rhubarb and Crispy Bacon* or the *Beet and Ricotta Donuts with Pistachios*, they are the exception. Most recipes put a smile on your face as you happily think, “I can make that.” You'll confidently make *Artichoke, Ricotta, and Orange Ravioli*, whether you make the pasta dough yourself or use pre-made pasta sheets. You'll make meat *roulades*, pizzas, quiches and meringues. You'll bake cookies and cakes, and roast chickens and filets of beef.

Season-by-season [365](#) serves up interesting dishes that you will want to cook, and your friends and family will want to eat. Even culturally influence recipes are named for the ingredients, so when you land on Kaiserschmarrn, everything you need to know is in the subtitle, *Torn Pancake with Caramelized Grand Marnier Apple*. Same with *Lahmacun, Thin Crust Pizza with Tapenade*. Beyond the profound practicalities of this book, Peters gives you something more: you leave this book with confidence and the skill set to be a better home cook. And, you need not worry whether something is cook-able on a Tuesday night. You simply open to the month of the year or day of the week that you want to cook and are likely to land on something that is perfectly suitable, and doable.

If you want to stretch your wings and grow as a home cook or home baker, [365](#) is your road map to there. These are manageable recipes for any day, and along the way you inevitably learn. You will grow, your repertoire will expand, whether you cook all of the recipes or not. Best of all, by the end of a year of cooking, you will certainly have re-discovered your joy to be in the kitchen, cooking family meals on any day of the week.

Recipes to cook from [365: A Year of Everyday Cooking & Baking](#) by Meike Peters, copyright © 2019. Reprinted with permission by Prestel Publishing, New York. All rights reserved.

[Potato Celeriac and Carrot Latkes with Smoked Trout Dip](#)

[Spinach Gnocchi with Mushrooms and Bacon](#)

[Squash Ricotta Crespelle with Sage](#)

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