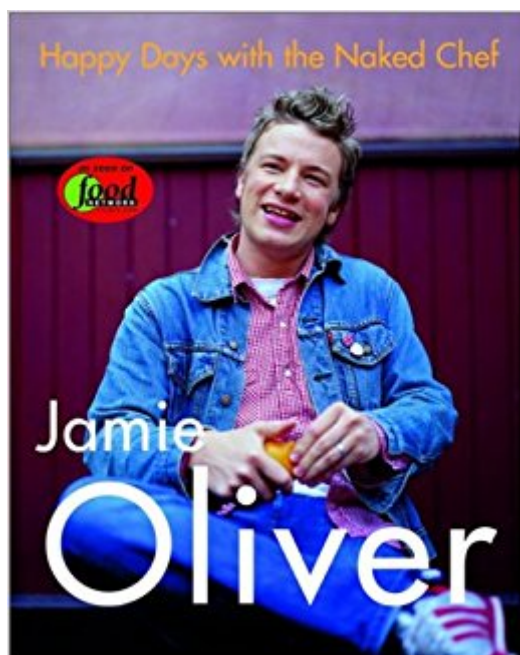


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# Happy Days With The Naked Chef



## Synopsis

Jamie Oliver believes in finding the best ingredients and making tasty, easy, social meals. Like his first two bestselling cookbooks, *Happy Days with the Naked Chef* is filled with fantastic salads, pastas, meat, fish, breads, and desserts for all occasions. In 'Comfort Grub' Jamie gives you his contemporary twists on old favorites, and in 'Quick Fixes' he whips up really delicious, easy dinners--just right for when you get home late from work. The 'Kids' Club' chapter is all about involving your kids in your cooking, like having them squash fresh tomatoes for pasta, pit olives, and knead and shape bread. For Jamie Oliver, food is all about *Happy Days*--good fun and great eating.

## Book Information

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## Customer Reviews

Jamie Oliver's *Happy Days with the Naked Chef* is in the same mold as his bestselling cookbooks, *The Naked Chef* and *The Naked Chef Takes Off*: recipes for simple, comforting food. This time, however, he has some interesting additions from his travels to Australia, New Zealand, America, and Japan. There are three new ideas in *Happy Days with the Naked Chef*. Oliver has included a chapter on "Comfort Food"--the kind of cooking Nigel Slater and Nigella Lawson specialize in. There are recipes for British favorites like Toad in the Hole, Fish Finger Buttie, and Sticky Sausage Bap with Melted Cheese and Brown Sauce. In his "Quick Fixes" chapter, Oliver has selected dishes where saving time and minimal washing up are the key ingredients. These include a Steak Sarnie and Chicken Breast Baked in a Bag with Mushrooms, Butter, White Wine, and Thyme. He has also included a "Kids Club" chapter, which offers inspiration for parents trying to get their children excited

about food. The new additions don't dominate the book as the remaining two-thirds contain Oliver's standard Italian-style fare: simple salads, fish, meat, vegetables, breads, and desserts. Don't miss the excellent recipe for Medallions of Beef with Morels and Marsala and Crème Fraîche Sauce. Oliver has also been traveling and you'll find recipes with bok choy, soy sauce, and ginger popping up here and there--delicious! --Elizabeth Murgatroyd, .co.uk

Big-energy, high-profile Food Network celebrity Oliver (The Naked Chef) says this book addresses what the average person wants to cook at home; and perhaps never has a personality cookbook ranged so far across high and not-so-high cuisine. Oliver proposes the best way to eat store-bought fish sticks (broil them and serve on a white roll with ketchup) and devises easy dishes he calls Quick Fixes, such as Chicken Breast Baked in a Bag with Cannellini Beans, Leeks, Cream and Marjora. He suggests how to get kids involved (make Chocolate Cookies with Soft Chocolate Centers) and then proceeds to mouth-watering adult fare: Pot-Roasted Pork in White Wine with Garlic, Fennel and Rosemary]; Lovely Pan-Baked Plaice with Spinach, Olives and Tomatoes; and Medallions of Beef with Morels and Marsala and Crème Fraîche Sauce. Oliver's impulse to wow an audience is reflected in such recipes as Whole Roasted Salmon Wrapped in Herbs and Newspaper, to be cooked on a camp fire or over a barbecue, and Flour and Water Crust Chicken, in which a whole bird is enclosed, baked and brought to the table in a pastry covering. Chocolate and Whole Orange Pudding is actually baked with a pre-boiled orange in the center. A small quibble, but home cooks should pay attention when assembling ingredients because they are not always presented in simple lists. The 11 components in Japanese Rolled Pork with Plums, Cilantro, Soy Sauce and Spring Onions, for example, are given in only six lines. Oliver concludes with some of his favorite beverages, which include Easy Peasy Ginger Beer and the Margarita. (Oct.)Forecast: Oliver's previous two entries from Hyperion have been very successful, and this will follow the pattern. The last week in October, he'll tour seven cities, conduct cooking shows in bookstores and throw in some drumming as well, a musical talent he practices in his spare time.Copyright 2002 Reed Business Information, Inc.

Jamie Oliver's easy breezy style can lighten the mood for cooking and the uncomplicated but fresh looking recipes are tempting for a mid-week meal. Unfortunately they seem to be untested. Although the ingredients are readily available and the steps short and simple, the recipe for Open Lasagne of Sweet Tomatoes, Squid, Mussels, Farro and Olives was poor at best. The first problem is reflected in the ingredients list, calling for 12 sheets of fresh lasagne to serve 6 people but no mention of

cutting the sheets into manageable pieces. It's unlikely Oliver means to blanket the seafood in full sheets of pasta. The instructions also call for putting 2 14 oz cans of tomatoes in a large pot with the farro and olives and simmering for 30 minutes. There is no added liquid and even on the lowest flame, the farro quickly absorbs the small amount of liquid in these cans. The mussels and clams are to be added to the pot after 30 minutes and shaken around until they open. There is no way even little neck clams can open without covering the pot and using a higher heat. Of course with little liquid, a higher heat would totally dry out the sauce. I added liquid, raised the heat and covered the pot and the shells still took about 6 minutes to open. Finally, it is not until after all the seafood is cooked that we're instructed to "put the pasta on to cook", resulting in either severely overcooked seafood or a cold dish. I am a fairly experienced cook so having read the instructions first, I cut the pasta into 1 1/2" strands like pappardelle, added water to the tomatoes at the outset, put the pasta in boiling water after the seafood was added to the sauce and then added additional pasta water when the pasta was added to the sauce. This poorly written recipe isn't an anomaly; the Chicken Breast Baked in a Bag with Mushrooms, Butter, White Wine and Thyme looked promising but 1 large wineglass of wine, 3 pats of butter and the small amount of liquid released from about 1/2 lb of mixed mushrooms were not sufficient to rehydrate/steam a handful of dried porcini mushrooms in 25 minutes, although they did produce a sufficient amount of jus for the 2 chicken breasts. In addition, for those who get absorbed in following a recipe without really thinking about what they're doing, the absence of instructions to season the food, (salt and pepper), is an omission that even a sprinkling of finishing sea salt won't fix. This book and all the other Jamie Oliver books I've purchased over the years are destined for a book sale.

Jamie continues to seduce your tastebuds in this brilliant book. As fans know, he strips down recipes to their basics with passion and innovation. Happy Days with The Naked Chef includes happy, healthful recipes from appetizers to desserts. Parents will appreciate the "Kids' Club" chapter, which suggests ways of involving youngsters in meaningful kitchen activities. You can't go wrong here.

I have several Jamie Cookbooks and I love this one the most! We regularly make his recipes from this cookbook. One of our favorites is "Old Man's Superb Chicken" and "Penne Carbonara". Jamie is a joy to read and the food is fantastic! I have given this cookbook to several couples on their wedding day. I hope they enjoyed it too!

So many great recipes in this book, and put together well with nice photos.

Jamie Oliver is often misunderstood, but a brave little sausage for taking on how US school children are fed by cost accounting, not by nutrition. This book is from the early days when he was simply running the Naked Chef brand. Good recipes

This is one of my favorite Jamie books as he was still quite young and experimenting with flavors and styles. He loves keeping things rather simple, which is great for fast preparation and appreciating what's really there. He is equally good at pairing striking, yet complimentary flavors as well as dressing up old favorites.

I love the recipes in this book! They are so down-to-earth, and simple, yet delicious! I have made many of them, but my favorite section is the one for the kids. I love when I can find new ways of making healthy snacks for my kiddo, especially if it's simple enough that the kiddos can join in the process!

great

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