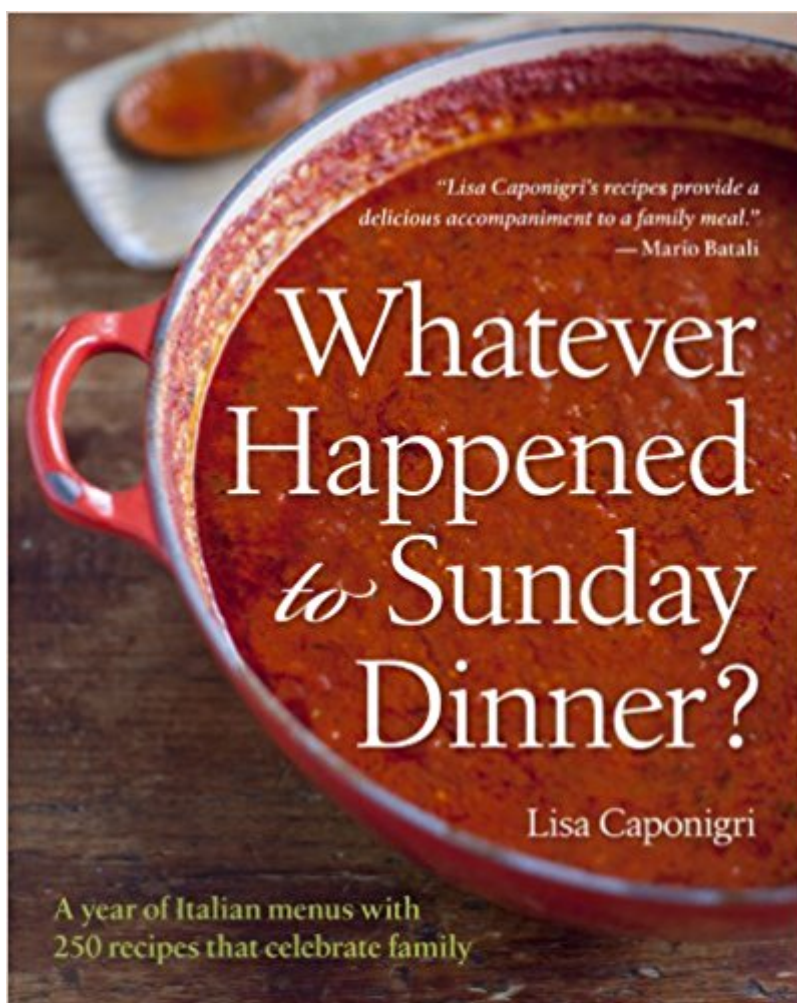


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Whatever Happened To Sunday Dinner?: A Year Of Italian Menus With 250 Recipes That Celebrate Family



Synopsis

The family that eats together stays together! That's what Lisa Caponigri believes, and she created *Whatever Happened to Sunday Dinner?* to give real families recipes they can easily cook and enjoy together. Caponigri has devised 52 delicious Italian menus--one for each Sunday of the year--that feature all the favorites, including classics like crostini, lasagne, polenta, stuffed peppers, veal piccata, risotto alla Milanese, and ricotta pie. There are also many surprises like Woodman's pasta and Italian french fries--and traditional, treasured dishes from her own family's kitchen, such as Nana's Strufoli and Grandma Caponigri's Ragu Sauce. Beautifully photographed by Guy Ambrosino, *Whatever Happened to Sunday Dinner?* showcases food styling by former Gourmet magazine editor Kate Winslow.

Book Information

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Customer Reviews

"[A] delightful guide to Italian family dining.... well-written and beautifully presented.... *Whatever Happened to Sunday Dinner?* will give you all the inspiration and practical information you need to make those family meals memorable and delicious." --The Wall Street Journal "A good cookbook to gather a hungry crowd and leave them happily satiated." --Kirkus Reviews

When she was a young girl, Lisa Caponigri regularly traveled on extended research trips to Italy with her father, an internationally known professor of Italian philosophy. Then, on school vacations Caponigri's Sicilian grandmother invited her to spend time at her home, and under her grandmother's watchful eye Lisa mastered Italian home cooking. Later in life, Lisa moved to Italy to

raise her family and continued to study Italian cuisine. Lisa now resides in South Bend, Indiana and dedicates herself to spreading the gospel of Italian cooking in America.

I grew up in an Italian household where Sunday night dinner was a big deal. As our family split up and my papa passed away, Sunday dinners sort of faded away. So, the title of this book immediately drew me in and I am glad I found it. The recipes are yummy and the photos are great too. As I read through many of the recipes, I had that old feeling of nostalgia and smiled as I thought of my childhood and my nana. The recipes yield a lot of food so unless you are feeding a small army, you may need to scale these back a bit. Wish I had more people to feed so I can use the book more, but regardless, I look forward to starting my own new Sunday traditions!

I bought this book after seeing it at my local library. It is one of the few cookbooks that I use on a weekly basis. The recipes are authentic and delicious! I get many compliments on the dishes I make from this book.

I really enjoy how the recipes are very simple with limited ingredients. I also really enjoy the menu format rather than separate sections of appetizers, pasta courses, mains and desserts. I find that the recipes do allow for more than one person in the kitchen, which works for me as I'm always trying to cook with my wife. Be cautioned that if you cook based on the ingredient measurements it produces a lot of food. Each menu can serve at least 8 people.

great

Absolutely..Love!

My late husband's grandmother was known for her legendary Sunday dinners on Jamaica Way in Boston. She'd lay on a spread that would crush a lesser crew of an entire restaurant staff, everything from pasta to bracciolini, her speciality. And she'd do this every week. By the time I met her, she was nearly 100 years old and no longer able to do this, but I treasured the family stories about how she made her own sausages (it involved junkets all over Boston's North End to gather various cuts of pork, and the jar of bootleg Marsala wine, the secret ingredient, kept well-hidden under the sink.) If you didn't have an Italian grandmother, you probably, like me, would adore this book. And even though I don't cook for a crowd very often, I really coveted many of the recipes in

this book. And the menus? Perfect. Open a page, gather ingredients, you have an absolutely marvelous menu that you could serve to just about anyone on your guest list. Several of my personal favorites are in here--Pasta alla amatriciana, a bacon (pancetta or guanciale) flavored rough tomato sauce that is pretty much addictive. Also a lasagne with cheese and mushrooms, elegant, rich but not heavily overpowered with too many ingredients. And simple spaghetti al limone, spaghetti with lemon sauce, which is so easy and so good, you won't believe it. My favorite menu starts with a hearts of palm salad with balsamic vinegar. Hearts of palm are not well-known in the US but they are common in Brazil and they have a texture something like asparagus with a sweet-savory taste something like artichoke hearts. Then the menu continues with good old minestrone soup for the pasta course, chicken with oil and garlic and for the contorno (vegetable course), peas and prosciutto and ending almost ridiculously, but wonderfully with hazelnut truffle tart. The menus are incredibly well-designed, but beware, they are very festive, that is, serve this at Sunday midday and be worthless until 8 pm. The book is actually particularly good for the vegetable course, using chard stems, brussels sprouts, escarole, and artichokes. But there are also many of the current American favorites that are particular to some Italian communities (Chicken Vesuvio, for example) and those beloved vodka sauces, things that are in vogue now and things that are never out of fashion, such as Saltimbocca. I think this is one of the best Italian cookbooks I've seen in years, and I'm planning to give it out as gifts as well as keep one for myself for entertaining purposes. (Right. I've been known to eat pasta alla matriciana five days running.) And one gift will be to our pastor, who is Italian, and generally starts waxing lyrical, if off-topic, about ravioli and how good Italian food is, about three-quarters of the way through his sermons at 11:45 on Sunday and making everyone completely crazy. He gets the first copy. On a Sunday, of course. Before lunch. Hah!

I bought this cookbook because recently in our house we began talking about what happened to Sunday Dinners? I love to cook and so when doing my search, I came across this cookbook. How appropriate it had the same name as our question. I love it, I have already made 3 recipes out of it. The ingredients are so far easy to find, the preparations are very authentic and there are helpful hints. I absolutely love it..

What a great book to browse even if you're not going to cook! If you are going to cook and need inspiration and fantastic, delicious meals... this is the book!! So nice to know that many feel as I do about food and family and the need to get back to the family meal. So much more than a book of recipes.

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