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Featuring family-friendly recipes and stunning photography, an all-new cookbook from *New York Times* bestselling author, beloved actor, and respected foodie Stanley Tucci.

Stanley Tucci's association with wonderful foods began for fans with the movie *Big Night* and resonated in his role as Julia Child's husband in *Julie & Julia*. But well before these films, he was enjoying innovative homemade Italian meals throughout his childhood, when family and food were nearly inseparable and cooking was always a familial venture.

Now, in a completely new, family-focused cookbook, Tucci captivates food lovers' imaginations with recipes from his traditional Italian roots as well as those of his British wife, Felicity Blunt, tied together with a modern American ribbon. The time-tested recipes include pasta alla bottarga, mushroom-stuffed trout, pork chops with onions and mustard sauce, barbeque chicken wings, and much, much more! Nothing will make you happier to spend time with family than the aroma of a hearty Italian dish sizzling on the stovetop.

Featuring 100 luscious new full-color photographs, *The Tucci Table* captures the true joys of family cooking. *Buon appetito!*

The Tucci Table: Cooking With Family and Friends Details

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From Reader Review The Tucci Table: Cooking With Family and Friends for online ebook

Cory says

I firmly believe that Stanley Tucci makes better everything that he's in, and that includes this cookbook. Some of the recipes seem tasty, AND I think he gets added to my top 5 list!

Jillyn says

I've got to say, this book has a really wide variety of recipes, and a high volume of them too. This cookbook is a nice blend of "a little bit of everything", but draws heavily on Italian, British, and American cuisines. There's a lot of dishes in here that I was familiar with, which helped to set the familial tone that Stanley Tucci wished to give to the reader.

Each recipe comes with a fun little story that introduces the people in Tucci's life, and makes you feel like you know them too. It made the recipes seem more personal, as though this book wasn't mass produced, but given to you as something special. There's a fair bit of humor in this book as well, which made it very easy to flip through for recipes. It's clear that this book was written in love.

The book is divided by course for easy navigation. In addition to anecdotes about Tucci's family, these recipes are paired with tips on how to store these dishes, how to make them better, or how to work with substitutions in a pinch. I really appreciated that for some of the more difficult recipes that step by step photos were included. The photography in this book is lovely, and while there's not a picture for every recipe, there are a lot of photographs.

This is a book that virtually anyone can use. There are some basic recipes for those who are new to the kitchen, and more complex dishes for those of us who have more experience with cooking. A few of the dishes that I most look forward to trying include Isabel's New York Cheesecake Ice Cream, Baked Ham with Mostarda di Frutta, and Pan-Seared Loin of Venison with Red Wine, Juniper and Quince.

This is a solid book for beginners and more experienced home cooks alike who are looking for new meals to share with their families. Thanks to Netgalley & Gallery Books for my copy in exchange for my honest review. This review can also be found on my blog, Bitches n Prose.

Brenda says

Pretentious but Beautifully Illustrated with Engaging Stories

My thoughts are a little conflicted about this cookbook. On one hand, it is beautifully illustrated, with helpful step-by-step photos for some of the recipes. It also includes some very nice recipes from celebrity friends. On the other hand, most of the recipes include ingredients that I never have on hand, would probably never purchase and have no way to obtain, including some specific Italian ingredients such as trofiette – I had to look this one up to find out it's an Italian pasta. For the recipes I found for which I have ingredients, these

are extremely simple recipes that most cooks already know by heart.

I'll have to say, my favorite part of the entire cookbook was the stories. Mr. Tucci has a wonderful way of expressing himself as he interweaves stories into each recipe's introduction.

I received my advanced reading copy from the publisher via NetGalley in exchange for an honest review.

Dean says

I thought this was a very sweet Cookbook. I'm a Tucci fan, so anything he does can do no wrong. Many of the recipes here were out of the ordinary, and you could probably find much of this in another cookbook. The nice bits for me were the comments and the voice of Mr. Tucci that made it worth reading. I think also the meal and food sensibilities put into the book made it worthwhile.

Laurie • The Baking Bookworm says

Disclaimer: My sincere thanks to NetGalley and Gallery, Threshold, Pocket Books for providing me with a complimentary e-book copy of this book in exchange for my honest review.

My Review: I have been a fan of Stanley Tucci's acting for quite awhile. Who didn't love him in Easy A (um, no one!), The Hunger Games series and Julie and Julia to name only a few? I will admit to having a bit of a crush on him as an actor but now to learn that he was a self-proclaimed foodie too?! That was the sprinkling of fresh Parmesan on the proverbial ravioli for me!

Now, I've read my fair share of cookbooks and they each have their own feel to them. The feeling that I got from this book was heart. It has a whole lot of heart because Tucci incorporates his personality into each chapter as he shares family anecdotes, provides tips, helps the home cook outfit their own kitchens and brings the reader into his family kitchen. It shows that food and family are inextricably linked in the Tucci home where their family dinner table is one of the foundations of family life. With the casual feel to the writing I could easily imagine him reading them to me in his signature voice.

From the beginning of the book you can tell that he and his wife Felicity adore food and feeding people. It's a wonderful combination of Italian and English family favourites (with a touch of North American flair). There are a vast array of dishes to choose from including appetizers, soups (the Tuscan Tomato Soup!), sandwiches (Grilled Cheese with Pesto and Prosciutto!), main dishes including fish, pasta and even some British fare from Felicity's upbringing in the UK like Beef Wellington and Shepherd's Pie. While there are a few dessert recipes thrown in for good measure the Tucci/Blunt family aren't dessert lovers so there isn't a plethora to choose from in that category which is fine by me.

The overall feel of the book isn't intimidating or snooty but very encouraging and doable. The recipes may challenge a new cook with some ingredients that aren't standard North American fare as well as some instructions that assume a basic level of culinary understanding but for the intermediate cook this would be a great book to add to the home collection.

'When I think of the moments that have brought me the most pleasure, the most joy, they are almost always framed within the context of food and the table.'

Stanley's way of writing encourages the home cook to jump in and give his recipes a try. The inclusion of short family stories and even some pictures of his family in the kitchen helped to give this cookbook a very homey feel to it which I really enjoyed. He comes off as a 'normal kinda guy' who adores food and feeding those he loves. Add into this the beautiful pictures of many of the recipes and this cookbook is a keeper and would make a great gift for a home cook.

My Rating: 4/5 stars

** This book review, as well as hundreds more, can also be found on my blog, The Baking Bookworm (www.thebakingbookworm.blogspot.ca) along with my tried and true favourite recipes.

Albert says

Stanley Tucci is an accomplished actor, he is also an accomplished chef; so the writing of a cook book is not so far out of the realm of what should be expected.

But if you think that a cookbook with a celebrity name attached to it is all that The Tucci Table is then you are about to be wonderfully surprised.

The Tucci Table is a glimpse inside the private and intimate life of Stanley Tucci and the people he loves. He shares insights into family and caring that happen to be part of the food he makes and enjoys. Some of the recipes are his and some are friends and family. But what should be felt through it all is the setting of the family dinner, where food is prepared carefully and with the love that one brings to their family. These are not meals meant to impress others, these are the foods meant to bring people home.

The recipes are carefully written so that they can be followed easily. But more than the food, there is a strong and powerful sense of family throughout.

A very enjoyable read and yes I will be trying out some of these meals!

`Cristina says

I am not a fan of cookbooks, actually I strongly dislike them. The authors often include recipes that are too long, too cumbersome, completely unrealistic for 'normal' people.. and with a list of ingredients that would put to shame a Michelin restaurant..

For this reason when I stumbled into this book written by Stanley Tucci and his wife Felicity Blunt I just loved.. simple, practical recipes, with ingredients that we can easily find in our kitchen, beautiful photos, just the right amount of words and picture. Bravo to both of them!

Nicholas Aune says

I was a little skeptical about this book given the track record of celebrity cookbooks, but Tucci managed to put together a collection of classic Italian family recipes. The recipes are all very easy to recreate and each dish comes with a personal narrative describing the importance of the dish to the Tuccis.

Christopher says

What is there to say? It's Tucci baby. I am absolutely absorbed by the thought of Stanley Tucci, John Krasinski, and the Blunt sisters having dinner parties featuring recipes from this book.

Emily Joyce says

The Tucci Table is full of recipes that are based on simple, quality ingredients and traditional flavors. These are recipes you might have been lucky to learn amongst family growing up. The instructions are brief and accessible, the ingredients not too intimidating. Nothing in here is unbearably elaborate or trendy. It would be good to own if you wanted a simple, go-to reference for classic meals, or if you like to stare at Stanley Tucci's hands while you drink wine and paste your face over his wife's.

Freda Mans-Labianca says

I like the actor, Stanley Tucci, and now I like the chef too! These recipes are the flavors I am used to, and are not overly complicated. In fact, I made two recipes from the book and enjoyed them both.

First I made the potato and leek soup with fried parsley.

The soup was delicious! I will probably not bother with the fried parsley next time, as it was mainly for presentation anyway, but the soup is a definite hit in my home and perfect for the colder months ahead.

Next I made pasta with prosciutto, onions, peas and pancetta.

Another huge hit in my home. What's not to love about a dish with bacon in it? Pancetta is basically Italian bacon. YUM!

I can't wait to browse through again and pick another recipe.

Plus it was nice to read some of Stanley's thoughts in the book about family and food. His wife also added a few words here and there, and it personalized the cooking even more.

I love this cookbook. It is a perfect blend of celebrity and food!

~*kath*~ says

Is there anything this gorgeous man cannot do?

I borrowed it for the Tucci, but the recipes are really straight forward and are delicious dishes. And the book is full of gorgeous photos of both the food and the Tucci family.

Ellen E. Baldwin (Quest Reviews) says

I have to say, I was expecting a cookbook filled with fantastic Italian food, given that Tucci is Italian (at least, I *think* he is). What this cookbook is, however, is a book of Tucci's family recipes... stuff they eat for breakfast, their favorite hors d'oeuvres, etc., and also the recipes of some of his celebrity friends.

I made one recipe out of this book, and that was Emily Blunt's chicken noodle soup. She claims it helped her nab John Krasinski, so I knew I had to try it out. Possibly Emily just has the magic touch, because mine was so, so. It was flavorful, for sure (you add a dash of barbecue sauce!) but very oily since Emily instructs us to boil the chicken thigh bones in the broth.

Just as the soup was so-so, *The Tucci Table* is a so, so cookbook. There's nothing in there you can't find online, except the allure of eating the family recipes of A-list and B-list stars.

Mary says

I received this book for free from NetGalley in exchange for my honest opinion. I love to cook. I love cookbooks. I love to read them cover to cover. The stories are as intriguing to me as the recipes. This was a nice book. Nice stories, a peek into the lives of the Tucci family. We may be related, Stanley and I, as many of his recipes are mine. We cook the same way, old school and rustic. So while I enjoyed the stories, I wasn't able to find anything new in the recipe department. Still, an enjoyable cookbook.

Diane says

Stanley Tucci is an actor, known for his roles in *The Devil Wears Prada* and *Julie & Julia*. In 1996, Tucci co-wrote and starred in a movie called *Big Night*, about two brothers who have one night to save their Italian restaurant. The movie has achieved cult status, earning many fans for Tucci and his costar Anthony Shaloub.

Tucci has always loved to cook, and follows his successful 2012 *The Tucci Cookbook* with a new cookbook, *The Tucci Table*, filled with recipes from himself, his family and even some famous friends, written with his wife Felicity Blunt, sister of actress Emily Blunt.

From his late friend actress Natasha Richardson, whom he said was "an extraordinary cook who threw some of the best dinner parties I have ever attended", he shares her Pissaladiere, topped with anchovies, onions and olives.

His son Nico's Pasta with Prosciutto, Onions, Peas and Pancetta looks like a winning dish to me, and I appreciated the detailed instructions on the carbonara finish to the dish.

He also tells some funny stories, like the time he asked Felicity what she wanted to cook for a dinner party the following weekend. She decided on a suckling pig, which was problematic since neither had ever cooked one before. They got a whole pig from the butcher, but it was too long to fit on their barbeque spit. So they got out the hacksaw and tried to cut off the pig's head, when their children came home from school to see the

carnage.

The book is heavy on Italian food, naturally, and I am tempted to try his Polenta Fries, which Tucci calls a great alternative to French fries. They look delicious.

Tucci formatted the book so that the directions come first, then the ingredients, which may confuse some people. This is a book for confident cooks, more casual cooks who like to go more by instinct than exact measurements. (See glug of olive oil, above)

Reading The Tucci Table is like sitting in Tucci's kitchen, and you can hear his voice as you read his stories about how his mother-in-law makes it this way, and he got this recipe on location in Atlanta for The Hunger Games.
