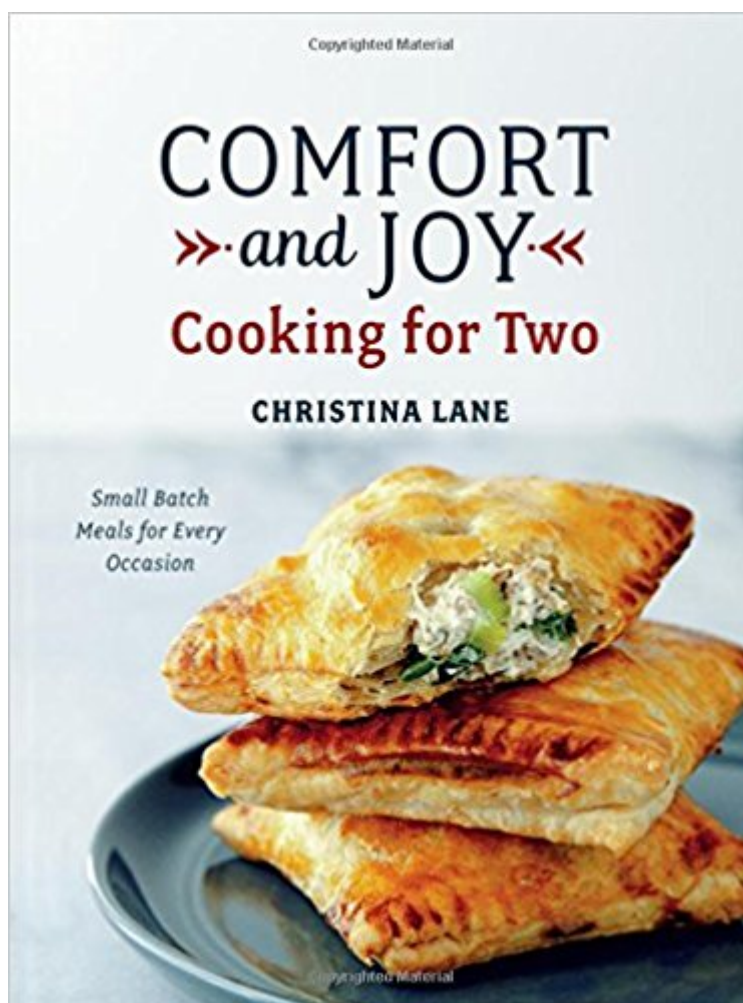


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# Comfort And Joy: Cooking For Two



## Synopsis

More desserts for two • plus brunch, lunch and dinner • easily adjusted should unexpected guests drop by! Just off the success of *Dessert for Two*, author Christina Lane is back with a gorgeous full-color cookbook filled with delicious meals for every hour of the day. Her signature friendly voice invites readers to try everything from her Southern Sweet Tea Fried Chicken to a Holiday Ham, perfectly portioned for whomever is sitting around the table. Fancy celebration meals appear along with down-home comfort food, all accompanied by mouth-watering photography. Recipes include: Bruleed Toasty Oats Pimento Grilled Cheese with Fried Pickles Roasted Salmon Sheet Pan Supper Perfect Filet Mignons with Twice-Baked Potatoes Rummy Oatmeal Cookies Comfort and Joy is an essential book for singles, couples, and small families. 85 color photographs

## Book Information

Hardcover: 224 pages

Publisher: Countryman Press; 1 edition (September 10, 2015)

Language: English

ISBN-10: 1581573421

ISBN-13: 978-1581573428

Product Dimensions: 7.9 x 1 x 10.3 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 62 customer reviews

Best Sellers Rank: #210,085 in Books (See Top 100 in Books) #153 in Books > Cookbooks, Food & Wine > Cooking Methods > Cooking for One or Two

## Customer Reviews

Christina Lane is the author of the popular food blog *DessertForTwo.com*, well known for its small-batch recipes. Her food writing and photography have been featured on popular food websites including *The Kitchn*, *Tasty Kitchen*, and *The Huffington Post*. She has also been featured on *The Today Show* and *QVC*. A Texan by birth, she has lived all over the States, and describes her recipes as a unique blend of Southern, Californian, and Midwestern. She bakes and eats dessert daily.

I feel like I've been waiting forever for this cookbook to come out. I've been following Christina on her blog for years and love her recipes. They're easy to make and simple to follow. When her first book, *Dessert for Two*, came out, I was amazed at all the small batch desserts she created. After

all, as much as I love desserts, there's only so much I can eat. So I was super excited when I saw this book: *Comfort and Joy*. *Comfort and Joy* is filled with every day recipes inspired by Southern comfort foods. These recipes are made for one to two people, but they can easily be adjusted to feed more people. Which I absolutely love. Because I really rather make half a dozen cookies and not four. I love Christina's approach to this book. You can hear her voice in her writing, inviting you to try her recipes. It's as if a friend is talking you through the steps to create every day comfort foods in your own little kitchen. You can find all sorts of recipes from breakfast to dinner and even more small batch desserts. The recipes are amazing and simple, the photos are gorgeous. Where else would you find recipes for eggs baked in baguette, sweet tea fried chicken, or bacon parmesan biscuits! And these are only some of the recipes that she shares with us in her latest book. I recommend this cookbook to anyone who wants to make small batches of food. As much as I love desserts and comfort food as the next person, sometimes, I think I prefer small portions of it so that I won't have to eat the same food for days. Because if I make less of one dish, I can try more of other dishes. No? Just me? Seriously, give this book a try, especially if you're a fan of Southern comfort foods. =)

I couldn't wait to get this new book...and I was not disappointed. Great recipes...I cannot wait to try the soups (especially the tomato soup) and salads and drinks. Thank you, Christina, for another outstanding book and for sharing your life and food with two-people households!!! I love how the majority of your recipes are from scratch and you even give us a recipe for small batch puff pastry!! I think I love this cookbook even more than the first. I would highly recommend both her first and second book and her blog for anyone who loves to cook a real meal--from scratch, but only has two mouths to feed.

I was fortunate enough to hear Christina speak at a benefit luncheon last spring in St. Louis. Her charming personality shines through in the cookbook the same as it was when she was on stage. In the book she has witty blurbs about each recipe which piques the reader's interest to make the recipe! I highly recommend her books. I gave this cookbook to my daughter for Christmas to cook some special meals to share with her husband. She had chosen out several to start with already. Enjoy!

This cook book is really great! It's written in a very friendly manner, sharing not only really great recipes, but also anecdotes about the recipe or family likes and dislikes. It seems like a close friend

is giving you some good recipes and talking to you as if you were the next door neighbor. The book is a joy to read, even if you didn't try any of the recipes, which, by the way, so far I haven't found anything in it that we didn't like. I'm interested in her other books and trust that they will be just as enjoyable. And what delightful pictures of her adorable baby!

Love this as much as Dessert for Two, maybe more because there's some protein involved. The brunch foods look and read as delicious. So many recipes tempt me. I made the blueberry lemon muffins, subbing yogurt on hand for sour cream and adding 1tsp more flour due to high altitude and they turned out perfectly. I think I may try one recipe every few days, a first for me. She makes whipping something up seem easy and fun. A great Xmas gift for friends.

Fantastic book for two! I also bought her book on deserts and it was just a good.

nice

I tried this book first. It is so good that I ordered the other books. The beef enchilada recipe is very good and you make the sauce from scratch which is better than anything I have ever had!

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