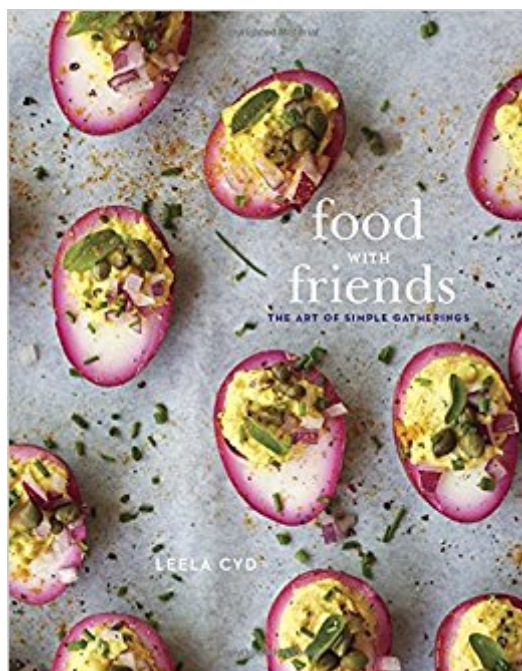


The book was found

Food With Friends: The Art Of Simple Gatherings



Synopsis

Small bites and treats to shareThe best gatherings are simple, yet somehow special. They might begin with an impromptu picnic after shopping at the farmer's market or a late lunch with neighbors that stretches into cocktails under the stars. Whatever the occasion, this picture-perfect cookbook shows how to turn any meal into a delectable affair. These effortless recipes for brunch, teatime, happy hours, picnics, potlucks, and dessert all include a whimsical twist: a few slices of French toast doused in lavender syrup, rainbow chard empanadas served with pistachio crema, or a vibrant purple cauliflower hummus. With tips on creating an inviting table, stocking a pantry to make last-minute nibbles, and packing delicious parting gifts for guests, Food with Friends will inspire any get-together, however large or small.

Book Information

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Customer Reviews

Leela is a genius at the most essential things: food, fun, and friendship. Her mouthwatering recipes "for both seasoned chefs and novice cooks like myself" will make you want to call up your nearest and dearest. The best kitchen sink cookies? A breakfast board with cheese and hard-boiled eggs? I love it. "Joanna Goddard, founder of Cup of Jo" "Packed with recipes both for giving and fun, this is no ordinary cookbook." Leela covers an eclectic array of recipes adapted from different pockets of the globe while sharing morsels of info on styling and shooting food. The dreamy tome is also peppered with cultural history, which I love. Food with Friends is a book that doesn't just embody the way I like to cook and eat but how I like to live. "Justina

Blakeney, author of *The New Bohemians* “Everything Leela Cyd touches seems to sparkle, and *Food with Friends* is a prime example. If her aim is to “refine the art of simple gatherings,” she succeeds mightily, with inspired ideas, beautiful photographs, and recipes that crisscross a world’s worth of flavors. From Beets in Coconut with Curry Leaves to Pistachio Rose Clouds and Whiskey-Pepper Magic Shell to drizzle over ice cream, Leela, please, count me in!” • “Molly Wizenberg, founder of *Orangette* “Nothing makes me happier than sitting down to a good meal with friends. Food brings out the best in us all and sharing it is the greatest feeling. *Food with Friends* is a stunning book with mouthwatering images, creative recipes, and tips. It won’t go onto my bookshelf, but on my kitchen counter, which is where it belongs.” • “Paul Lowe, editor in chief and founder of *Sweet Paul Magazine* “I’ve always been inspired by Leela’s amazingly colorful, personal, and joyful photographic eye, and now she’s gone beyond herself with a cookbook of her own that shares her approach to living. In keeping with her spirit, these small delicious recipes and tips are my new secret weapon for entertaining at home.” • “Maxwell Ryan, founder of *Apartment Therapy* “Leela Cyd is a bright spark of warmth, style, and friendship, and she brings all of that and more to *Food with Friends*, which is a treasure trove of sweet and savory recipes laid out like a feast for sharing. From tahini buns to braised oranges, these pages offer up treat after treat for special occasions small and large.” • “Faith Durand, executive editor of *The Kitchn*

Photographer LEELA CYD is a long-time contributor to *TheKitchn.com* and shoots for *Food & Wine*, *Sweet Paul*, *The New York Times*, *Kinfolk*, and more. Leela lives with her husband in Santa Barbara, California, and chronicles her travels and adventures in food on her website, *LeelaCyd.com*.

I bought *Food with Friends*™ on a whim following a Martha Stewart review. So glad I did! I work in the food industry and have literally hundreds of cookbooks but I can safely say that I’ve never made so many bookmarks ever before. It is a hugely inspiring book, wonderfully photographed and laid out. The recipes for brunch, teatime, happy hours, picnics, potlucks and desserts are fresh, delicious and easy to follow. The writing in general is very warm and engaging “you can truly feel the author has a great love for food (and friends!). Can only recommend!

A beauty of a book. Pictures for everything and they are stunning. Offerings for good times and feel good moments. This is a love letter from the kitchen. I look through it and plan even when I don’t

have time to cook any of it. Can a cookbook be a devotional? I think so!

This book feels like a gift from someone who loves food and community and wants to share that joy. It's too pretty to put on a shelf, so has been sitting on my coffee table, beckoning and promising. I've just made the Turkish lentil soup and, as someone who has made many pots of soup, the sophisticated yet unfussy layering of flavors makes this recipe a standout. Leela has also gotten me thinking differently about entertaining. Her brunch board is pure genius, as are the unicorns, which will delight adults as much as children. This isn't a book that will keep you in the kitchen for hours before, after, and during the times guests arrive, but instead encourages a nod to well-stocked cupboards and assembling and eating together. In *Food with Friends*, Leela Cyd invites us all to enjoy picnics, brunches, impromptu farmer's market lunches, and cozy relaxing evenings at home. I've already given it as gifts...and received delighted phone calls as we went through the book together.

The photographs alone are worth it. I bought this for a friend and as soon as the gift is given, will be purchasing my own copy. One could go for years with this book from party-to-party.

For the cook who needs a bit of color and new recipes-- great company book!

There are not two things I love more. Food and friends. So all it took for me to want this book in my hands immediately was the title and tag line. And then it arrived. I didn't know a cookbook could be so fun! This incredible cookbook *Food with Friends: the art of simple gatherings* by Leela Cyd serves my heart up on a platter. From the texture of the pages, to the vibrant images, delectable recipes, and a true sense of style Cyd has captured the art of simple entertaining as her tagline claims. I immediately dove in and I have never wanted to read a cookbook cover until this one landed in my mailbox. Having paged through, read, and cooked from this book I'm telling you it's beauty is one to enjoy yourself and grab for a friend in your life. I can't wait to wow my guests with some of these fabulous recipes. But I also love that they are approachable and doable in my everyday home. Yes some of the ingredients are not my regular ones but as I cook through more I see similar ingredients laced through the pages and see how unusual ingredients could become staples for us. Pas the chia seeds anyone? The loaded table of contents includes all kinds of gathering based foods. I dig that. She encourages small portions that leave people wanting more. It is in the quality of the food not the

quantity. A perfect bite or two trumps a heaping plate that is just so-so and none of these recipes will ever be dubbed mediocre. I will be honest that despite a well stocked pantry I probably only have two-thirds of the ingredients on hand and would have to purchase the other one-third. I do love that Cyd focuses on flavor and not as much on the "health" side of things. Not to say she doesn't encourage important healthy elements like buying organic and in season when you can, and recipes include lots of great alternative oils and yummy additives like flax and chia seeds. It's just that she'll also toss in rich and delicious ingredients along the way that enhance flavor. Then it hit me, or rather I hit the style section! Oh my, I thought I couldn't fall in love more, and then I did. It's like Cyd peered into my china cabinet and wrote this portion for me. Forget the "matchy matchy," ditch perfection and embrace unique and eclectic. Whether it is a "neighborhood bouquet" put together from the medians and overhanging plants in your neighborhood or found treasures from the beach Cyd inspires you to use what you have. And to get hunting for treasure. She suggests local antique shops and estate sales. I chose my local Buy Nothing group. A sweet neighbor of mine is moving and she passed on these incredible vintage, retro pieces. An egg platter from her grandmother, some beautiful "anchor dishes" from an antique shop in Florida "just look at those curled edges" and then she brought out the retro pitcher. I swoon. And the cherry on top the sundae was the pretty, pink glass candle sticks she tossed in at the end. Are you kidding me? I may have felt like I died and went to heaven. I cannot wait to fill them with candles or prop up a pretty piece of drift wood or the right shade of blossom on these sweet candlesticks at my next gathering. I love that Cyd calls you to not only set the stage for the food but to use the tablescape to help the guests feel loved and "thought of." The style pages alone. Worth it. The secret ingredients are unusual and yet practical enough to try on my own. I cannot wait to integrate them into my own cooking and try them as suggested in the recipes. You'll have to snag a copy to read about all of them, but whether it's an unusual nut oil, spicy toppings or fun seasonings these are sure to spice up your normal recipes. She also includes a list of some of the more unusual ingredients she considers "basics" and talks to you about how she utilizes them herself. Then in she dives to the recipes. They are laid out beautifully, easy to ready, and you know exactly what you need and how to execute. This says a lot "the simple and colorful layout is inspiring and empowering. Each recipe creates flavor filled and colorful food that truly entices your appetite and encourages creativity. Filling our home with adults and children alike this is something I value. I want all my people exposed to creative food and to love eating it. I received a copy of Food with Friends from Blogging for Books in exchange for my honest review.

I just received my copy of this cookbook - and wow! On my first pass through, the recipes look fantastic. The styling and photography is top-notch as well, which makes me (not a very good cook) dream of greatness in the kitchen. Get it!

Words can not describe the delight I had (and have over and over again) looking through this book. Leela's sparkling creative eye and palate is inspiring and will surely have you strapping on your favorite apron and calling some friends to come over.

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