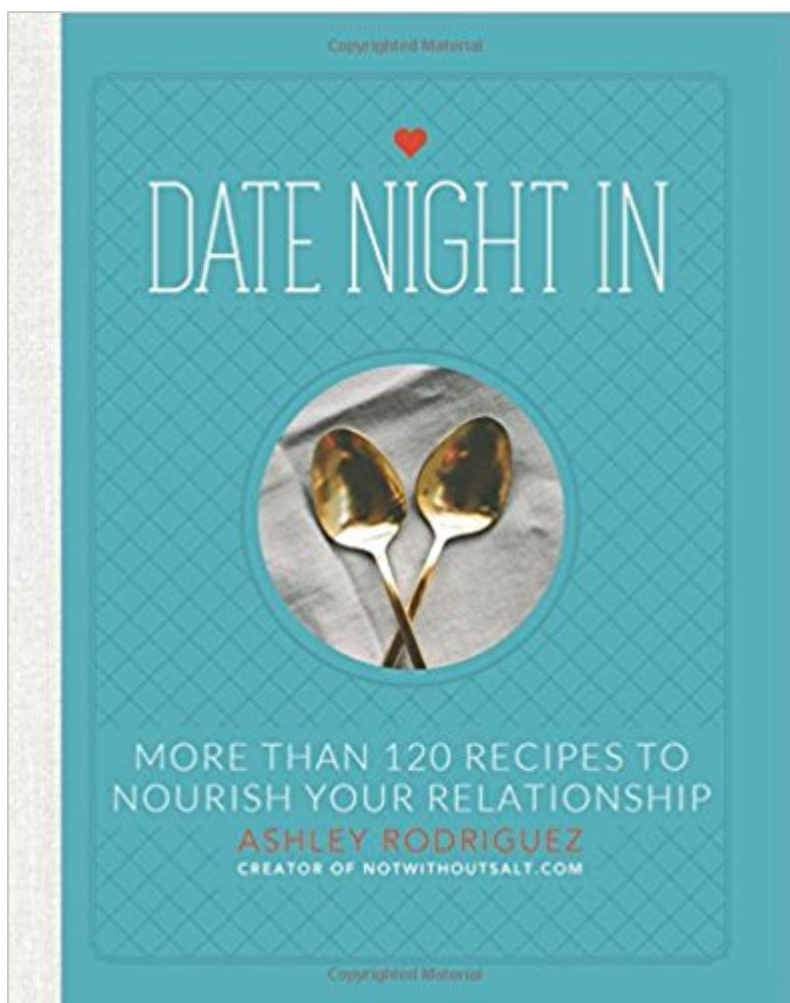


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Date Night In: More Than 120 Recipes To Nourish Your Relationship



Synopsis

Rekindle the Romance at Home! Sweethearts, spouses, and parents Ashley and Gabe Rodriguez found themselves deep into marriage and child-rearing when they realized they were spending most of their evenings staring at their computers. Determined not to let their relationship deteriorate into that of "roommates with children," they institute a weekly date night: they sauté, roast, mix and dice and spend time reconnecting over simple but thoughtful dishes like Crostini with Ricotta, Prosciutto, and Peas, Tomato and Fennel Gazpacho with Dungeness Crab, Fennel-Crusted Lamb Chops, and Dulce de Leche and Nectarine Creamsicles (sometimes even with an expertly chilled cocktail). Just carving out time to talk, cook, and eat together became the marriage-booster they needed, and now with *Date Night In* she invites you to make date night an integral part of your week and shows you how to woo your partner all over again with food, drink, and conversation. Packed with tantalizing and delicious recipes, *Date Night In* is a must-have cookbook for any couple who wants to spice things up with special seasonal meals at home with a table for two.

Book Information

Hardcover: 288 pages

Publisher: Running Press (December 30, 2014)

Language: English

ISBN-10: 0762452463

ISBN-13: 978-0762452460

Product Dimensions: 8.5 x 1.2 x 10.5 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 93 customer reviews

Best Sellers Rank: #25,781 in Books (See Top 100 in Books) #41 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

"I have long followed Ashley's blog Not Without Salt. There is a nourishing quality to her being, words, and most certainly, food. *Date Night In* is full of universal tales of love and Ashley's recipes are sure to ignite, and better even, refuel passion. Food of love."-Aran Goyoaga, author of *Small Plates and Sweet Treats*"Rare is the book that not only moves us to cook, but to change our very lives. *Date Night In* is that book! With honesty, humility, and killer recipes for everything from Roasted Strawberry Jam to Dulce de Leche and Nectarine Creamsicles and the best roasted chicken you'll ever eat (really!), Ashley Rodriguez will inspire you to find the romance in your every

day."-Molly Wizenberg, author of *Delancey* and *A Homemade Life*"Ashley (and Gabe) are as delicious as her recipes. In *Date Night In* she reminds us that our relationships should be savored, and stirred with love."-Sherry Yard, pastry chef and author"[A] new cookbook offers dinners for two, menus that are simple, inventive and easily assembled."-The New York Times“l'm totally enamored with this cookbook. It's divided by season, and within each seasonal chapter there are menus for every sort of event or party that your family might experience during the year. Think: Cinco de Mayo, Beach Picnic, Campfire Cooking, Lunchbox Ideas, Homemade Gifts and so much more. It's a handy book to have around!â •Parade's Community Table"Every recipe in *Date Night In* makes me hungry. Potato chips with fennel coriander salt. Thyme and pancetta roasted sweet potatoes. Honey and siracha chicken wings. This is the most flavorful date night food I can imagine. Since I have the good fortune to count Ashley and Gabe as friends, I know that their love for each other is real and their food is unbelievably good. My husband and I have been inspired to start making each other date night dinners and so will you."-Shauna James Ahern, author of *Gluten-Free Girl and the Chef*"Ashley has woven her creative and delicious recipes between sweet, honest stories about marriage and family. I will move this cookbook between my bedside and kitchen counter. A cookbook and a love story: this book is truly a treasure."-Sara Forte, author of *The Sprouted Kitchen*

Ashley Rodriguez is a Seattle-based food consultant, cooking instructor, food photographer, writer, wife, and mother of three young children. As the creator of notwithoutsalt.com Ashley blogs about life as told through food. Her blog has earned accolades from Saveur.com (Best Food Blog 2013), the Times Online, Babble.com, RealSimple.com, Brides.com, BonAppetit.com, Glamour.com, GourmetLive.com, Food52.com, MarthaStewart.com, and TheKitchn.com for her writing and original photography. Ashley's work has also been featured in several publications such as *Martha Stewart Living*, *Glamour*, *Sunset*, and *Edible Seattle*. Before the success of the blog and photography Ashley worked in several professional kitchens including Wolfgang Puck's *Spago* in Beverly Hills. Now, Ashley teaches in and around Seattle at various locations including *The Pantry* and *The Book Larder* which brings in many well-known chefs and instructors.

Rarely do I look through a cookbook and want to make all of the recipes immediately, but that was definitely the case with this one! I wouldn't recommend this book to a new cook though, or to someone that doesn't truly enjoy cooking because these are not quick and easy 30 minute meals. Many of them suggest starting a day or two before to start preparing, which doesn't seem to be

required in most cases, but is probably more to help space things out. I kind of love that each menu is a bit of a project, but my husband and I love cooking together. Things that are great:- The recipes are spot on. So far we've made the Braised Lentils with Mushrooms and Kale, the Herb Butter Roasted Chicken with Maple Coriander Roasted Carrots, and the Burger with Special Sauce and Onion Rings . All super delicious (only hiccup was the burger being way too salty).- The recipes themselves are well-written and have a great lay out on the page (i.e. doesn't require a lot of flipping back and forth between ingredients and instructions).- There's a grocery list for each meal that lists out all of the required ingredients. I love that you don't have to flip through the recipes within each menu (which typically includes a cocktail, an entree, a side dish, and a dessert) to compile one mega list of groceries, it's even split out by section of the grocery store. The only issue is if you're not making the whole menu, but still, I thought this was a clever idea that you don't see in most books. Things I don't totally love:- It's kind of hard to find something specific in here, there's no overall table of contents for the recipes (just one that includes cute, but not very helpful menu titles like "A Sort-Of Fairy Tale").- The index is organized by ingredient, not dish name. I haven't actually decided if that's useful or annoying yet, but I was trying to find the burger recipe and it ended up being under the beef section, which was a little weird. Overall a really big thumbs up from us! We look forward to continuing to cook our way through these menus.

I absolutely LOVE this book. We've done 3 dates so far, and each one of them have been incredibly special and absolutely delicious. The layout of the book is cleverly divided up by season, which is really nice. I also love how she has a time line of what to do days before the date. With 2 small children, it can be hard to cook an elaborate meal after their bedtime, so it's perfect to spread out the prep several days before the actual date. My husband and I have started to really look forward to our at home date nights. I highly recommend if you enjoy cooking and dating your husband! :)

I love to cook, and this is far and away my favorite cookbook. The directions are thorough yet very clear and easy to follow, but most importantly the food is absolutely delicious. I've now cooked more than half the meals in this book, and every single one has been a hit. Several recipes have become my go-to versions of old favorites, including the hamburgers. My husband and I are parents of three very young children, and this book has given us meaningful times together without having to leave our home or spend a lot of money. Buy it (and then most definitely get cooking!) -- you won't regret it.

I am obsessed with this cookbook. I am a cookbook junkie so it takes a lot for me to be over the top impressed with a cookbook and this one does just that. Not only is it full of amazing recipes the stories that go along with it are endearing and very real. Ashley was very vulnerable to share that side of her and I am glad she did. Helped me reflect on my own marriage in positive ways. My husband and I start our own date night in's starting in January.

I bought this book about a month ago and it is outstanding! I do not follow any Blogs but I have been collecting cookbooks since college (I am now in my early 40's). I have everything from Bobby Flay to Thomas Keller books. Ashley's book is outstanding. At first glance, I thought that I would try her Brownie recipe, it was excellent! So I moved onto her Salted Chocolate Chip Cookies and they were a hit with my kids! Then I tried her Perfect Burger recipe that literally melted in my mouth. And last night, I tried her Roasted Chicken with Tarragon Aioli and Maple Coriander Roasted Carrot recipes which made both my husband and I smile. I love to cook and I promise her book won't disappoint!

The recipes in this book are mouthwatering! I did not buy this to cook for a significant other, the recipes appealed to me so much that I bought it to treat myself :) Not only are the meal recipes delicious but I'm a huge fan of the cocktails! Great ideas for when you're having a girls night in. I'm excited to cook some of these for a special someone but for now, I'll use it to treat myself and my guests. Very fun just to read through as well. I wish there were a few more pictures, especially for some of the more complicated dishes but other than that, no complaints.

Lots of good recipes and no-nonsense advice for keeping relationships healthy and strong. I recommend this book for anyone who is interested in cooking and comfort it can provide those people we care about.

I love cooking, and this cookbook was a smash hit around our house. The recipes are amazing, each one turns out so well, and the stories and thoughts on relationships are truly touching. I have lots of cookbooks, so choosing just one favorite is difficult, but this one is in my top 3 at least, because every recipe leaves me happy afterward. The date night concept was so well thought out, and we as a couple are reaping the benefits, while our kids are asleep in their beds :).

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