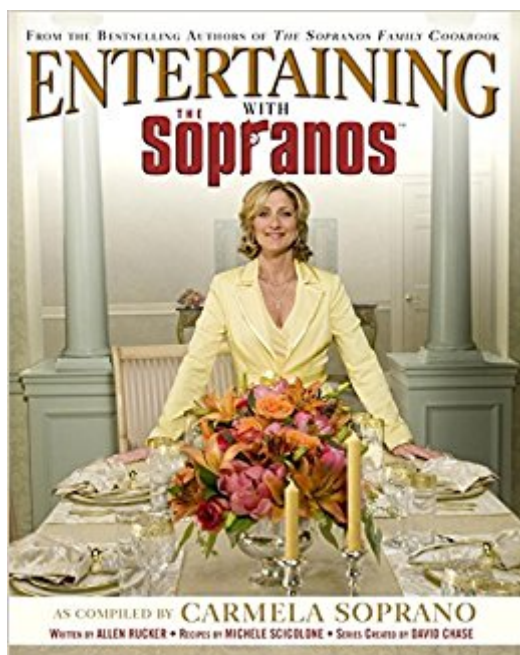


The book was found

Entertaining With The Sopranos



Synopsis

Fans of a certain multi-award-winning HBO® dramatic series and lovers of fine eating everywhere made *The Sopranos Family Cookbook* a runaway #1 bestseller, thanks to its intimate vignettes and delectable Old Country recipes. But that just got the party started. Now comes the ultimate guide to making every event the perfect occasion, served up by the Garden State's most gracious hostess, Carmela Soprano. From graduation parties to holiday gatherings to poolside barbecues, Carmela gives you everything you need to keep your personal crew as happy as a clam in red sauce: over 75 delicious new Neapolitan-based recipes as well as scores of Soprano-approved tips on picking the ideal location, choosing tasteful decorations, whipping up the best drinks, and selecting the right music. Sweetening the festa are dozens of never-seen illustrations and insightful commentaries from Soprano relatives and intimates. You'll find "AJ" Soprano's confirmation invitation, advice on "party anxiety" from therapist Dr. Jennifer Melfi, a term paper by Meadow Soprano on "Why My Grandmother Can't Cook," advice from family friend Paulie Walnuts on throwing a surprise party, and much, much more. Unsure about wine? Follow the advice of Artie Bucco, proprietor of the renowned Nuovo Vesuvio restaurant in Newark, New Jersey: "If you have steak, a 'big' meat dish, think of a 'big' red wine like a California Burgundy. I guess you could match it with a big white wine, too, but I don't know of any big white wines." Want to surprise with a birthday gift? Model yours after what Carmela plans on giving her husband, waste management executive Tony Soprano, on his fiftieth: a Dean Martin impersonator, an outdoor screening of his favorite film, *The Public Enemy*, starring James Cagney, and a monogrammed putter. (But no ritzy watch. He has a dozen of them.) Planning a wedding? Find inspiration in the vision of Carmela's sister-in-law, Janice Soprano Baccilieri: "As guests enter a cathedral of pines, they would pass an ancient wishing well where they could deposit small presents or deep thoughts about life and love. Ideally, I would love for the whole ceremony to be done in the nude, but unfortunately, the time for that kind of pagan openness has long passed." Flustered by funerals? Heed the wise suggestions for his own wake from Tony's Uncle Corrado "Junior" Soprano: "A lot of food, no crap, a lot of homemade Bucassi vino, a nice speech from Bobby Bacala, since he was always the nicest to me of all those bums, and me singing like Caruso on the Victrola." In Carmela's words: "What's closer to a celebration of life than celebrations? Look for them, jump into them, charger plates and all, and have a ball."

Book Information

Hardcover: 208 pages

Publisher: Grand Central Publishing; First Edition edition (February 13, 2006)

Language: English

ISBN-10: 0446579114

ISBN-13: 978-0446579117

Product Dimensions: 7.9 x 0.8 x 10 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 50 customer reviews

Best Sellers Rank: #384,593 in Books (See Top 100 in Books) #76 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting](#) #375 in [Books > Cookbooks, Food & Wine > Italian Cooking](#) #1285 in [Books > Cookbooks, Food & Wine > Regional & International > European](#)

Customer Reviews

Allen Rucker is a successful writer and television journalist. He has written numerous award-winning TV specials and documentaries.

I have been slowly collecting Michele Scicolone's cookbooks. She did the recipes in this and the previous Soprano family Cookbook. This is a cookbook author well worth collecting. Her recipes all seem explosion proof (our family meaning is that a recipe that you can tinker with according to what's currently available in your own kitchen and still turns out tasting superb). LOL that is not necessarily the kind of explosion proof that a mobster would mean. Other reasons Michele's recipes work are that they don't call for too many ingredients or expensive hard to find things. They all taste great and can tolerate substitutions without loss of quality. (see explosion proof above). Tonight's dinner is that peppered pork loin with broccoli. As for the TV series, never watched it, but I might, just from the engaging bits of humour in between the recipes. Last of all this book garnered a criticism that it had too few recipes. Not as far as I'm concerned. Lots of them, plenty with full colour illustration so you can see how it should look. In between the recipes and humour are actually some very good common sense guidelines and tips for such things as navigating family holidays and momentous events like weddings, funerals and christenings all from an Italian American Catholic perspective but easily flexing to other backgrounds. You don't have to be Italian American and Catholic to appreciate the sane advice on putting together a dinner party for 12 by Carmela and Charmaine or the reasoning behind making an effort at Christmas, Easter and other family religious celebrations. The personalities may not be that engaging. I'd be repelled by most of them, but the

wisdom in putting on a party, entertaining people who don't agree with each other but must get together for the sake of the family as a whole is very practical. But first and foremost, it's a great cookbook sequel to the Sopranos' Family Cookbook and that is thanks to the author of all the recipes inside, Michele Scicolone. I highly recommend her cookbooks. So far I've got of her cookbooks and they are excellent.

My parents loved to cook especially mom coming from Sicily and Growing up in Brooklyn NY... where as The Sopranos had most of their love for food at. James Gandolphilini (sorry i misspelled is name) would say FOOD IS always good but its got to be ITALIAN... that is the love of food. growing up in an italian family... our cooking that my parents did was exactly like them... the canolis were always filled inside not half way like the americans do... our food was also an abundance nothing went to waste not even the gabazelle the brains of a lamb. I did not eat that they did.. overall the food is what I gew up in , Bay Ridge, Bensonhurst and Gravesend Brooklyn and Long Island cooking at Grandmas in Coney Island, this is home cooked food at its best.

My neighbor was visiting when this cookbook arrived. She wanted to borrow it for an hour or two. It was a week before she returned it. It's a great cookbook, especially if you loved the "Soprano's". It has all their family recipes.....& my neighbor loved it so much, she ordered one for herself.

Ok... I bought this book because I love the Soprano's... but I got more than I bargained for! This book is hilarious and believe it or not... there are some awesome recipes in here that even the worst cook can cook! Reading this book was like spending an evening with the Sopranos! Here you go... I liked this book so much that I am thinking of buying a few more to give out as Christmas presents! You really couldn't go wrong... not only is it funny, so it is entertaining... it has great recipes that are easy to make and taste awesome! Sounds like a gift to me! They should come out with another one... I would buy it! Get it... you won't be sorry! Totally happy with this purchase! Bada bing, bada boom!

As someone who does give a lot of parties, and I am totally at one with the style of Amy Sedaris (I like You, Entertaining under the influence) and always aspired to Carmella's style, I love this book! I like Amy's hilarious book too. They are QUITE different. I just started watching the Sopranos and having the cook book is cute and fun. I am enjoying the humerous characters giving advice. It is actually very good advice! As a cook book; it has party menu plans and recipes and they are doable

and quite good. Plus, I never would have thought of putting a white serving plate on a white tablecloth with white flowers...really! I am not joking. It never would have crossed my mind! It really does make things look pretty. I think that the photos and menus are great. I like the review question # 4; I am over the age of 13, hee hee...I am 50 and I have given a lot of parties. I have party anxiety everytime! I especially liked Doctor Melfi's advice on that.

Really fun cookbook. I've already tried one recipe and am looking forward to trying others. The format and pictures are great and, if you're superfans like my husband and myself, the comments and interviews included by the "Sopranos" family and friends are absolutely hilarious!

What a great concept! This book, along with its counterpart *The Sopranos Family Cookbook: As Compiled by Artie Bucco* are two of my favorite resources for Italian-American recipes, party ideas, and pure entertainment. Any time I tell family and friends that I'm going to be cooking recipes out of one of these cookbooks they all want to come over. "Entertaining with the Sopranos" offers party planning ideas and menus for every event from birth to death. Outstanding! Highly recommended.

when i married my husband, I didnt know exactly how much he loved italian food. going to restaurants got soooo pricey that i decided to start cooking. and knowing that one of his fave shows is Soprano's, i knew exactly what to get.along with this, i also got Artie Bucco's family cookbook with recipes in there too.now i try to make at least one recipe a month from either book. LOVE IT.

[Download to continue reading...](#)

Entertaining with the Sopranos Williams-Sonoma Entertaining: Thanksgiving Entertaining Carols for Choirs 4: Fifty Carols for Sopranos and Altos (. . . for Choirs Collections) (Bk.4) Soirees Musicales (4 Duets), Vol 2: Nos. 1 & 2 for 2 Sopranos, No. 3 for Soprano & Tenor, No. 4 for Tenor & Bass, Octavo Size (I/F) (French, Italian ... Book (Kalmus Edition) (French Edition) Difficult Men: Behind the Scenes of a Creative Revolution: From The Sopranos and The Wire to Mad Men and Breaking Bad The Sopranos Family Cookbook: As Compiled by Artie Bucco Anthems for Choirs 2: Twenty-four Anthems for Sopranos and Altos (unison and two-part) (Bk. 2) My French Country Home: Entertaining Through the Seasons The South Beach Diet Parties and Holidays Cookbook: Healthy Recipes for Entertaining Family and Friends Gather, the Art of Paleo Entertaining Entertaining Women: Actresses, Dancers, and Singers in the Old West Entertaining America: Jews, Movies, and Broadcasting How to Read Literature Like a Professor: A Lively and Entertaining Guide to Reading

Between the Lines, Revised Edition Taken!: Entertaining Nudes Everyday Chic: My Secrets for Entertaining, Organizing, and Decorating at Home How to Read Literature Like a Professor: A Lively and Entertaining Guide to Reading Between the Lines Dinner Chez Moi: 50 French Secrets to Joyful Eating and Entertaining The Art of Breakfast: How to Bring B&B Entertaining Home Kristen Suzanne's EASY Raw Vegan Salads & Dressings: Fun & Easy Raw Food Recipes for Making the World's Most Delicious & Healthy Salads for Yourself, Your Family & Entertaining Urban Legends: The Truth Behind All Those Deliciously Entertaining Myths That Absolutely, Positively, 100% Not True!

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)