



# Seriously Delish: 150 Recipes for People Who Totally Love Food

*Jessica Merchant*

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**Seriously Delish: 150 Recipes for People Who Totally Love Food** Jessica Merchant  
**The eagerly awaited first cookbook from the wildly popular blog How Sweet Eats**

Jessica Merchant, creator of the popular food blog How Sweet Eats, has now created her first cookbook, *Seriously Delish*. Her playfulness jumps off the page in her inventive and incredibly delicious recipes, such as Amaretto–Butternut Squash Soup with Cinnamon Toast Croutons, Mini Crab Cakes with Sweet Corn and Blueberry Salsa, and Fleur de Sel Caramel Bourbon Brownie Milk Shakes. Her sense of humor, which brings millions of visitors to her site, shows through in chapter titles like “Breakfast (. . . for Dinner?)” and “Salad, Soups, and Vegetable-like Things (Ugh, if We Must).” Merchant makes food that people get excited about, nothing run-of-the-mill or expected. As an added bonus, all of the photographs in the book were taken by Merchant herself, giving her cookbook the personal touch that her fans love and newcomers will appreciate. *Seriously Delish* features imaginative recipes that are tasty and original and bring readers to a place where cooking becomes adventurous and food becomes fun.

## Seriously Delish: 150 Recipes for People Who Totally Love Food Details

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Author : Jessica Merchant

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**Jessica Merchant**

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## From Reader Review Seriously Delish: 150 Recipes for People Who Totally Love Food for online ebook

### Megan says

I didn't know what to expect from this book. I go through phases when I fervently follow her blog, and then my interest wanes. As good as everything sounds on the blog, I was so much more interested in the recipes in this book, and this is the first cookbook I've seen in a long time that I'm truly excited to cook from. Merchant can ramble on a bit, but her voice is overall down to earth and rather endearing.

Her breakfast risotto sounds divine, as do a lot of other things (crab cake cobb sticks! roasted vegetable queso frittata! mocha coconut tiramisu!). There's a ton of great pictures, and I'd say most (if not all) of the recipes are accompanied by a photo of the finished product.

Made the roasted vegetable queso frittata in spring 2015, and I loved how loaded it was with vegetables. Perfect for brunch/lunch/breakfast for dinner.

Finally (in Jan 2017, almost 2 years after I first perused it) got around to trying her amaretto butternut squash soup with cinnamon toast croutons. It's a little on the sweet side, and is super cozy and perfect for a cold rainy day. It might sound a bit weird, but the tender squash goes really well with the crunchy almonds and croutons, and the freshness of the green onion.

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### Carolyn Fagan says

We used this cookbook for our December meetings of the cookbook book club. All the recipes were tasty, but nothing that stood out in particular. Fun book, but the format or font made this not as appealing as some others that we have used.

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### Morgan Braun says

I have been obsessed with this food blogger for years and I finally bit the bullet and bought the cookbook. I do not regret it at all! There are so many anecdotes and helpful hints in here. Also I love that there are recipes that are not on the blog that make it feel worth it!

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### Pixie says

I have followed this blog for an eternity. While I like the cookbook & purchased it pre-order before the release I would recommend just using her free website. Photos were stunning but she has so much content after blogging for like a decade it seems pointless to purchase. She's an excellent cook though.

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## **Lisa says**

Maybe should be titled Seriously Pretentious.

A good book to check out from the library. I wouldn't buy this book for myself. But...if someone gave it to me as a present I'd probably make a bunch of the recipes.

Yah, I know...

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## **Bridget says**

(Reviewing the book only, not the recipes)

A fun read, and if you like her blog, you'll like this! I think I'm most excited to try the lemon chia waffles, and the breakfast risotto.

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## **Alise (Read Write Repeat) says**

Read my full thoughts on this book and hundreds more over at Read.Write.Repeat.

Merchant pulls no punches with flavor or flair in her debut cookbook. I can't wait to get my hands on this one for real and not just from the library. In the mean time, I'll keep reading Merchant's blog and be eagerly awaiting the release of her new cookbook.

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## **Amy Grossman says**

Jessie Merchant's food blogs How Sweet Eats, is my favorite. I have been following it and cooking from it for five years. I haven't been disappointed in any recipe I have made. Her first cookbook Seriously Delish, is just has delicious has the bog. She has a brand new cookbook out, The Pretty Dish! The photography is gorgeous and every recipe scrumptious! You will love both of Jessica's books!

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## **Heidi Klinowski says**

This was the December selection for my Cookbook Club. Lots of yummy easy recipes. My favorites: the cinnamon bacon and the incredible peanut butter brownies.

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## **Michelle says**

This is a lovely book---a good translation of a good blog. Loved the descriptions, photos and many of the recipes. I understand her "food philosophy" but others of us would STILL LIKE NUTRITIONAL INFO. I

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probably won't be adding bacon to everything under the sun including cocktails. Not that I ever have cocktails. LOL Nice blog-to-book.

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## MrsJoseph says

<http://bookslifewine.com/r-seriously-...>

### DNF

I've been a follower of Jessica Merchant and her *How Sweet Eats* blog for quite some time now. I feel I'm pretty used to Jessica and her cooking habits.

Which is why I decided to borrow *Seriously Delish* instead of buying it. And I'm glad I did.

Although I've followed Jessica for years now, I've only made a handful of her recipes. Why? Because Jessica likes to (as she calls it) "trash recipes up" by making them more complicated, more expensive and/or changing the taste profile, etc. While I admit that I adore Jessica's photography and find her commentary whimsical, the recipes are often much too complicated and/or lengthy for a typical meal.

The team who created *Seriously Delish* seemed to have tried diligently to encapsulate the whimsical and breezy nature of the *How Sweet Eats* blog. Sadly, one of the methods they used was something I consider close to a cardinal sin: over emphasis using fonts:

OMG. This drove me batty from the moment I laid eyes on it. And I did not read a lick of it. There are three different fonts. There are two different colors. Some words are both in bold and italics. Jesus take the wheel - this is just not right.

What *was* right were the tons and tons of beautiful photographs included. I have to admit that Jessica's photography grabs me a lot more than her ingredients listings. Though I was a little put out when viewing photos like the one showing for guacamole. The photo - while gorgeous - shows a deconstructed pile of (admittedly beautiful) ingredients instead of actual guacamole.

After spending quite some time flipping around in the book, I've decided that *Seriously Delish* is more of a special occasion cookbook than a every day meal kind of book.

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## Maggie says

Trying something a little different on this Friday. If you've been reading my blog for any amount of time you probably know that I am a big cook and baker. You may not know that for years I have been obsessed with food blogs. How Sweet Eats, Jessica Merchant's blog, has been one of my favorites for a long time, I'm thinking at least 2010, maybe even 2009 which is the first year she started blogging. If you are not reading Jess's blog you are seriously missing out. Not only does she post amazing recipes with gorgeous photography, she also writes about her life, pop culture, beauty, books, and so many other things in a way that makes me want to kidnap her and force her to be my BFF (just kidding about the kidnapping...kind of).

When Jess announced she had a cookbook coming out I was so excited. Everyone knows I am not a big

buyer of books, but I knew I had to get my hands on *Seriously Delish*. I wish I could have made it to one of Jess's NYC book signings, but they were right after I started my new job and I just couldn't swing getting out of work early to go into the city. When I finally got my hands on the book I was not disappointed. I actually sat and read the book cover to cover and couldn't wait to get started on cooking some of the recipes in the book.

Let's talk about the pros and the cons:

Pros:

- \* Just like on her blog Jess's personality and voice really shine through and not only are the recipes great and then photography wonderful, it's an entertaining and funny read.
- \* In addition to being entertaining and funny it's also informative. I think of myself as a pretty experienced cook, but I definitely learned new things and picked up pieces of advice from Jess's writing.
- \* I love Jess's blog because she strikes a great balance between crazy-I-would-never-make-that food porn and recipes that I want to make for dinner that night. As much as I love the food porn I appreciated that Jess's book is much more in the things-I-would-make-for-dinner vein.
- \* There is a wide variety of food from the three main meals to snacks to appetizers to alcoholic and non-alcoholic drinks.
- \* It's a hardcover paper over board case which I love, especially for a cookbook. No annoying dust jacket!

Cons:

- \* In theory I like the idea of the "celebrations" chapter that has food, both fancy and not fancy, for special occasions, but in practice it just kind of confuses me. I can remember seeing a salad or grilled cheese, but then I have to remember if it's a celebration salad or grilled cheese or a regular soup or sandwich.
- \* I love Jess's photography, but some of the layout of pages drives me a little nuts. Most of the pages and spreads are fine, but then sometimes there will be a picture floating in a weird spot on the page or the layout of text will be kind of odd. Some of the pages just looked a little patched together.
- \* There seem to be a very high percentage of recipes involving pineapple. Maybe it's just me and my pineapple allergy, but I found it a little bit odd and annoying (because I love pineapple and hate that I can't eat it any more).

With 150 recipes I still have many more to try like the strawberry coffee cake scones, 30-minute southwest black bean soup, whole wheat blueberry bundt cake, and cheesy roasted cauliflower dip. My favorites that I've tried are the Greek chick panzanella with honey-lemon vinaigrette (I flipped the ratios of vinegar and olive oil in the dressing), homemade chicken pitas with jalapeno whipped feta and quick tzatziki (except I made it without the tzatziki because I hate it), and whole wheat chocolate chip cookies.

If you're not sure about investing in the book you should definitely spend some time on Jess's blog first. I think my two all-time favorite recipes of hers are the roasted chipotle chicken taco stacks (some of the best chicken I've ever had) and the roasted jalapeno cheddar turkey burgers with BBQ aioli (just flat-out amazing) and I highly recommend making both of them ASAP. And then, after loving them, going out and getting *Seriously Delish*.

**One Year Ago:** Book Review: Six Months Later

This review first appeared on my blog.

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**Andrea says**

I love this blog and was very excited about the cookbook. The recipes I have tried have surprised me how good they are without being complicated. I especially love the turkey and white bean enchiladas! I wish there were even more recipes! There are many sandwiches and burgers included in this book, which is less recipe and more assembly, though the sandwiches are creative and delicious!

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### **Rose Paluch says**

Awesome recipes. Simple and creative. Love the pork loin with grapes and the butternut squash soup

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### **Barb says**

I am so glad several years back Merchant put her blog in book form. Her photos are captivating and food....delish!

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