

Jennifer Perillo

Recipe Developer & Writer



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Publishing & Cooking Experience

- **Consulting Food Editor, Working Mother (Bonnier Corp)** January 2008 to April 2016
Oversee Let's Eat food feature for the magazine, including writing the editorial spread, securing reprint rights, recipe testing, and occasional photography.
- **Writer & Recipe Developer (freelance)** January 2008 to present
Whole New You by Tia Mowry (Ballantine 2017), Food for Family & Friend by Patricia Heaton (Random House 2018), Parade.com, Relish Magazine.
- **Contributor, FoodNetwork.com (freelance)** August 2011 to May 2016
Write articles & develop recipes for website of popular cable network, relating to food trends & cooking.
- **Author, Homemade with Love: Simple Scratch Cooking from In Jennie's Kitchen** Published March 2013
My debut cookbook, with a focus on cooking from scratch, using easy to understand techniques to make cooking a part of everyday life. (Running Press | Perseus Books)
- **Creator, In Jennie's Kitchen (www.injennieskitchen.com)** January 2009 to present
A food blog where I share stories about food, family, and life. I'm currently working on my second book proposal, focusing on using up leftovers in creative ways to reduce food waste.

Restaurant & Culinary Experience

- **Special Events Director**
Alain Ducasse at The Essex House (September 2005 to January 2007)
Django & Union Pacific (February 2004 to May 2005)
- **Management Consultant (freelance/contract)**
Bar Americain (Special Events Director, May 2005 to September 2005)
Pershing Square (November 2002 to April 2003)
Tribakery, Myriad Restaurant Group (July 2003 to November 2003)
'wichcraft (November 2003 to February 2004)
- **Maitre d', Host & Reservationist**
Gramercy Tavern, Blue Smoke (September 2000 to May 2002)
- **Personal Chef & Founder**
Time to Eat, NYC (September 1999 to January 2002)

Featured Projects

Tia Mowry Cookbook (Ballantine 2017)

Amaranth & Millet Porridge with Bananas, Figs & Almond | serves 4



1/2 cup amaranth

1/2 cup millet

1 3/4 cups boiling water

3/4 cup non-dairy milk of your choice (cashew, almond, coconut, soy)

1 very ripe banana, mashed

8 fresh figs, cut into quarters

1/4 sliced almonds, toasted

4 teaspoons maple syrup (optional)

1. In a 2-quart pot, combine the amaranth, millet, and boiling water. Let the mixture soak overnight.
2. In the morning, add the milk to the pot. Bring it to a gentle boil, then reduce the heat to low. Cook for 8 to 10 minutes, until the grains are tender (the amaranth will still have a nutty texture that pops when you eat it).
3. Stir in the mashed banana. Divide the porridge between 4 bowls. Top with the figs, almonds, and maple syrup, if using.

Patricia Heaton's Food for Family & Friends (Random House 2018)

Rosemary Oyster Crackers | Makes about 150 bite size crackers



1 cup all purpose flour

1 teaspoon fine sea salt

1 teaspoon sugar

1 teaspoon baking powder

½ teaspoon finely chopped fresh rosemary

2 tablespoons butter, cut into 8 pieces

1. Preheat the oven to 375°F. Line an 11-inch by 17-inch baking sheet with a piece of parchment paper.
2. Combine the flour, salt, sugar, baking powder, and rosemary in the bowl of a food processor. Pulse a few times to blend. Add the butter and pulse about 10 times, until the flour resembles a coarse meal. Add 1/3 cup cold water, and pulse until it forms a scraggly-looking dough.
3. Lightly flour a counter or cutting board. Scrape the dough onto the counter, and knead a few times to form a smooth dough. Cover with a clean kitchen towel, and let rest for 15 minutes.
4. On the same counter or cutting board, roll dough out into a 1/8-inch thick sheet. Press dough into circles using a ¾-inch fluted cutter. You can re-roll the scraps once. Place the cutouts on the prepared pan.
5. Bake until the crackers are barely golden around the edges, about 15 minutes. Remove from oven and let cool completely. Store crackers in an airtight container for up to a week.

In Jennie's Kitchen

Jennie's journey began as a home cook, and spreading the joy of being in the kitchen with easy-to-make recipes continues to fuel her passion for sharing recipes on her blog, In Jennie's Kitchen (going seven years strong!). Here are some of her most popular, and innovative recipes.

Lentil-Ricotta "Meatballs" | makes 18



2 cups [cooked lentils](#), pureed

2 large eggs, lightly beaten

2/3 cup plain breadcrumbs

1/2 cup [fresh ricotta](#)

1/4 cup grated Parmesan cheese

1 1/2 teaspoon chopped parsley

Salt and freshly ground pepper, to taste

Canola oil for frying

[Marinara sauce](#), optional

Add all ingredients to a deep bowl. Mix very well, using hands or a wooden spoon. Cover and refrigerate for two hours or overnight.

When ready to cook, shape mixture into 1 1/2-inch balls. Heat about 1/2-inch of oil in a nonstick skillet over medium flame. Add shaped "meatballs" and cook until browned all around, turning only once. Transfer to a paper towel-lined plate and let excess drain off. Add to simmering marinara sauce if serving immediately, or store in a tightly covered container up to three days.

Amlou, a creamy Moroccan almond dip | serves 4



$\frac{3}{4}$ cup almonds

4 to 6 tablespoons pure argan oil

Scant 2 tablespoons honey, preferably a creamy churned style

Sea salt, to taste

Preheat the oven to 350°F.

Spread the almonds on a sheet pan. Bake 15 minutes, until deeply toasted, and very fragrant (it might almost smell like their too toasted, don't worry). Set the tray aside until the almonds are completely cooled.

Add the cooled nuts to the bowl of a food processor. Pulse until they're finely ground.

Add the honey, argan oil, and salt to the bowl. Process until the almond mixture is very smooth—it'll look like a loose nut butter.

May be stored in a tightly sealed container for up to 1 month.

Praise for Jennifer Perillo's Work

“In *Homemade with Love*, Jennifer Perillo shares her best techniques for everything from creamy ricotta to roasted vegetable pizza, filtered through a lens of thrift and common sense. Her thoughtful, beautiful recipes thrum with personal experience—at the same time they're perfect for those striving to get dinner on the table every night.”

-Amanda Hesser and Merrill Stubbs

“Pick up *Homemade with Love* and you might think the cookbook was written by an upstate farmwife, but Jennifer Perillo perfected everything from chicken potpie to cherry pie pockets in her Carroll Gardens kitchen.”

Gabrielle Langholtz, Edible Brooklyn

“*Homemade with Love* is a wonderful cookbook with a refreshingly simple premise: Cooking from scratch is possible -- and even achievable -- for busy, working families. While this concept has been done by others, in Jennifer Perillo's hands, it feels original.”

Food52 (review of *Homemade with Love*)

“...the recipes in the book are irresistible. They're homemade without being fussy, new, yet old, and always written from the heart. She has a knack for integrating new flavors into classic comforting dishes in the just the right way.”

Jill Melton, Relish Magazine