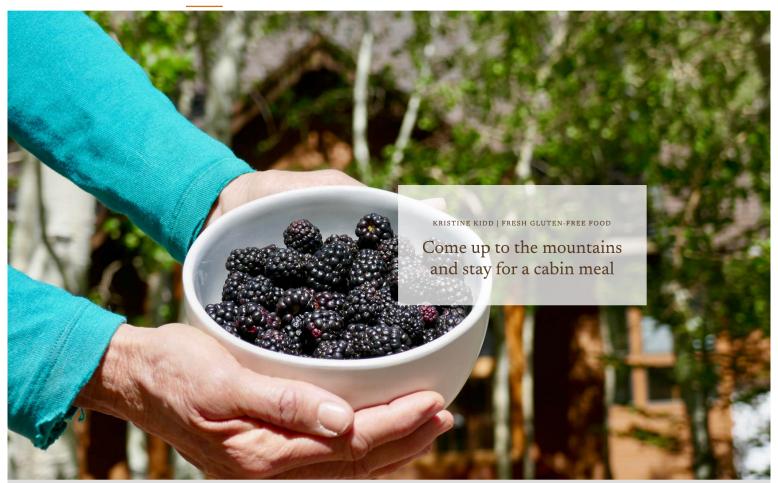
Cabin Life, Cooking, Improving Lives

CABIN LIFE COOKING TO IMPROVE LIVES RECIPES GLUTEN FREE COOKBOOKS ABOUT ▼ HOME



CABIN LIFE

A Bon Appetit Editor Cooks at an Alpine Cabin



Celebrating Wild Flowers Mountain Carrot Cake

Wild flowers in midsummer in the Sierra are spectacular, a real celebration of the very short growing season. When hiking near North Lake, we came ...



May in the Mountains Shrimp Sauté with Creamy Polenta, Peppers and Zucchini

Reading outside on a sunny afternoon, shiny green leaves appearing on the



The Atticus Mountain Retreat Poached Eggs with Mint Yogurt and Aleppo Butter

Our dog Atticus Finch is responsible for our buying an alpine cabin. Before



The First Dinner Pan Fried Salmon with Mustard Topping Crisp-Roasted Baby Potatoes and Broccoli

Aspen trees, the season's first wild flowers, deer napping in our yard, 17°F mornings, hiking through deep snow drifts, and even snow flurries. May is a time of ...

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adopting him, we rented a small chalet for a week every summer, and most autumns too, on the west side of the Sierras in Sequoia National Park. ...

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A place isn't home to me until I've cooked a meal. We'd gotten up early on a temperate Saturday morning in Los Angeles, packed the car with warm bedding, a card table, 2 folding chairs, a few groceries and 2 ...

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COOKING TO IMPROVE LIVES

Cooking Classes at a Homeless Housing Program



COOKING TO IMPROVE LIVES

Kareem Returns, a Kerfuffle Chicken and Vegetable Sauté with Lemon Basic Rice Strawberry Shortcake-Again

As I was setting up for today's class, who should saunter in but Kareem, one of the first to take my classes, and the person ...

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Intro to These Classes Easy Green Pozole My Famous Guacamole

A lanky youth walked into the community room, eyes down, mumbling an incomprehensible reply to my welcome. Then an outgoing, smilling young man bursts in with an affable hello. Next, a guy who won't make eye contact sneaks in.

Our ...

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Cooking is Caring Chicken and Vegetable Pho Crème Brûlée

While we were eating guacamole and pozole at the end of the first class, I asked what dishes the boys would like to learn to cook. I was totally unprepared for the sophisticated requests. No one mentioned spaghetti, stir-fried chicken, ...

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What's Good with You? Cheese Omelettes Mustard Vinaigrette Chocolate Dipped Strawberries

I'm learning that more than a bunch of easy, inexpensive recipes to recreate, the kids want good food experiences. So, not only am I going with the request for French Omelettes, but I decided to include a cheese tasting too...

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ABOUT ME



Kristine Kidd

I was Bon Appétit magazine's Food Editor for 20 years, and it was my responsibility to fill its pages with delicious, modern and reliable recipes. I also developed many recipes for Bon Appétit, wrote a monthly column, often created the cover dishes, and was the resident food trends expert.

Then Bon Appetit moved to New York, and I stayed in Los Angeles with my husband, ending my career at the magazine. Since then I've written eight cookbooks and taught about food at UCLA, wellness resorts, and on small cruise ships. Twelve years ago, I developed celiac disease, which demanded a change to my diet. I began focusing on gluten-free food, and for me that means fresh gluten-free food so delicious even people who can eat wheat love it. Most recently, I blog about the adventures and food I cook at an alpine cabin and classes I teach at a homeless housing program.

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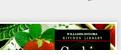


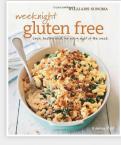
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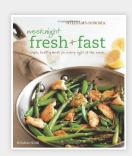
Gluten Free Baking





Weeknight Gluten Free





Weeknight Fresh and Fast





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