



The Lazy Gourmet: Magnificent Meals Made Easy

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Viva Editions, May 2011

www.TwoLazyGourmets.com

Suggested interview questions

1. How did you two meet?
2. How did you learn to cook?
3. How have your cooking styles changed over the years? Has your cooking gotten more sophisticated? Easier/faster? Healthier? Less/more expensive?
4. You've been friends for a long time; what are some of your earliest memories of cooking and eating together? Do you have any favorite recipes from your college days together? Any tales of disaster—meals or dishes that just didn't work out?
5. How did you come up with the idea for the book?
6. Doesn't cooking amazing food require spending a ton of time slaving in the kitchen?
7. Do you have any favorite Lazy Gourmet kitchen tools? What are your favorite time- and/or effort-saving gadgets?
8. Are there any tricks you can share with cooking newbies that will help them save time and/or energy in the kitchen?
9. Do you have any advice for people who want to cook but are intimidated?
10. What are your top 3 tips for people who are intimidated by cooking, but really want to impress their friends or loved ones with some fabulous home-cooked food?
11. Do you think that great cooks have natural abilities or is the ability to cook interesting, sophisticated food a skill that can be picked up later in life?
12. What makes a great Lazy Gourmet recipe?
13. What are your favorite dishes from the book?
14. You had "an army of volunteer recipe testers" helping you with the recipe development process. Who were these people and what exactly did they do? How did they help shape the recipes in the book? Did they prompt you to change any of the recipes, or get rid of any altogether? Did they inspire you to develop any new ones?
15. We see a lot of books these days on quick and easy cooking. What makes *The Lazy Gourmet* unique?
16. Can you recommend a sample menu, from the book, for a rank newbie who is terrified of cooking—a party-worthy spread that is truly easy enough for anyone to conquer?
17. Do you have any non-cooking tips for pulling off a successful party?
18. Do you have any favorite "secret" ingredients?
19. Do you ever use prepared foods (like store-bought broth, prepared pie crust or puff pastry, etc.) to simplify your cooking? What are your favorites?
20. Can non-lazy gourmets use *The Lazy Gourmet*?