

Livret Pichet Microcook Tupperware

The ultimate recipe collection and food-preparation guide based on the French chef author's philosophies about how good food should stimulate each of the senses shares seven hundred French and Mediterranean recipes that incorporate ten key cooking styles, in a detailed reference that provides for a wide range of ingredients and courses. Fast evolving into the French Martha Stewart, Sophie Dudemaine is the star of a popular lifestyle show on the French Food Channel. In her first cookbook published in the United States, Sophie shares the original recipes that catapulted her into the limelight: her mouthwatering, sweet and savory cakes and loaves. Sophie's loaves first debuted in her neighborhood French markets, where word quickly spread that these creations were not just wonderful hors d'oeuvres or tea-time treats but perfectly satisfying meals in and of themselves. Her business quickly expanded into nearby bakeries, and she began selling her loaves at Fauchon, the celebrated Paris food emporium. The recipes in this book are organized seasonally, since Sophie stresses the importance of fresh ingredients to enhance the flavor of each loaf. Her hearty Mushroom and Gruyere Loaf is perfect for crisp autumn nights, and her bright and tangy Lemon Cake and fresh Tomato-Mozzarella-Basil Loaf are delightful on a warm summer day. Sophie prides herself on the simple preparation required for each one of the cakes; in fact all her ingredients are mixed in one bowl and baked in one pan. Sophie's imaginative cakes are a treat for both family meals and special occasions.-- The ultimate preparation for the savvy chef: everything gets mixed in one bowl and baked in one pan-- Recipes are simple and easy to follow -- great for beginner cooks and children-- Many of the loaves can be prepared from items found in the home refrigerator, and almost all ingredients are readily available in local markets-- Time is a luxury, says Sophie; all of these loaves are quick to prepare and many can be prepared ahead of time and stored for days in the refrigerator

The French Guide to Healthy Eating

150 Recipes for Old-Fashioned and Modern Favorites: A Baking Book

The Rocky Mountain Cookbook

Learn how traditional favorites can be transformed with a hefty helping of ingenuity using the classic Gary Rhodes touch.

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, *The Artistry of Mixing Drinks* is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

Martha Stewart's New Pies and Tarts

New York Cult Recipes

Classic Vegetarian Cuisine

Maraia Segura is the pseudonym for Christine Watson.

New look, same great recipes *Breads* is now back by popular demand. Learn the basics of bread making with an assortment of recipes for breads, cakes, rolls and a variety of other baked goods. There's even a handy glossary of bread-making terms to help you along the way.

Breads

The Artistry of Mixing Drinks

The Only Tapas Compendium You'll Ever Need

Here is the first book to focus exclusively on Rocky Mountain cuisine--a collection of inviting, hearty and flavorful recipes that no regional cookbook collector will want to miss. 64 pages of full-color photos.

Instructors Manual Prentice Hall Larousse Traditional French Cooking Doubleday Books

Microwave Cooking

Chocolate Desserts

Paris may be the capital of haute cuisine, but expat Marc Grossman craves the food he grew up with in New York and Brooklyn. So he has lovingly recreated those iconic recipes, from blintzes, bialys, and black & white cookies to pork buns, matzo ball soup, and everything in between. Grossman zooms in on particular neighborhoods and their special fare, even including addresses of his favorite restaurants.

In a visual approach to cooking instruction, hundreds of full-color, step-by-step photographs and directions--accompanied by preparation and presentation tips--help novice and experienced bakers create professional-quality chocolate confections.

Dine Out and Lose Weight

Sophie's Sweet and Savory Loaves

Larousse Traditional French Cooking

The classic authoritative guide to French cooking contains over a thousand recipes for all occasions, a guide to French wines, and advice on French table settings

The twentieth title in the everpopular Company's Coming series of cookbooks is Microwave Cooking. Jean Pare has adopted a simple, low-tech approach to microwave cooking sure to appeal to cooks of all ages and abilities. Experienced as a professional caterer and busy mother of four, she has since learned to appreciate the many time saving benefits of using a microwave oven. Convenience is an important factor in meal planning. Now Jean Pare shows you how to save time with delicious and nutritious results. What's more, the over 200 easy-to-follow recipes can be prepared in a flash using mostly common, affordable ingredients. Microwave Cooking is a collection of rigorously tested recipes ranging from appetizers to desserts. Every recipe has been prepared in Jean Pare's own test kitchen before being selected for this book. Next time you are in a hurry for dinner, try cooking at least one dish in your microwave. Three favorites are Shrimp Sauced Sole, Party Rice and Acorn Squash Rings. For dessert try Pineapple Upside Down Cake, or let the children impress the family with Baked Apples from the microwave. Make the most of your microwave with Microwave Cooking! Book jacket.

An Introduction to Classic French Cooking

Grand Livre De Cuisine: Alain Ducasse's Culinary Encyclopedia

Gary Rhodes Fabulous Food

The perfect sweet (or savory) for any occasion Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewart's New Pies and Tarts, the editors of Martha Stewart Living include 150 recipes: Some are savory, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. Throughout, readers will find plenty of fillings and crusts, basics, and techniques for creating flavors and textures for every taste—from down-home classics that come together easily with fresh berries and stone fruits to modern tarts layered with chocolate ganache or finished with a wine glaze. There are also individual hand pies, savory comforts like quiche and potpie, holiday-worthy desserts for nearly every occasion, and much more. Chapters feature pies and tarts for everyone: Classic (Lattice-Top Blueberry Pie, Pumpkin Pie), Free-form (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-Crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savory (Leek and Olive Tart, Summer Squash Lattice Tart). As is expected from Martha Stewart, this book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Each dish is accompanied by a lush, four-color photograph. Throughout the book are simple instructions for decorative crusts and finishing techniques (lattice-work, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pâte brisée, cream cheese dough, press-in cookie crusts, puff pastry), plus plenty of tips and make-ahead tricks, help readers along the way. Whether making an effortless, free-form galette or the perfect lattice-work pie, bakers of all skill levels will look again and again to Martha Stewart's New Pies and Tarts. Martha Stewart Living magazine was first published in 1990. Since then, more than three dozen books have been published by the magazine's editors. Martha Stewart is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the popular daily syndicated television program.

The Vaux-de-Vire of Maistre Jean Le Houx, Advocate, of Vire

Paul Bocuse in Your Kitchen

Instructors Manual