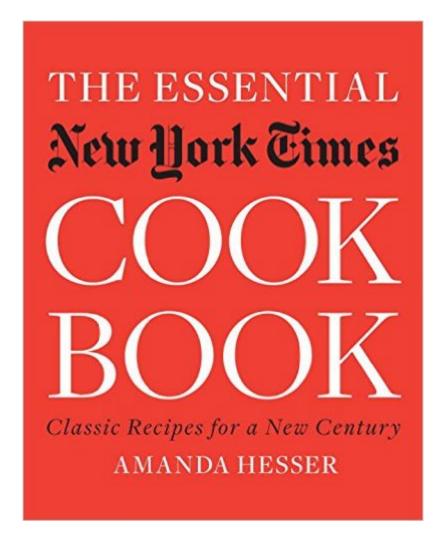
The book was found

The Essential New York Times Cookbook: Classic Recipes For A New Century





Synopsis

Winner of the 2011 James Beard Foundation Award in General Cooking: All the best recipes from 150 years of distinguished food journalism-a volume to take its place in America's kitchens alongside Mastering the Art of French Cooking and How to Cook Everything. Amanda Hesser, the well-known New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for yearsâ "Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pastaâ "as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classicsâ "from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fishâ "a volume that will serve as a lifelong companion.

Book Information

Hardcover: 960 pages

Publisher: W. W. Norton & Company (October 25, 2010)

Language: English

ISBN-10: 0393061035

ISBN-13: 978-0393061031

Product Dimensions: 8.5 x 2.3 x 10.3 inches

Shipping Weight: 4.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â See all reviews (128 customer reviews)

Best Sellers Rank: #15,594 in Books (See Top 100 in Books) #38 in Books > Reference >

Encyclopedias & Subject Guides > Cooking #44 in Books > Cookbooks, Food & Wine > Cooking

Education & Reference > Reference

Customer Reviews

One of my children recently gave me a membership to the cookbook club rather than trying to find out what book I might want and not have. The Essential New York Times Cookbook: Classic Recipes for a New Century was one of my top choices and it arrived about a week ago. This is a real

tome, running to nearly 900 pages - not counting the index. 1400 or so recipes, most accompanied by some anecdote about their appearance in the New York Times or Cook's Notes from the author's experience with the recipe or even letters from readers, and many of those 1400 recipes sound wonderful. Some of them you will even know from elsewhere - Leahy's No Knead Bread comes to mind, pg. 670. It will take you quite some while to even page through all of this in order to familiarize yourself with the recipes.But, even then you had best pray for an excellent memory. Better yet, use stickies to mark the recipes that you want to try as you go, because this book has the single most useless index I have ever seen and a method of "categorization" that will leave you frustrated almost beyond belief.I discovered this several days ago when I wanted to make a recipe I thought I had seen for a dish of marinated peppers. Turning to "peppers" in the index I was told to look under "bell peppers" or "chile peppers" or "pimentos" or "roasted bell peppers" - no page numbers for any of those entries. What followed was a merry - and fruitless - chase all over the index and the book looking for that particular recipe.

Download to continue reading...

The Essential New York Times Cookbook: Classic Recipes for a New Century The New York Times on the Web Crosswords for Teens (New York Times Crossword Puzzles) The Essential New York Times Grilling Cookbook: More Than 100 Years of Sizzling Food Writing and Recipes Seats: New York: 180 Seating Plans to New York Metro Area Theatres Third Edition (Seats New York) The New York Times Passover Cookbook: More Than 200 Holiday Recipes from Top Chefs and Writers New-York Historical Society New York City in 3D In The Gilded Age: A Book Plus Stereoscopic Viewer and 50 3D Photos from the Turn of the Century Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning) Recipes) (Home Canning Recipes, Pressure Canning Recipes) The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook) The Butter Battle Book: (New York Times Notable Book of the Year) (Classic Seuss) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Alkaline Diet Cookbook: Lunch Recipes: Insanely Delicious Alkaline Plant-Based Recipes for Weight Loss & Healing (Alkaline Recipes, Plant Based Cookbook, Nutrition) (Volume 2) The Classic Pasta Cookbook (Classic cookbook) Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook) The Best Slow Cooker Recipes & Meals

Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! The Bridges of New York (New York City) Glenn Ligon: Housing in New York: A Brief History (Greater New York) New York, New York!: The Big Apple from A to Z The Historical Atlas of New York City, Third Edition: A Visual Celebration of 400 Years of New York City's History The Historical Atlas of New York City: A Visual Celebration of 400 Years of New York City's History New York in the Thirties (New York City)

<u>Dmca</u>