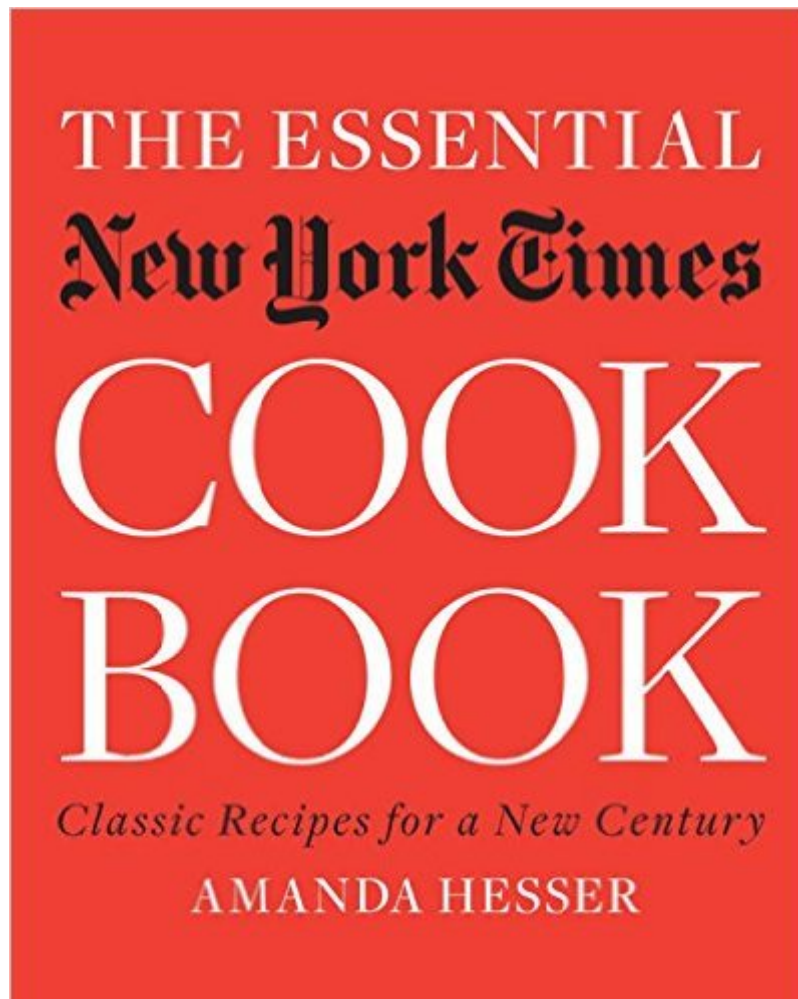


The book was found

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 years—Plum Torte, David Eyre’s Pancake, Pamela Sherrid’s Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—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 fish—a volume that will serve as a lifelong companion.

Book Information

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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 "pimientos" 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.

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