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Gourmet Today: More than 1000 All-New Recipes for the Contemporary Kitchen

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From Rux Martin/Houghton Mifflin Harcourt : **Gourmet Today: More than 1000 All-New Recipes for the Contemporary Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gourmet Today: More than 1000 All-New Recipes for the Contemporary Kitchen:

10 of 10 people found the following review helpful. As the best cookbook we've bought in 10 years, it will become a standard in our kitchen By Robert J. Crawford This book, discounted as it is, is an absolutely SPECTACULAR deal. We have tried several recipes - all perfected in the experimental kitchens of the sadly defunct Gourmet Magazine - and they have all been distinctive, relatively simple in terms of technique, and written with perfect economy and clarity. Each recipe we have tested are based on newly available ingredients in common grocery stores, and they add just that little twist of new flavor and combination to many standard recipes. Unlike the rather banal standards or overly complex yapped-up offerings in New Basics (excellent but you need about 40 recondite ingredients that you may

never use for anything else), these recipes are accessible to busy parents who want to offer more than chicken nuggets every other night. I am convinced that we will plumb the depths of this masterpiece over the next ten years - adding many standards to our cooking repertoire and educating the palettes of our children. We have looked for a cook book this excellent, with a density of ideas and step-by-step instructions for even novices, for several years; indeed, we have spent a lot of money in the process! This one is it, at long last. Warmly recommended. It is a testament to the great mag that spawned it.

0 of 0 people found the following review helpful. 1000 recipes offers choices galore

By Jennifer Woodard

I will begin with the sections are typical as far as how the book is categorized. The index is wonderful because they sort the recipes in a variety of ways, by item or culture which I love. The green sections of the book are guides such as Which glass for which drink, Olives, the art of stir fry (something I love cooking) and okra. Very helpful information, turns the cookbook into a reading book. Some of the recipes require lots of ingredients and a lot of time to prepare, but worth the effort. It is so easy to keep cooking food the same way over and over causing boredom with cooking. This book helps you step outside your normal and create dishes that your family and friend will love. The recipes go from appetizers to drink and everything in between. It would be hard not to find something to prepare from this cookbook. Many recipes include cooks notes that will tell you what you prepare in advance, how long you can store items and if you need special equipment. Some of the main dish recipes include suggested sides to go with the dish which can be very helpful if you are not sure what to pair with the dish. This book also includes menus sorted by season (summer, spring, Etc.), Holiday, Party and International menus. The book includes Gourmets usual tips and techniques, glossary and sources sections. Great cookbook that will bring years of good cooking to your household.

1 of 1 people found the following review helpful. Like the older yellow one, very useful

By WellThereYouHaveIt

This is the later companion to the earlier almost identical "yellow" version. It's the same attractive, functional layout and typeset as the yellow version, with all new recipes. As I found to be the case with the older yellow one, the name "Gourmet" should not be off-putting. Included are some very old recipes, very simple recipes, Depression-era recipe as well as the more complex. It seems the point was to assemble recipes that were the best at arriving at the end product and that seems to have been achieved. Highly recommended, along with the yellow one that preceded it.

Edited by Gourmet magazine's editor-in-chief, this cookbook designed for today's modern palette offers over 650 recipes that can be prepared in 30 minutes or less, hundreds of vegetarian dishes, nearly 100 drinks, dozens of grilled dishes, nearly

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In no other period of our country's history has the food scene changed so rapidly. Exciting new ingredients are available everywhere, expanding our culinary horizons. Even casual meals have globe-trotting flavors. We want memorable dishes, and we want them to be healthy for our families and our planet. And with our busy schedules, we want them on the table faster than ever. A new culinary world calls for a new cookbook. Gourmet Today responds to our changing foodscape with more vegetarian recipes, more recipes for popular dishes from every corner of the world, more recipes for stunning meals ready in 30 minutes or less, more simple ways to prepare all the vegetables in the farmers' market, advice on choosing sustainable fish, chicken, and beef, tips on throwing an easy cocktail party, more recipes for flavorful techniques like grilling, and more recipes for the new ingredients flooding our market. Each of the over 1,000 recipes was selected by editor in chief Ruth Reichl, a best-selling author in her own right, who wrote the introductions to each chapter. Every recipe has been tested and cross-tested in the Gourmet test kitchen so every cook, whether a first-timer or a veteran, gets impeccable results. With menus for holidays and other seasonal occasions, an authoritative glossary of ingredients (plus mail-order sources), and hundreds of sidebars on ingredients and handy techniques from the test kitchen, Gourmet Today is the indispensable book for today's cook.

Exclusive: A Letter from Ruth Reichl

Dear Reader, These days you hear a lot of gloom and doom about the state of American food. It's certainly true that if you want to focus on the negative, there's a lot to despair about. On the other hand, the opposite is also true. I wrote my first cookbook in 1971, and when I see the difference between what was available then and the food that now fills my supermarket, it makes me want to go dancing down the aisles. Back then things were so different that my editor insisted that I call for ground beef instead of lamb in a classic Greek moussaka; she said not many grocers actually sold lamb. She also worried about the recipe for handmade pasta (too esoteric) and a simple Chinese stir-fry of chicken (what on earth was a wok). She worried when I called for freshly grated Parmesan cheese (most people still used the stuff that came in the green can), fresh garlic (frowned upon in many places) and chiles (too hot, too hot, too hot). What a difference a few years make! The American supermarket has turned into an international bazaar, offering us all the best flavors of the world. Whether you want to cook the foods of Asia, the Americas, India or Europe, the ingredients are there. And that's only part of the good news; the other is that the era of mindless eating is over. Good cooks everywhere are now aware of the consequences of their choices, and when they walk through the aisles, they think about sustainability. It's a wonderful time for people who care about food. But it requires a new kind of cookbook, one that takes advantage of the great modern marketplace. Gourmet's twelve test cooks spent five years exploring all the new ingredients available in the supermarkets--from frozen pizza dough to

Thai chili pastes and eggroll wrappers--figuring out the best ways to use them. They haunted farmers markets too, so we could offer advice on cooking everything from ramps to celery root. They spent time in fish markets, snapping up new offerings like Arctic char and tilapia. Then they cooked each dish again and again and again, taking out unnecessary steps and ensuring that each was absolutely foolproof. The result is more than a thousand recipes that are absolutely guaranteed to work. I couldn't live without this book. I love cooking from it. I hope you will too. Best wishes, Ruth Reichl (Photo Brigitte Lacombe) Recipe Excerpts from Gourmet Today Raspberry Lime Rickey Grilled Ceasar Salad Grilled Cumin Chicken Breasts with Avocado Salsa Chocolate Chunk Oatmeal Coconut Cookies From Publishers WeeklyStarred . In this follow-up to *The Gourmet Cookbook*, editor Reichl amasses one of the most comprehensive cooking resources available. She offers a diverse range of recipes that reflect the ever-changing American palate and the many cultures that have influenced it. Alongside Stilton cheese puff are recipes for babaghanouj, bangers and mash, Armenian lamb pizza, arepas with black beans and feta, and Vietnamese fried spring rolls. Informative sidebars provide details on a huge array of topics, from what salt to use when to preserving fish. Line drawings demonstrate folding techniques for dumplings and spanakopita and show how to trim and stuff artichokes. Cook's notes throughout provide valuable advice on how to store food, how long food will last and which steps can be done ahead of time. Most recipes are geared toward time-pressed cooks and can be prepared in less than 30 minutes. In addition to the usual categories of soups, fish, poultry, beef and desserts, Reichl includes substantial chapters on vegetarian main courses and grilled dishes. Highlights include eggplant souffl, grilled lemon-lime chicken legs and sticky spicy ribs. Comprehensive, appetizing and thoroughly tested, this mammoth collection is the book no kitchen should be without. (Sept.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist In a devastating stroke of irony, the final issue of *Gourmet*, Americas best-known and most prestigious food magazine, has barely reached subscribers mailboxes than this massive cookbook bearing the magazines imprint appears in the marketplace. A compilation of more than 1,000 recipes, the new volume offers a snapshot of the best of American home cooking a decade into the twenty-first century. Mexican, Italian, and Asian influences continue to develop, contributing sophistication and novel flavors to the American table. Home entertaining is gaining ground as evidenced by a complete and authoritative cocktail and drinks chapter. The books lucid recipes require mastery of basic technique, but none are more complicated than can be achieved in an even moderately well-equipped kitchen. To make recipes easier to execute successfully, a horde of sidebars with line drawings peppers the text, illuminating equipment, ingredients, and techniques. Fans of *Gourmet* will eagerly, if somewhat mournfully, delve into every page. --Mark Knoblach