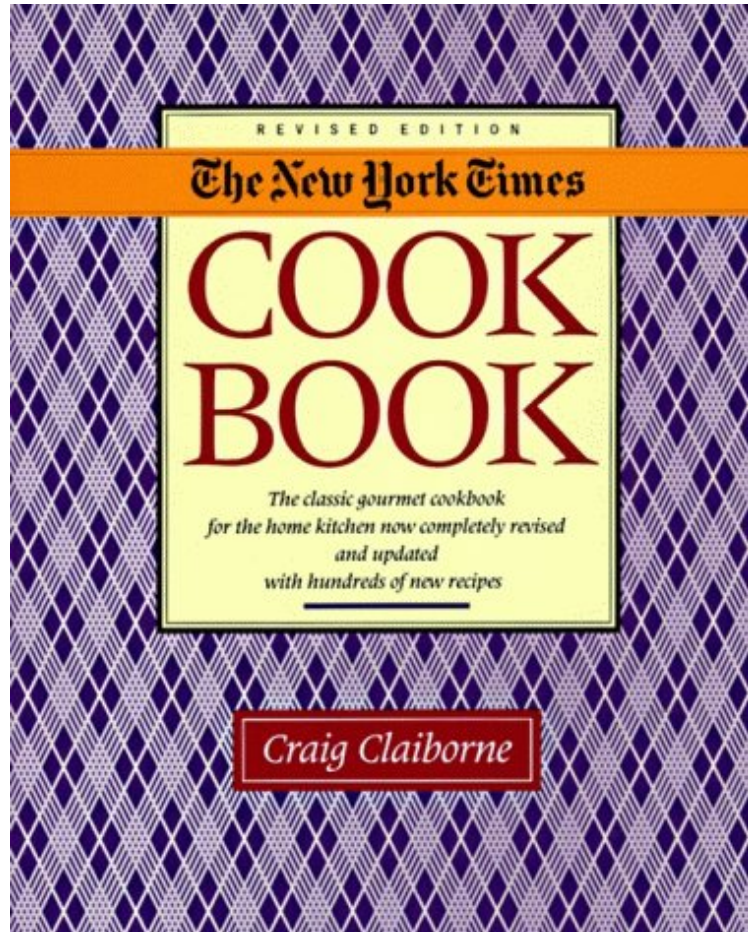


New York Times Cookbook

Craig Claiborne

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Craig Claiborne : New York Times Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised New York Times Cookbook:

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Since it was first published in 1961, The New York Times Cook Book, a standard work for gourmet home cooks, has

sold nearly three million copies in all editions and continues to sell strongly each year. All the nearly fifteen hundred recipes in the book have been reviewed, revised, and updated, and approximately 40 percent have been replaced. Emphasizing the timeless nature of this collection, Craig Claiborne has included new recipes using fresh herbs and food processor techniques. He has also added more Chinese, Indian, and foreign recipes and more recipes for pasta, rice, and grains. Additional fish recipes, new salads and bread recipes, and an exceptional chili dish enhance this edition, which contains traditional American recipes and selected recipes from twenty countries. All the recipes are clearly presented and suitable for many different occasions, ranging from a wide variety of family meals to the most formal dinner party. The author also covers sauces and salad dressings, relishes, and preserves. And there are countless old favorites and those wonderful desserts. Complete with essential cross-referencing, a table of equivalents and conversions, and an index, the revised edition of *The New York Times Cook Book* is a superb new cookbook to give, to own, and to use for years to come.