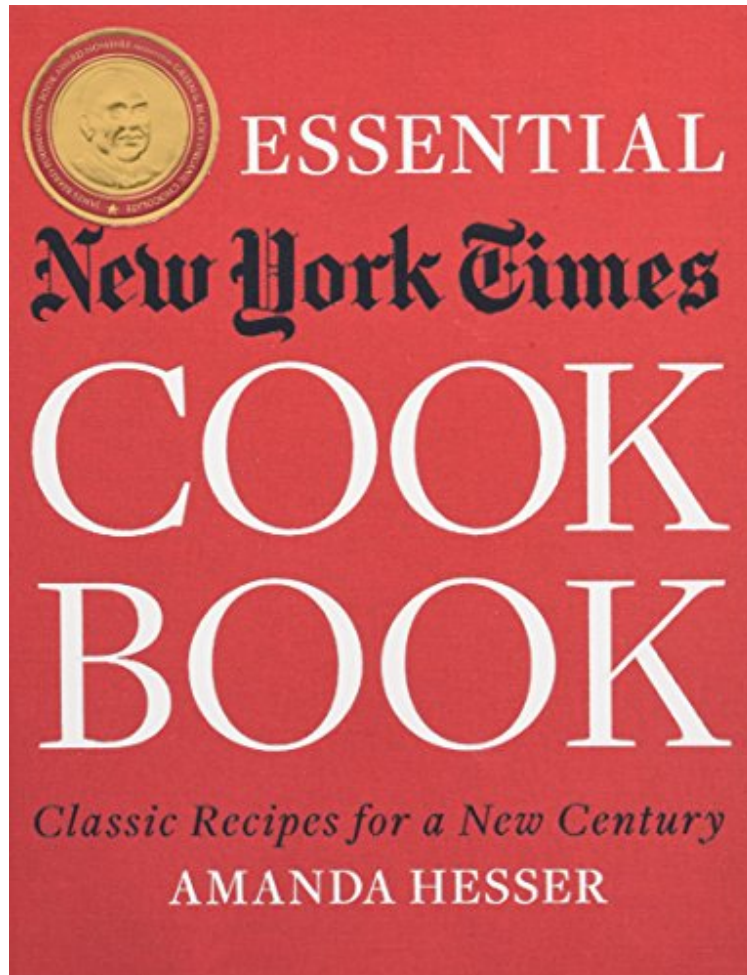


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The Essential New York Times Cookbook: Classic Recipes for a New Century

Amanda Hesser

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Amanda Hesser : The Essential New York Times Cookbook: Classic Recipes for a New Century before purchasing it in order to gage whether or not it would be worth my time, and all praised The Essential New York Times Cookbook: Classic Recipes for a New Century:

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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.

From Publishers Weekly Starred . Hesser, a food columnist for the New York Times, offers a superb compilation of the most noteworthy recipes published by the paper since it started covering food in the 1850s. What she has produced is no less a chronicle of American culinary history—an evolutionary progression that marks the notable and sometimes regrettable changes in our approach to food—than a cookbook. Recipe originators are a hodgepodge of talent, including noted chefs and the kitchens of famed restaurants such as Le Bernardin as well as Times writers, most notably Craig Claiborne, whose culinary mastery is evidenced throughout. Every category of food is covered, and each recipe is accompanied by serving suggestions for complementary dishes within the book. From 1877's tomato soup and 1907's roast quail with sage dressing to Eisenhower's steak in the fire and 1968's sour cream coffee cake, Hesser showcases the best of the best. Each recipe is dated, and many include cooking notes. Hesser, whose witty bent permeates every page, does a more than admirable job with this stellar collection of more than 1,400 recipes, which should grace the shelves of every food-lover. (Oct.) (c) Copyright PWxyz, LLC. All rights reserved. A tremendously appealing collection of recipes that tell the story of American cooking. - Saveur Hesser, whose witty bent permeates every page, does a more than admirable job with this stellar collection of more than 1,400 recipes, the results of which should grace the shelves of every food-lover. - Publishers Weekly A deep dive in American cooking over the last century—a fantastic resource. - Cambria Bold, Kitchn.com A truly incredible collection—every [recipe] I tried was better than the last. - Caroline Russock, Serious Eats This cookbook is superb! Dare we even say it may just be the best cookbook (meaning the most useful for a home cook) that we've seen cross our desk in years? - Jenn Garbee, LA Weekly Wonderfully diverse—there is not another cookbook like it. It is a fitting addition to any collection. - Kate Thornberry, Austin Chronicle About the Author Amanda Hesser, co-founder and CEO of Food52, is the author of the award-winning *The Essential New York Times Cookbook*, *Cooking for Mr. Latte*, and *The Cook and the Gardener*, as well as the editor of the essay collection *Eat, Memory*. She lives in Brooklyn with her husband, Tad Friend, and their two children.