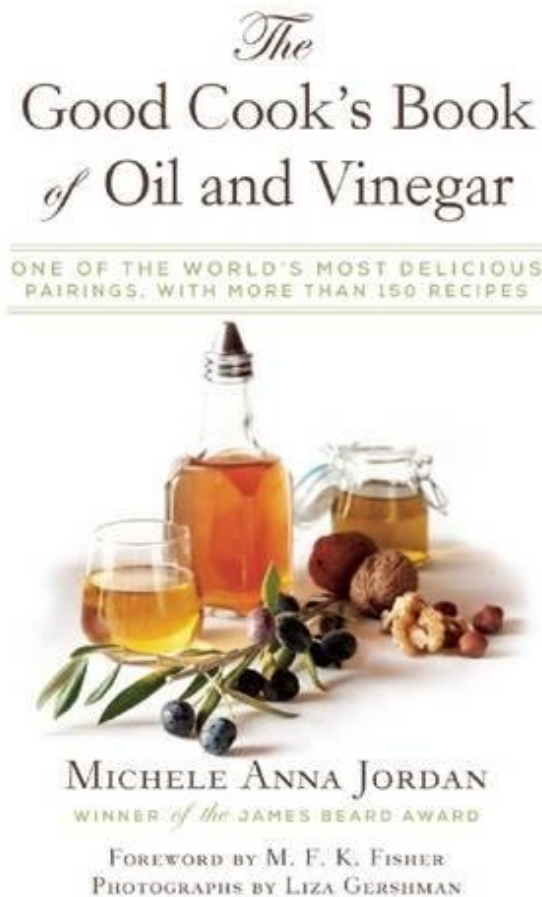


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The Good Cook's Book of Oil and Vinegar: One of the World's Most Delicious Pairings, with more than 150 recipes

Michele Anna Jordan

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Michele Jordan knows her food and she knows how to write about it. San Francisco Examiner
What is extra virgin olive oil and how do you find the best kind? How do you cook with flavored vinegars and should they be bought or made at home? What are the best oils for frying? How does the strength of a vinegar influence a recipe? The Good Cooks of Oil and Vinegar answers these and many other questions about this important culinary duo. The most comprehensive oil and vinegar guide available today, it offers key scientific, nutritional, and culinary facts as well as interesting history behind oil and vinegar. In addition, award-winning author Michele Anna Jordan shows how a distinctive oil or vinegar can add spark to a meal. She showcases a whole realm of delicious cooking with recipes such as: Bruschetta, Fall fruit gazpacho, Scallops primavera, Roasted peppers balsamico, Sicilian orange salad, Apricot, persimmon, and cranberry chutneys. Fruit, garlic, herb, ginger, and rose petal flavored vinegars. And more.
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About the Author
Michele Anna Jordan has written nearly twenty books about food, including the highly acclaimed *Vinaigrettes and Other Dressings* and *More Than Meatballs*. She has received numerous awards, including a James Beard Award, for her writing, her radio show, and her work as a chef. Today, she writes for the Santa Rosa Press Democrat and also produces and hosts *Mouthful*, the Wine Country's Most Delicious Hour on KRCB-FM. She resides in San Francisco, California.