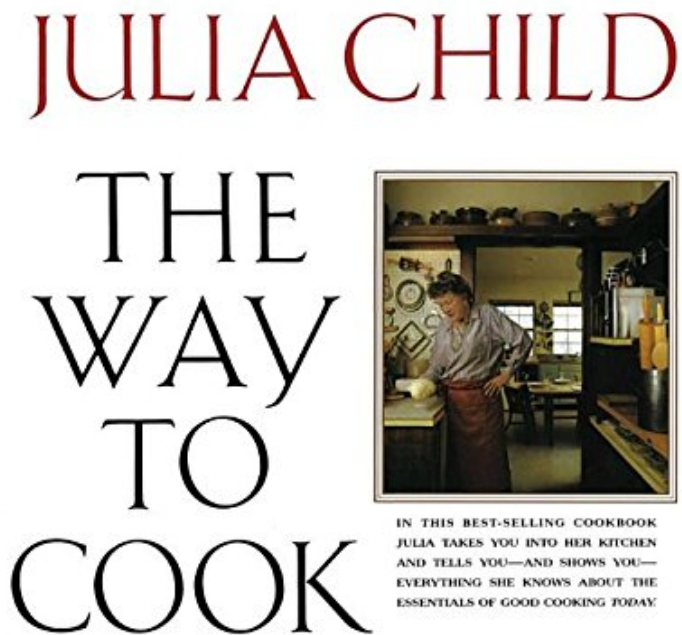


The Way to Cook

Julia Child

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Julia Child : The Way to Cook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Way to Cook:

2 of 2 people found the following review helpful. Excellent Julia Child Book!By PASpaydThis is a very large book and it's not the French Chef - but there is a lot here with colorful photos and details on cooking. I've learned a lot and throughly enjoy the book. I use it more as a QA and a how to book. Helps me A LOT !!2 of 2 people found the following review helpful. Simply WonderfulBy Virginia KellerIf you love Julia, you'll love having this book. I am so pleased to have found this copy. The seller included a lovely note which I shall keep with the book. This copy arrived in pristine condition, even though it had been treasured by someone before me. I shall continue the tradition of using and loving this copy of Julia's book. I am very glad I found it and was able to purchase it.1 of 1 people found the following review helpful. A must have in every kitchenBy Michelle AmeriksI love this book. It's easy to follow everthing I've made comes out just right

In her most creative and instructive cookbook, Julia Child distills a lifetime of cooking into 800 recipes emphasizing

lightness, freshness, and simplicity. Chapters are structured around master recipes, followed by innumerable variations that are easily made once the basics are understood. For example, make Julia's simple but impeccably prepared saut of chicken, and before long you're easily whipping up Chicken with Mushrooms and Cream, Chicken Provenale, Chicken Piprade, or Chicken Marengo. Or master her perfect broiled butterflied chicken, and you'll soon be including Deviled Rabbit or Split Cornish Game Hens Broiled with Cheese on your menu. Here home cooks will find a treasure trove of poultry and fish recipes, as well as a vast array of fresh vegetables prepared in new ways, along with bread doughs and delicious indulgences, such as Caramel Apple Mountain or a Queen of Sheba Chocolate Almond Cake with Chocolate Leaves. And if you want to know how a finished dish should look or how to angle your knife or to fashion a pretty rosette on a cake, there are more than 600 color photographs to entice and instruct you along the way. A brilliant, inspiring, one-of-a-kind, book from the incomparable Julia Child, *The Way to Cook* is a testament to the satisfactions of good home cooking.

With *The Way to Cook*, Julia Child creates a second culinary classic. Her first, *Mastering the Art of French Cooking*, introduced a generation of those used to preparing simple fare to what was then considered gourmet food, demystified classic techniques, and raised our culinary consciousness. In *The Way to Cook*, she also demystifies cooking techniques and does some consciousness-raising. This time, though, she speaks to everyone with little or no experience in the kitchen, which is most people these days. Always in tune with the moment, and ever the gracious realist, Child (although calling her Julia seems reasonable since she treats us with such open informality) explains in *The Way to Cook* how to boil an egg and stuff it, as well as how to make a perfect omelet and an elegant souffl. To help out readers who lack the most basic knowledge, she organizes the book by techniques rather than by ingredients. Soups are first, a relatively unintimidating choice to build confidence through delicious results such as true French Onion Soup and a contemporary Black Bean Gazpacho. Next come breads, updated to use a food processor to cut the kneading time. The fish chapter covers broiling a salmon steak and creating a sophisticated Crown Mousse of Trout. Chapters on poultry, meats, vegetables, and desserts are equally ample and wide-ranging. When *The Way to Cook* was published in 1989, it accompanied a television series. A related set of videotapes, the first to teach cooking comprehensively, was offered simultaneously. However, more than 600 color photos in this book make it fully complete on its own. *The Way to Cook* is a good reference volume, a useful gift, and a handsome way to follow Julia's career as she transformed from a French classicist to the ever-evolving, always clear and reliable teacher we have come to adore. --Dana Jacobi
From Publishers Weekly
Child's new magnum opus reminds us that she has almost single-handedly inspired the superb quality of modern larders. Without her unflagging commitment to good eating, it is doubtful that fresh duck foie gras would have been available for the saute included here. However, this wonderful book is hardly a paean to elitist fare, maintaining Child's unique perspective while reflecting attitudes about food that "have changed through these last years" and sharing much new knowledge. Recipes, divided into a master formula and variations, are grouped by technique; French classics stand fin-to-wing with American offerings (roast turkey). Dietary concerns are addressed with low-fat soups and a cottage cheese-enriched chicken liver mousse. Nevertheless, the author of *Mastering the Art of French Cooking*, who would "rather swoon over . . . one small serving of chocolate mousse . . . than indulge one . . . fat-free gelatin puddings," has not gone light. Six hundred handsome photographs underscore Child's technical genius. 110,000 first printing; BOMC main selection. Copyright 1989 Reed Business Information, Inc.
From Library Journal
Julia's long-awaited masterwork, this huge book filled with color photographs brings together the best from her videos, television shows, and books. Her love for good food and for inspiring others is evident on every page, whether she is describing "the right way to use a pastry bag" or discussing the merits of turkey gravies. Novice cooks will work miracles under her guidance, and experienced cooks are sure to learn something new. The sheer amount of information contained in the sensible-as-always text makes this a valuable reference as well as a book to cook from. An essential purchase. This was the first cookbook ever chosen as a BOMC main selection.-- Ed.
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