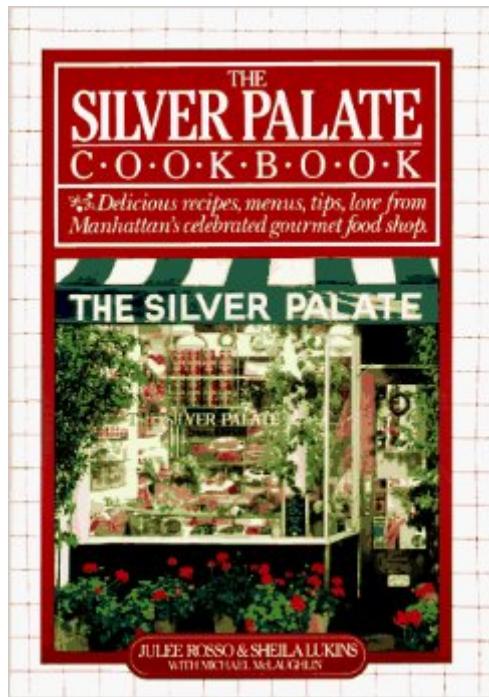


The book was found

The Silver Palate Cookbook



Synopsis

With over 2.2 million copies in print, the widely acclaimed The Silver Palate Cookbook is firmly established as a contemporary classic. Originally published in 1982, the book's elegant, innovative recipes and emphasis on pure, fresh, ingredients ushered a new passion for food and hospitality into the American consciousness. The lively collection of clear, step-by-step recipes ranges from sublimely refined traditions-Pesto, Manhattan Clam Chowder, and Stuffed Artichokes-to original creations certain to become the topic of conversation at any dinner party. There's PatS de Campagne with Walnuts and Juniper Berries. Fruit-Stuffed Cornish Hens. Caviar Eclairs. Blueberry Bisque. Plus over 300 more recipes for hors d'oeuvres, dips and sauces, picnic fare, entrSes, salads, soups, breads, desserts. Throughout the book are valuable menu and serving suggestions, literary quotes, food guides, food lore, and whimsical illustrations. Selection of the Book-of-the-Month Club, Quality Paperback Book Club, Book-of-the-Month Club's HomeStyle Books, Better Homes & Gardens Family Book Service, and the ABA Basic Booklist. A James Beard Book Awards inductee into the cookbook Hall of Fame.

Book Information

Hardcover: 384 pages

Publisher: Workman Publishing Company; 1 edition (April 1, 1982)

Language: English

ISBN-10: 0894802038

ISBN-13: 978-0894802034

Product Dimensions: 7.3 x 1.2 x 10.3 inches

Shipping Weight: 2.3 pounds

Average Customer Review: 4.7 out of 5 starsÂ See all reviewsÂ (203 customer reviews)

Best Sellers Rank: #554,751 in Books (See Top 100 in Books) #243 inÂ Books > Cookbooks, Food & Wine > Professional Cooking #584 inÂ Books > Business & Money > Marketing & Sales > Consumer Behavior #771 inÂ Books > Business & Money > Management & Leadership > Information Management

Customer Reviews

I've had this cookbook for 25 years, and while the recipes are the same, there is some new commentary, and the pix are now photos instead of the original drawings. While not altogether more helpful in that respect, my old and beloved version is tattered, stained, and really deserves to retire from almost daily use. I have met more interesting people over Chicken Marbella all over the world

than any other recipe I "do." It has been a family fixture every July 4th at Lake Almanor for 25 years. I've had it at Passover at friends' homes; and bcs of it renewed relationships with women who really would have preferred to avoid me forever. Sounds weird? Well, there is little in life that crosses all political, religious and emotional borders like food; and there is even less like Chicken Marbella, which can even spark conversations in Urdu (which I do not speak, yet we managed to communicate to each other our passion about CM). If you try nothing else, and believe me, you will try a lot else, do the CM. The ingredient list appears long, but it is very easy. In fact, there is nothing in this whole book that is difficult, yet the results are deeply complex and pleasurable. Rosso and Lukins make me look like a chef instead of a cook and I will bless them forever for it. If you don't have a copy of Silver Palate, try it. If you do have one, you already know what I'm talking about, and you NEED a replacement just as I did.

This is cookbook is as fresh and relevant today as it was when it was first published in the early 80s. It truly revolutionized home cooking in America with its emphasis on fresh ingredients and basic cooking techniques. It isn't a particularly long cookbook, but it still manages to be incredibly comprehensive. You'll find everything from elegant appetizers to comfort food desserts. Any time you're interested in trying something new or wanting to revitalize an old classic, this is the place to start. The authors went on to write other cookbooks which also contain lots of great recipes, but even "Basics" is not as comprehensive as this one. I can honestly say that I've cooked just about every recipe in this book and that each one has been a success. Not only are the recipes consistently good, but this book also makes great reading. In very practical terms the authors share truly useful tips on cooking techniques, kitchens gadgets and how to select produce. The book is particularly well organized so it's easy to find the recipe you're looking for.

THE SILVER PALATE COOKBOOK was one of the first cookbooks to introduce new American cuisine into the kitchens of ordinary homes. With its emphasis on fresh ingredients and innovative dishes, it freed many cooks from mundane meals. Now, of course, two decades after its first printing, many of the recipes no longer seem inventive. Goat cheese and sun-dried tomatoes are no longer exotic ingredients, and balsamic vinaigrette can be found at almost every restaurant. Now, instead of surprising cooks, THE SILVER PALATE COOKBOOK supplies them with a wonderful array of recipes that can liven up meal time. Most of the recipes contained in this volume are relatively easy to prepare, with some requiring more time and effort than others. The techniques do not require any special knowledge, and the recipes are logically laid out, with numbered steps and

clear English. You'll find easily assembled dishes such as "Tomato, Montrachet, and Basil Salad" as well as the much more complicated "Layered Vegetable Terrine." My favorite recipes are "Marinated Beef Salad," "Curried Butternut Squash Soup," "Tarragon Chicken Salad," "Skewer Shrimp and Proscuitto," "Salmon Mousse," and "Coconut Macaroons." I can't come close to listing all the successful recipes I've prepared from this cookbook, although I occasionally find one that I don't like. Because most of the ingredients are now readily available in a good supermarket, you can assemble what you need without hassle. Anyone with a minimal amount of cooking experience should be able to succeed with these recipes. They are especially great for company since you can select impressive recipes that don't require long hours in the kitchen.

I am on my third copy of this brilliant, all-inclusive, food lover's cookbook. My first copy took me through my late twenties and well into my thirties, while learning the basics in Northern California. My second copy traveled the world with me through my adventuring forties. Now, as I approach fifty, I have a brand-spanking-new copy of The Silver Palate in my kitchen here in England. Thousands of meals later, this book is as fresh to me as I was when I first spied it at my local bookstore. Those were the days. Remember when we actually went outdoors and bought books at independent bookstores? The Silver Palate is always the first cookbook I reach for when I want to check out a gingerbread recipe, prepare a Thanksgiving feast for 12, or whip up an insanely romantic spread for two. It is an invaluable resource for nearly everything to do with making a wonderful meal. If you have only one cookbook in your kitchen, this is the one to have. Promise.

[Download to continue reading...](#)

Stack Silver, Buy Gold, For Beginners: How And Why To Invest In Physical Precious Metals And, Protect Your Wealth, When The, Money Bubble Pops (Silver, ... Silver, Gold Fever, Gold Wars, FED Book 1) The Silver Palate Good Times Cookbook The Silver Palate Cookbook Stack Silver Get Gold: How To Buy Gold And Silver Bullion Without Getting Ripped Off! Buy Gold and Silver Safely: The Only Book You Need to Learn How to Buy or Sell Gold and Silver Silver & Gold Guide Top Tips: Learn How to Quickly Invest - Build Your Wealth with Gold and Silver Bullion The Art of Pawn: Lessons on How to Open and Operate a Pawn Shop, Plus How to Buy Gold & Silver (Silver, Gold, Coins, Bullion, Pledge, Junk coins, Mint, Diamond, Precious metal, Stone) Lobster Rolls of New England:: Seeking Sweet Summer Delight (American Palate) New England Pie: History Under a Crust (American Palate) Better Made in Michigan: (American Palate) A History of Chowder: Four Centuries of a New England Meal (American Palate) Austin Breakfast Tacos: The Story of the Most Important Taco of the Day (American Palate) Colorado Colore: A Palate of Tastes (Celebrating

Twenty Five Years of Culinary Artistry) Forgotten Drinks of Colonial New England:: From Flips and Rattle-Skulls to Switchel and Spruce Beer (American Palate) Winemakers of the Willamette Valley:: Pioneering Vintners from Oregon's Wine Country (American Palate) Cleft Palate & Craniofacial Anomalies: Effects on Speech and Resonance (with Student Web Site Printed Access Card) Evaluation and Management of Cleft Lip and Palate Cleft Lip and Palate Management: A Comprehensive Atlas Historic Restaurants of Cincinnati: (American Palate) A Culinary History of Iowa: Sweet Corn, Pork Tenderloins, Maid-Rites & More (American Palate)

[Dmca](#)