[PDF] The Essential New York Times Cookbook: Classic Recipes For A New Century

Amanda Hesser - pdf download free book



Books Details: Title: The Essential New York Times Author: Amanda Hesser Released: Language: Pages: 960 ISBN: 0393061035 ISBN13: 9780393061031 ASIN: 0393061035

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Description:

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.

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