

A chef wearing a white double-breasted uniform with a high collar and buttons. The chef's arms are crossed over their chest. The background is a plain, light-colored wall.

# OFF DUTY

THE WORLD'S GREATEST CHEFS  
COOK AT HOME

including Heston Blumenthal, Rose Gray & Ruth Rogers,  
Nigella Lawson, Jamie Oliver, Gordon Ramsay,  
Gary Rhodes, Delia Smith and Rick Stein

# Off Duty Great Chefs Cook At Home

**Douglas A. Harper, Douglas  
Harper, Helene M. Lawson**



## **Off Duty Great Chefs Cook At Home:**

Off Duty David Nicholls, 2006-02-07 From their table to yours Welcome to the home kitchens of the world's finest chefs In Off Duty forty eight of the world's top chefs and food writers abandon the heat of the professional kitchen and share their passion for home cooking Revealing the favorite menus they love to cook for family and friends they place the emphasis on delicious straightforward recipes using ingredients and techniques familiar to the home cook An interview with each chef offers fascinating insights into everything from their favorite piece of cooking gear to what they feed their children With 144 recipes 48 starters 48 main courses and 48 desserts there is something to suit every mood and every capability level A sample menu might feature Gary Rhodes's starter of Toasted Tomato Salad with Melting Gorgonzola and Rocket Leaves or Delia Smith's Baked Eggs in Wild Mushroom Tartlet For a meaty main course there is Nigella Lawson's Shin of Beef Stew with Pasta or Gordon Ramsay's Calves Liver with Sweet and Sour Mushroom and Rocket Marmalade At home desserts include Jamie Oliver's Raspberry and Blackberry Meringue with Hazelnuts Caramel and Chantilly Cream and Michel Roux's White Peaches Baked with Honey and Lavender Off Duty has a range of vegetables fish and meat dishes to tempt every palate and a roll call of chefs to inspire day after day Bringing together today's top culinary talents this collection is a must have for the home cook

Off Duty, 2005

Marcus Off Duty Roy Finamore, Marcus Samuelsson, 2014-10-21 Unwind with 150 relaxed multicultural dishes from the award winning celebrity chef and New York Times bestselling author Born in Ethiopia raised in Sweden and trained in European kitchens Marcus Samuelsson is a world citizen turned American culinary icon the youngest chef ever to receive three stars from the New York Times a five time James Beard Award recipient a winner of Top Chef Masters and a judge on Chopped He was even chosen to cook President Obama's first state dinner In Marcus Off Duty the chef former president Bill Clinton says has reinvigorated and reimagined what it means to be American serves up the dishes he makes at his Harlem home for his wife and friends The recipes blend a rainbow of the flavors he has experienced in his travels Ethiopian Swedish Mexican Caribbean Italian and Southern soul With these recipes you too can enjoy his eclectic casual food including Dill Spiced Salmon Coconut Lime Curried Chicken Mac Cheese and Greens Chocolate Pie Spiced with Indian Garam Masala and for kids Peanut Noodles with Slaw and much more Highly recommended for adventurous and well traveled home cooks as well as fans of Susan Feniger's Street Food Library Journal

**Smart Chefs Stay Slim** Allison Adato, 2012-04-03 Chefs are around delicious tempting food all day So how do they manage to look good while eating so well When People magazine editor Allison Adato found covering the restaurant world was taking a toll on her own waistline she turned to top chefs for their secrets Here more than three dozen greats like Eric Ripert Thomas Keller Rick Bayless Tom Colicchio and Michelle Bernstein reveal how to Always enjoy the food you love Choose big flavors for maximum pleasure Read a restaurant menu and indulge the way smart chefs do Cook the easy satisfying meals that pros prepare at home Use lemon salt and olive oil to make almost any dish terrific End your day with a square of chocolate You don't have to

cook like a four star chef to eat like one Like so many Americans celebrity chefs also face the strain of balancing a good diet with a busy lifestyle Now they share their own smart tips scrumptious recipes and personal stories of losing over 100 pounds of taking off baby weight and eating with kids and of celebrating a love for food without sacrificing health all while indulging an appetite for life

**Off Duty** David Nicholls,2005-10 Over 50 top chefs and food writers share the menus they love to cook at home for family and friends Contributors include Jamie Oliver Gordon Ramsay and Nigella Lawson **Newsweek**,2006

**Cook with Me** Alex Guarnaschelli,2020-10-13 Through 150 decadent and smart recipes the Food Network icon explores how the relationships with her family have shaped her as a chef and home cook Each recipe overflows with love and purpose technique and soul and most of all genuine joy for nourishing the people in your life who matter most Gail Simmons food expert TV host and author of Bringing it Home NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD NETWORK Growing up with a legendary cookbook editor mother and a food obsessed father Alex Guarnaschelli has always loved to cook Now with a daughter of her own food and cooking mean even more to Alex they are a way for her to share memories such as shopping in Little Italy with her father for cured meats and aged cheeses and tasting the recipes her mom would make from the cookbooks of the iconic authors she worked with And more than anything cooking is what Alex and her daughter Ava most love to do together In Cook with Me Alex revives the recipes she grew up with such as her mom s chicken with barbecue sauce and her dad s steamed pork dumplings offers recipes for foods that she wishes she grew up with such as comforting and cheesy baked ziti and details dishes new to her repertoire including sheet pan pork chops with spicy Brussels sprouts and a roasted sweet potato salad with honey and toasted pumpkin seeds From meatballs two ways are you a Godfather or a Goodfellas person to the blueberry crumble her mom made every summer Alex shares recipes and insights that can come only from generations of collective experience These recipes reflect the power that food has to bring people together and is a testament to the importance of sustaining traditions and creating new ones *MasterChef: the Masters at Home* Bloomsbury Publishing,2015-07-16 Ever wondered what chefs love to cook when they are in their own kitchen Away from the intensity and heat of restaurant service what food makes them happiest on a weekend off 33 globally renowned chefs have each shared three recipes for their favourite weekend treats in this special MasterChef collection of food at home The fascinating background of each chef is explored and accompanying candid snapshots from their home life provide a unique never seen before window into their world Such an intimate showcase of chefs private cooking is artistically captured by the legendary photographer David Loftus The chefs featured include Ferran Adria Andoni Aduriz Michael Anthony Elena Arzak Jason Atherton Joe Bastianich Lidia Bastianich Claude Bosi Massimo Bottura Claire Clark Wylie Dufresne Graham Elliot Andrew Fairlie Peter Gilmore Peter Gordon Bill Granger Angela Hartnett Tom Kerridge Tom Kitchin Atul Kochhar Pierre Koffmann Jamie Oliver Ashley Palmer Watts Neil Perry Gordon Ramsay Eric Ripert Joan and Jordi Roca Ruth Rogers Curtis Stone David Thompson Mitch Tonks and Tetsuya Wakuda **Secrets of the Best Chefs** Adam

Roberts,2012-11-13 Learn to cook from the best chefs in America Some people say you can only learn to cook by doing So Adam Roberts creator of the award winning blog The Amateur Gourmet set out to cook in 50 of America s best kitchens to figure out how any average Joe or Jane can cook like a seasoned pro From Alice Waters s garden to Jos Andr s s home kitchen it was a journey peppered with rock star chefs and dedicated home cooks unified by a common passion one that Roberts understands deeply and transfers to the reader with flair thoughtfulness and good humor a love and appreciation of cooking Roberts adapts recipes from Hugh Acheson Lidia Bastianich Roy Choi Harold Dieterle Sara Moulton and more The culmination of that journey is a cookbook filled with lessons tips and tricks from the most admired chefs in America including how to properly dress a salad bake a no fail piecrust make light and airy pasta and stir fry in a wok plus how to improve your knife skills eliminate wasteful food practices and create recipes of your very own Most important Roberts has adapted 150 of the chefs signature recipes into totally doable dishes for the home cook Now anyone can learn to cook like a pro *Femina*

,2006 **The Spectator** ,1924 *Book Review Digest* ,2008 [The New Orleans Kitchen](#) Justin Devillier,Jamie Feldmar,2019-10-29 A modern instructional with 120 recipes for classic New Orleans cooking from James Beard Award winning chef and restaurateur Justin Devillier IACP AWARD FINALIST NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW With its uniquely multicultural multigenerational and unapologetically obsessive food culture New Orleans has always ranked among the world s favorite cities for people who love to eat and cook But classic New Orleans cooking is neither easily learned nor mastered More than thirty years ago beloved Paul Prudhomme taught the ways of Crescent City cooking but even in tradition steeped New Orleans classic recipes have evolved and fans of what is arguably the most popular regional cuisine in America are ready for an updated approach With step by step photos and straightforward instructions James Beard Award winner Justin Devillier details the fundamentals of the New Orleans cooking canon from proper roux making to time honored recipes such as Duck and Andouille Gumbo and the more casual Abita Root Beer Braised Short Ribs Locals Southerners and food tourists alike will relish Devillier s modern day approach to classic New Orleans cooking **Culinary Intelligence** Peter Kaminsky,2013-03-12 Think before you eat Choose the best ingredients you can afford Understand flavor and pack as much of it as you can into each bite As an award winning food

writer Peter Kaminsky was well acquainted with the occupational hazard of life as a professional eater But when his health and his waistline started to suffer he began to re think his approach to how and what he consumed In *Culinary Intelligence* his memoir and personal manifesto Kaminsky explains his practical approach to losing weight think more about food rather than less Here Kaminsky shows with a hefty dose of humor the way to better eating without sacrificing on pleasure

**Home and Abroad** ,1905 **The Girls' Guide to Love and Supper Clubs** Dana Bate,2013-02-05 Hannah Sugarman seems to have it all She works for an influential think tank in Washington D C lives in a swanky apartment with her high achieving boyfriend and is poised for an academic career just like her parents The only problem is that Hannah doesn t want

any of it What she wants is much simpler to cook When her relationship collapses Hannah seizes the chance to do what she s always loved and launches an underground supper club out of her new landlord s town house Though her delicious dishes become the talk of the town her secret venture is highly problematic given that it is not technically speaking legal She also conveniently forgets to tell her landlord she has been using his place while he is out of town On top of that Hannah faces various romantic prospects that leave her guessing and confused parents who don t support cooking as a career and her own fears of taking a risk and charting her own path A charming romantic comedy *The Girls Guide to Love and Supper Clubs* is a story about finding yourself fulfilling your dreams and falling in love along the way

### **The Cultural Study of Work**

Douglas A. Harper,Douglas Harper,Helene M. Lawson,2003-11-11 A reader for a sociology course reprinting 23 articles from professional journals They cover work as social interaction socialization and identity experiencing work work cultures and social structure and deviance at work

*The House at Chorlton* Prue Leith,2015-09-17 Epic multi generational family saga from household name Prue Leith perfect for fans of Penny Vincenzi and Barbara Taylor Bradford A proud family Snubbed by aristocratic neighbour Lord Frampton at a coming of age ball Donald Oliver dreams of the day he ll have his vengeance A wild daughter Laura Oliver beautiful and tempestuous falls in love with Giovanni an Italian ex prisoner of war now a humble cook Disdaining her father s snobbishness and his wrath the couple flee to London A desperate hope Giovanni and Laura arrive to a city that has not yet re awoken after the traumas of war Facing destitution only their love for one another and their dream of opening a restaurant business keeps them going From Cotswolds farmland to London fish markets society ballrooms to icy gutters this is a tale of prejudice and ambition power and passion and one couple s struggle to overcome all obstacles and carve out a life of their own

*Hospital Management* ,1926 Includes Hospital Calendar a list of scheduled medical meetings

### **The Restaurant**

John R. Walker,2021-12-02 THE RESTAURANT AN AUTHORITATIVE UP TO DATE AND ONE STOP GUIDE TO THE RESTAURANT BUSINESS In the newly revised *The Restaurant From Concept to Operation* Ninth Edition accomplished hospitality and restaurant professional John R Walker delivers a comprehensive exploration of opening a restaurant from the initial idea to the grand opening The book offers readers robust applications based coverage of all aspects of developing opening and running a restaurant Readers will discover up to date material on staffing legal and regulatory issues cost control financing marketing and promotion equipment and design menus sanitation and concepts Every chapter has been revised updated and enhanced with several industry examples sidebars charts tables photos and menus The ninth edition of *The Restaurant From Concept to Operation* provides readers with all the information they need to make sound decisions that will allow for the building of a thriving restaurant business The book also offers A thorough introduction to the restaurant business from the history of eating out to the modern challenges of restaurant operation A comprehensive exploration of restaurants and their owners including quick casual sandwich family fine dining and other establishments Practical discussions of menus kitchens and purchasing including prices and pricing strategies menu

accuracy health inspections and food purchasing systems In depth examinations of restaurant operations including bar and beverage service budgeting and control and food production and sanitation An indispensable resource for undergraduate and graduate restaurant and food management services and business administration students The Restaurant From Concept to Operation Ninth Edition is also perfect for aspiring and practicing restaurant owners and restaurant investors seeking a one stop guide to the restaurant business

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