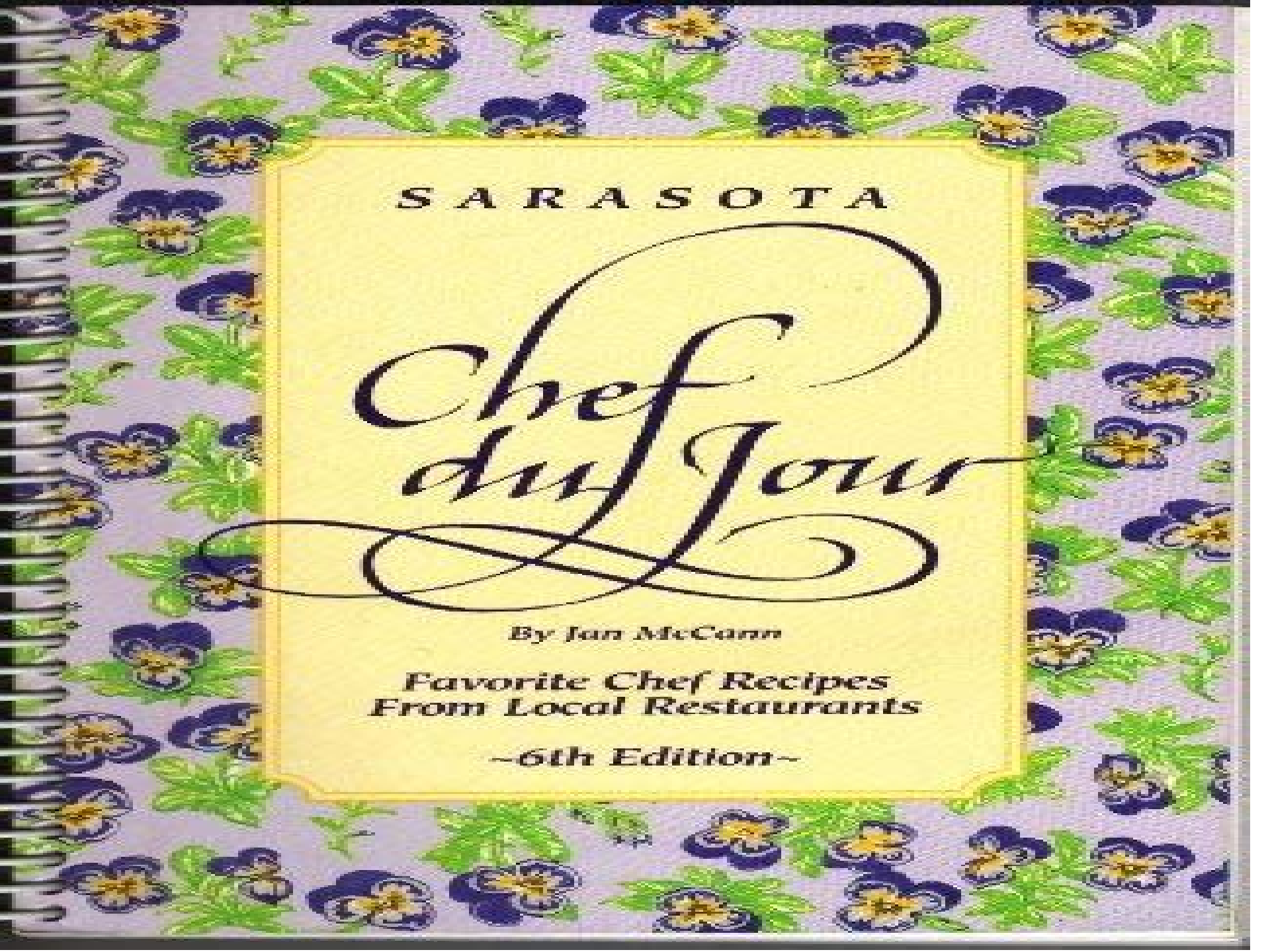




SARASOTA

*Chef
du Jour*

By Jan McCann

*Favorite Chef Recipes
From Local Restaurants*

~6th Edition~

Sarasota Chef Du Jour Favorite Chef Recipes From Local Restaurants

Jan McCann



Sarasota Chef Du Jour Favorite Chef Recipes From Local Restaurants:

Sarasota's Chef Du Jour Jan McCann, 1999-02 **Sarasota Chef Du Jour** Jan McCann, 2002-10 **Books In Print**
2004-2005 Ed Bowker Staff, Staff Bowker, Ed, 2004 *Subject Guide to Books in Print*, 1991 Books in Print Supplement
, 2002 Tropical Homemaker and Gardener, 1954 Prime Time Emeril Emeril Lagasse, 2012-05-01 With more than 1 000
shows on the food television network weekly appearances on Good Morning America and guest spots with Rosie O'Donnell
and Jay Leno it seems that people can't get enough of Emeril Lagasse Happily here's Prime Time Emeril More TV Dinners
from America's Favorite Chef It's another big helping of the food the fun and the man America has fallen in love with Now
Emeril's fans can cook more of the dishes they've seen him prepare on prime time television more than 150 of them They're
easy to understand and simple to follow and the results are foolproof and pure Emeril Each chapter of Prime Time Emeril is
filled with recipes techniques and tips to help you re-create Emeril's unique New American style of cooking right in your own
home These recipes feature his kicked up favorites including Chicken Drumettes with Blue Cheese Sauce and Emerilized
Barbecued Oysters with Rosemary Biscuits There are new twists on Louisiana classics including gumbo jambalaya and
beignets From his hometown of Fall River Massachusetts Emeril shares the food he loved best as a kid recipes such as Hilda's
Stewed Chicken Madeira Braised Short Ribs and Lobster Portuguese Style Re-create Emeril's amazing appetizers including
Spicy Duck Empanadas with Cilantro Cream or Singing Shrimp How about a big bowl of steaming Monkfish Chowder or
Rabbit Andouille and Wild Mushroom Gumbo Kick it up more than a few notches with Mardi Gras Jambalaya Tuna of Love or
Bamburgers And Emeril has never been shy about dessert Whip up one of his creations such as Pumpkin Cheesecake Cherry
and White Chocolate Bread Pudding or Mr. Lou's Chocolate Praline Pie So pick up this book and pick up a pan You're ready
for some prime time cooking with Prime Time Emeril *From Emeril's Kitchens* Emeril Lagasse, 2012-05-01 What's the next
best thing to eating at one of Emeril's restaurants Making your favorite Emeril dishes at home And now you can with Emeril's
new book From Emeril's Kitchens Emeril Lagasse America's favorite chef has gathered 150 of the most popular most
requested recipes from six of his restaurants and has included two dozen new personal favorites as well If you are one of the
many fans who have enjoyed a memorable meal at one of Emeril's restaurants or tuned into his television cooking shows and
want to share that extraordinary experience with friends and family From Emeril's Kitchens is the book for you From Emeril's
New Orleans try your hand at the Home Smoked Salmon Cheesecake or the Barbecued Shrimp with Rosemary Biscuits
NOLA in the French Quarter is known for the Cedar Planked Fish with Citrus Horseradish Crust and Citrus Butter Sauce and
the over the top dessert Chicory Coffee Crème Brûlée with Brown Sugar Shortbread Cookies Entertain at weekend brunch as
they do at Emeril's Delmonico and make the elegant Poached Eggs Erato or Soufflé Spinach and Brie Crêpes Explore the
tropics with dishes from Emeril's Orlando such as the Poached Grouper with Mango Salsa Smashed Avocado Coconut
Cilantro Rice Pilaf Black Bean Sauce and Tortilla Chips Looking for a true steak house experience The Seared Beef Tournedos

with Herb Roasted Potatoes and Sauce au Poivre from Delmonico Steakhouse in Las Vegas are just the ticket Seafood lovers can dig into Poached Oysters in Herbsaint Cream or the Spiny Lobster Tomato Saffron Stew with Shaved Artichoke and Olive Salad from Emeril's New Orleans Fish House So spread the food of love and kick up your kitchen another notch with From Emeril's Kitchens Emeril Lagasse is donating a portion of his proceeds from the book to The Emeril Lagasse Foundation a nonprofit organization established to support and encourage programs that create developmental and educational opportunities for children

[Chef Recipes Made Easy](#) Dana Cowin, 2012-02 In this collection of recipes from Food Wine Magazine you'll find all the chef recipes you love all simplified and perfected Dozens of accessible wine pairings ensure the perfect match for every dish

Inspired by Ingredients Bill Telepan, Andrew Friedman, 2004 Bill Telepan is passionate about ingredients He wants to know where his food comes from and how it's cared for before it finds its way into his pots and pans and onto the table A familiar face at greenmarkets he personally knows the men and women who sell there He buys locally and cooks seasonally Hailed by Gourmet magazine as one of the most thoughtful chefs in Manhattan Telepan says It's about flavor first and creates inventive mouthwatering dishes that celebrate the seasons and showcase the best that local farmers have to offer In Inspired by Ingredients Market Menus and Family Favorites from a Three Star Chef Telepan who was chef of Midtown Manhattan's JUDson Grill for six years and cooked at such three and four star restaurants as Le Bernardin Le Cirque and Gotham Bar and Grill shares his passion in a cookbook that is both exciting and resoundingly practical it is full of bold enticing flavors and sound everyday advice for shopping and cooking There are chapters for every season each composed of three theme menus a special occasion menu a make ahead meal as well as recipes grouped by ingredient or technique such as peas in the spring and preserving in the summer The chapter Dishes for All Seasons includes recipes that satisfy no matter what the calendar says and there are classics from Bill's restaurant menus such as The Chicken and Potato Crusted Crab Cakes Whether it's a dessert inspired by a favorite childhood treat or a fresh elegant twist on spaghetti carbonara each dish is wonderfully appealing and truly delicious There are profiles of Bill's favorite farmers and suppliers and wine notes from distinguished wine expert Beth von Benz accompany each recipe Illustrated with Quentin Bacon's glorious photographs Inspired by Ingredients brings the freshest flavors of the market to the table and will inspire home cooks everywhere

Food & Wine: Chefs' Easy Weeknight Dinners The Editors of Food & Wine, 2014-11-04 What do chefs make for dinner when they're home WEEKNIGHT CHEFS will answer that question with 100 simple smart and delicious dinner ideas from twenty five of America's favorite chefs including Alex Guarnaschelli Jonathan Waxman and Andrew Zimmern From pasta and chicken to stews and casseroles these amazing chefs transform easy meals with clever tricks shortcuts and flavor packed ingredients Each chapter is organized by main course and offers a variety of side dishes to compliment any meal

[Craft of Cooking](#) Tom Colicchio, 2012-07-18 Tom Colicchio chef co owner of New York's acclaimed Gramercy Tavern offers inspiration to cooks of any skill level with 140 simple recipes and technical tips Realizing that his

own culinary style had grown increasingly unembellished and gambling that New York diners were experiencing that same kind of culinary fatigue brought on by too much fancy food Colicchio set out to prove that the finest food didn't have to be the most complicated So in March 2001 he opened a new restaurant Craft that offered diners simple soulful dishes centered around single ingredients that went on to shake up many people's ideas of what restaurant food should be like Craft of Cooking leads you through Colicchio's thought process in choosing raw materials like what to look for in fresh fish or how to choose the perfect mushroom to show that good food is available to anyone with access to a good supermarket farm stand or gourmet grocery The book also features Day in the Life of Craft portraits which offer a fascinating behind the scenes glimpse at areas of the restaurant beyond the dining room These segments allow you to peer into the fast paced prep kitchen to witness the high drama of reservations and to get a taste of the humor and empathy necessary to serve New York's colorful visitors and foodies Using Tom's straightforward and friendly voice Craft of Cooking offers recipes suited to any purpose from a quick family meal to a festive dinner party for twelve

Emeril's Potluck Emeril Lagasse, 2004-10-12 America's favorite chef Emeril Lagasse is ready to party Parties and celebrations mean food Lots of food tureens of soup platters of chicken bowls of salad casseroles of baked pasta From family reunions to holiday buffets summer barbecues to tailgate parties and weekend brunches to bridal showers Emeril's Potluck offers crowd pleasing dishes perfect for gatherings with friends and family Emeril's Potluck brings together everything Emeril loves most about cooking and eating The food is simple flavorful and perfect for sharing at any get together Each recipe serves a whopping 8 to 10 people but don't assume you're making too much everyone will be heading back for seconds and thirds of these Emerilized starters entrees drinks sides and desserts Start by toasting the occasion with a glass of Champagne Punch a Watermelon Daiquiri or an Orange Emeril Then let the feast begin Classic Blue Cheese Dip Alain's Sweet and Spicy Asian Wings or Sausage Stuffed Mushrooms will get your party started right Main courses range from Olive Stuffed Leg of Lamb and Creole Mustard and Herb Wrapped Beef Tenderloin to homey favorites such as Charlotte's Lasagna Bolognese Penne la Vodka Casserole and Tuna Tetrazzini Of course it wouldn't be a party without dessert so save room for Chocolate Peanut Butter Pie Strawberry Shortcake and Emeril's Tiramisu The recipes are quick easy and portable Enjoy these dishes at home or take them on the road Emeril's Potluck so foolproof so easy so crowd pleasing that luck has nothing to do with it

Norman's New World Cuisine Norman Van Aken, John Harrison, 1997 The chef proprietor of Norman's the widely acclaimed Miami restaurant offers a collection of recipes for his dazzling and multicultural New World cuisine a blend of Latin Caribbean Asian and American flavors

Sunday Best Adrienne Cheatham, 2022-04-12 JAMES BEARD AWARD NOMINEE Make everyday meals something to celebrate with more than 100 recipes inspired by the Southern roots and Sunday suppers of Top Chef finalist Adrienne Cheatham's upbringing Adrienne channels so much joy and care into her delicious recipes you can feel the warmth and knowledge on every page Gail Simmons ONE OF THE BEST COOKBOOKS OF THE YEAR Epicurious At the core of chef

Adrienne Cheatham's debut book is the deep sense that everyday moments should be appreciated, celebrated, and made special for those you love. In this stunning personal collection, Adrienne showcases her signature style of cooking, sharing more than 100 recipes that combine her family's Southern roots, her classical training in professional kitchens, and her distinct point of view, full of multicultural influences. Adrienne captures the culinary essence of Sunday best with fresh but familiar recipes that include a feast-worthy pork roast crusted with pecans, charred okra roasted with tomatoes and warm spices, skirt steak topped with chimichurri of sharp mustard greens, and Brussels sprouts tossed with a nutty brown butter. She also shares tips and methods for upgrading classic staple recipes into a dish worth talking about, like a roasted chicken that gets incredibly deep flavor from a marinade made with stout and soy sauce, or a split pea salad that suddenly feels special when tossed with a bacon sherry vinegar glaze. Full of dishes that will soon be part of your own family's beloved repertoire, *Sunday Best* will help you celebrate home cooking every day of the week.

Alfred Portale Simple Pleasures

Alfred Portale, Andrew Friedman, 2004-10-26 When you imagine the quintessential New York City restaurant, one name comes to mind: Alfred Portale's Gotham Bar and Grill. The same is true when you think of the top American restaurants; Gotham has been one of our most cherished culinary institutions for two decades. Led by executive chef and co-owner Alfred Portale, Gotham has been honored with four consecutive New York Times three-star reviews and has resided among the Zagat Survey's top five New York City restaurants for more than ten years. Known for Portale's defining modern American cooking, impeccable service, and soaring space, Gotham was recently named Most Outstanding Restaurant in the nation by the James Beard Foundation. But what does Portale cook when he's not working? In *Alfred Portale Simple Pleasures*, one of our most accomplished chefs invites you to taste the sublime and surprisingly easy-to-prepare restaurant-quality dishes he serves to friends and family at home. The 125 recipes include home versions of Gotham classics, as well as new recipes straight from Portale's home kitchen. They're all simple enough for any home cook and spectacular enough to impress anyone who tastes them. At the center of *Alfred Portale Simple Pleasures* are elemental main courses such as Roast Cod with a New England Chowder Sauce, Filet Mignon with Madeira Sauce, and Sautéed Chicken Breasts with Button Mushrooms and Sage. Pick one, then build a meal by pairing it with recipes from the chapters of salads, starters, and small plates, soups, sandwiches, and pizzas, pasta, and risotto, side dishes, and desserts. Along with the recipes, Portale offers pairing suggestions for building a menu, variations for adapting recipes according to season and personal taste, and flavor-building instructions on how to accent a dish with extravagant extras such as caviar or everyday additions such as flavored oils. In other words, home cooks will learn how to add a Gotham-inspired twist to their own favorite recipes. The supermarket-friendly dishes include modern classics such as Spicy Shrimp Salad with Mango Avocado and Lime Vinaigrette, Pumpkin and Caramelized Onion Soup with Gruyère and Sage, and Sautéed Spinach with Garlic, Ginger, and Sesame Oil. Alfred helps you transform everything from ordinary weekday lunches to Saturday night dinner parties into anything but ordinary. Of course, no meal is complete without dessert.

and Portale delivers sweet and sophisticated send offs including Lime Meringue Tarts a simple Summer Plum Pudding and an elegant Chocolate Grand Marnier Cake Alfred Portale Simple Pleasures nothing could be simpler or more pleasurable

Sunday Suppers at Lucques Suzanne Goin, Teri Gelber, 2005-11-08 Few chefs in America have won more acclaim than Suzanne Goin owner of Lucques restaurant A chef of impeccable pedigree she got her start cooking at some of the best restaurants in the world L Arp ge Olives and Chez Panisse to name a few places where she acquired top notch skills to match her already flawless culinary instincts A great many cooks have come through the kitchen at Chez Panisse observes the legendary Alice Waters But Suzanne Goin was a stand out We all knew immediately that one day she would have a restaurant of her own and that other cooks would be coming to her for kitchen wisdom and a warm welcome And come they have in droves Since opening her L A restaurant Lucques in 1998 Goin s cooking has garnered extraordinary accolades Lucques is now recognized as one of the best restaurants in the country and she is widely acknowledged as one of the most talented chefs around Goin s gospel is her commitment to the freshest ingredients available her way of combining those ingredients in novel but impeccably appropriate ways continues to awe those who dine at her restaurant Her Sunday Supper menus at Lucques ever changing and always tied to the produce of the season have drawn raves from all quarters critics fellow chefs and Lucques s devoted clientele Now in her long awaited cookbook Sunday Suppers at Lucques Goin offers the general public for the first time the menus that have made her famous This inspired cookbook contains 132 recipes in all arranged into four course menus and organized by season Each recipes contains detailed instructions that distill the creation of these elegant and classy dishes down to easy to follow steps Recipes include Braised Beef Shortribs with Potato Puree and Horseradish Cream Cranberry Walnut Clafoutis Warm Crepes with Lemon Zest and Hazelnut Brown Butter 75 full color photographs that illustrate not only the beauty of the food but the graceful plating techniques that Suzanne Goin is known for A wealth of information on seasonal produce everything from reading a ripe squash to making the most of its flavors She even tells us where to purchase the best fruit vegetables and pantry items Detailed instruction on standard cooking techniques both simple and involved from making breadcrumbs to grilling duck A foreword by Alice Waters owner and head chef of Chez Panisse restaurant and mentor to Suzanne Goin one time Chez Panisse line cook With this book Goin gives readers a sublime collection of destined to be classic recipes More than that however she offers advice on how home cooks can truly enjoy the process of cooking and make that process their own One Sunday with Suzanne Goin is guaranteed to change your approach to cooking not to mention transform your results in the kitchen Eat, Drink, and Be Murray Andy Murray, 2022-11-08 Take a seat at the Murray family table with recipes stories and snapshots from the chef owner of the Caddyshack restaurant and a foreword by Bill Murray The Murray family loves to gather together at holidays on the golf course and most of all around the table Manning the kitchen is Chef Andy Murray who began his culinary education at four years old when his mother Lucille taught him how to cook bacon Since then he s worked in some of the biggest restaurants in

the business and become known for his delicious and family friendly meals In *Eat Drink and Be Murray* Chef Andy invites readers to the Murray dinner table and shares a wonderful assortment of recipes including Andy's Chicken Vegetable Soup Lucille's Fried Chicken South Carolina Pappardelle Pineapple Upside Down Cake Chef Andy believes that the best part of any meal is the time you spend laughing at the table And the Murrays spend a lot of time laughing Food has always been their way of showing love though a good cocktail doesn't hurt except in the case of Calvados more on that in the book Full of gorgeous food photography never before seen Murray family snapshots and hilarious family stories this cookbook is like pulling a seat up at the Murray table dig in Small Bites Big Flavor Eric Levine, 2013-11-05 This imaginative cookbook is written for the home chef who wants to expand their repertoire in creating fun and unconventional dishes whether the gathering is for two twenty or two hundred Through recipes bursting with personality award winning Chef Eric LeVine offers truly innovative takes on tried and true favorites such as a twisted mini chicken pot pie an amazing mouthful of flavor The smallest of bites showcase three main ingredients used in three different preparations such as mushroom ginger and chicken used three ways Also included are recipes for delectable mid sized larger and sweet bites even some signature cocktails Throughout this engaging chef includes notes to encourage the home cook to enhance and change up their meals using these recipes as a base All the 100 plus recipes from Artichokes Stuffed with Pork and Ricotta to Brown Sugar Bacon Cupcakes are accompanied by stunning photographs You'll learn how much fun food can be to prepare present share and of course to eat

The New American Chef Andrew Dornenburg, Karen Page, 2003-11-05 America's leading authorities on ten influential cuisines offer a master class on authentic flavors and techniques from around the world Today's professional chefs have the world to use as their pantry and draw freely on a global palette of flavors Now Andrew Dornenburg and Karen Page bring together some of the foremost culinary authorities to reveal how to use different flavors and techniques to create a new level of culinary artistry Mario Batali Daniel Boulud Alain Ducasse Paula Wolfert and many others share the foundations of ten influential cuisines Japanese Italian Spanish French Chinese Indian Mexican Thai Vietnamese Moroccan Packed with information ideas and photographs that will inspire every cook *The New American Chef* shares a mouthwatering array of nearly 200 authentic recipes including Honey Spare Ribs from Michael Tong of Shun Lee Palace Gazpacho Andaluz from Jos Andr's of Jaleo and Steamed Sea Bass with Lily Buds from Charles Phan of The Slanted Door

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