



Pierre Franey's Cooking In France

Andrew Smith



Pierre Franey's Cooking In France:

Pierre Franey Cooks with His Friends Pierre Franey, Claudia Franey Jensen, 1997-01-01 Provides such recipes as warm oysters vinaigrette gazpacho and bow tie pasta with goat cheese *Pierre Franey's Cooking in France* Pierre Franey, Richard Flaste, 1994

Cooking with the 60-minute Gourmet Pierre Franey, Bryan Miller, 1999 Three hundred newly discovered recipes drawn from Pierre Franey's famed 60 Minute Gourmet columns in The New York Times The master chef's legions of fans will be delighted to learn of such surprising culinary good fortune Prepared with Pierre Franey's characteristic flair and ebullience this new collection offers three hundred recipes that appeared in The New York Times but were never before published in a cookbook These recipes are as delicious as those in his two earlier 60 Minute Gourmet collections and combine everything that was great about Pierre Franey's cooking fresh flavorful low fat ingredients ease of preparation and the commandment Don't spend all evening in the kitchen Following a successful career as a restaurant chef Pierre Franey became a food writer for The New York Times in 1975 when he accepted the challenge to write a regular column featuring recipes that would take less than one hour to prepare Though he was initially concerned that the time limit might detract from the quality of the dishes he quickly recalled the delicious foods prepared in his childhood home in France which often took very little time to cook Over the two decades that his column appeared he developed thousands of dishes that can indeed must be made in only minutes to bring them to a state of absolute perfection Cooking with the 60 Minute Gourmet is a dazzling collection of great recipes The book opens with appetizers salads and soups then moves into meats poultry seafood pasta and finally desserts Among the many delectable recipes are Green Bean and Red Pepper Salad Lobster and Wild Rice Salad Double Veal Chops with Braised Spring Vegetables Sirloin Steak with Crushed Peppercorns Roasted Baby Chickens with Spicy Mango Barbecue Sauce Shrimp with Snow Peas and Tomatoes Fettuccine with Goat Cheese and Asparagus Broiled Fennel and Zucchini with Parmesan Cheese Summer Fruit Salad and Poached Pears in Red Wine and Cassis A special tribute to Pierre Franey is offered in a fond Foreword by his lifelong friend the master chef Jacques P pin The recipes have been collected and updated by Bryan Miller a longtime collaborator of Franey's with help from Claudia Franey Jensen one of Pierre Franey's daughters who has also contributed an Introduction As a step by step guide and an inspiration for better eating this great cookbook will soon be considered a must in every home cook's library

Pierre Franey's Cooking in America Pierre Franey, R. Laske, 1994 In this companion book to the popular Public Television series Pierre Franey's Cooking in America Pierre Franey celebrates American food the rich lode of fresh produce and the cooking skill ingenuity and lore that are among our national treasures and provides us with 200 delectable recipes that are in themselves a celebration Contents Cattle Country Beef A Glance Toward Spain San Juan Cooking With Children The Cajun Life A Crab Feast Honey West Indian Cooking In America Praise The Pig The Old Families And The New Breed New Orleans Even The Humble Potato The Trout Harvest Made In America Rice Say Cheese The Big Catch Montauk New York

Strawberries And Artichokes America's Bird Turkey Salmon Splendor Beyond San Juan The Lentil Land In The Groves Florida The Food And Wine Of Napa Valley SPA Cuisine The Riskiest Fruit Cherries Vegetable Side Dishes Salads Sauces And Stocks Richard Flaste spent twenty eight years with The New York Times in various positions including science and health editor and deputy editor of The New York Times Book Review He has collaborated with Pierre Franey on four books including A Chef's Tale **New York Times More 60-Minute Gourmet** Pierre Franey,1981-10-01 **Classic French Cooking, by Craig Claiborne, Pierre Franey, and the Editors of Time-Life Books. Photographed by Mark Kauffman** Craig Claiborne,1970 *The Rotarian* ,1995-01 Established in 1911 The Rotarian is the official magazine of Rotary International and is circulated worldwide Each issue contains feature articles columns and departments about or of interest to Rotarians Seventeen Nobel Prize winners and 19 Pulitzer Prize winners from Mahatma Ghandi to Kurt Vonnegut Jr have written for the magazine **Craig Claiborne's Southern Cooking** Craig Claiborne,2007-09-01 The author introduces many of the three hundred dishes featured in a back in print cookbook that focuses exclusively on the South with comments and notes on their history their evolution over the years and his favorite versions **Pierre Franey's Kitchen** Pierre Franey,Richard Flaste,1984-03 **The Professional Chef** The Culinary Institute of America (CIA),2011-09-13 The bible for all chefs Paul Boccia Named one of the five favorite culinary books of this decade by Food Arts magazine The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works Now the ninth edition features an all new user friendly design that guides readers through each cooking technique starting with a basic formula outlining the method at a glance offering expert tips covering each method with beautiful step by step photography and finishing with recipes that use the basic techniques The new edition also offers a global perspective and includes essential information on nutrition food and kitchen safety equipment and product identification Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step from mise en place to finished dishes Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation guiding you with at a glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full color photographs Covering the full range of modern techniques and classic and contemporary recipes The Professional Chef Ninth Edition is the essential reference for every serious cook **The United States of Arugula** David Kamp,2007-07-17 The wickedly entertaining hunger inducing behind the scenes story of the revolution in American food that has made exotic ingredients celebrity chefs rarefied cooking tools and destination restaurants familiar aspects of our everyday lives Amazingly enough just twenty years ago eating sushi was a daring novelty and many Americans had never even heard of salsa Today we don't bat an eye at a construction worker dipping a croissant into robust specialty coffee city dwellers buying just picked farmstand produce or suburbanites stocking

up on artisanal cheeses and extra virgin oils at supermarkets The United States of Arugula is a rollicking revealing stew of culinary innovation food politics and kitchen confidences chronicling how gourmet eating in America went from obscure to pervasive and became the cultural success story of our era **Savoring Gotham** ,2015-11-11 Savoring Gotham traces the rise of New York City's global culinary stardom in 570 accessible yet well researched A Z entries From the Native Americans who arrived in the area 5 000 years before New York was New York and who planted the maize squash and beans that European and other settlers to the New World embraced centuries later to Greek diners in the city that are arguably not diners at all this is the first A Z reference work to take a broad and historically informed approach to NYC food and drink

Everyday French Cooking Wini Moranville,2022-04-12 This is it The everyday French cookbook you'll truly cook from night after night Grounded in the wisdom of classical French cooking yet updated for today Everyday French Cooking emphasizes easy technique simple food and speedy preparation of French cuisine without sacrificing taste Too often French cooking evokes images of fine dining at ornate restaurants where a small army of chefs hover over sauces for hours employing precision technique special utensils and obscure ingredients to craft elegant dishes But this image of French cooking bears little resemblance to the way real French families eat The French like their American counterparts want healthy and delicious food made quickly from easy to find ingredients using typical everyday utensils From modern takes on classic French dishes like fish meunière and boeuf bourguignon to recipes for the kind of cooking found in typical French homes today Everyday French Cooking goes beyond a typical cookbook to include engaging anecdotes local color and keen insights about French home kitchens as well as tips tricks and shortcuts to make French cooking accessible to any home cook Dozens of beautiful finished food photographs will further inspire you to cook fresh vivid everyday French food any night of the week Enjoy making sharing and savoring simple French recipes including Melty Goat Cheese Salad with Honey and Pine Nuts Scallop Chowder with Fines Herbes Any Day Chicken Sauté Steak with Cherry and Red Wine Sauce Pork Chops with Mustard Caper Sauce Simple Beef Stew from Provence Roasted Salmon with Leeks Wine and Garlic Classic French Pizzas Strawberry Caramel Crêpes with Mascarpone Cream Chocolate Pot de Crème Lemon Curd Crème Brûlée Time pressed cooks will especially appreciate the entire chapter of main dish recipes that can be made in 30 minutes or less Indeed this book proves again and again that the joys of the French table are open to everyone You can live modestly and cook simply yet dine splendidly night after night

The Oxford Encyclopedia of Food and Drink in America Andrew Smith,2013-01-31 Home cooks and gourmets chefs and restaurateurs epicures and simple food lovers of all stripes will delight in this smorgasbord of the history and culture of food and drink Professor of Culinary History Andrew Smith and nearly 200 authors bring together in 770 entries the scholarship on wide ranging topics from airline and funeral food to fad diets and fast food drinks like lemonade Kool Aid and Tang foodstuffs like Jell O Twinkies and Spam and Dagwood hoagie and Sloppy Joe sandwiches

Masters of American Cookery Mary Frances Kennedy Fisher,2005-01-01 Ever since American soldiers returned home

after World War II with a passion for p t and escargots instead of pork and beans our preferences have moved from cooked to raw from canned to fresh from bland to savory from water to wine And guiding us through our culinary revolution have been four of the world s finest food experts Julia Child Craig Claiborne James Beard and M F K Fisher In Masters of American Cookery Betty Fussell demonstrates vividly how each of these chefs has made a unique and invaluable contribution to the American way of cooking and eating In more than two hundred recipes in chapters on appetizers soups salads sauces meats poultry fish breads cheeses and wines and desserts Fussell shares the artistry of these culinary masters She also traces the evolution of each dish and provides insightful often witty asides about the origins of the recipes In the tradition of Waverley Root and M F K Fisher herself Fussell has combined elements of history memoir and the cookbook to create a food lover s delight As entertaining as it is instructive Masters of American Cookery belongs on the bookshelf of anyone who cares about good food Fussell provides a preface for this Bison Books edition

New York Magazine ,1983-11-21 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country With award winning writing and photography covering everything from politics and food to theater and fashion the magazine s consistent mission has been to reflect back to its audience the energy and excitement of the city itself while celebrating New York as both a place and an idea

Cooking Dirty Jason Sheehan,2010-06-29 THE GRIT AND GLORY OF RESTAURANT LIFE AS TOLD BY A SURVIVOR OF KITCHENS ACROSS AMERICA Cooking Dirty is a rollicking account of life on the line in the restaurants far from culinary school cable TV and the Michelin Guide where most of us eat out most of the time It takes the kitchen memoir to a rough and reckless place From his first job scraping trays at a pizzeria at age fifteen Jason Sheehan worked on the line at all kinds of restaurants a French colonial and an all night diner a crab shack just off the interstate and a fusion restaurant in a former hair salon Restaurant work as he describes it in exuberant sparkling prose is a way of life in which your whole universe becomes a small hot steel box filled with knives and meat and fire The kitchen crew is a fraternity with its own rites cigarettes in the walk in freezer sex in the basement the wartime urgency of the dinner rush Cooking is a series of personal challenges from the first perfectly done mussel to the satisfaction of surgically sliced foie gras And the kitchen itself as he tells it is a place in which life s mysteries are thawed sliced broiled barbecued and fried a place where people from the margins find their community and their calling With this deeply affecting book Sheehan already acclaimed for his reviews joins the first class of American food writers at a time when books about food have never been better or more popular

Alice Waters and Chez Panisse Thomas McNamee,2007-03-22 The first authorized biography of the mother of American cooking The New York Times This adventurous book charts the origins of the local market cooking culture that we all savor today When Francophile Alice Waters opened Chez Panisse in Berkeley in 1971 few Americans were familiar with goat cheese cappuccino or mesclun But it wasn t long before Waters and her motley coterie of dreamers inspired a new culinary standard incorporating ethics politics

and the conviction that the best grown food is also the tastiest Based on unprecedented access to Waters and her inner circle this is a truly delicious rags to riches saga *The Essential New York Times Cookbook: Classic Recipes for a New Century (First Edition)* Amanda Hesser, 2010-10-25 A New York Times bestseller and Winner of the James Beard Award 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 co-founder and CEO of Food52 and former 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 Sherrod'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

Food Lit Melissa Brackney Stoeger, 2013-01-08 An essential tool for assisting leisure readers interested in topics surrounding food this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking Food Lit A Reader's Guide to Epicurean Nonfiction provides a much needed resource for librarians assisting adult readers interested in the topic of food a group that is continuing to grow rapidly Containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy reference the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food exposés Author Melissa Stoeger has organized and described hundreds of nonfiction titles centered on the themes of food and eating including life stories history science and investigative nonfiction The work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles It also provides lists of suggested read-alikes for those titles and includes several helpful appendices of fiction titles featuring food food magazines and food blogs

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