The Oxford Companion to American Food and Drink

Andrew F. Smith 2007-05-01 Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle, and the origins of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative guide to American food. Based on the modern American obsession. Ideal for the food scholar and food enthusiast alike; it is equally appealing for anyone fascinated by Americanized, covering our culture and history through what we love most-food! Building on the highly praised and deliciously browseable two-volume compendium the Oxford Encyclopedia of Food and Drink in America, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that life is too short to worry about what's in the crust (a reference to pizza), that the refrigeration of cream (and eggs) during the American Westward Expansion preserved the milk and flavor of foods for the cattle, and that before heading home soon found they were just as tasty sober and the company began producing other flavors. Edited by Andrew Smith, a writer and lecturer on culinary history, the Companion serves up more than just trivia however, including hundreds of entries on fast food, celebrity chefs, fish, sandwiches, regional and ethnic cuisine, food science, and historical food traditions. It also dispels a few commonly held myths. Veganism, isn’t simply the practice of a few ‘hippies’, but is in fact wide-spread among elite athletic circles. Many of the top competitors in the Ironman and Ultramarathon events go even further, avoiding all animal products by following a strictly vegan diet. Anyone hoping to know what our nation has been cooking and eating for the last three centuries should own this cover.

American Book Publishing Record - 2000-07

Hot Sour Salty Sweet
Jeffrey Alford 2000-10-07 Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world’s tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to become a virtual bible for amateur and professional alike. Author James Peterson, who wrote the book Sauces, a James Beard Cookbook of the Year winner, and the incomparable Splendid Soups, offers the equivalent of a complete cookbook on each subject. Within the chapters on fish you’ll learn how to prepare enticing recipes remarkable for their ease of preparation, their versatility, and their originality. Here Peterson offers us splendid flavors and textures as succulent Striped Bass with Szechuan Pepper; spicy Szechuan-style stir-fry; and a spicy Szechuan-style stir-fry; and a spicy Szechuan Chicken with Chinese Sichuan Peppercorns. This is seafood in every incarnation, from soups, stews, and pastas to mousses, soufflés, and salads. Try everything from pureed Mussels-Stir Fry Soup and Moroccan Soup Tagine with Olives and Saffron to Homemaderallfish-Lime Salsa, and Crayfish Stew with Tomatoes, Saffron, and Vegetables. Peterson has traveled the world and brought back the best international seafood flavors, textures, and techniques. Now you can improvise on your own with Thai marinades, Indian spices and condiments, and Japanese grilling methods, all in recipes that will make your traditional favorites taste new and different every time. The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are complemented by hundreds of photos that illuminate and inspire. • Cooking authority James Peterson’s definitive, all-inclusive learn-to-cook cookbook. • 600 hard-working recipes everyone should know how to make from the perfect roasted chicken to boulangerie and apple pie. • 1,500 instructional photos, showing exactly how recipes are made, teach food-literate novices to cook with confidence and more advanced cooks to expand their repertoire. • James Peterson has more than 1 million cookbooks sold. From the Hardcover edition.
garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma’s extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant’s acclaimed fermentation lab, share never-before-revealed techniques to creating Noma’s extensive pantry of fermentations. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables.

And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it’s about to be taken to a whole new level.

Simple to Spectacular: Jean-Georges Vongerichten 2000 Begins with one simple recipe utilizing only a few ingredients and continues by presenting four increasingly complex and elaborate variations, featuring a total of 250 recipes for soups, salads, entrees, side dishes, and desserts.

Gourmet News: 1994

Cool Beans: Joe Yonan 2020 "A modern and fresh look at the diverse world of beans and pulses, including 125 recipes for globally inspired vegetarian mains, snacks, soups, and even desserts"--

Yan-Kit’s Classic Chinese Cookbook: Yan-Kit So 2015-01-16 Celebrated culinary expert Yan-Kit So combines more than 140 colorful Chinese recipes with a comprehensive, step-by-step visual guide to the ingredients, equipment, and techniques that will help you unlock the door to the classic Chinese kitchen. Demystify the art of Chinese cookery with this excellent visual guide. Step-by-step techniques and images of ingredients and equipment provide you with the foundation to create mouthwatering dishes. Impress your guests with your knowledge of the customs for serving authentic Chinese cuisine, or learn how to make dumplings and other enticing dim-sum recipes. You will see just how simple and rewarding cooking Chinese food can be.

Culinary Artistry: Andrew Dornenburg 1996-11-04 “In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony.” --Molly O’Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America’s leading chefs including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters the authors reveal what defines “culinary artists,” how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

Lobscouse & Spotted Dog: Anne Chotzinoff Grossman 2000 A cookbook companion, complete with historical notes, for fans of Patrick O’Brien, historical novels includes authentic early nineteenth-century recipes that characters Jack Aubrey and Stephen Maturin have feasted on, such as Kidney Pudding, Syllabub, and Pig’s Trotters. Reprint. 15,000 first printing.

Mark Bittman’s Kitchen Express: Mark Bittman 2009-07-07 People who like to eat well without the fuss have always turned to Mark Bittman for his trademark pared-down elegance and contemporary style. In 404 Express, Bittman, author of the popular New York Times column “The Minimalist” and the bestselling How to Cook Everything series, offers readers a new level of ease with recipes that are no more than a paragraph long. The 404 seasonal recipes are sophisticated as they are simple: on a cold winter night, warm up with White Bean Stew served over crusty slices of oil-rubbed baguette. Welcome spring with Shrimp with Asparagus, Dill or Spice Poached Eggs and Truffled Arugula Prosciutto Salad. Make the most of summer produce with Scallop and Peach Upside Down Pie, and try Salmon and Sweet Potato with Coconut Curry Sauce or Broiled Brussels Sprouts with Hazelnuts when the air starts to cool. The beautiful, two color cookbook also includes Bittman’s complete guide to stocking your pantry, menus for a variety of occasions, and recipe lists that span the seasons.

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