

THE MASTERING OF FRENCH COOKING



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Mastering The Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring- green peas.

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Mastering the Art of French Cooking Wikipedia

Mastering the Art of French Cooking is a two-volume French cookbook written by Simone Beck and Louisette Bertholle, both of France, and Julia Child of the United States. The book was written for the American market and published by Knopf in 1961 (Volume 1) and 1970 (Volume 2). The success of Volume 1 resulted in Julia Child being given her own television show, The French Chef, one of the first

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Editorial Reviews. Praise for Julia Child and Mastering the Art of French Cooking Julia Child paved the way for Chez Panisse and so many others by demystifying French food and by reconnecting pleasure and delight with cooking and eating at the table.

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Mastering the Art of Beef Stew The New York Times

Like red wine, red meat benefits from slow, low cooking. You can read endless treatises by food science wonks about precisely how low-temperature cooking takes meat from tough to tender and back

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Shrimp alla Marinara Recipe NYT Cooking

This recipe quickly turns a batch of homemade marinara sauce into dinner. You can serve it right out of the pan, with crusty bread and a green vegetable. Or, remove the shrimp and toss the sauce with a pound of steaming-hot spaghetti or another long, thin pasta, then put them back together in serving bowls, placing the shrimp on top.

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Judith Jones The Pleasures of Cooking for One

I have been asked by someone who stumbled on my most recent blog, To Knead Or Not To Knead, if I would give more specific details about the French bread I make in other words, a real recipe.

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