



## Cooking New American: How to Cook the Food You Really Love to Eat

By Fine Cooking Magazine

Taunton Press. Paperback. Book Condition: New. Paperback. 240 pages. Dimensions: 8.9in. x 7.7in. x 0.6in. Cooking New American offers today's cooks everything they need to know to cook fresh, contemporary, and great-tasting food for family and friends. With Fine Cooking's most popular recipes by many of America's greatest chefs that include Bruce Aidells, Gale Gand, Caprial Pence, Alice Waters, and Joanne Weir, the book features fresh, delicious ingredients simply prepared, with all the tips and techniques to successfully prepare today's favorite foods. The 200 recipes selected by the editors of Fine Cooking deliver the fresh and bold flavors that have powered the American culinary revolution, yet all the ingredients are readily attainable at the supermarket. The range of recipes is exciting, but every dish is decidedly easy-to-prepare. With almost 400 step-by-step color photographs, an assortment of techniques, ingredients, tips from the pros, essays, preparation and serving tips, optional ingredients, shortcuts, recipe variations, and timesaving tips as well as ideas for cooking ahead and serving suggestions, Cooking New American is a private tutorial in preparing the kind of food that Americans truly love to eat. Among the chefs who have contributed to this book: Bruce Aidells Pam Anderson John Ash Gale Gand...



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