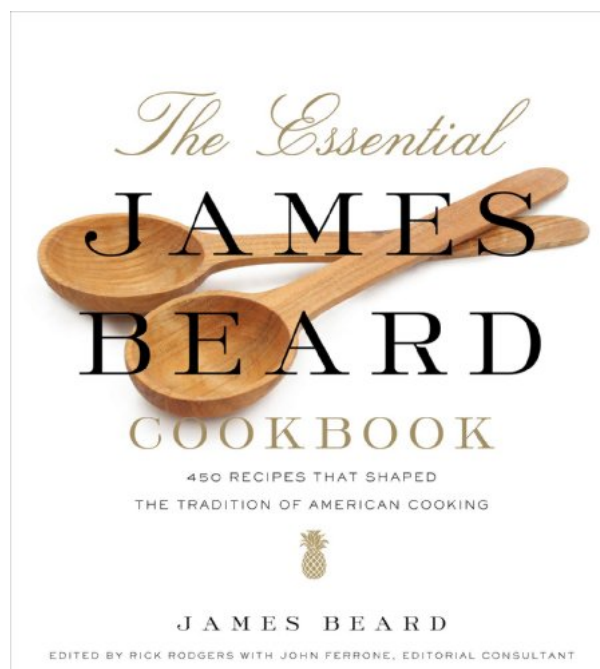
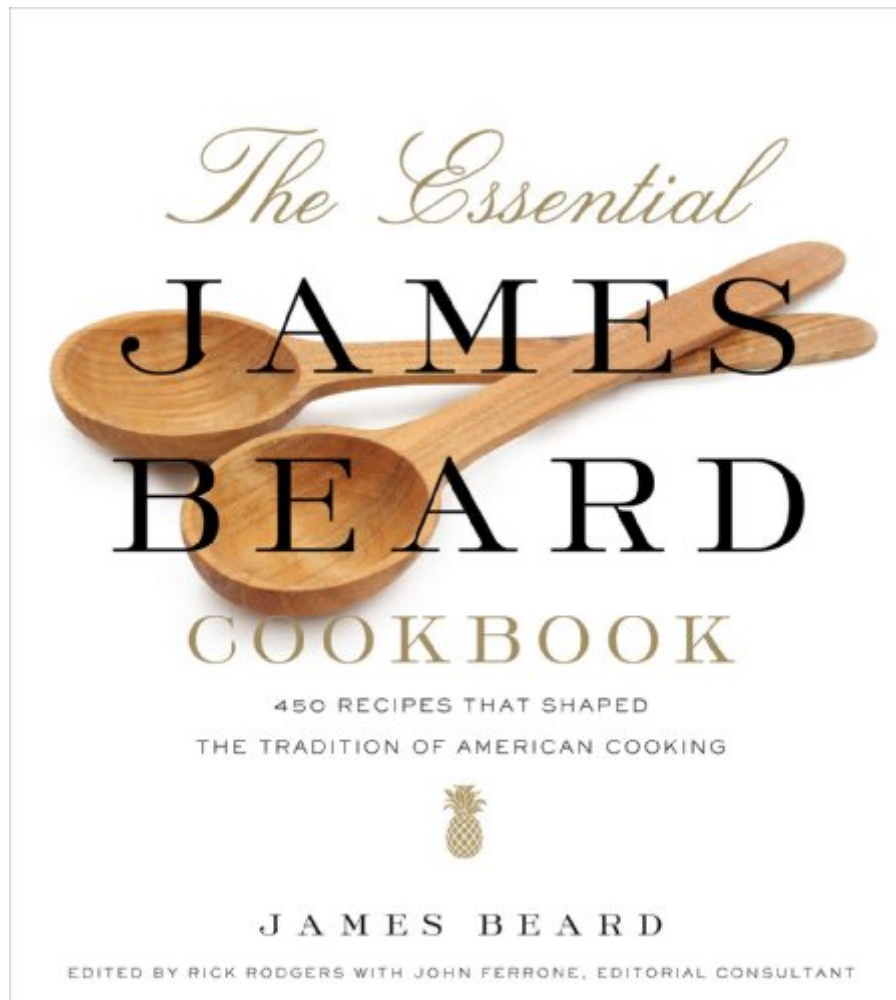


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## From Booklist

In the 1950s, James Beard inaugurated an approach to cookery that announced to the world that American cooking had finally merited real distinction. His love for the freshest, finest products of America's fields and streams combined with disciplined technique and impeccable taste. Beard's embrace of the new medium of television gave him a wider audience than his books could have hoped to achieve. This compilation of some of Beard's best recipes spans the breadth of his culinary achievement. In true American fashion, he draws from French, Italian, Indian, African, and other cuisines and adapts them to American kitchens and techniques, often simplifying otherwise complex dishes, such as cassoulet, without compromising flavor. Betty Fussell contributes a perceptive essay on Beard's complicated life and his teaching talents. Those too young to have already encountered Beard's sensible and always tasty rendition of American cooking will welcome this volume onto their shelves. --Mark Knoblauch

## Review

"Readers may not know that Beard, one of the most influential figures in American cooking, did not publish his first book until he was 38 years old. Rick Rodgers's "Notes from the Editor" acquaints readers with Beard's legacy, and the book guides them through 400 recipes from Beard's 40-year cookbook career (e.g., Cream of Mushroom Soup, Steak au Poivre, Apple Pie). Though the recipes have been adjusted for modern kitchens, Beard's voice has been successfully preserved. Editorial notes in brackets offer useful information and interesting historical tidbits. VERDICT: Home cooking has evolved considerably since Beard's cookbooks were first published, so it's wonderful to see his recipes reprinted in this functional collection."--  
Library Journal

## About the Author

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The best recipes from one of America's most influential food personalities in a big, delicious cookbook that delights in every category

Known as the Dean of American Cooking, James Beard set a standard of culinary excellence that's still a benchmark today. He was an early television presence who helped shape what America ate in restaurants and cooked at home, and was both an innovative recipe writer and a scholar of American foodways, preserving classic dishes from the past for his readers to cook in the present. Compiled from twelve of his classic books and freshened for a modern audience, The Essential James Beard will stand with definitive and lively cookbooks such as The New York Times Cookbook and The Joy of Cooking. It covers the best and most necessary recipes in every category:

- appetizers and hors d'oeuvres
- soups
- pastas and noodles
- fish and shellfish
- meat and game
- rice, potatoes and stuffings
- breads
- desserts
- and more

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From Booklist

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48 of 57 people found the following review helpful.

Save your money

By Pythagoras

I own some good cookbooks by James Beard. BUT THIS ONE was NOT written by James Beard. It was put together by his heirs ostensibly to make some money from his deserved good name. In the process of hacking this together they went a little PC on the old recipes (whole wheat pasta in lasagna??!! -- GAG) and threw in a few of the old originals. Save your money and get a reprint of his original books untouched by his less talented heirs.

4 of 4 people found the following review helpful.

The American cook

By wogan

James Beard is one of the foundations in the story of American cooking and especially of its cookbooks. This book not only contains many of his recipes, about 450, but it also tells his story in the foreword and introduction.

There are no pictures of the recipes, but despite what some might think, these are not the all-encompassing recipes that take hours of preparation and exotic ingredients. There are very few elements that cannot be found in an ordinary grocery store.

Recipes include: first courses and cocktail food, soups, salads, beef and veal, pork, lamb, poultry and game birds, fish and shellfish, eggs, pasta, vegetables, rice, grains and beans, yeast and quick breads, fruits, hot, cold and frozen desserts, cakes, pies and tarts, cookies and bars, basic stocks and sauces.

This is probably not the book for a beginning cook, but with some determination most could prepare these recipes and the family would enjoy them. However one recipe, brioche en surprise is really onion sandwiches which the introduction states - that your reputation as a hostess can be built up (in a good way) because they are as contagious as measles. Somehow I cannot picture a party appreciating all those

sandwiches whose fillings consist of onions. I'm an onion lover, but they just do not seem like party fare.

We did really enjoy the hearty beef salad, the white bean tuna salad and especially Mrs. Maynard's cinnamon rolls containing rum in the filling. My mother in law used to make these and refused to give up the recipe. Evidently this is where it came from and the household is happy to have this treat back in the family.

1 of 1 people found the following review helpful.

Should be on the shelf of every American who cooks, or every cook that wants to cook American

By ethel magal

A fine, contemporary classic. Not that I don't love the Joy, Fanny Farmer and the Settlement, but it's nice to have a cook book that was written for my own generation

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