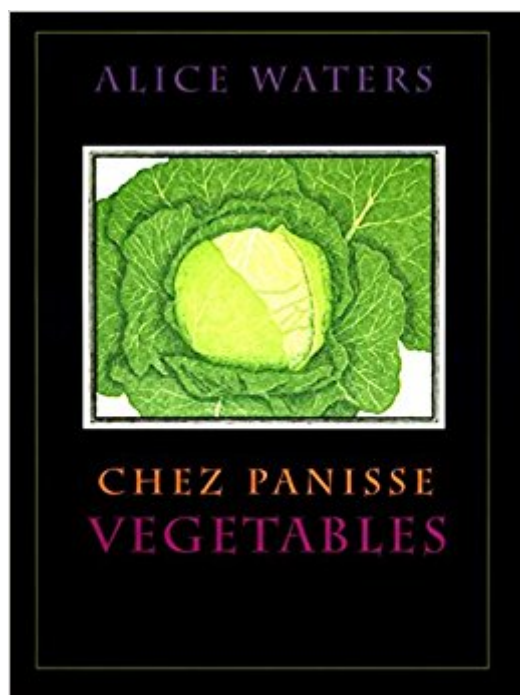


The book was found

Chez Panisse Vegetables



Synopsis

For twenty-five years, Alice Waters and her friends at Chez Panisse in Berkeley, California have dedicated themselves to the ideal of serving the finest, freshest foods with simplicity and style. From tender baby asparagus in early spring, to the colorful spectrum of peppers at the height of summer; crisp, leafy chicories in autumn, to sweet butternut squash in the dark of winter, much of the inspiration about what to put on the menu comes from the high quality produce Waters and her chefs seek out year-round. Using the treasures from the earth, Chez Panisse Vegetables offers endless possibilities for any occasion. Try Grilled Radicchio Risotto with Balsamic Vinegar at your next dinner party, or Pizza with Red and Yellow Peppers for a summer evening at home. Why not forgo green-leaf lettuce, and opt for Artichoke and Grapefruit Salad drizzled with extra-virgin olive oil? Or serve Corn Cakes with fresh berries for breakfast instead of cereal? Throughout Vegetables, Waters shares her energy and enthusiasm for what she describes as "living foods." When she first began in the restaurant business, the selection of good-quality vegetables was so limited that she found herself searching out farmers with whom she might do business. Luckily, today's explosion of markets and organic farms across the country ensures that any home cook can find freshly harvested produce to put on the table. And with the increased popularity of home gardening, more and more people are taking their vegetables straight from the earth and into the kitchen. Cooks, gardeners, vegetarians and everyone who appreciates good food will find Chez Panisse Vegetables to be not only a cookbook, but a valuable resource for selecting and serving fine produce. From popular vegetables like corn, tomatoes and carrots, to more unusual selections like chard, amaranth greens and sorrel, Vegetables offers detailed information about the seasonal availability, proper look, flavor and preparation of each selection. Arranged alphabetically by vegetable, and filled with colorful linocut images, Chez Panisse Vegetables makes it easy for a cook to find a tempting recipe for whatever he or she has brought home from the market.

Book Information

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Customer Reviews

By now just about everybody whose interest in eating runs deeper than fast food knows about Alice Waters. The creator of Chez Panisse, the legendary restaurant in Berkeley, California, that helped create a modern American cuisine based on fresh ingredients, she is also equally well-known as a teacher and cookbook author. *Chez Panisse Vegetables* is one of the best new cookbooks of the season; it's as useful for its information about vegetables and how to use and handle them as it is for its irresistible recipes, which lead to complex and interesting dishes built from simple ingredients and simple techniques.

The same deep regard for ingredients and their flavors that first drew national attention to Waters's Berkeley, Calif., restaurant in the mid-1970s informs this comprehensive disquisition on vegetables. From Amaranth Greens through Zucchini, Waters (*Chez Panisse Cooking*) examines the qualities and characteristics that distinguish vegetables at their best and offers recipes that show them off. The 250-plus recipes highlight the main ingredient of each dish, sometimes conferring star status (Mediterranean Lentil Soup; Spicy Broccoli Vegetable Saute) and sometimes orchestrating a felicitous concert (Whole-wheat Pasta with Cauliflower, Walnuts, and Ricotta Salata; Braised Cabbage with Halibut). While the majority of recipes are presented in standard form, some of the most valuable bypass details of quantity and sequence to focus on method (Oven-braised Leeks with Cream; Spinach Roman Style with Raisins and Pine Nuts; Ajo Boudo, a garlic broth; Parsley Salad). Waters promotes a collaborative culinary process, not just among the cooks she credits as fellow authors but between the individual cook and the ingredients of the dish being prepared. Her generous, authoritative approach to vegetables commands the same respect she offers to her subject matter and is exemplified in the concluding bibliography of cookbooks. 60,000 first printing; major ad/promp; author tour. Copyright 1996 Reed Business Information, Inc.

This is an excellent, easy to use cookbook and a great resource to have in the house so no matter

what you bring home from the market, you'll be able to get a good idea how to cook it properly, along with several specific recipes for each of dozens of kinds of vegetables. I used to borrow a copy from a neighbor, but I finally bought my own and I probably use it at least twice a month (and have brought dishes I've made from it to my neighbor as a thank-you). A great basic cookbook, and unlike random googling for vegetable cooking guidance, you can count on Alice Waters to always give good advice.

Another terrific Alice Waters collection based around recipes from Chez Panisse. I love this book and reference it often in my kitchen. Alice also provides great help on selecting ripe veggies. Her recipes read like a pleasant conversation, I dig that. I definitely encourage you to add this book to your library.

Wonderful original ideas and handsome presentation.

Fabulous resource when your garden starts going bezerk with a particular vegetable or you get carried away at the Farmers Market. Organized by veggie and straightforward preparation.

Filled with wonderful, recipes with beautiful fresh flavors from the always inspiring chef, restaurateur and fresh, local, food movement queen, Alice Waters. I only wish I had access to more of the amazing options she has in California.

Great way to introduce more vegetables. I love it!

It's true. You really can't go wrong with Alice. Her appreciation for the freshest, finest ingredients grown and prepared with care never fails to shine through in her books. This book is organized beautifully (alphabetically by vegetable, recipes listed from simplest to most complex), and she provides a clear and inspired introduction to each vegetable at the start of every chapter, including notes about seasonality, caring for it in your garden, and preparation tips. A must for any lover of food!

Excellent...prompted me to visit Alice's restaurant, and I wasn't disappointed.

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