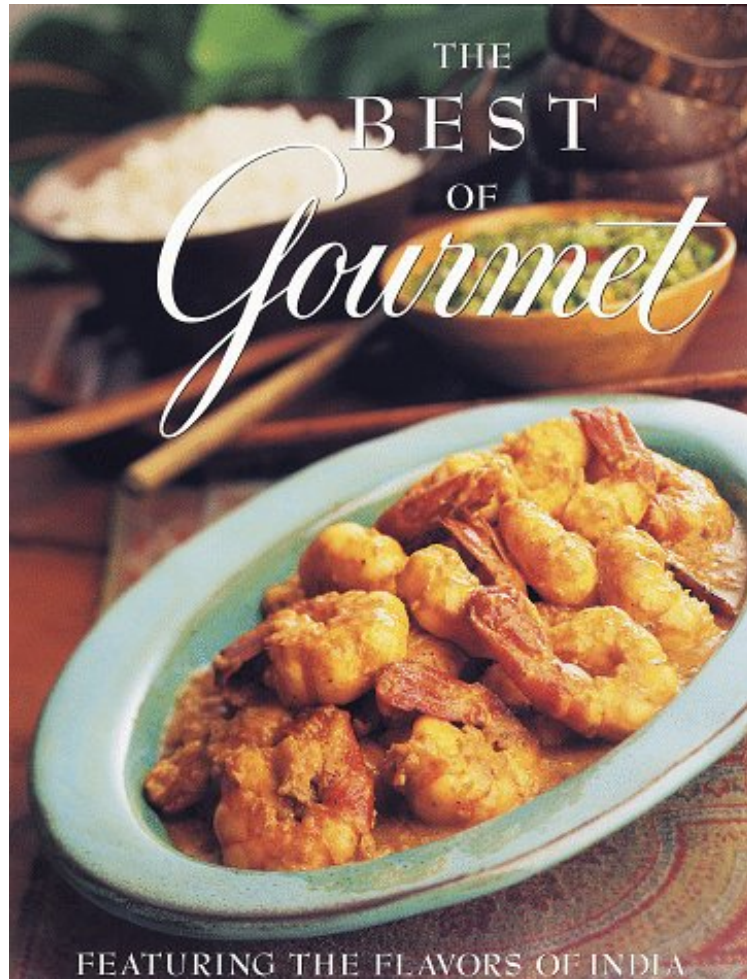


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The Best of Gourmet, 1998, Featuring the Flavors of India

Gourmet Magazine Editors

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Gourmet Magazine Editors : The Best of Gourmet, 1998, Featuring the Flavors of India before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of Gourmet, 1998, Featuring the Flavors of India:

1 of 1 people found the following review helpful. Beautiful photography, interesting menu collection By SciFi Lover I don't cook much these days, but I have been collecting the Best of Gourmet books because they make for such interesting reading. First in this 1998 edition comes a section with twenty-three menus and their associated photographs. These menus contain, among others, holiday suggestions for New Year's Eve, Chinese New Year, Easter, Father's Day, Thanksgiving (two separate menus), and Christmas. This section also contains three Less is More menus, with lighter fare. Then, the book contains recipes for all the dishes listed in the menus. My favorite is Walnut Maple Torte with Maple Meringue Frosting (also pictured with the Dessert Party menu), a cake that contains nearly

everything I like. Another section contains The Flavors of India, with beautiful pictures and three more menus with the associated recipes. Finally, this book lists suggestions for Gifts From Your Kitchen, with recipes and mail order sources (but no online site addresses). These include snacks, hors d'oeuvres, condiments, sweet sauces, and sweets, with tips for gift presentation. The photography in this book is spectacular. The table settings are beautiful, and the back matter contains details about the china, crystal, and flatware in the pictures. Gourmet was always known for excellent photographs of food, and this book of the best of the 1997 issues is no exception. The index could contain the Indian and gift entries, but this is a small flaw. Buy this book for the photography, a year's worth of Gourmet recipes, and excellent articles on Indian food and food gifts. 1 of 1 people found the following review helpful. BEWARE - Not as advertised! By dragon88 This book was described as being 'unused - like new'. It came with stains on outside margins of the book - and there were spots from oil splatter spray as well. Not as described! I did not know 'Daily Deals' was a reseller and that the books would all be coming from individuals all over the country. Difficult to have quality control with this kind of sales model. 2 of 2 people found the following review helpful. Every recipe is a winner. By M. Tilley I subscribed to "The Best of Gourmet" in the 90's and still have those books. I purchase this one for my daughter as a gift and ended up getting the same for myself. I like the format and pictures; and the recipes are delicious!

America's premier food, travel, and entertainment magazine presents its 13th annual volume of recipes and menus--the most delectable dishes of the year--plus a special section on the cuisine of India. This lavishly illustrated and designed cookbook includes a year's worth of menus and entertaining ideas, featuring 400 of the most exciting dishes of 1997, many of which can be ready in 45 minutes or less. 125 color photos.

Grilling has come a long way in America over the past decade, and now Gourmet shows you how to fire up your grill in style with a Sizzle in the City dinner that applauds Latin flavors. Yuca chips, avocado jicama salsa, and pink daiquiris are a colorful beginning, then it's on to grilled matambre (spinach-and-carrot-stuffed flank steak). Coconut tuile cones with passion-fruit ice cream add a final touch of chic to a very fashionable party. This is just one of the dozens of remarkable menus you'll find in this volume of The Best of Gourmet. And speaking of sophistication, this year's Cuisines of the World section turns to San Francisco, a city that blends global cuisines for a taste all its own. Here you'll find a celebration feast inspired by the vibrant Italian community of North Beach, a glamorous Food Noir dinner, a handful of local favorites like crab Louis and Hangtown fry (fried-oyster omelet), and several dishes featuring the irresistible artichoke. Indoors or out--let The Best of Gourmet, Featuring the Flavors of San Francisco make a stylish difference in your entertaining. From the Inside Flap Gourmet's food editors travel to Paris to taste, learn, and be inspired to create recipes for this edition's Cuisines of the World section. But first they offer three menus once served in the Parisian homes of expatriates Picasso, Brancusi, and Man Ray during the 1900s. The focus then shifts to Paris at the turn of the twenty-first century, with a cutting-edge Gourmet menu and dozens of new recipes. The Menu Collection offers several additional choices: an Intimate Valentine's Day Dinner, a Springtime Dinner in County Cork, and an Open-House Vegetarian Feast, among others. This newest collection features 32 menus, more than 350 recipes, and 100 page of full-color photographs. Excerpt. copy; Reprinted by permission. All rights reserved. Insalata Di Arance e Finocchio Citrus Salad with Sweet Fennel 5 juice oranges 1 large fennel bulb 2 tbsp. fresh lemon juice, or to taste 1/4 cup extra-virgin olive oil Cut a slice from top and bottom of each orange to expose pulp and cut peel and pith from oranges, working from top to bottom. Cut oranges crosswise into 1/4 inch thick slices and transfer to a bowl with any juice. Trim off fennel stalks flush with bulb and halve bulb lengthwise. Remove most of core from bulb by making an inverted U shape, leaving enough core to keep layers intact. Thinly slice bulb lengthwise with a mandoline or other manual slicer and toss with oranges, lemon juice, and salt and pepper to taste. Let salad stand, stirring occasionally, until fennel is slightly wilted, about 20 minutes. Drizzle with oil. Tonno Con Menta e Mandorle Grilled Tuna with Mint-Almond Sauce For Sauce: 1/2 cup extra-virgin olive oil plus additional for brushing 6 garlic cloves, finely chopped 1/4 cup white-wine vinegar 1/2 cup finely chopped fresh mint 1/4 cup sliced almonds, toasted and cooled 2 1/2 lb. (1-inch-thick) tuna steaks Make Sauce Heat oil in a small heavy saucepan over moderate heat until hot but not smoking, then cook garlic and vinegar, stirring, until garlic is pale golden, about 1 minute. Remove from heat and cool to room temperature. Stir in mint and salt and pepper to taste. Stir in almonds just before serving. Prepare grill for cooking. Brush tuna lightly with oil and season with salt and pepper. Grill on a rack set over glowing coals until just cooked through, 3 to 4 minutes on each side. Serve tuna with sauce. Pasta alla Norma Pasta with Eggplant and Tomato Sauce 2 lb. Eggplant 2 garlic cloves, finely chopped 1 cup plus 1 tbsp. extra-virgin olive oil 3 lb. plum tomatoes, chopped 1/4 cup finely chopped fresh basil 1 lb. spaghetti 1 cup freshly grated ricotta salata cheese or pecorino (2 1/2 oz.) Cut eggplant lengthwise into 1/2 inch-thick slices and layer in a colander, sprinkling each layer generously with salt. Let stand 1 hour. Cook garlic in 1 tbsp. oil in a 5 to 6 quart heavy saucepan over moderate heat until pale golden. Add tomatoes and simmer, stirring occasionally, until thickened, 30 to 40 minutes. Force mixture through food mill into a bowl. Return sauce to pan and stir in basil and salt and pepper to taste. Rinse eggplant and pat dry with paper towels. Heat remaining cup oil in a large heavy skillet over

moderately high heat until hot but not smoking, then cook eggplant in 3 or 4 batches, turning once, until browned and tender, 5 to 6 minutes. (If eggplant begins to brown too quickly, lower heat to moderate.) Transfer to paper towels to drain. Cool and cut crosswise into $\frac{1}{4}$ -inch strips. Cook pasta in a large pot of boiling salted water until al dente, then drain well. Toss pasta with half of sauce, half of eggplant, and $\frac{3}{4}$ -cup cheese. Serve pasta topped with remaining sauce, eggplant, and cheese.

Biscotti
Anise Biscotti
1 tbsp. plus 1 tsp. anise seeds
 $\frac{2}{3}$ cups all-purpose flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{8}$ tsp. salt
3 large eggs
1 cup sugar
 $\frac{1}{2}$ tsp. vanilla
Coarsely crush anise seeds with edge of a heavy plate or by pulsing in an electric spice/coffee grinder. Preheat oven to 375 F. Line 2 baking sheets with parchment paper. Sift together flour, baking powder and soda, and salt into a bowl. Beat together eggs and sugar in another bowl with an electric mixer at high speed until batter ribbons with beater is lifted, 8 to 10 minutes, then beat in vanilla. Fold flour mixture into egg mixture until combined well, then fold in anise seeds. Spoon half to batter into pastry bag, then pipe batter onto 1 baking sheet to form 3 by 2 inch rectangles about 1 inch apart. Pipe remaining batter onto second baking sheet in same manner. Bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until pale golden, 15 to 20 minutes total. Reduce oven to 325F. Cool rectangles on sheets on racks just until they can be handled, about 5 minutes, then cut diagonally into $\frac{3}{4}$ -inch-thick slices. (There will be end pieces.) Bake slices, a cut side down, on ungreased baking sheets in upper and lower thirds of oven, turning biscotti over and switching position of sheets halfway through baking, until lightly browned, about 10 minutes total. Transfer to racks to cool.