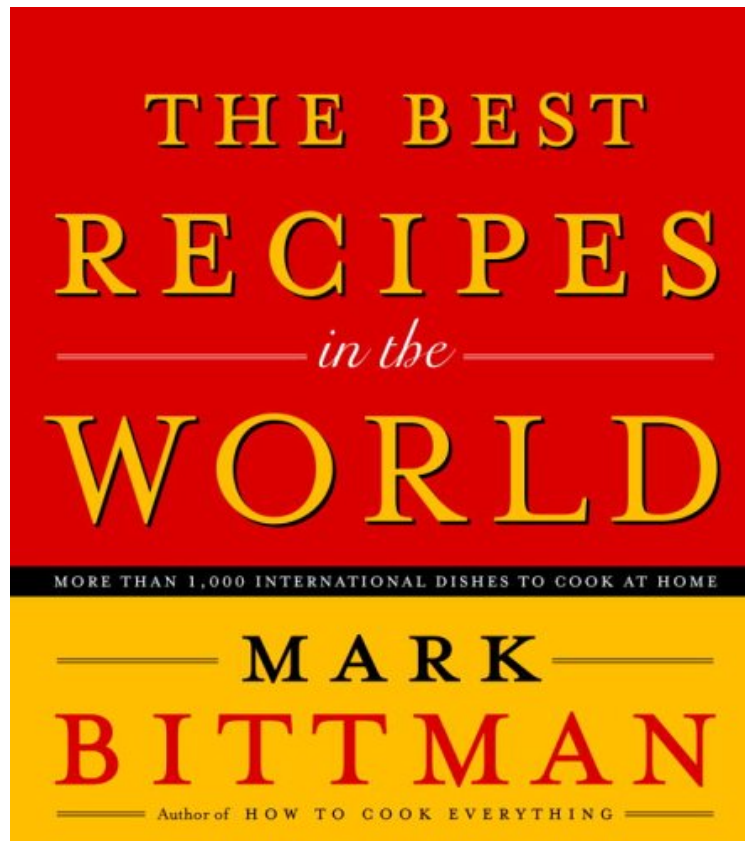


[Read free ebook] The Best Recipes in the World

The Best Recipes in the World

Mark Bittman

ebooks | Download PDF | *ePub | DOC | audiobook



 Download

 Read Online

#172738 in Books Clarkson Potter 2005-10-11 2005-10-11 Ingredients: Example Ingredients Original language: English PDF # 1 8.33 x 2.12 x 9.281, 4.00 #File Name: 0767906721768 pages | File size: 35.Mb

Mark Bittman : The Best Recipes in the World before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best Recipes in the World:

227 of 229 people found the following review helpful. Nobody Does It Better. A Great New Cookbook By Ann Ilton Years ago I stopped collecting cookbooks and gave most of them away. Except for Mark Bittman. This book is AWESOME. This man got it all right. The book is uniquely creative, wonderfully conceived, and easily approachable. There is no food snobbery here. The joy of this book, as with Mr. Bittman's columns and his great book "How To Cook Everything" is that it is specifically designed for the home chef. It is for us who really enjoy producing first rate food without being bent out of shape by finding totally esoteric and hard to find ingredients. By the standards set forth in this book it is okay if you want a first rate kitchen and do not own a truffle shaver. Or a caviar chiller. Or a personal killer wine cellar. Or the budget of the former Shah of Iran. But you do have the will to create and experience great food. There are so many things to commend this book: The description that precedes each recipe is invaluable. The recipes themselves are absolutely wonderful. The well thought out and carefully constructed list of basic and more unusual ingredients for the shelf of the home cook is perfectly constructed with sense and with an organization that gives the cook a real understanding of ingredients used in the recipes. From garam masala to Thai Fish Sauce to fresh and dried herbs and spices, all is explained and de-mystified. And the organization of recipes is unusual and well

thought out since they are placed within a category according to the method of cooking (IE Braising, roasting, grilling, et al.) Not least in the lexicon of commendations to this huge collection is that we are introduced to foods that are not common to the American home cook, the book is heavily laced with mid and far eastern cuisine, as well as the more familiar French and Italian and other ethnic foods, and thus our repertoire of that which we prepare expands with flavors that are just terrific. Mr. Bittman is also an author with a gift for writing clearly and in a self effacing style that belies his great culinary knowledge and talent. I am never intimidated by his recipes. I am always inspired. Cookbooks just do not get any better than this. 4 of 4 people found the following review helpful. Big and beautiful By Green Pen I started using Mark Bittman's Best Recipes in the World and How to Cook Everything when my sister gave them to my daughter for her college graduation, and then my daughter went to East Timor where she could obviously not take two cookbooks that weighed 50 pounds each. She's now back (!) after four years and took the cookbooks with her to her new apartment. There was a brief painful period between their departure and the arrival of their replacements from , but now they're here and I'm perfectly happy again. I have to say his recipes are either good, great or fabulous. I've never made anything that came out badly. They're not so complicated that they're intimidating -- everything seems doable. I'll be retiring in about five years and I can see myself cooking my way through both books, ala Julia and Julie. One thing -- sometimes I think his instructions say to cook things longer than I think they actually need. Some day I'll try cooking things as long as he says (i.e. saute for 10 minutes -- I might saute for 3) and see if it's even better. 0 of 0 people found the following review helpful. A Valuable Resource By Medwriter So far, so good. I use this as a valuable resource. Have followed him in the New York Times and have his other superb cookbooks. I have never been disappointed using any of his recipes and cooking techniques.

With his million-copy bestseller *How to Cook Everything*, Mark Bittman made the difficult doable. Now he makes the exotic accessible. In this highly ambitious, accomplished, globe-spanning work, Bittman gathers the best recipes that people from dozens of countries around the world cook every day. And when he brings his distinctive no-frills approach to dishes that were once considered esoteric, America's home cooks will eagerly follow where they once feared to tread. In more than a thousand recipes, Bittman compellingly demonstrates that there are many places besides Italy and France to which cooks can turn for inspiration. In addition to these favorites, he covers Spain, Portugal, Greece, Russia, Scandinavia, the Balkans, Germany, and other European destinations, giving us easy ways to make dishes like Spanish Mushroom and Chicken Paella, Greek Roast Leg of Lamb with Thyme and Orange, Russian Borscht, and Swedish Äppeltorte. Asian food now rivals European cuisine's popularity, and this book reflects that: It's the first to emphasize European and Asian cuisines equally, with easy-to-follow recipes for favorites like Vietnamese Stir-Fried Vegetables with Nam Pla, Pad Thai, Japanese Salmon Teriyaki, Chinese Black Bean and Garlic Spareribs, and Indian Tandoori Chicken. Nor is the rest of the world ignored: there are hundreds of recipes from North Africa, the Middle East, and Central and South America, too. All will be hits with home cooks looking to add exciting new tastes and cosmopolitan flair to their everyday repertoire. Shop locally, cook globally—Mark Bittman makes it so easy: • Hundreds of recipes that can be made ahead or prepared in under 30 minutes • Informative sidebars and instructional drawings explain unfamiliar techniques and ingredients • Fifty-two international menus, an extensive International Pantry section, and much more make this an essential addition to any cook's shelf The Best Recipes in the World is destined to be a classic that will change the way Americans think about everyday food. It's simply like no other cookbook in the world.

.com When Mark Bittman is cooking--in every sense of the word--he gets results without fuss. Author of the almost subversively approachable *How to Cook Everything*, Bittman takes on big assignments and then delivers the goods. In *The Best Recipes in the World*, a collection of more than 1,000 international recipes, with winners like Chinese Black Bean and Garlic Spareribs; Pan-Seared Swordfish with Tomatoes, Olives, and Capers; and Stewed Lamb Shanks with Mushrooms and Pasilla Chile Sauce, he's done it again. The selection, which covers cooking from Europe and Asia equally, is all can-do and instantly appealing--readers will want to "cook through" the whole chicken section, for example. But Bittman, a master distiller, also knows when more is more, with one caveat: "I don't mind spending a long time cooking a single dish as long as I don't have to pay too much attention to what's going on," he writes. Thus, even fuller-dress recipes like the Indian Red Fish Stew, Fast and Spicy, and Tea-Smoked Duck or Chicken can work for time-deprived cooks. A dessert section that includes the tempting likes of Orange Custard, Walnut Tart, and Caramelized Pars Poached in Red Wine, caps this incisive collection. Included also are brief but enlightening notes on ingredients and techniques such as "On Pureeing Soups," which compares all approaches thoughtfully. Symbols indicate a recipe's potential to be made ahead or in less than 30 minutes (true of most), among other variables. With a beverage chapter and menu suggestions that are actually useful, the book will appeal to a wide audience, not only for its recipes but as a source of relaxed instruction. It's an exploration of culinary essentials from a true essentialist. -- Arthur Boehm From Publishers Weekly Mark Bittman thinks big, as we saw in his *Great Wall of Recipes*, *How to Cook Everything*. That doorstop of a title sold big, too; there are now more than 1.7 million copies in print. This volume, in the same I-can't-believe-I-wrote-the-whole-thing vein, collects recipes from 44 countries. Bittman successfully avoids

the usual suspects, drawing as heavily from places like North Africa (home of Harira, a satisfying soup traditionally used to end Ramadan fasting) and India (Marinated Lamb "Popsicles" with Fenugreek Cream) as he does from easy targets like Italy and France. The recipes are terrific in both their variety and execution. Bittman, who writes the New York Times's "Minimalist" column, has a steady authorial voice and a knack for offering clear instructions, and he smoothly makes the exotic seem easy, or at least familiar (e.g., he compares Moroccan Chicken B'stilla to chicken pot pie). The everything-in-one-place format works differently here than it did in his earlier book, which was, ultimately, about technique, not individual recipes, so while there are more than 1,000 recipes here, the reader doesn't acquire quite the same "take-away." Still, for one-stop-shopping on the world's cuisine, it'd be tough to find a better book. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist This comprehensive collection brings together in a single volume recipes from astoundingly different traditions, wildly varying cultures, and totally separate inspirations. Nevertheless, the book coheres and avoids becoming a jumble by being focused through a unique intelligence that finds foods' commonalities and that renders all the diverse, competing languages of recipes' prescriptive commands into a clear and cogent voice guiding the thoughtful cook from ingredient lists to successful reproduction of tasty, attractive dishes. On facing pages one finds Korean braised short ribs with ginger, garlic, rice wine, and chiles fronting Spanish oxtails with white wine, bacon, carrots, celery, and thyme. Both recipes contain beef, both follow a basic braising technique, yet one can hardly mistake their very opposite effects at the table. Bittman lets the reader come upon dozens of such juxtapositions and reflect on just what makes recipes attractive and practical. From appetizers through desserts, directions are clear, and graphic devices steer the cook to those recipes that fit the presenting occasion. Useful for all library cookbook collections. Mark Knoblauch Copyright © American Library Association. All rights reserved