

The book was found

# Chez Panisse Menu Cookbook



## Synopsis

This timeless addition to the Chez Panisse paperback cookbook library assembles 120 of the restaurant's best menus, including galas, festivals, and special occasion meals that have become such gustatory celebrations. A full range of menus is featured, from picnics to informal suppers. Line drawings.

## Book Information

Paperback: 336 pages

Publisher: Random House (April 18, 1995)

Language: English

ISBN-10: 0679758186

ISBN-13: 978-0679758181

Product Dimensions: 7.2 x 0.7 x 9.2 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 23 customer reviews

Best Sellers Rank: #522,671 in Books (See Top 100 in Books) #109 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest](#) #126 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California](#) #239 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#)

## Customer Reviews

This timeless addition to the Chez Panisse paperback cookbook library assembles 120 of the restaurant's best menus, including galas, festivals, and special occasion meals that have become such gustatory celebrations. A full range of menus is featured, from picnics to informal suppers. Line drawings.

Buyer beware. You can't highlight or copy text in this book as you do in other Kindle books. In some parts of the book it will only let you select a single word at a time. In other parts you can select whole blocks of text as in any other Kindle book. That's not the way I wanted to read the book and it doesn't meet my expectations of a Kindle book as a result. As for content it's very useful and informative, but alas not useful because of this defect. I'm now getting a used hard copy and a yellow highlighter and doing it the old-fashioned way. Beyond this issue, this is a great book for learning and expanding for the weekend cook. This is not and was never meant to be a cookbook for people who are looking for quick and simple meals. It's for people who want to enjoy meals at

their best, in season and with freshest quality ingredients. Like so many things Alice Waters-related, the recipes are a bit slapdash and mercurial and not very well written. Take the cassoulet recipe for instance, and reading through it you realize you're making duck confit, stock from the same duck after AGING the duck, that the duck confit can be made much in advance and the flavor will improve (the stock can apparently be frozen), and then you're moving on to all the other steps, which, reading through you will reorder logically. I don't mind though, because I learn the recipe that way and improve my skills and techniques and knowledge, which is why I like cooking this way (plus we get to eat well). If you enjoy cooking and trying new things, this is a great book for you. It's not for the cook who wants things on the table cheap, easy, and fast, and who complains about the difficulty of having to search out ingredients (which I love, since it's a great way to learn and improve as a cook).

Had to get it after seeing the Jeremiah Towers movie!

It was a gift for my daughter, who is a chef. She loves it. I don't know much more about it.

There's a lot of good sense and good food in this book, but the California style is getting a bit past mark of mouth, if you'll permit an archaic phrase/pun. I've made a few of these dishes, and they're fine, but somehow this isn't the book I pick up and flip through, asking myself, "what's for dinner?" With Jody Adams, Daniel Boulud, and Pat Wells on the shelf, I'm not sure I'd call this a "must have" addition. But, if you're a Waters fan, go for it .

Having dined at Chez Panisse, I anticipated being able to recreate some of those mouthwatering dishes, but not all are included -- an admittedly impossible task, since they change menu every single day and rely upon whatever local food is fresh at the time. While there are a lot of recipes here, they are not as accessible as I had expected, and I haven't tried any of them yet. But there is a wealth of great advice within these covers and I hope to be able to take advantage of Alice Waters' insights and tips.

Having heard about Chez Panisse and my sister finally having the opportunity to dine at the restaurant, I gave the book to my sister as a gift. She seems quite happy to have the cookbook (she is a fabulous cook!) and says she has plans to try a number of Alice Water's wonderful recipes!

Great book by a great chef.

As an accomplished cook I have a fairly good knowledge of food however many of the recipes require expensive and/ or hard to find ingredients. I doubt I will use this often.

[Download to continue reading...](#)

Chez Panisse Pasta, Pizza, & Calzone (Chez Panisse Cookbook Library) Chez Panisse Menu Cookbook Chez Panisse Caf   Cookbook Chez Panisse Cafe Cookbook Chez Panisse Vegetables 40 Years of Chez Panisse: The Power of Gathering Chez Panisse Fruit Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) The Unofficial Harry Potter Cookbook Presents: A Magical Christmas Menu (Unofficial Cookbook) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Best Body Cookbook & Menu Plan: You're 52 days away from Your Best Body Soul Food Thanksgiving & Holiday: A Cookbook with a Full Menu of Southern Thanksgiving Classics for the Holiday Russel Wright's Menu Cookbook: A Guide to Easier Entertaining The Unofficial Harry Potter Cookbook Presents - A Fantastic Beasts & Treats Menu Du c  t   de chez Swann ("   la recherche du temps perdu" lu par de grands acteurs 1) Dinner Chez Moi: 50 French Secrets to Joyful Eating and Entertaining Ast  rix - Ast  rix chez les h  v  tes - n      16 (French Edition) Chez nous: Branch   sur le monde francophone, Media-Enhanced Version (4th Edition) Chez nous: Branch   sur le monde francophone (4th Edition)

## Contact Us

DMCA

Privacy

[FAQ & Help](#)