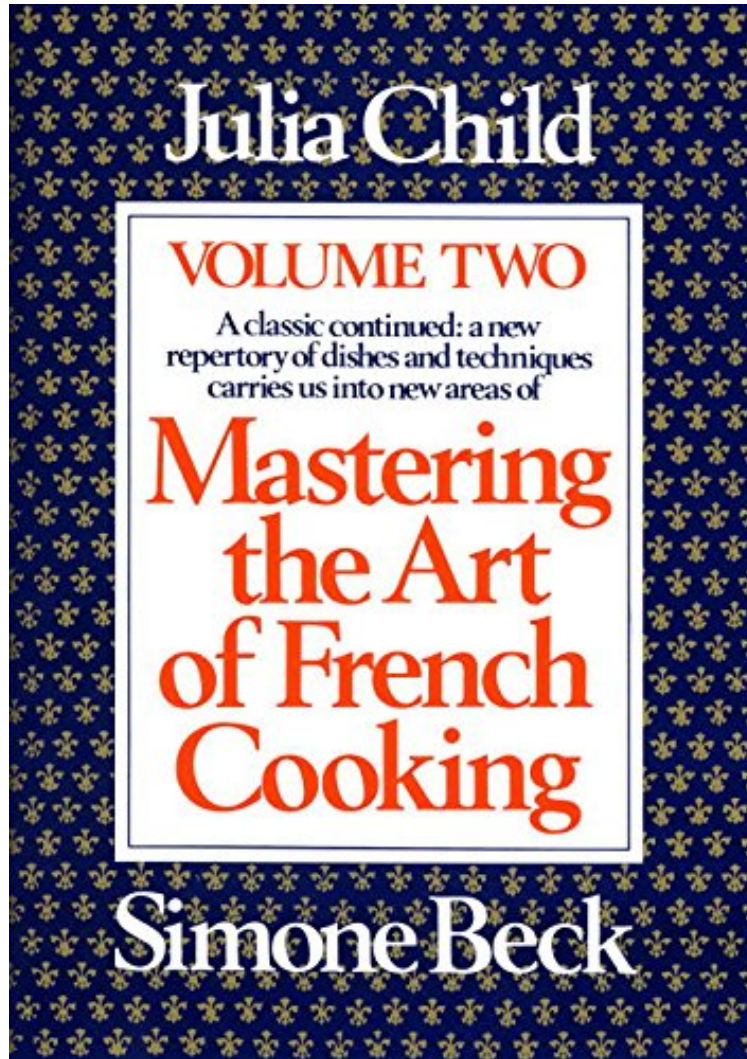


(Ebook free) Mastering the Art of French Cooking, Volume 2

## Mastering the Art of French Cooking, Volume 2

*Julia Child, Simone Beck*

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**Julia Child, Simone Beck : Mastering the Art of French Cooking, Volume 2** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mastering the Art of French Cooking, Volume 2:

0 of 0 people found the following review helpful. Treasured Buy - Reliable Seller By Ann PI am thrilled with my purchase of the famous cookbook!! It was exactly as the seller described; only a few small "usage or age" blemishes. The seller also included a couple of extras that were unexpected treasures. A four leaf clover silver good luck charms and a Pennsylvania Dutch cook book circa 1936. I already have some recipes picked out to try. What a wonderful surprise. Thank you Melissa. Can't wait to Start Cooking. 1 of 1 people found the following review helpful. ... came back from Paris and she is absolutely in love with them By Momo I bought these for a friend who recently just came back from Paris and she is absolutely in love with them! She said they contain all the basic recipes she has wanted to

try, and new ones that look delicious. 1 of 1 people found the following review helpful. IT Is A Keeper!!By Mary H. DoranBook looks great. It has lots of delicious recipes in it. Bought it for a relative for Christmas. They love it. Thank you Julia Child!! This Item came quickly. It is a hardcover new copy so the price is very good also. If you want to learn to cook or do cook and want something new to expand your cooking horizons, try this book of recipes. Thank you M. Doran

The beloved sequel to the bestselling classic, *Mastering the Art of French Cooking, Volume II* presents more fantastic French recipes for home cooks. Working from the principle that mastering any art is a continuing process, here Julia Child and Simone Beck have gathered together a brilliant selection of new dishes that will bring you to a yet higher level of culinary mastery. They have searched out more of the classic dishes and regional specialties of France, and adapted them so that Americans, working with American ingredients, in American kitchens, can achieve the incomparable flavors and aromas that bring up a rush of memories of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. From French bread to salted goose, from peasant ragots to royal Napoleons, recipes are written with the same detail, exactness, and clarity that are the soul of *Mastering the Art of French Cooking*.

Praise for Julia Child and *Mastering the Art of French Cooking* Julia Child paved the way for Chez Panisse and so many others by demystifying French food and by reconnecting pleasure and delight with cooking and eating at the table. She brought forth a culture of American ingredients and gave us all the confidence to cook with them in the pursuit of flavor. Alice Waters, Chez Panisse *Mastering the Art of French Cooking* was one of my first introductions to my foundation of understanding the art of French cooking. The combination of reading Julia's book, working in the kitchen, and watching her television shows helped lead me to my beginnings in serious cuisine. Julia is . . . the grande dame of cooking, who has touched all of our lives with her immense respect and appreciation of cuisine. Emeril Lagasse, Emeril's Restaurant Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term haute cuisine. She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. Through the years her shows have kept me in rapt attention, and her humor has kept me in stitches. She is a national treasure, a culinary trendsetter, and a born educator beloved by all. Thomas Keller, *The French Laundry* Julia freed the American public from their fears of cooking French. By doing so, she greatly expanded the audience for all serious food writers. Her demystification prepared that public for the rest of us. I believe that the television shows based on that landmark book did even more to encourage reluctant cooks to try their hands . . . much to our benefit. Mimi Sheraton 1961 A.D. Julia Child's *Mastering the Art of French Cooking* is published. Her black-and-white TV show on WGBH in Boston soon follows. Child is one of the great teachers of the millennium: She is intelligent and charismatic, and her undistinguished manual skills are not daunting to her viewers. An entire generation of ambitious American home cooks is instantly born. Jeffrey Steingarten *From the Inside Flap* Revised edition of the classic cookbook, originally published in 1961. *From the Back Cover* *Mastering The Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring- green peas. This beautiful book, with more than 100 instructive illustrations, is revolutionary in its approach.