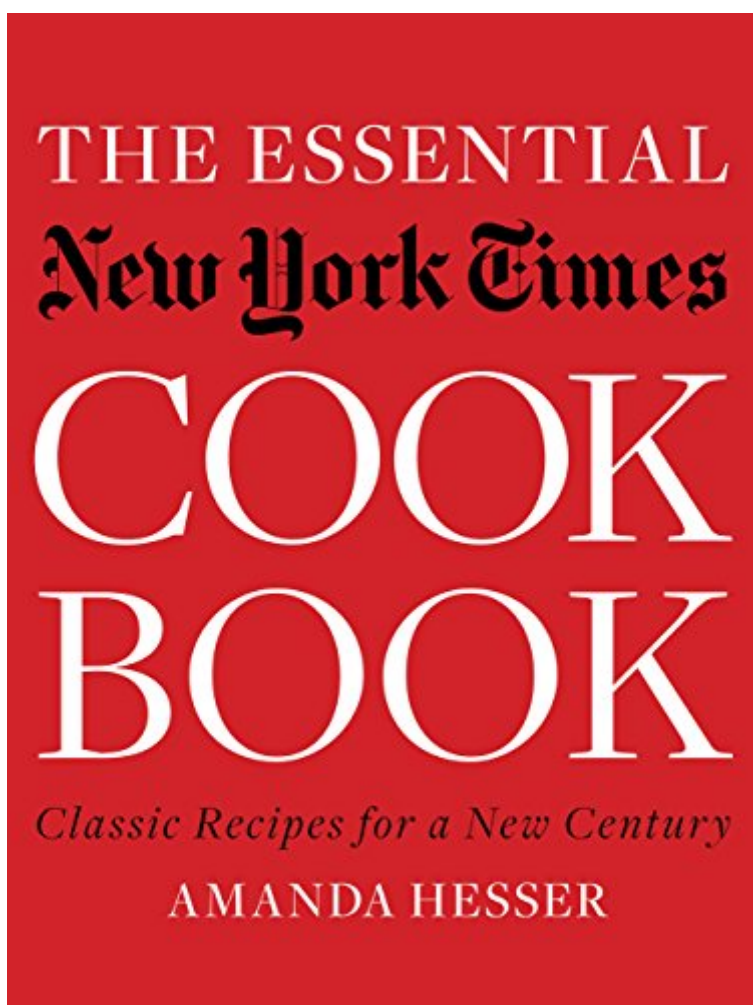




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The Essential New York Times Cookbook: Classic Recipes For A New Century



Synopsis

A New York Times bestseller and Winner of the James Beard Award: All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside *Mastering the Art of French Cooking* and *How to Cook Everything*. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

Book Information

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Customer Reviews

This is a cool cookbook! Amanda Hesser goes back to the 19th century, selecting recipes that are associated with the New York Times since then. When asked about her project, she would say (Page xiii): "The manuscript I'm working on, I'd tell those who asked, would be [broad] in scope. It would include the most noteworthy recipes all the way from the 1850s, when the newspaper began covering food, to today. It would be a kind of 150-year flip book of American cooking." While most of the recipes are from relatively recently, it is great fun to take a look at those from long ago (e.g., Tomato Soup from 1877; Lobster Bisque from 1881; Watercress Salad from 1882; Welsh Rarebit from 1875; Omelet with Asparagus, 1879). Hesser and staff actually cooked up these (and many other) recipes to determine which were worthy of inclusion in this book. I find examination of the older recipes really interesting. I have read other recipes from long ago (such as Jefferson's and Washington's recipes in the Old Tavern Cookbook), and some are so general, without specific elements, that my eyes glaze over! Here, Hesser and her team take those recipes, experiment, and give the reader the information needed to actually create them. Her cooking axioms appear on pages xxiii-xxiv. The book considers standard types of cooking--drinks, hors d'oeuvres, soups, salads, vegetables, potatoes etc., pasta (rice and so on), sandwiches and pizza, fish and shellfish, poultry and game, meats, and so on. Recipe after recipe, from now to over a century ago. Although I was quite intrigued by the older recipes, newer strands of cuisine are represented here, such as the work of Alice Walters or Craig Claiborne. For instance, I enjoy Coquilles St.-Jacques a great deal. The recipe here is different than my standard approach and represents to me a nice way of reconceiving this dish. I recently tried my first Osso Buco; the recipe here, again, has a different take on this dish, and the comparison of the two is very interesting to me. In short, loads of fun!!

I made a few of these recipes when Ms Hesser posted them in her column in the NYTimes. I had success with a couple of them, so I thought I'd try the cookbook. I've had it for two or three weeks now, and it's been even better than I had hoped. My mom, a home-ec major in the 50's, can just sit and read cookbooks. I always thought that was among her more endearing but characteristically baffling oddities, until I got this cookbook for myself. Now I see the attraction. I've never had a cookbook before where just flipping through the pages I stumble across so many recipes I'm eager

to try. Ms Hesser's engaging but concise commentary and personal cooking notes keep it from getting too dry and make it an easy read. Not only did Ms Hesser compile a cornucopia of delicious and interesting recipes, but she tested them and updated them to make them approachable to the average modern cook. I've made at least a half dozen of these recipes already and I've had great success with almost all. (Ok, my Bordeaux jelly - like a Jello shooter with red wine - didn't really set. But it was my first time making gelatin. And it was tasty anyway.) Some of these recipes have been so good, I'm adding them to my regular rotation. My only regret is that by rating this so high, my friends might find out about it and know the secret to the recent up-tick in the quality and variety of my cooking. Oh well, Ms Hesser deserves the high score.

Love this cookbook. Bought one for myself and gave another to my mom as a birthday gift. Recipes are great.

Gift and well liked.

I have bought and loved every cookbook put out by the New York Times. I could hardly wait until this one arrived. It's massive (932 pages) and has a lovely bright red hard cover. First of all - all the good points: it opens - and stays opened - nicely, there are wonderful "cooking notes" and also "serving suggestions," and the "numbered served" seems to be on target. Also, there is a good introduction to the recipe. However, outside of the great vegetable section, I was somewhat disappointed in the choice of recipes. I would wish for more truly classic recipes. Why no beef stroganoff? Saying that, there are some great recipes including "Airplane Salad." Should you buy it? Yes! However, I'd give the new cook something more basic.

The Essential New York Times Cookbook is the absolutely best cookbook I have ever read!!! Not only does the editor, Amanda Hesser, include a little history with recipes, some going back a century or more, but she also adds hints to make the directions more fun. A sheer delight to read, peruse, and just cook with. I originally borrowed the cookbook from the local library for so many weeks, that the librarians probably thought I would eventually steal it. I love this book. And finally, , placed it on SALE, and I was able to get a GREAT DEAL! Thanks for your SERVICE!!!!!! Everyone should own a copy of The Essential New York Times Cookbook. I recommend it highly!!!!

Awesome!!

I checked this out of the library, and after 10 minutes of flipping through it, I had bookmarked enough recipes that I ended up buying it. This book is a gem, and full of so many amazing, creative recipes from so many amazing chefs. This book is a must, and belongs on the shelf next to Joy of Cooking.

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