



The Essential James Beard Cookbook: 450 Recipes That Shaped the Tradition of American Cooking

By James Beard

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The best recipes from one of America's most influential food personalities in a big, delicious cookbook that delights in every category

Known as the Dean of American Cooking, James Beard set a standard of culinary excellence that's still a benchmark today. He was an early television presence who helped shape what America ate in restaurants and cooked at home, and was both an innovative recipe writer and a scholar of American foodways, preserving classic dishes from the past for his readers to cook in the present. Compiled from twelve of his classic books and freshened for a modern audience, *The Essential James Beard* will stand with definitive and lively cookbooks such as *The New York Times Cookbook* and *The Joy of Cooking*. It covers the best and most necessary recipes in every category:

- appetizers and hors d'oeuvres
- soups
- pastas and noodlesfish and shellfish
- meat and game
- rice, potatoes and stuffings
- breads
- desserts
- and more

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Editorial Review

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In the 1950s, James Beard inaugurated an approach to cookery that announced to the world that American cooking had finally merited real distinction. His love for the freshest, finest products of America's fields and streams combined with disciplined technique and impeccable taste. Beard's embrace of the new medium of television gave him a wider audience than his books could have hoped to achieve. This compilation of some of Beard's best recipes spans the breadth of his culinary achievement. In true American fashion, he draws from French, Italian, Indian, African, and other cuisines and adapts them to American kitchens and techniques, often simplifying otherwise complex dishes, such as cassoulet, without compromising flavor. Betty Fussell contributes a perceptive essay on Beard's complicated life and his teaching talents. Those too young to have already encountered Beard's sensible and always tasty rendition of American cooking will welcome this volume onto their shelves. --Mark Knoblauch

Review

"Readers may not know that Beard, one of the most influential figures in American cooking, did not publish his first book until he was 38 years old. Rick Rodgers's "Notes from the Editor" reacquaints readers with Beard's legacy, and the book guides them through 400 recipes from Beard's 40-year cookbook career (e.g., Cream of Mushroom Soup, Steak au Poivre, Apple Pie). Though the recipes have been adjusted for modern kitchens, Beard's voice has been successfully preserved. Editorial notes in brackets offer useful information and interesting historical tidbits. VERDICT: Home cooking has evolved considerably since Beard's cookbooks were first published, so it's wonderful to see his recipes reprinted in this functional collection."

?*Library Journal*

About the Author

JAMES BEARD is why you are a foodie today. He was, with Julia Child, one of the two most influential chefs and food writers in America, championing both French cooking and the preservation and maintenance of great local food traditions to average home cooks. He was a prolific writer, producing twenty-one books, including *James Beard's American Cookery* and countless magazine articles; a tireless teacher; and early television personality and product promoter. The James Beard Foundation, which administers the industry's most influential awards and meaningful scholarships, was founded in his honor after his death in 1985 and is headquartered in his townhouse in New York City's Greenwich Village.

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Eunice Buckley:

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Lavone Anderson:

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Todd Porter:

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