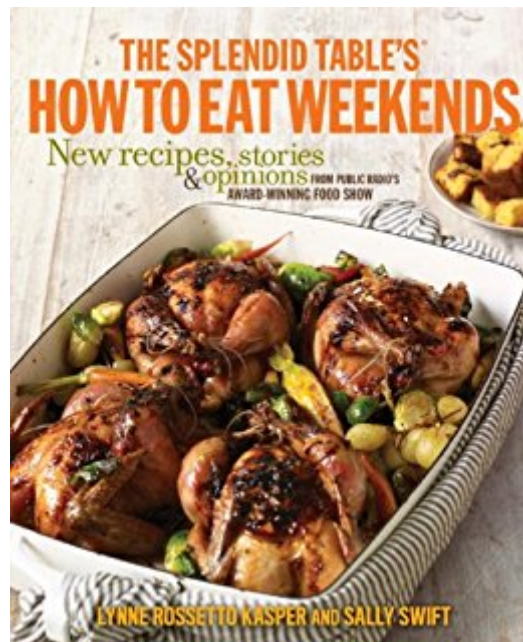


The book was found

The Splendid Table's How To Eat Weekends: New Recipes, Stories, And Opinions From Public Radio's Award-Winning Food Show



Synopsis

In this enticing follow-up to their first book, Lynne Rossetto Kasper and Sally Swift, host and producer of The Splendid Table public radio show, celebrate Saturday and Sunday—those two days of the week when the pressure is off, time becomes your ally, and you get to slow down and dig into cooking in a different way. In The Splendid Table's How to Eat Weekends featuring 100 recipes, Lynne and Sally take you on escapades for a deeply pleasurable experience. They want you to head to different neighborhoods and markets, gather up ingredients, and embrace new cooking techniques and flavors that will carry over into your everyday meals. They include backstories about the rituals and reasons behind particular dishes (such as why lettuce figures into southern Chinese New Year celebrations) and take you deep into the aromatic aisles of ethnic markets and neighborhoods. Here are the recipes for weekends, when you can enjoy the journey of cooking rather than just the destination. The recipes are accessible and their directions easy to follow whether you're a rookie or more experienced in the kitchen. Begin a meal with Rice Paper Rolls of Herbs & Shrimp or Mahogany-Glazed Chicken Wings. Try Scandinavian Broth with Scallop—Smoked Salmon Drop Dumplings; Barley Risotto with Saffron, Corn & Chives; or Sichuan-Inspired Pickled Vegetables. Main courses include Yucatán Pork in Banana Leaves; Timbale of Sweet Peppers, Greens & Hominy; and Leg of Lamb with Honey & Moroccan Table Spices. Readers will also find lots of variations and ideas for leftovers in "Work Night Encores," expert wine pairings, and musings—plus the stories, quips, and history that Splendid Table fans have come to love. The Splendid Table's How to Eat Weekends is an essential addition to any cookbook shelf.

Book Information

File Size: 25878 KB

Print Length: 352 pages

Publisher: Clarkson Potter (September 20, 2011)

Publication Date: September 20, 2011

Sold by: Digital Services LLC

Language: English

ASIN: B005LALG16

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #4,334 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #1 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #1 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > International #2 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Gourmet

Customer Reviews

This is a cookbook for those who wish to have some complex flavorings and offerings and have the time to prepare the recipes that are described with great detail. This is why this is a weekend cookbook; you will definitely need the hours that a weekend provides for many of these dishes. There is plenty of help and guidance, but this is certainly not for the beginning cook or those who just want simple comfort food or have simple tastes. A section of menus is provided using recipes that are included in the pages. Menus are for the following meals: Mexican, Vietnamese, Italian, Indian, Chinese, Winter Holiday, Potluck Thanksgiving, and Vegan Thanksgiving - that alone will be a reason for some to buy this book. However do not think these are the simple menus they might sound like. The Mexican Comida is an example of what all these menus have...an introduction, a schedule of days in advance preparation a picture of the feast with dishes labeled, kitchen tools and supplies needed and unique culinary techniques. Then the food consists of: tomatillo salsa with fresh cheese from El Cardenal, Jicama & mango sticks in chili and lime, Yucatan pork in banana leaves, black beans & rice, corn tortillas, chili-spiked Mexican wedding cakes, watermelon water. There are suggestions for wine throughout the book, information given includes, serving size, prep time, cooking time, how long it can be refrigerated or frozen. Culinary tips are also incorporated. Recipes included are: starters, snacks and small plates, soups and salads, pasta and grains, casseroles, vegetarian and vegan main dishes, poultry, fish and seafood, pork, lamb, beef, sides and sweets. There are many pictures of the dishes throughout and there is an index.

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

The Splendid Table's How to Eat Weekends: New Recipes, Stories, and Opinions from Public Radio's Award-Winning Food Show Ham Radio: Ultimate Ham Radio Beginners To Expert Guide: Easy Step By Step Instructions And Vital Knowledge To Start Using Your Ham Radio Today! (Ham Radio, Ham ... Radio License Manual, Ham Radio For Dummies) Ham Radio Guide Quick Start Ham Radio Guide- From Beginner To Advanced: (Ham Radio Study Guide, Dummy Load Ham Radio) (Home Ham Radio, Ham Radio Book) 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic

Food Recipes Caribbean Food Recipes, Food Processor Recipes,) Ham Radio: The Ultimate Guide to Learn Ham Radio In No Time (Ham radio, Self reliance, Communication, Survival, User Guide, Entertainments) (Radio, guide, reference books, how to operate Book 1) Pressure Cooker Evolution: 25 AWARD WINNING Recipes That Help Cook Food Faster Whole: The 30 Day Whole Foods Challenge: Complete Cookbook of 90-AWARD WINNING Recipes Guaranteed to Lose Weight (Whole, Whole Foods, Whole Food Diet, Whole Foods Cookbook) 30 Day Whole Food Challenge: AWARD WINNING Recipes Guaranteed to Drop Weight; Take the Challenge Today! VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) 40 Sexy Stories -- A Splendid Assortment of Erotic Encounters Splendid Outcast: Beryl Markham's African Stories Green Chile Bible: Award-Winning New Mexico Recipes Lush Erotica, an Anthology of Award Winning Sex Stories THAI FOOD - VEGAN THAI RECIPES: VEGAN THAI RECIPES FOR THE SLOW COOKER - FRESH THAI FOOD VEGAN RECIPES FOR THE SLOW COOKER (VEGAN THAI SLOW COOKER - THAI FOOD VEGAN RECIPES Book 1) Ham Radio: The Ultimate Ham Radio Guide - How To Set Up And Operate Your Own Ham Radio Station (Survival, Communication, Self Reliance) Got to Give the People What They Want: True Stories and Flagrant Opinions from Center Court Ham Radio: The Ultimate Ham Radio QuickStart Guide - From Beginner To Expert (Survival, Communication, Self Reliance, Ham Radio) Ham Radio: Ultimate User Guide 2016 (Survival, Communication, Self Reliance, Ham Radio, ham radios, ham radio for beginners, self reliance) Ham Radio: Advanced Guide (Ham radio, Self reliance, Communication, Survival, User Guide, Entertainments, Radio, guide, reference books) ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious And Easy To Cook (organic food, food recipes, nutritious food)

[Dmca](#)