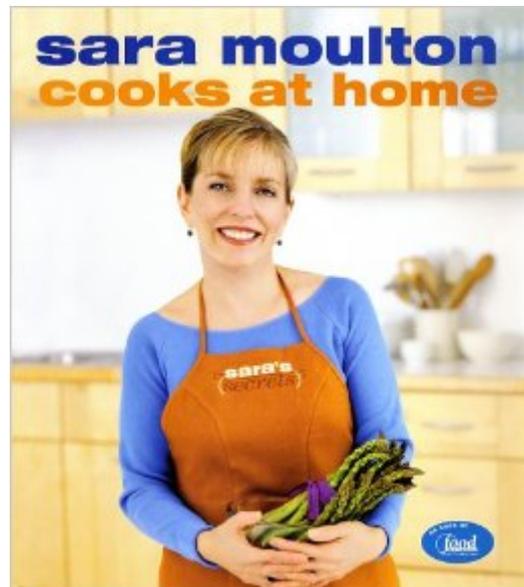


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Sara Moulton Cooks At Home



Synopsis

At last—the first cookbook from the hugely popular star of the Food Network’s Cooking Live and the new Sara’s Secrets, whose down-to-earth style draws hundreds of thousands of viewers each week. Sara Moulton is a professional chef by training and a gifted on-air teacher with a warm and winning style. On Cooking Live, she deftly answered viewers’ questions while juggling tricky cooking maneuvers. She brings the same unruffled attitude to cooking for her own family, and in this very warm and personal book reveals her secrets to making easy, elegant meals day in and day out. Filled with more than 200 recipes for breakfast, lunch, and dinner, this book not only highlights Sara’s own culinary creativity but is also a treasury of Sara’s family favorites—from her mother, grandmother, and others. Dishes are geared largely to everyday meals, with loads of child-friendly recipes such as Ruthie’s Famous Chocolate French Toast, Carrot & Fettucine, and Pasta Pizza. There are fabulous quick dishes—Blasted Chicken and Sauteed Pork Loin with Mustard and Grapes, and a tempting selection of vegetarian main courses. Throughout, Sara’s time-and-work-saving tips provide ingenious shortcuts. Sophisticated yet simple dishes, such as Rosemary Scallion Crusted Rack of Lamb, make entertaining effortless. Desserts include some of Sara’s childhood favorites, among them Summer Blueberry Pudding and Vermont Apple Crisp, along with adult discoveries—Mocha Cookies and an irresistible rum-soaked holiday cake made from mixes. Michael Green of Gourmet provides a chapter on pairing wine that goes well beyond the recipes in the book. In the tradition of blockbuster cookbooks by Emeril Lagasse, Mario Batali, and Lidia Bastianich, Sara Moulton Cooks at Home is a bestseller-in-the-making from one of America’s favorite television food personalities.

Book Information

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Customer Reviews

As the title of her book indicates, Sara Moulton's recipes are aimed precisely at what one would want to cook at home if you enjoy cooking, have the time to spend on longer procedures, and do not wish to chase after a lot of special ingredients. In a way, that sounds like a very retro scenario, predating the current popularity of fast cooking, the renaissance of gourmet cooking of the seventies and eighties, the convenience product / soup can cooking of the fifties, and the dark days of the thirties and forties. If you ignore the cosmopolitan sources of many recipes, this a refurbished look at the kind of cooking your first generation American grandmother or great grandmother did at home. That is not to say these recipes are especially easy. Many are not. However, I have made several dishes from this book and I have gotten more personal favorites from this book than from all my Italian cookbooks combined. That doesn't mean these are the very best recipes either, but they work. When you compare Sara's recipes for chicken stock with those in 'The Best Recipe', you find many differences, but I will bet on Sara's recipe or even James Beard's recipe over the 'Best Recipe'. Sara's book includes several things I love to find in a cookbook. First, it's very chatty and informative about how she arrived at the recipe. Outside of the kitchens of Thomas Keller, Tom Colicchio, and Charlie Trotter, for example, there are probably very few genuinely new recipes being created even today. Almost all are variations on traditional classics. How many ways, for example have you seen tomato, basil, and mozzarella combined. You will see at least five more variations on this very old theme on the Food Network over the next year.

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