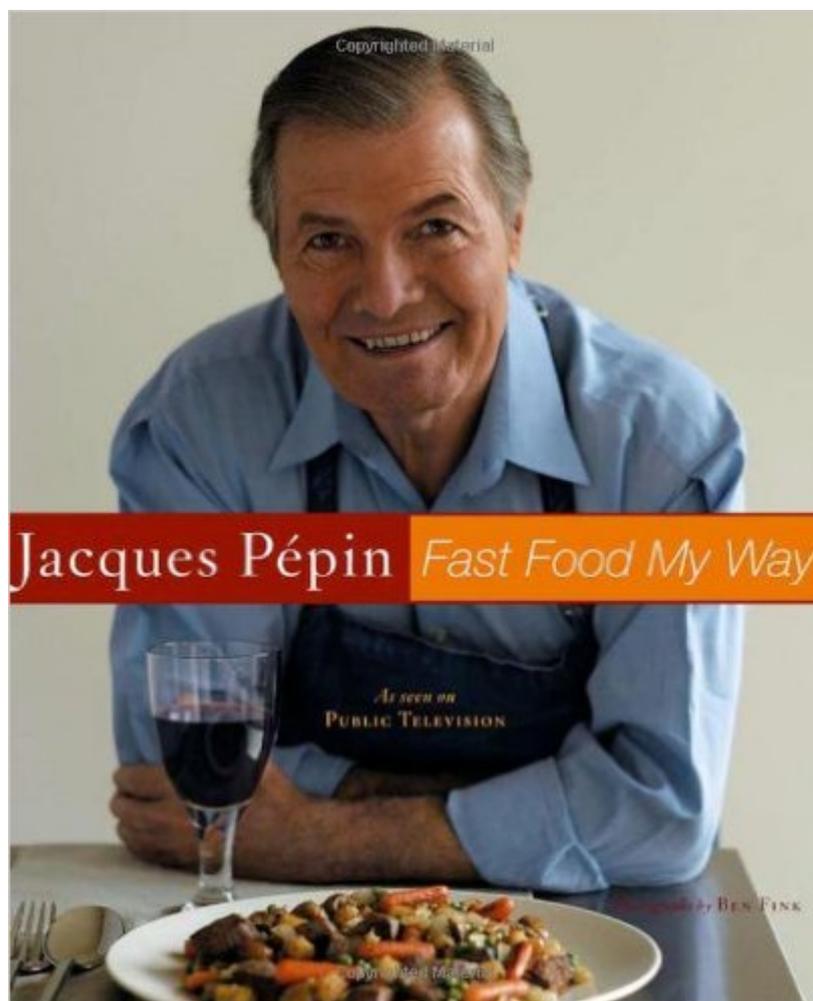


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# Fast Food My Way



## Synopsis

In Jacques Pépin *Fast Food My Way*, the man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchens of the world to show you how to create simple, special meals in minutes. In this companion volume to his new series on public television, Jacques shows you how to create great-tasting dishes ranging from stunning salads such as Tomato and Mozzarella Fans to Supreme of Chicken with Balsamic Vinegar and Shallot Sauce to his breathtaking Almond Cake with Berries, all special enough for company, yet easy enough for those weekday evenings when you have no time. Fast food Jacques's way involves no compromises in taste but saves you hours in the kitchen. His Instant Beef Tenderloin Stew, for instance, not only is far faster to make than traditional versions, but tastes brighter and fresher. With concise, clear directions, Jacques shares the secrets of his kitchen. He teaches you how to season a salmon fillet perfectly and cook it in a low oven, right on the serving platter. You'll learn how to make a satisfying homemade vegetable soup in seconds, a baked potato in half the usual time, and a succulent roast that takes minutes, not hours, to prepare. He also shows you how to create elegant meals from convenience foods: a bean dip that will keep guests coming back for more, silky soups, and caramelized peaches made from canned peaches. With Jacques Pépin *Fast Food My Way* at your side, the best food is always the simplest.

## Book Information

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## Customer Reviews

When I approached Jacques Pépin's new book 'Fast Food My Way', I was prepared on at least two counts to find fault with the book. But Jacques always comes through with a book I love to read and

love to cook. My first prejudice against the book was that 'Fast Cooking' is one of the top two or three hot buttons for cookbooks these days, next to low carb cookbooks and entertaining cookbooks. I predict a 'Fast Cooking Low Carb Barbecue for Entertaining' book to appear within the next year. And, like so many other authors, it may seem like Jacques is just jumping on the latest bandwagon. The second prejudice I had about the book is the fact that Jacques did an earlier book on quick cooking, 'The Short-Cut Cook' published in 1990. I had similar prejudices about that book, but it came through with flying colors, especially since it has been and still is one of my favorite cookbooks. In a nutshell, this book can become your next go to cookbook because almost all of these recipes are genuinely easy for a modestly experienced cook and they are not only developed by a great master chef, they are the recipes that chef genuinely cooks at home on a regular basis. One also should have no concern that this is a rehash of his earlier book. It is not. There are a lot of similarities in the principles behind the selection of recipes, but that is only to the good. Jacques mixes a selection of the classics like cole slaw and Salad Caprese with unusual recipes such as Parsley and Pumpkin salad and Asian eggplant salad. In the older book, we got Salade Nicoise and hot Potato Salad mixed with potato and smoked bluefish and tangy rice stick salad. On average, the recipes in the new book are more original and easier to prepare than the recipes in the first volume.

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