Roasts, Glorious Roasts

A master teacher provides delicious recipes and explains the principles behind the essential technique of roasting.

Successful restaurateurs have always known that adding roasted to a dish guarantees immediate appeal. Molly Stevens brings her trademark thoroughness and eye for detail to the technique of roasting. She breaks down when to use high heat, moderate heat, or low heat to produce juicy, well-seared meats, caramelized drippings, and concentrated flavors. Her 150 recipes feature the full range of dishes from beef, lamb, pork, and poultry to seafood and vegetables. Showstoppers include porchetta ingeniously made with a loin of pork, a roast goose with potato-sage stuffing, and a one-hour beef rib roast-dishes we've dreamed of making, and that Molly makes possible with her precise and encouraging instructions. Other recipes such as a Sunday supper roast chicken, herb-roasted shrimp, and blasted broccoli make this an indispensable book for home cooks and chefs. All About Roasting is like having the best teacher in America in the kitchen with you. 150 full-color illustrations

I thought I had the best book on roasts already in my collection, but I guess this will have to join the cookbook shelf and share the grandeur of roasts together. Molly Stevens includes recipes for; beef and lamb, pork, chicken and other poultry, fish and shellfish, vegetables and fruit. One of the best things about this book is the amount of useful information it gives in the introduction. There is a chart for what goes with specific dishes, and page numbers, many worthwhile conversion charts. The introduction includes information about the history of roasting, the science behind it, how to roast and basic methods, the effects of basting, brining, salting, steps to make a pan sauce, carving, the equipment, and ovens, even shopping instructions.

There are not many photos of the finished recipes themselves, but there are very good photos of techniques and how to accomplish specific
instructions along with the directions on how to prepare the recipes. There are suggestions for wine, serving amounts, roasting time and options are included.
Sources with web sites, telephone numbers (all in the U.S.) and an index is included.
So far we have tried and enjoyed whole roast duck with hoisin sauce (lazy persons Peking duck), and the roast goose, which is supposed to be for Christmas, but we could not wait and a very good recipe for British roast potatoes.

This indeed would be a good cookbook and gift for beginning cooks and even those a bit more experienced.

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All About Roasting: A New Approach to a Classic Art by Molly Stevens - 5 Star Customer Reviews and Lowest Price!