In Cooking At Home On Rue Tatin award-winning cookbook author and professional chef Susan Herrmann Loomis takes cooks and readers on a friendly and delicious tour of French home cooking, from the refined to the rustic. In this collection of Susans favorites, readers and cooks will learn the tricks and tips of entertaining like the French, get clear instruction on the basics of French cooking, and be introduced to the new and exciting array of multicultural cuisines that are rapidly entering the realm of classic French. You will meet Susans inspirations, from neighbors in her small town to starred chefs, as they share their own home recipes, which have become standard fare on Susans own table.

Susan invites the busy home cook to relax, unwind, and enjoy the tastes, textures, and aromas of simple yet often sophisticated French fare. The book is filled with contemporary recipes, such as Tuna with Ginger Yogurt Sauce and Cilantro Coulis, Spiced Fish Fillet in Parchment Paper, Skate with Potato Puree; classics, such as Soupe au Pistou, Coq au Vin, Pot-au-Feu, and Quiche Lorraine; and cross-cultural dishes, such as Chorba (Algerian Ramadan soup), Chicken Soup with Tamarind, and Lamb and Dried Plum Tagine with Toasted Almonds. What sets apart all of these recipes, from the contemporary to the classic, is Susans clear presentation, which makes them so easily accessible.

Susans food, along with her warm hospitality, puts people at ease and makes them feel as if they are honored guests or members of Susans own family.

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A companion to her memoir-with-recipes, "On Rue Tatin," Loomis' eighth cookbook reflects on the international influences creeping into French cooking. A Cambodian Chicken Soup with Tamarind follows a recipe for traditional Provencal Vegetable Soup with Pistou and Franco-Vietnamese Spring Rolls follows Quiche Lorraine.

While classic French dishes predominate, Loomis collects recipes from Asian and Middle-Eastern immigrants who are equally passionate about their favorite dishes. Thus, the poultry chapter includes Rooster in Red Wine, Roasted Lemon and Orange Guinea Hen and Syrian Chicken with Tahini, Lemon, and Yogurt Sauce and the meat chapter features Rib-eye Steak with Bordelaise Sauce, Aromatic Braised Pork Shoulder and Lamb and Dried Plum Tagine with Toasted Almonds.

Loomis' focus, whatever the dish, is on careful attention to detail in technique and choice of ingredients. Thus a beef braise "needs every single minute" of its three hour cooking time, quinoa requires a gentle hand with herbs and pine nut oil and Leek Potage must be consumed the day it is made.

While the recipes are not difficult, many do require time and attention. This is a beguiling book for cooks who find the acts of cooking pleasurable and don't plan to throw dinner together in 20 minutes or less.

- Portsmouth Herald

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