From a succulent roast chicken or juicy rack of lamb to autumn vegetables roasted until sweetly tender, the time-honored technique of cooking food in the steady heat of the oven brings out the best in meat, poultry, and fish as well as fruits and vegetables. Williams-Sonoma Collection Roasting offers an array of more than 40 recipes, including updated classics and tempting new ideas. If you are craving the rich and satisfying taste of roasted meat, try filets mignons with shallots and potato wedges or baby back ribs smothered with spicy barbecue sauce. Recipes for roasted sea bass with fennel and Pernod or turkey breast with pears make it easy to prepare a lighter main course. And a selection of vegetable dishes, such as balsamic-dressed greens with roasted beets or roasted prosciutto-wrapped asparagus, plus a couple of delicious roasted-fruit desserts round out this collection of simple recipes. Vivid photographs make it easy to decide which recipe to choose, and photographic side notes highlight key ingredients and techniques, making this volume an essential sourcebook for the home cook. The informative basics section and glossary include everything you need to know to make an irresistible roasted dish for a weeknight dinner or a weekend celebration.

My Personal Review:
I started my son, a man who loves to cook, with this collection several years ago. This is one of the last he needed to complete the set. The fact that I’m completing the set for him should say it all. Beautiful books, great Amazon price, and yummy food!

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The Williams-Sonoma Collection: Roasting by Barbara Grunes - 5 Star Customer Reviews and Lowest Price!