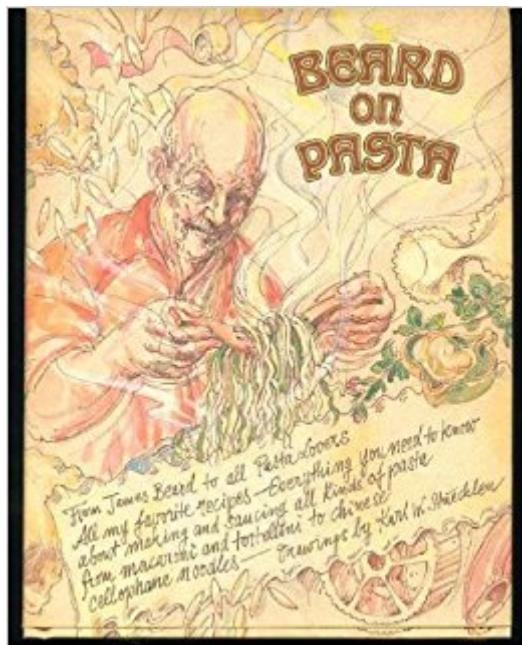


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# Beard On Pasta



## Synopsis

Learn how to make pasta from James Beard

## Book Information

Hardcover: 236 pages

Publisher: Alfred A. Knopf; BC ed. edition (1983)

Language: English

ASIN: B011W9JRTM

Product Dimensions: 9.1 x 6.6 x 1.1 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.4 out of 5 stars See all reviews (31 customer reviews)

Best Sellers Rank: #629,900 in Books (See Top 100 in Books) #141 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles

## Customer Reviews

This is a great little book from one of the greats. Any cook or chef would be very happy to have this. Many international recipes which he describes in an unpretentious way. Very easy and clear. No photos.....He doesn't need them - the titles alone are mouthwatering enough. I wish would put the contents of the books! Here is the Beard on Pasta....MAKING PASTA, PASTA IN BROTH, MAINLY VEGETABLE, FISH AND SEAFOOD, MEATS, EGGS AND CHEESE, STUFFED PASTAS, COLD PASTAS, SMALL SAUCINGS, DESSERTS, FOOD SUPPLIERS.

This is one of my cookbooks which never gets put away. I proposed over a serving of the Pesto, and now my kids demand the macaroni and cheese. Some of the dishes seem like crazy combinations, but have become pot luck favorites. The pastitsio and the basil lasagne were big hits. No clunkers here.

I ,wrongfully, used to equate James Beard with his well known cookbook "Beard on Bread". The reality is that he has so much to offer beyond that 'pillar of knowledge' in many cookbook libraries.I have found several interesting pasta dishes in this compact book which are now becoming 'standards' in our house. Others I am exploring.Best of all, I think, are the narrative descriptions of the food or the process to make a dish before the recipe. I just love to read about his love for food and his relaxed and practical approach to all in the kitchen.

This cookbook has stood the test of time. It goes to show that one does not need a glossy cookbook to produce top quality pasta. What you need is solid advice, and recipes that work. Buy this book and that is what you will get.

I love this book! I first saw it at the library, checked out and then decided I had to have a copy of my very own. I don't usually read cookbooks I purchase very often, but this made me want to read it from cover to cover. It is definitely a must have for any collection.

One of my old favorites, practical recipes. I've used this book for years, the second book I ever bought for making pasta, the first was Marcella Hasan Italian cooking.. it's convenient to have this book on my kindle

This is one of my favorite cookbooks. The recipe for Pasta and Beans is something of a winter staple in my house. Just like Mr. Beard told me, I serve it with red wine and good bread. The macaroni and cheese is also great as well as the fish stew...

I had a number of questions regarding pasta. Every time I made pasta something different would happen. This book answered my questions and some I didn't even know I had! He teaches you how to make pasta by hand and by many different machines. He recommends trying all of the methods to find what works best for you. I have not tried many of the sauces yet, but I like the variety available. He believes that pasta is not just for Italian dishes and includes sauce recipes for many ethnicities. For novice pasta makers this is the book to have!

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Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas Beard on Bread, Beard on Pasta( 2 Volume Set) Beard on Pasta Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto The Pasta Bible: A Complete Guide To All the Varieties and Styles of Pasta, with Over 150 Inspirational Recipes From Classic Sauces to Superb Salads, and From Robust Soups to Baked Dishes. Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More Pasta: Classic and Contemporary Pasta, Risotto,Crespelle, and Polenta Recipes (at Home with The Culinary Institute of America) Pasta Sfoglia: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes Pasta by Hand: A Collection of Italy's Regional Hand-Shaped Pasta Spiralizer Recipes: 50 The Best Spiralizer Recipes From Classic Pasta Dishes,

To Salads, Noodle Soups, Fries, Breakfast Noodles-Crush Your Pasta ... Recipe Book, Spiralizer, Spiralizer Cookbook) Peter Beard Provence, 1970: M.F.K. Fisher, Julia Child, James Beard, and the Reinvention of American Taste James Beard's Theory & Practice of Good Cooking The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook A James Beard Award Winner (King Arthur Flour Cookbooks) Cavern of Clues: Be a hero! Create your own adventure to uncover Black Beard's gold (Math Quest) Easy Pasta Cookbook Everyday Pasta The Best Pasta Sauces: Favorite Regional Italian Recipes Gluten-Free Pasta: More than 100 Fast and Flavorful Recipes with Low-and No-Carb Options Giuliano Hazan's Thirty Minute Pasta: 100 Quick and Easy Recipes

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