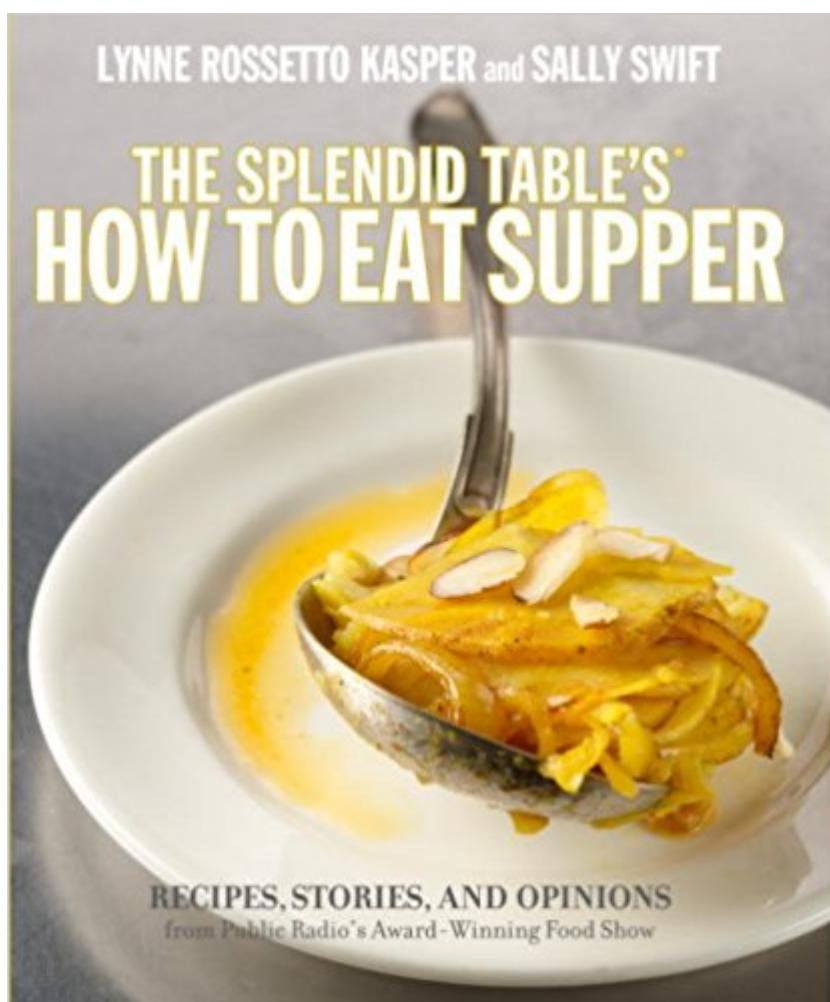


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The Splendid Table's How To Eat Supper: Recipes, Stories, And Opinions From Public Radio's Award-Winning Food Show



Synopsis

Just when you thought the last thing the world needed was another book on weeknight cooking, along comes an entirely fresh take on the subject. As they do on their weekly show, host Lynne Rossetto Kasper and producer Sally Swift approach their topic with attitude and originality, making The Splendid Tableâ™s How to Eat Supper one of the most engaging cookbooks of this or any other year. As loyal listeners know, Lynne and Sally share an unrelenting curiosity about everything to do with food. Their show, The Splendid Table, looks at the role food plays in our livesâ™inspiring us, making us laugh, nourishing us, and opening us up to the world around us. Now they have compiled all the most trenchant tips, never-fail recipes, and everyday culinary know-how from the program in How to Eat Supper, a kitchen companion unlike any other. This is no mere cookbook. Like the show, this book goes far beyond the recipe, introducing the people and stories that are shaping Americaâ™s changing sense of food. We donâ™t eat, shop, or cook as we used to. Our relationship with food has intensified, become more controversial, richer, more pleasurable, and sometimes more puzzling. How to Eat Supper gives voice to rarely heard perspectives on foodâ™from the quirky to the political, from the grassroots to the scholarly, from the highbrow to the humbleâ™and shows the essential role breaking bread together plays in our world. How to Eat Supper takes you through a plethora of inviting recipes simple enough to ensure success even if youâ™ve never cooked before. And if you are experienced in the kitchen, youâ™ll find challenging new concepts and dishes to spark your imagination.

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Customer Reviews

I received this book from my girlfriend, who knows how much I love Lynne's show and collecting cookbooks. I am usually skeptical of books written by media personalities (e.g., nearly everyone on the Food Network) because the books are almost always hyped and are no more special than cookbooks written by others. A pretty face does not always a good cookbook make. Many others have commented on the book's layout and design, so I'll focus on the recipes contained within the book. Most of them require a lot of little ingredients, especially spices, oils, and herbs, so most of your time in the kitchen will involve gathering and preparing these than actually cooking the food. I found that nearly all of these dishes tasted better the next day and needed more salt than specified. Nearly every recipe has been a revelation of some sort: 1. The Pan-Crisped Deviled Eggs are a new take on the American classic: you brown the the recipe's deviled eggs in a skillet, which enhances the taste and texture. 2. The Cuban Black Bean Stew is hearty and simple; it's perfect for a chilly fall day. It's inexpensive, too: my grocery store practically gives away smoked ham hocks. 3. The recipe for Tomato-Cheddar-Packed Turkey Burgers produces wonderfully moist burgers and the splash of wine adds a welcome (but light) complexity. Word of warning: You'll think there's something wrong after you mix the ground turkey with the rest of the ingredients: the patties will be very wet and not hold shape. Don't worry: drop them on the hot skillet and everything will work out in the end. 4. Lynne's Winter Tart of Roast Vegetables and Endive demonstrates how easy it is to use frozen puff pastry and how well it works as a "pizza" crust.

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