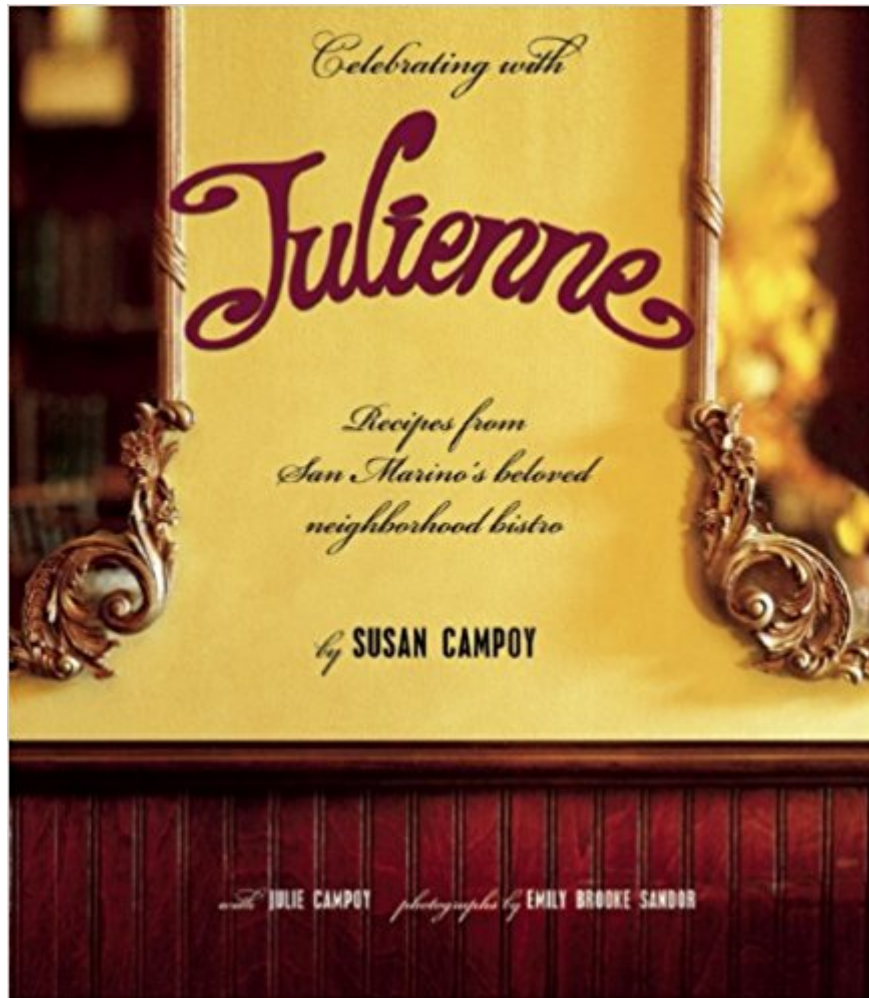


The book was found

# Celebrating With Julianne



## Synopsis

This award-winning, regionally best-selling cookbook is flat-out gorgeous. And the food is amazing, too. Author Susan Campoy spent thirty years as one of Los Angeles's most in-demand caterers, and her Julianne bistro in San Marino hasn't had an empty seat in two decades. Completed just before Campoy died of breast cancer in 2009, *Celebrating with Julianne* showcases the most beloved recipes from her career: Crème Brûlée, French Toast, Carrot Ginger Soup, Beef Daube, Lemon Coconut Bars, and so much more, including holiday, party, and picnic menus. All royalties go to City of Hope.

## Book Information

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Product Dimensions: 1 x 8.8 x 10.8 inches

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Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (15 customer reviews)

Best Sellers Rank: #364,130 in Books (See Top 100 in Books) #80 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California](#) #92 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea](#) #197 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays](#)

## Customer Reviews

I first saw this cookbook at my girlfriends house. We both enjoy cooking and always share new books with each other. When I was visiting her, she made me the SPINACH CRUSTED QUICHE with ROASTED VEGETABLES. I loved the recipe so much, that when I got home I ordered the book, and made it for my family. They loved it so much, I made it again the next day. The nice thing about this recipe is that you can use any vegetables you might have on hand. There are many more recipes in the cookbook that look delicious and I can't wait to try them. I think *Celebrating with Julianne* is one of those cookbooks that you will use many of the recipes. My kids can't wait for me to make the CREME BRULEE FRENCH TOAST with CREME ANGLAISE and FRESH BERRY COULIS. This is a wonderful cookbook to add to any foodies cookbook collection! Bon Appetit!

I've had this cookbook since its publication and thought well of it from the get go. But I recently spent some real time with it and when I say, What a charmer - I refer both to this cookbook and its estimable and inspiring author, Susan Campoy. Sue has left us, leaving her cherished San Marino bistro, Julienne, and to its companion to-go shop in the entirely capable hands of her daughter Julie. I ended up going through the book from cover to cover and found it to be a rare triple threat among cookbooks: grand recipes, well written and non intimidating; styled to perfection with that amiable quality that is the hallmark of good design, particularly in a cookbook; and additional instructive and anecdotal writing that beautifully conveyed Sue's warmth and love of food and its preparation. I ended up making the orzo salad for a little dinner party. My friend brought some gorgeous arugula from her garden and I decided at the last minute to toss it into the orzo salad. It was delicious. I think Sue would have approved.

This is a beautifully compiled book, well organized, and easy to follow. Reading cookbooks are my guilty pleasure and this one is delightful. And this cookbook is interesting to read through and wonderfully photographed by Emily Sandor. I have made the Chocolate Espresso Cookies which are very decadent. My family flipped over them. I am planning to make several other recipes soon including the carrot ginger soup, the lamb tagine and the spinach crusted quiche. This is a very usable cook book with plenty of tantalizing dishes. Also I have been to the restaurant and plan on returning soon. If you live in So. Cal I recommend it.

It is just okay. If you are a fan of Julienne, the cafe, you will be disappointed by this cookbook. The fabulous soups and most of their iconic salads are missing from this book. The chicken apricot salad is a knock off of Sarah Leah Chase's Nantucket cookbook's and it does not appear in the Julienne cookbook. Disappointing. It's like they only put recipes they don't care about into this book, not wanting to give away the best of the restaurant's dishes. Too bad. Better off buying one of the Barefoot Contessa books or Sarah Leah Chase's.

This is a beautiful and thoughtful cookbook to accompany her beautiful and thoughtfully evolved gem of a little restaurant/deli/market. Specializing in breakfast, lunch and decadent deserts, it's cozy, quaint, gorgeously frenchified while managing to retain a casual warmth thanks to her daughter Julie who now runs the place. Some serious great food too, which is, after all the main thing, but the rest is a great bonus. Go there if you are in Pasadena and if not, buy this cookbook. It is the next best thing, where Susan Campoy so generously shares many of her cherished recipes.

I have known Sue for my entire life. She has always been passionate about her food, the presentation, and overall excellence in taste. I have eaten at her restaurant so many times, and have been lucky enough to have had her drop off so many of her wonderful take out items. Her chicken tarragon sandwich is a favorite. The recipes are so easy to follow, and the pictures in the book make it easy to recreate the dishes. This is a must have book, to go along side The Joy of Cooking, and all of Julia's tomes....

I had hoped to purchase this highly recommended book for my mother's birthday, but alas it is out of print. A quick check on Julienne's website had the following: "The Julienne Cookbook is being reprinted and will be available April 2011." [...]

I received this cookbook as an engagement gift and I have been so impressed. I usually scour the internet for recipes, but this book has changed that. My current favorites are the pistachio and cranberry salmon with the chipotle vinaigrette and the spinach and pear salad. I love that the book tells me what can be prepped the night before as one of the main reasons I end up eating out is I don't want to do all of the prep work when I'm hungry. I highly recommend this book!

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