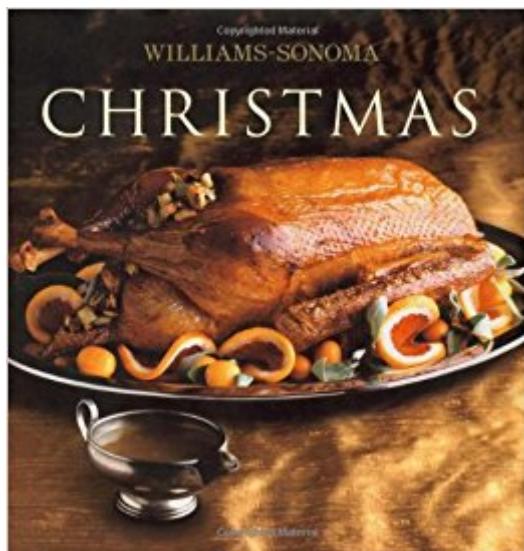


The book was found

Williams-Sonoma Collection: Christmas



Synopsis

A roast goose with chestnut stuffing embodies the winter holidays as much as snow-dusted fir trees and brightly wrapped packages. Whether your tradition includes Yorkshire pudding or potatoe latkes, elegant poached pears or frosted holiday cookies, a festive meal is an essential part of celebrating Christmas, Hanukkah, or New Year's Eve with friends and family. Williams-Sonoma Collection Christmas offers an array of more than 40 time-honored favorites and tempting new ideas. An impressive roast beef or savory rack of lamb will satisfy every appetitie, while a colorful wild rice pilaf or crisp salad with persimmons adds freshness and color to any table. Start your holiday morning with panettone French toast, or for an open house, tempt guests with mulled wine and chocolate truffles. No matter what the event, the recipes in these pages will make your holiday menu a success. Full-color photographs of each dish help you decide which one to prepare, and each recipe is accompanied by a photographic side note that highlights an essential ingredient or technique. In addition, a comprehensive basics section offers valuable tips on baking, roasting, and planning ahead, so you can more easily share joyful holiday meals with your loved ones.

Book Information

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Customer Reviews

There are a number of recipes that I love in theory and usually only like in practice. These recipes involve ingredients and concepts that I find very appealing, but there's just something about the way the individual recipes get executed that leaves something to be desired. Stuffed mushrooms fall into

this category. Recipes like this make great test recipes when I'm evaluating a cookbook because usually their quality is highly dependent on a careful balance of flavors, good technique, and adequate kitchen-testing. So, naturally, one of the recipes we made from this cookbook was the stuffed mushroom recipe. It turned out to be the best stuffed mushroom recipe I've ever had--everything that I've always felt stuffed mushrooms ought to be but rarely were. They were buttery, slightly crispy, flavorful, easy-to-make, and absolutely delightful. My only reservation, and it's a tiny one, is that the cookbook sometimes sticks with older, stodgier techniques when newer, faster ones do the job just as well. I'm sure it would stick in many chefs' throats to suggest that you could spray the mushrooms with olive oil cooking spray instead of painstakingly brushing them with olive oil using a pastry brush, but I did half of the mushrooms one way and half the other and honestly couldn't tell which mushrooms were which--there were no identifiable differences in the finished product. The full-color photographs that go with the recipes are simple, elegant and lovely. The layout is easy to understand, with the different elements of the recipes set off visually from one another and the instructions broken into bite-sized chunks. The recipes are surprisingly uncomplicated, although as mentioned in some places they could be even simpler; certainly for elegant holiday fare this is easy cooking. The point is, no matter what I pulled from this cookbook--new, old, doubtful, sure thing--it rose to the occasion. Every single recipe delighted us. Each one left us sighing with happiness. So whether you want to make crab bisque this Christmas (or Thanksgiving, or Easter, or New Year's, or other holiday of your choice), butternut squash and apple soup, rack of lamb with cranberry-chile relish, brisket braised in red wine, wild rice pilaf with dried cranberries and pecans, chocolate mousse cake, chicken hash, panettone French toast, gougeres, eggnog, or even chocolate truffles, I highly recommend picking up a copy of this cookbook. It's definitely worthy of any special occasion you might wish to celebrate.

Excellent book for preparing a beautiful dinner for family and friends! It covers holiday breakfasts, soups, salads, meat/poultry, side dishes, desserts, breads, eggnog and even how to display and serve everything. It has a section for Open Houses too. I can't wait for Christmas dinner! All for a penny, plus shipping!!

This cookbook is well thought out, well photographed, the food is fabulous and timeless. Give a copy of this to anyone starting out on their own. This is your tradition builder. Start here, and the sky is the limit! I am so pleased with this.

There may not be many recipes in this book as other Christmas books but the recipes are quality and just a little upscale but not so much that wouldn't want to serve them at casual get togethers. I really like this book and will definitely be using recipes from it for Christmas dinner this year.

I bought this book some years ago and have used the recipes. They come out good. Some cookbooks aren't tested but these recipes have been tested, judging by the results. We like the brisket of beef recipe. It's simple and it fills the house with a delicious aroma as it cooks. I buy this book as gifts for my friends' children who have grown up and are taking an interest in cooking. It's a really good cookbook.

The best recipes are found in Willilams Sonoma. And I have many, but Willilams Sonoma is bon appetit!Great price for my Chrsitmas book!Thank you!

Williams Sonoma's recipes have gotten better and this small book has enough great recipes to get one through the frenetic holidays with less stress and great dinners

A pleasant guide with great recipes & some different ideas worth trying at Christmas & for other special dinners.Clear & well presented.

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