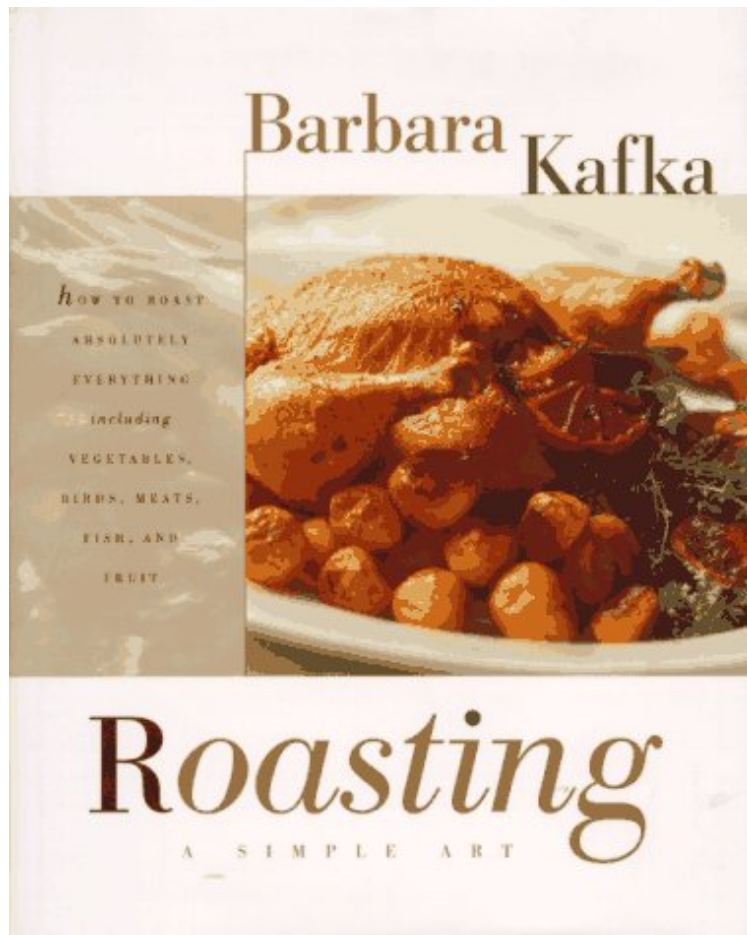


Roasting-A Simple Art

Barbara Kafka, Maria Robledo
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Barbara Kafka, Maria Robledo : Roasting-A Simple Art before purchasing it in order to gage whether or not it would be worth my time, and all praised Roasting-A Simple Art:

0 of 0 people found the following review helpful. Best cookbook for beginners and experienced cooks alike! By Ms. Terry Wonderful pictures, wonderful method, wonderful text, wonderful results! Ms. Kafka is an insightful cook who offers not only virtually foolproof recipes but strategies for menus, leftovers, home dining and entertaining. If she says something is important, it is. If she tells you not to bother with one thing or another, don't. Trustworthy, like the best mom in the world teaching you how to make magic in the kitchen. Just be sure to stock up on the protective gloves and figure out how to keep the smoke at bay. (I use a fan perched on a box aimed at the stove and the window, opened wide, beyond.) If you take the smoke detector batteries out, make sure you put 'em back in for safety! 0 of 0 people found the following review helpful. Trying to be Barbara K By tdl1501 I lent my book to a neighbor and months later she said "thanks so much for the book." A few weeks ago it wasn't on my shelves anymore and that neighbor is long gone. That's why I don't lend books! I love this one. A significant tome, it is a reference for a lot of cooking I do.

Tonight I've heirloom carrots to roast, whole, in garlic and olive oil. Thank you, Ms. Kafka, for giving us slow and fast-roasting temperatures and ideas and a reference book for all time. I'll refer it to people as I have in my blog years ago as a key reference book, but will not lend it to a transient neighbor ever again. Sorry, I thought this was my account. It's my husband's but he just got me another copy of the book and will be credited with the review. 0 of 0 people found the following review helpful. Four Stars By chris j kleitsch Needs more pictures but this is a real deal cookbook

When you're hungry, roast. When you're in a rush, roast. When you're in doubt, roast. When you're entertaining, roast. Crank up the oven and throw in a chicken; roasting is simply the easiest and best way to concentrate and deepen flavor, to seal in succulence, and make robust, crusty, and sweet all kinds of meats, birds, fish, fruits, and vegetables. Roasting offers more flavor on its own than any other cooking technique. Everything you need for a lifetime of happy roasting can be found here in the pages of Barbara Kafka's ground-breaking new book. Even baby goat, a suckling pig, and loin of buffalo make it into this bible of roasting. Roasting is absolutely essential, whether you're planning to roast a potato or leg of lamb, a turkey or a tomato, a pepper or a red snapper. Barbara's fussless high-temperature method caramelizes the surface of meat, the skin of birds or fish, or the outside of vegetables, transforming them into such savory sweet dishes as Roast Chicken with Pomegranate Glaze and Fresh Mint, aromatic Garlic Roast Pork Loin, moist and sweet Roasted Striped Bass with Fennel, and Whole Roasted Peaches with Ginger Syrup. Nearly one hundred stellar recipes for roasted vegetables attest to the fact that Barbara Kafka's new book is not for meat eaters alone. The recipes for roasted vegetables begin where other books leave off. Try the Roasted Sliced Fennel Bulb and the Roasted Chinese Eggplant with Balsamic Marinade, the Roasted Portobello Mushrooms with Garlic Marinade, and more. Roasting is packed with indispensable tips, techniques, and innovative cooking ideas. There are great recipes for marinades, salsas, vinaigrettes, and stuffings. You'll also find an inspiring assortment of simple but original recipes for sauces that will lift your everyday roasts into perfect party fare. You'll discover, too, the many joys of "companion roasting," learning when to add the carrots or the onions so they don't over- or undercook, and guaranteeing everything comes out at the same time. Never a believer in unnecessary work, Barbara Kafka is a cook's best friend. Barbara never follows; she blazes new trails, challenging the sacred rules of roasting by never trussing a chicken or basting a turkey. She proves you can actually walk away from your oven and enjoy your food and your guests. It's all so quick and easy, most dishes don't need to go into the oven until your guests walk in the door. Often the best part of the roast is the leftovers, and Roasting is overflowing with possibilities. In Barbara's knowing hands leftover onions become a smoky-flavored Roasted Onion Soup with Cannellini Beans; last night's roasted cod and boiled potatoes are transformed into a scrumptious Best Cod Hash; a deeply flavored Roast Duck Pasta Sauce is a rich reward to the cook for having made last night's duck dinner. Nearly one hundred recipes for leftovers show you how to build them into new meals of soups, salads, pasta sauces, hashes, fritters, fish cakes, and more. Replete with all the tables, timing charts, and the encyclopedic wisdom that are hallmarks of every Barbara Kafka book, *Roasting: A Simple Art* is a dream of a cookbook, one that will soon bear the soils, stains, and well-worn pages of constant and creative use.

.com Kafka believes in "hot ovens, short roasting times, and rare meat," so most recipes in this cookbook start with "heat oven to 500x F." The result is food with profound flavors that is sensible, even primal, yet has the flair you'd expect from an opinionated pro. Despite controversy over her recipe for roast turkey, this book so impressed her peers that they voted it a Julia Child Cookbook Award in 1995. Herbivores rejoice: There are over 100 mouth-watering recipes for vegetables and some fruits, too, along with those for roasted meats, poultry and fish. From Publishers Weekly The first hairy hominid who discovered that fire rewarded the successful hunter with sublime pleasures of taste and smell could not have foreseen that that first rack of mammoth's rib might lead to Kafka's King Mackerel with Jalapeño Lime Sauce. Although the fish and vegetable dishes (Roasted Yellow Squash in Mint Bath) are enticing, this book addresses most valuably the often dismissed appetites of meat and fowl lovers. Along with recipes for racks of lamb, rib roasts and holiday turkeys come others for pheasant ("with liver-rich dressing"), bison (best served "unbelievably rare") and wood pigeon (stuffed with grapes). There are recipes for leftovers (Chutney Chicken Salad) and invaluable tips on how roasting enhances a stock, how to deglaze and how to control oven temperature. Kafka (*Microwave Gourmet*) is big on using every useful bit of a beast: she happily describes, in detail, how to butcher a baby goat and what to do with its head (some stocks are richer than others). Less ambitious cooks might do better to start with Kathy Gunst's *Roasting* (see below), because Kafka is as serious about her cooking as that hominid was about hunting. Copyright 1995 Reed Business Information, Inc. From Library Journal Each of these books shows that there's a lot more to roasting than roast beef and chicken, although both volumes include recipes for these classics, too. Gunst (*Leftovers*, LJ 12/90) has written a less ambitious work than Kafka, but she includes dozens of good recipes that demonstrate the diversity of foods that lend themselves to roasting, from Roasted Mussels to Roasted Chinese-Style Green Beans. There are lots of recipes for roasted fruit, and roasted garlic even gets its own chapter. Kafka, of *Microwave Gourmet* (LJ 9/15/92) fame and the author most recently of *Party Food* (LJ 9/15/92), concentrates on technique and offers a detailed guide, with recipes, to roasting poultry, meats, and game, including a section on vegetables that is almost a book in itself. Although both authors emphasize how easy roasting can be, Kafka includes

many more recipes for making use of leftovers?from rich and elegant Roast Duck Pasta Sauce to a quick Sesame Ginger Salmon Salad?so busy cooks can make two or even three meals from one roast. These books complement each other well, and both are recommended for most collections. Copyright 1995 Reed Business Information, Inc.