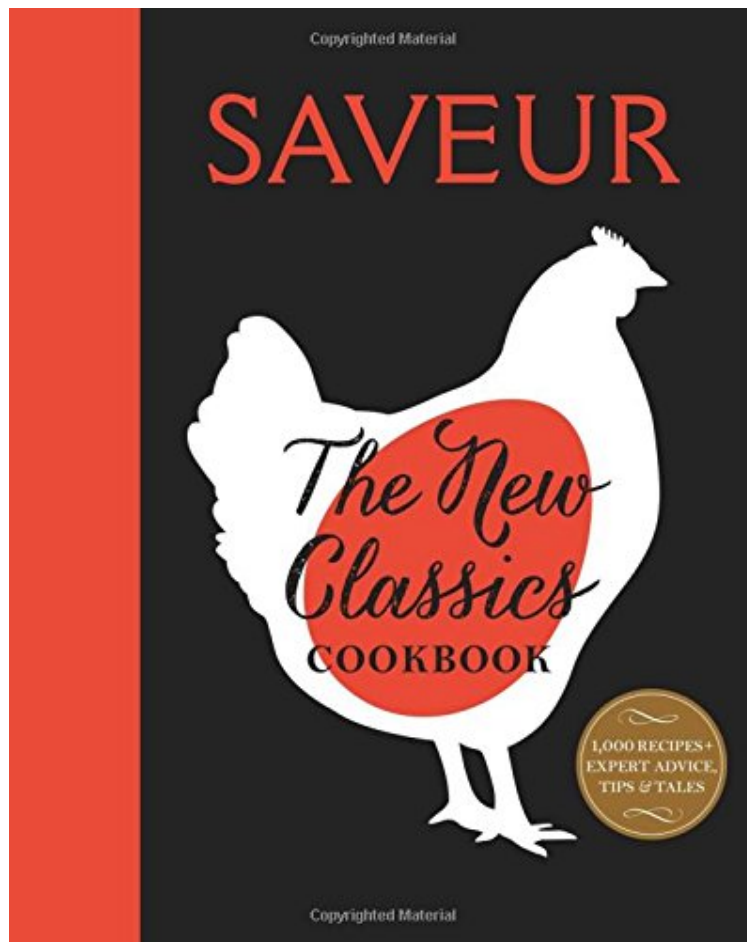



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Saveur magazine The editors of : Saveur: The New Classics Cookbook: More than 1,000 of the world's best recipes for today's kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Saveur: The New Classics Cookbook: More than 1,000 of the world's best recipes for today's kitchen:

92 of 96 people found the following review helpful. The All-Time greatest collection of recipes. Ten StarsBy Douglas SchifterThis cookbook is without doubt the most essential cookbook of all time. . The greatest collection of dishes referred to as classics from all corners of the earth are here for your enjoyment. From Brooklyn to Barcelona, SW United States to SE Asia from China to Charleston all the great eating the world can offer is here at your finger tips from the king of food magazines. There are handy tips such as how to make homemade pizza and get a couple extra hundred degrees out of a standard 500 degree oven and did you know the secret to crispy bacon is water of all things!

You also get resources for essential ingredients and a full range of appetizers, salads, soups, main courses, side dishes, desserts, drinks, baked goods and pantry supplies. BBQ, Italian, Middle Eastern, Asian, African, American, French, Mexican, Greek and all the great cuisines of the World with their best foods and also from some of the great restaurants their special offerings. The sources used for these recipes which appeared in Saveur come from family gatherings, celebrities, restaurants and some are local traditions from many countries. There are ethnic specialties galore. Maybe one your mother never gave you. Wherever they come from the recipes are memorable good food. You will find all the best food offered anywhere right here and the recipes are very doable. Saveur gives you resources to find the ingredients in specialty recipes so you can make every one of them. Many recipes are from America and are notable in the areas they come from so now you can make them without having to travel to sample them. The same can be said for other noted regional specialties listed here. These recipes are done the way they make them where they are famous for it and you can now duplicate them at home. There are memorable quotes throughout the book. This should be the first cookbook you seek when figuring out what to make for dinner or a party. Hands down. You will not be disappointed in this gem. Highest recommendation for this great new cookbook. Do not hesitate and don't think twice just buy it and enjoy a fantastic new resource. I have hundreds of cookbooks at home and this is the best ever single collection of mouth watering food you will ever find. You may not need any other cookbooks after this one. 0 of 0 people found the following review helpful. Five Stars By BrownGreat thx! 0 of 0 people found the following review helpful. a must By Zoogyrl3 The most useful and tasty cook book I've ever read. We will be enjoying it for a very long time

From the editors of America's favorite culinary magazine, Saveur: The New Classics Cookbook features more than 1000 well-curated global recipes in an essential collection for home cooks everywhere. This masterful selection celebrates the brands authority, heritage, and depth of worldwide culinary knowledge in what will become an indispensable and treasured guide for everyone who relishes authentic cooking and SAVEUR's standard of excellence. Offering authentic, from-the-source recipes for virtually every type of dish (from tapas and cocktails to salads, dumplings, one pot meals, and more), essential techniques, and practical advice, this thorough collection of recipes from the pages of SAVEUR represents a comprehensive foundation for any home cook looking for a go-to guide and daily inspiration from a trusted source. Also includes suggested menus for holidays and occasions; illustrative sidebars that showcase groups of ingredients (such as the Mexican pantry, different varieties of tomatoes, what makes a good tagine) or provide easy-to-follow instructions for techniques (like how to crimp a dumpling or fold an empanada); and two sections of gorgeous full-color photographs that bring the cuisine to life. The 16 chapters are organized by course and food type. A robust selection of pantry basics (DIY condiments, stocks and sauces, spice blends and rubs, and more) is also included. Each recipe includes a headnote (explaining the origin of the dish, offering suggestions for perfecting the method, or a serving suggestion) and there are illustrations and cooks notes, imparting helpful tips (wear gloves when working with hot chiles, use young ginger for the best flavor) scattered throughout the book. Icons call out vegetarian dishes and other helpful information at a glance. Multiple indexes make it easy to find recipes for any occasion.

Nominated for a 2015 James Beard Award Nominated for a 2015 IACP award One of Eater's "Most Anticipated Books of the Year" - 2014 About the Author Since its founding in 1994, SAVEUR magazine has provided vivid and unprecedented access to the world's cuisines, telling the stories of authentic meals and the cooks behind them through impeccable photography, faithfully reproduced recipes, and expertly crafted articles from the world's most celebrated food writers. SAVEUR's editors are passionate about the stories behind the meals, be they classic dishes known to all, or obscure traditions worth sharing with the world. They understand each ingredient, each person, each meal, has undergone a special journey and this knowledge is at the root of every article and image in SAVEUR. Cherished by travel enthusiasts, home cooks, professional chefs, and culinary adventurers alike, SAVEUR is the magazine of choice for people who experience the world food-first, whether they're slurping noodles from a street cart in Vietnam, or savoring the pleasures of a three-star meal in Paris. Honoring both the humble and the elevated, spontaneous meals and those that take days to prepare, every issue of SAVEUR is a celebration of real food made by real people. For 20 years SAVEUR has sought out stories from around the globe that weave together culture, tradition, and people through the language of food. SAVEUR has received more than 25 awards, including five James Beard Awards and an award for best single-topic issue from the American Society of Magazine Editors.