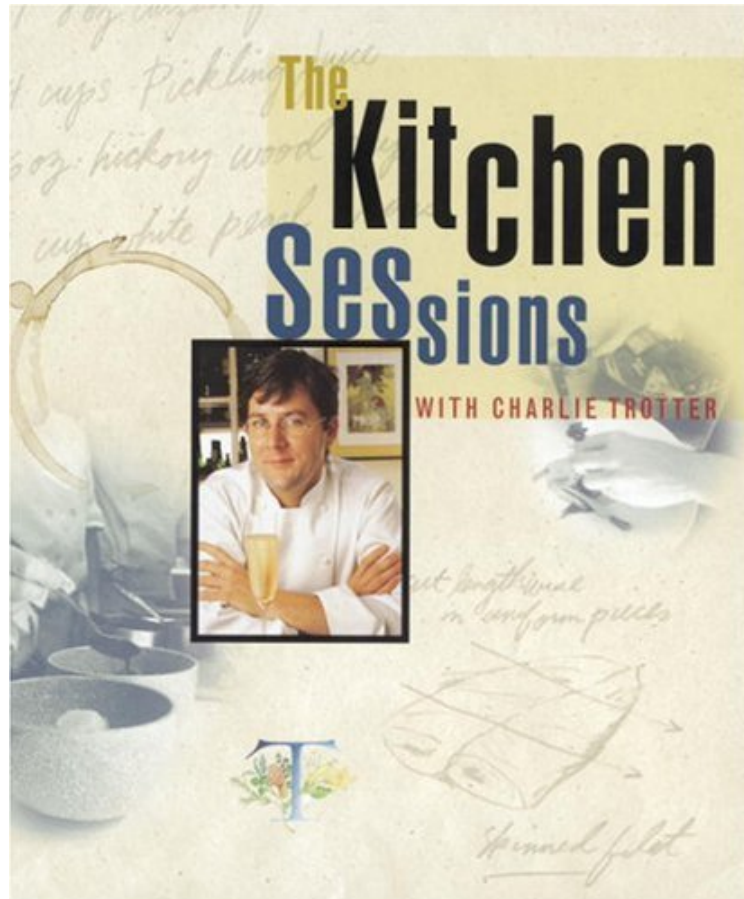


The Kitchen Sessions with Charlie Trotter

Charlie Trotter

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Charlie Trotter : The Kitchen Sessions with Charlie Trotter before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Kitchen Sessions with Charlie Trotter:

4 of 4 people found the following review helpful. A great addition for the serious, serious cook. By Frank LaManna. The Kitchen Sessions is as much about the connection of the creative processes involved in music (Jazz) and in cooking, so it definitely requires more than one thoughtful read. The recipes are very good and well thought out, but the reader needs to remember that the metaphor is jazz, and that itself is hard to explain. In jazz, there is always a delicate tension between flights of fancy and chaos. As the player moves further into improvisation, he or she chances moving further away from any structure that the listener needs. The recipes in Kitchen Sessions, and the commentary are designed to help the reader see how that tension is created properly, and many recipes offer riffs on the theme. This is not a book that will put a meal on the table in twenty minutes. Even in some of the easier recipes, there are often items that are needed from the "pantry," and these items (olive poached tomatoes, basil oil, pickling juice, for example) don't just appear as if by magic. The point is not quick and easy, it is about creation and creation on a high level. A person who likes to cook, may not like this book, just as many people do not like jazz. A person who loves, really loves, to cook; a

person who has ever watched a great jazz group and marveled at not only the fun that they were having, but the great music they were making; a person who would like to be sitting in with that group; will find this book a delight of 0 people found the following review helpful. Five Stars By AlexanderGreat0 of 0 people found the following review helpful. Excellence! By Bob Chicoine The master! Great cookbook!

The Kitchen Sessions with Charlie Trotter, a companion volume to the award-winning television show, is a guide in gourmet cuisine for the home cook, with recipes for soups, salads, seafood, and more by mastermind chef Charlie Trotter. Book buyers and diners alike have marveled at the incredible food that emerges from the kitchen of Charlie Trotter's world-renowned Chicago restaurant and have bought over 125,000 copies of his cookbooks. Now, readers can step behind the scenes and take a lesson from the master himself. A fine-cuisine cooking class for the home chef, KITCHEN SESSSIONS is the companion volume to Trotter's new 13-part public television cooking series, which has aired on national television since. Each episode is a personalized introduction to an essential ingredient from salmon to chocolate complete with a wide range of glorious recipes 120 in all. KITCHEN SESSIONS demystifies the professional techniques and tricks behind Trotter's show-stopping recipes, making them accessible for home cooks. Awards: 2000 James Beard Award Winner

.com In The Kitchen Sessions, chef and restaurateur Charlie Trotter makes his unique way with food available to home cooks in dishes somewhat less esoteric than those in his other cookbooks. Trotter compares his cooking with jazz improvisation. His Portobello Mushroom Vinaigrette, for example, bursts from the Salsify and Pickled Mushroom Salad like a high, clear note that lingers, then falls back into other flavors in this riff on salad. Like good jazz, his dishes offer original contrasts and harmonies. As with music, they speak to the intellect and the spirit as well as the senses. This book offers more recipes than the TV version of The Kitchen Sessions. Here, you get six dishes under each topic of the 13-show series, while Trotter demonstrated only two on camera, in episodes dedicated to soups, salads, salmon, pasta, pork, poultry, and more. A simple choice would be Indian Curry-Braised Catfish. It involves a caramelized saut of onions, ginger, apple, pepper, and Indian spices, all combined with an Apricot Curry sauce. The fish is simmered in this mixture and served over basmati rice. Cooks with a reasonable degree of skill can follow even the most involved recipes, because the individual steps and ingredients required are familiar. With some patience, it's easy enough to re-create Trotter's Bing Cherry Brown Sundae with Bittersweet Chocolate-Kona Coffee Sauce, baking the cherry-studded brownies and the ultrarich ice cream, simmering the three sauces, and whipping fresh cream with cinnamon, then poaching fresh cherries in one of the sauces. Timewise, it's a project, but oh, the results! Color photos and pencil sketches help you understand and construct many dishes. A glossary helps you understand culinary terms like chiffonade--herbs or greens cut into fine ribbons. All that's missing is the fun of seeing Trotter come out and perform a handstand, as he sometimes does at his Chicago restaurant. Cook from this book, and your lucky guests will feel that's what you have done for them. --Dana Jacobi From Publishers Weekly The popular Chicago restaurateur is back, and if the format here is somewhat smaller and the price lower than that of Charlie Trotter's Seafood and ...Vegetables, his culinary style hasn't changed. A companion to next year's 13-part public TV series, these 79 recipes reflect Trotter's signature flair for combining tastes with irrepressible zeal. While not beyond the grasp of most home cooks, the complexity of many dishes, such as Pinwheel of Scallop with Cumin-Scented Fettuccine and Heirloom Tomato Sauce or Roasted Cornish Game Hen with Potato Pave and Gingered Mustard Sauternes Sauce, can be daunting. International flavors abound, from Catfish Tempura with Lemongrass-Jalapeno-Ponzu Dipping Sauce to the French-accented Lobster en Barigoule. Trotter stresses that ingredients are interchangeable, but when he notes that Duck Breast Salad with Wilted Greens, Warm Goat Cheese and Walnut Vinaigrette works well with beef, he doesn't suggest what cut of beef to use or how to prepare it. Still, with such recipes as Mediterranean-Inspired Beef Tenderloin with Quinoa and Red Wine-Black Olive Vinaigrette (which calls for the meat to be larded with eggplant, poblano chile, red bell pepper and anchovies), Trotter continues to create intriguing meals. Photos not seen by PW. Copyright 1998 Reed Business Information, Inc. From Library Journal Trotter's first PBS series will start in early 1999, and no doubt the many fans of his best-selling cookbooks (Charlie Trotter's Desserts, LJ 10/15/98, etc.) can hardly wait. Here is the companion volume to The Kitchen Sessions, a name chosen to conjure up the spontaneity of a jazz session, with the creativity directed toward food rather than music. With that in mind, Trotter suggests variations and alternative ingredients in the headnotes for most of the recipes, which are grouped into 13 chapters by either ingredient or menu category. In addition to the four recipes prepared on each show, there are two bonus recipes per chapter. Although the recipes are hardly uncomplicated, they are less involved than the dishes from Trotter's Chicago restaurant, showcased in his previous books. For most collections. Copyright 1998 Reed Business Information, Inc.