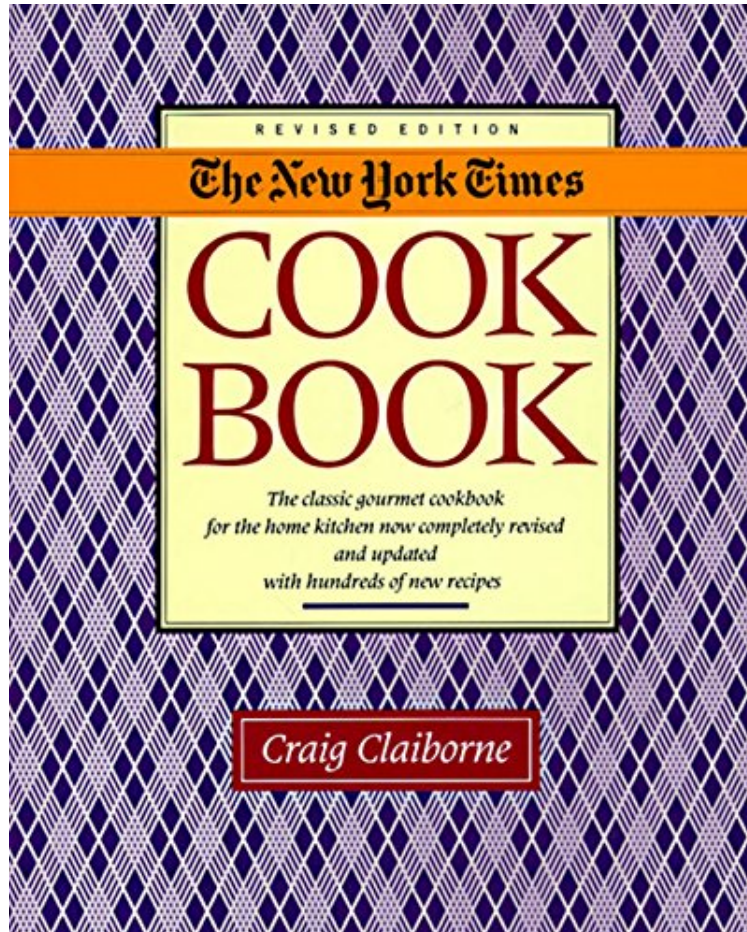


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The New York Times Cook Book

Craig Claiborne

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#60108 in Books Claiborne, Craig 1990-04-25 1990-04-25 Ingredients: Example Ingredients Original language: English PDF # 1 9.25 x 1.53 x 7.38l, 3.32 #File Name: 0060160101800 pagescookbook | File size: 33.Mb

Craig Claiborne : The New York Times Cook Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The New York Times Cook Book:

10 of 10 people found the following review helpful. One of the best cookbooks EVER By Nycreader I have all the NYT cookbooks and this is still the best despite the high doses of butter and cream. 5 of 5 people found the following review helpful. Old favorites for a new generation By Jones My mom adores this cookbook, and I have some fond memories of eating things that have come out of it. I am particularly partial to the Lebanese meatballs, and adapted the recipe only slightly to make gyros with it. They came out perfect. The book itself is well-written, the printing is good quality, and the recipes I've made are simply excellent. It is fairly easy to get used copies, and it is totally worth the nominal price you'd pay for it. 5 of 5 people found the following review helpful. Always has been one of my go to cook books ... By Pat Always has been one of my go to cook books. Purchased for a 2nd home. Condition was exactly as described.

Since it was first published in 1961, *The New York Times Cook Book*, a standard work for gourmet home cooks, has sold nearly three million copies in all editions and continues to sell strongly each year. All the nearly fifteen hundred recipes in the book have been reviewed, revised, and updated, and approximately 40 percent have been replaced. Emphasizing the timeless nature of this collection, Craig Claiborne has included new recipes using fresh herbs and food processor techniques. He has also added more Chinese, Indian, and foreign recipes and more recipes for pasta, rice, and grains. Additional fish recipes, new salads and bread recipes, and an exceptional chili dish enhance this edition, which contains traditional American recipes and selected recipes from twenty countries. All the recipes are clearly presented and suitable for many different occasions, ranging from a wide variety of family meals to the most formal dinner party. The author also covers sauces and salad dressings, relishes, and preserves. And there are countless old favorites and those wonderful desserts. Complete with essential cross-referencing, a table of equivalents and conversions, and an index, the revised edition of *The New York Times Cook Book* is a superb new cookbook to give, to own, and to use for years to come.