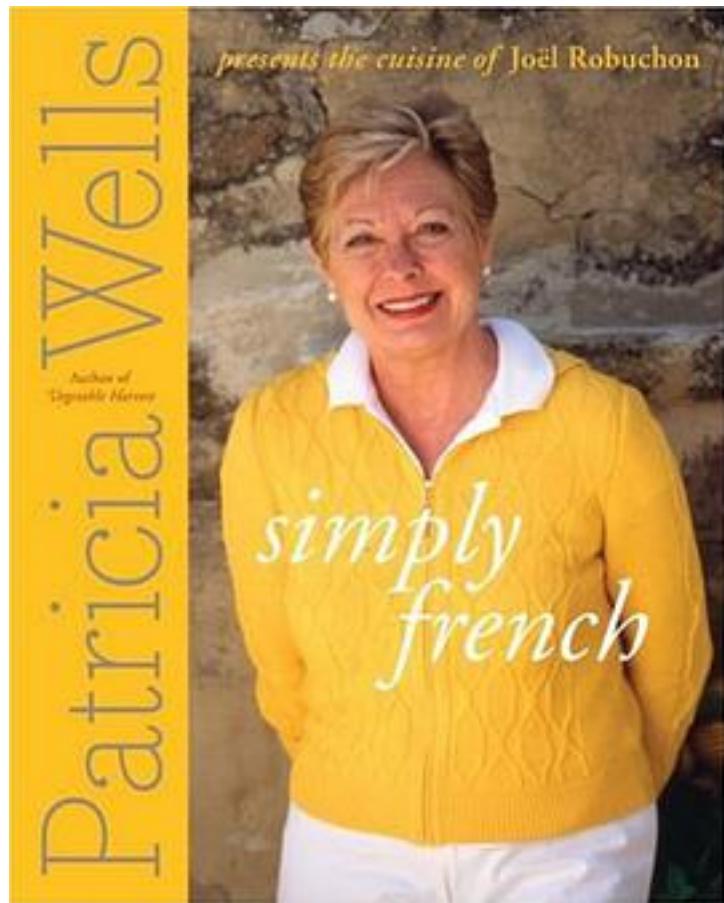


Simply French



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How can a good cook become a great cook? It's all in the details. Becoming a Good Cook Means Learning Principles that Will Last

You a Lifetime in the Kitchen; With Simply French,

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Knowing when to season and how Appreciating the simple process of reducing a sauce
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straining a sauce for a refined condensed flavor Knowing why dried herbs are no
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Trattoria Patricia Wells works side by side with award-winning French chef Joel
Robuchon to distill the best of the French table for the American cook. Among the 125
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