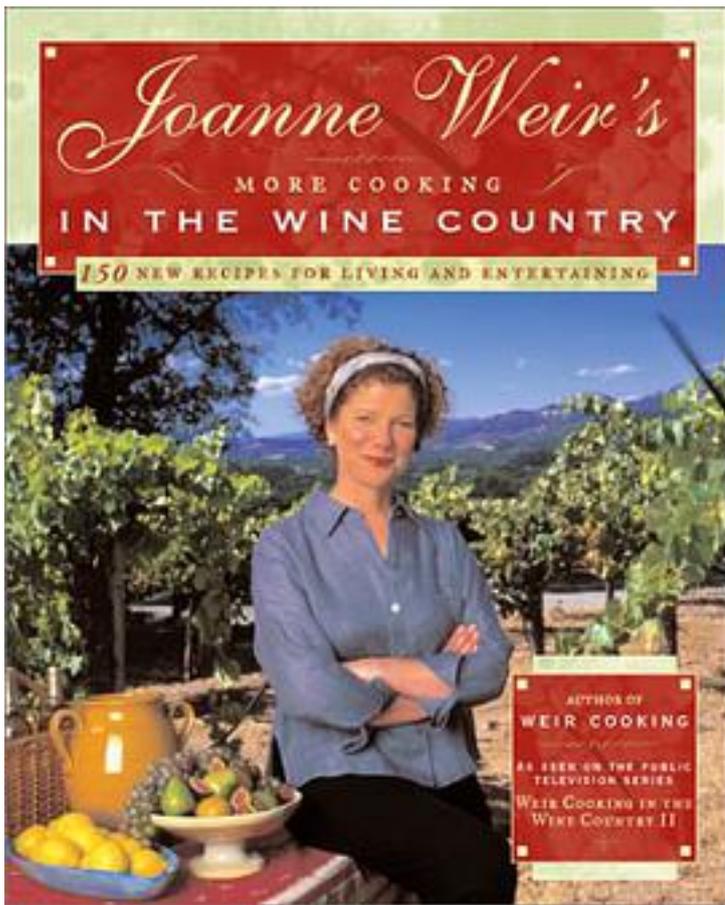


Joanne Weir's More Cooking in the Wine Country



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"Somehow, we all must eat. we can make indifferent meals, with little connection to where the food comes from. Or we can make meals that are cooked in harmony with the earth and with the seasons, and which are a recurring source of renewal, satisfaction, and celebration. The wine country just seems to require this kind of

cooking, and that is part of why I love it." -- From the Foreword Northern California is on the same latitude as many of the countries of the Mediterranean, and award-winning chef Joanne Weir's cooking embodies the vivid flavors of that region. In this book, Weir shares 150 new recipes from the second season of her acclaimed public television series, *Weir Cooking in the Wine Country*, presented with all the warmth, enthusiasm, skill, and flair that has made her a household name. Weir's style of cooking and serving changes throughout the year, celebrating the bounty of the field, the orchard, the pasture, the river, and the sea with simple, boldly flavored dishes inspired by the freshest ingredients of the season. Enhanced by more than 45 color and black-and-white photographs, this spectacular volume explores the vivid and varied tastes of California with a feast of Mediterranean dishes that are certain to delight you with their exceptional flavors. From starters to desserts, Weir has created a bounty of delectable recipes, expertly explained. A first course of Grilled Bread with Fava Beans and Escarole or Endive with Gorgonzola, Caramelized Onions, and Fig Jam brings friends and family to the table. Creamy Fennel Soup chases the autumn chill, while Roasted Yellow Pepper, Corn, and Tomato Soup is the essence of late summer. Try the Stone Fruit Summer Salad when peaches and plums are at their juicy best, and the True Blue Salad on a cool evening. Main courses are deeply flavored: Chicken Rolled with Fontina, Prosciutto, and Sage; Braised Leg of Lamb with Artichokes, with Lemon and Garlic-Roasted Potatoes; Moroccan Spice-Dusted Salmon with Lemon Mint Yogurt. Tempting options for dessert include Double Chocolate Custard, Summer Cherry and Apricot Galette with Kirsch Cream, Upside-Down Pear Gingerbread, Polenta Shortbread, and Ginger Ice Cream with Chocolate-Covered Almonds. There are also suggestions for the right wine to pair with each dish. No matter where you make your home, you can bring the pleasures of the wine country to your table.

作者介绍:

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