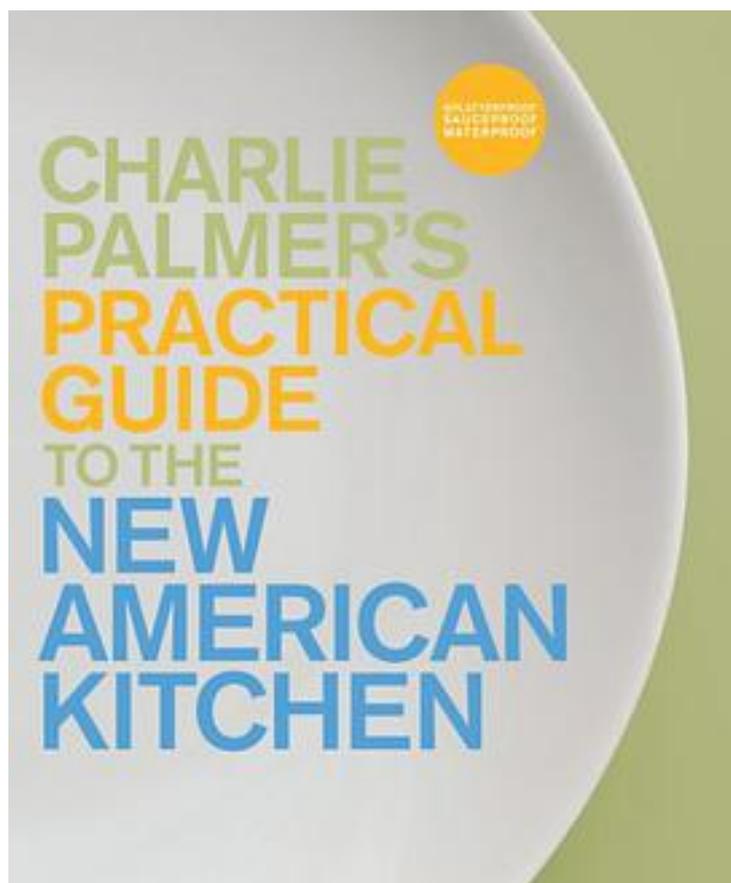


The Practical Guide to the New American Kitchen



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Charlie Palmer's Practical Guide to the New American Kitchen is the first entirely waterproof, durable, and stain-resistant cookbook. Since 1988, when he opened New York City's Aureole, Palmer has set the standard for excellence in New American cuisine. Now he brings his expertise to a cooking manual for casual cooks full of inspiring recipes and essential information, including 135 entrée, appetizer, and

dessert recipes; which cookware, kitchen tools, and knives to buy for your kitchen; essential ingredients; how to plan menus and mix and match courses; and wine recommendations for each menu. AUTHOR BIO: Charlie Palmer is one of the most highly regarded chefs in America today. He has combined his creative cooking spirit with his flair for business to establish an impressive roster of restaurants across the country, including Aureole and Métrazur in New York City; Aureole at Mandalay Bay Resort and Casino in Las Vegas; Charlie Palmer Steak in Washington, D.C. and at The Four Seasons Hotel in Las Vegas; Dry Creek Kitchen in Sonoma, CA; and Kitchen 22 in New York City.

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