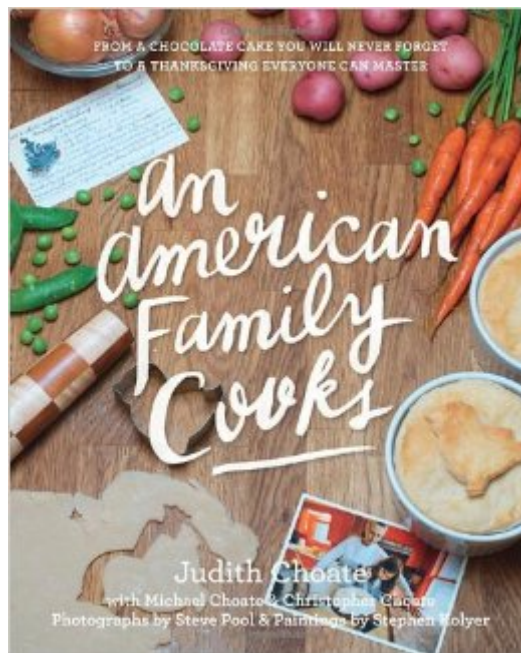


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# An American Family Cooks: From A Chocolate Cake You Will Never Forget To A Thanksgiving Everyone Can Master



## Synopsis

With its irresistible recipes, gorgeous photographs, charming illustrations and narration by award-winning author Judith Choate, *An American Family Cooks* sets the table to which we all want to be invited. Join award-winning cookbook author Judith Choate in the kitchen and at the table as she and her family of foodies celebrate the new American home cooking. Within its beautifully photographed and delightfully illustrated pages, one will find a sophisticated, yet cook-friendly variety of recipes that meld influences from the fundamentals of traditional home cooking, classic follow-to-the-letter French techniques, contemporary California cuisine, exciting ethnic dishes, holiday classics and the most simple and satisfying of family meals. • An introduction from a veteran and much-published chef to the new American home cooking with a strong emphasis on organics and local and sustainable produce • Modern, produce-centric, organic, recipes--from French classics to California cuisine • Fundamental generations-old recipes and techniques no home chef should be without: stocks, stews, soups, pastries and cakes, canning and preserving • Richly photographed by renowned food photographer, Steve Pool; charmingly illustrated by Stephen Kolyer. 324 full color photographs, and 15 illustrations. *An American Family Cooks* will be the Featured Selection for The Good Cook Bookclub's late September catalog (announce date 9/8/13, in homes approximately 9/25/13).

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Some Thoughts About How We Cook Shopping, Ingredients, Supplies, and Techniques • Drinks and Nibbles Chris Talks About Wine Making Hootch Cocktail Treats Grilled Red Devil Quail Olive Swirls Hummus Spicy Bean Dip Holy Guacamole Scallop Seviche Marinated Yogurt Cheese • Just Everyday Meals Heirloom Tomato Salads Every Night Salad Octopus Salad Braised Baby Artichokes Boy Oh Boy! Bok Choy (Bok Choy Sauté and Bok Choy, Shiitakes, and Tofu) Champ The Chicken Pot Pie That Nana Made and We All Still Make Pepper Steak Beef Stew Stuffed Cabbage Mom's Crook Neck Squash Chris's Paella Roasting Chicken Chicken Meets Lemon Fried Chicken Favorite Chicken Chicken Under a Brick Braised Lamb Shanks with Green Olives Talking About Pork (Roast Loin with Garlic Scapes and Stuffed Pork Loin) Pork Scallopine with Arugula Salad Making Mole Fancy Dining Friday Still Means Fish Steve's Every Night Shrimp Creole Dungeness Crab at Home Soft Shell Crabs Scallops with Roe and Fiddlehead Ferns Linguine with Clam Sauce Salmon with Curried Carrot Couscous and Green Purée Cod Cakes • What Would We Do Without Pizza and Pasta? Pizza Correcto Risotto • sample pages Nana's Potato Gnocchi Butternut Squash Ravioli Raw Tomato Sauce Meatballs and Spaghetti Pork in Milk Eggplant Parmigiana Braised Radicchio We Can't Forget the French Grilled Cheese and Tomato Soup Days Impromptu Soups Black Bean Soup Butternut Squash Soup Corn Chowder Talking About Sandwiches Really,

Really Good Cheese Sandwiches Thin Yellow Boys Â Country Cooking Newsomâ ™s Country Ham Fried Green Tomatoes Corn Fritters Digging Ramps Waffles for Dinner Annieâ ™s Brown Bread Â Looking Back Chris on Vinegar Pickled Asparagus Easy Pickles Making Old-Fashioned Relish Fresh Fig Relish Making Jams Making Sausage Boston Brown Bread Banana Bread with Canada Making Bread Â A Short Order Cook; Isnâ ™t Breakfast Great Salt-Buzz Breakfast with Biscuits Hash Browns Momâ ™s Waffles That We All Still Make Scotch Griddle Scones Laurelâ ™s Oatmeal Scones Easy Cinnamon Rolls Â We All Love Dessert Chocolate Chess Pie/Cake Devilâ ™s Food Cake Pineapple Upside Down Cake Laurel Makes Everybodyâ ™s Birthday Cake Lemon Meringue Pie Shaker Lemon Pie Strawberry-Rhubarb Pie and Some Others Apple Pizza Chocolate Chip Cookies Ginger Cookies Poached Pears Â Mickeyâ ™s Big Birthday Easter Scotch Eggs Greek Easter Bread Uncle Kolâ ™s Hors dâ ™Oeuvres: Mini Black Bean & Corn Empanadas, Spinach-Feta Phyllo Â Â Cups Mickeyâ ™s Easter Dinner Menu: Grilled Leg of Lamb au Jus and Chimmichurri; Potato Â Â Gratin; Orange-Cumin Carrots; Grilled Asparagus; Roasted Baby Artichokes; Pearl Â Â Onions and Cremini Mushrooms Â Thanksgiving Chrisâ ™ San Francisco All-Day Thanksgiving: Champagne & Fried Eggs on Toasted Â Â Baguette with Shaved Truffles and a Drizzle of Honey; Iced Vodka & Caviar with Â Â Quail Eggs, Minced Red Onion, and Tiny Toasts; Traditional Turkey Dinner with All Â Â the Fixings Perfect Roast Turkey and Gravy My Stuffing Brussels Sprouts Cranberry Ice Easy Rolls, At Least I Think They Are Â Christmas Mickeyâ ™s Christmas Dinner: Pickled Oysters and Caviar; GougÃres; Foie Gras Torchon Â Â with Quince Compote (Roasted Beet Salad for the Ladies); Lobster Bisque; Tournedos Â Â Rossini on Potato Galette; TournÃ©ed Vegetables; Cheese Board with Grapes and Pears; Â Â BÃ»che de NoÃl Making Fruitcakes for Christmas Giving Date-Nut Bread Cut-Out Sugar Cookies for Decorating My Never-Fail Fudge Â Â

## **Book Information**

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## Customer Reviews

Judith Choate may not be a household name, but she should be. She has, in the past, collaborated with such greats as David Burke and Dean Fearing to produce excellent cookbooks, and she wrote the amazing Fundamental techniques of classic pastry making. Now Ms. Choate and her family have written a user friendly cookbook of their favorite recipes. More accessible than some of her previous offers, this is more cooking found in a home than a five star restaurant, but it will make you a five star home cook. When I saw this book offered through my book club I ordered it immediately. If one looks at almost any collection of beloved family recipes there would probably be a hodge podge, of easy and difficult and this book is no exception. From a recipe for Pate de Campagne for that special occasion, to a lovely open faced grilled sandwich with feta cheese, which was spot on flavor wise, this book runs the gamut from if you want to throw a party and impress, to if you want to get a delicious meal on the table after work. The ingredients are mostly easy to find, the directions clear and easy to follow, and the pictures mouthwatering. There are also tutorials for recipes one might not have done in the past, as in the above mentioned pate, rolling and stuffing ravioli, or rolling up the stunning cinnamon rolls. My grandmother made luscious meringue pies, mine are weepy and have wept over a few I gave them up. However, the no fail meringue for the flavorful lemon pie worked great, I will also try it on a butterscotch pie. A few of the recipes are printed on busy backgrounds, which I find annoying and distracting, but this book is simply too good to even ding it, and it's not the majority of recipes. If you're a fan of the rather pricy chicken sausage found at Sam's with the apples.. don't pass by on the recipe here. It's flavorful and fabulous. I said earlier most ingredients are simply grocery store or Whole Foods findable, some are more difficult like the fiddle head fern and scallop with roe dish, but again, this is a minority of recipes in a very large cookbook. Although recipes like the fake tandoori chicken calls for free range or organic, Perdue worked just fine and the finished product was a hit. The index is laid out alphabetically and is easy to use. An American Family Cooks will be one of those cookbooks I turn to again and again, until it falls open to my favorite recipes and is battered, tattered, stained, and well loved.

"An American Family Cooks" is like a magnet for me. The illustrations are such a super, fresh, great

looking and fun way to introduce the recipes and family story while family and friend pictures made the recipes deeply personal and authentic. I love the story of communing around the table, this American way of sharing our lives with each other, I felt it represented the best in American life and traditions of family. As a professional chef, the variety and scope of recipes has resulted in bookmarks galore, from Nana's green tomato relish to the lemon meringue pie to the empanadas and pickled oysters. A classic pommes boulanger is rare to see these days, especially made at home. It reminds me that the best food always begins in the home. Thank you for publishing this book, I recommend it for any kitchen and as a very cool gift.

I was given this book as a gift and am enjoying it thoroughly. It's a wonderful cookbook filled with inventive yet comforting and familiar recipes for appetizers, casual to elegant main dishes, breakfast, desserts, and even holiday ideas that are just right for both family and entertaining. The recipes, many of which are accompanied by knowledgeable and much-appreciated wine pairings, are filled with helpful tips and written in such a clear and easy-to-follow manner that even novice cooks should have no fear of diving right in. The family stories that round out the pages are written with such a lovely sense of humor and heart that, even if you are all-thumbs in the kitchen, you will still find yourself with an aspirational good read.

Since the book arrived I have cooked a recipe every other night...and not only are the recipes great (and easy to follow), but the stories that are included make a strong impact and great connection with what you are making. I've already purchased several more copies for gifts!

This is such a wonderful, inspiring book. The paintings and photos are gorgeous, and the love and warmth the Choate family shares in and out of the kitchen is apparent on every page. But of course it's the recipes that make this a book that I will return to again and again. From satisfying, simple, everyday dishes to special occasion dinners, this food reflects years of perfecting the art of family cooking. Now in the process of being passed down to the third generation, these are time-tested and well-loved recipes that embody the best of American cooking. I will be cooking from this book for many years to come, and I can only hope my kids grow up with the love for food, cooking, and family meals that the Choate family has created.

I have over 200 cookbooks and yet I'm drawn back to this one over and over. It's like having a conversation with a close relative who has catalogued all the memorable family recipes. Based on

her bio, Judie Choate knows her stuff in the culinary world and I think her expertise educates in a loving and nurturing way.

I enjoyed the actual pictures of the family and seeing how they are actually involved in the cooking and make it a family experience which is a great way to connect with family. I also appreciated the wine and beer pairings for certain receipts. I would definitely buy this as a gift for anyone who cooks or aspires to cook.

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