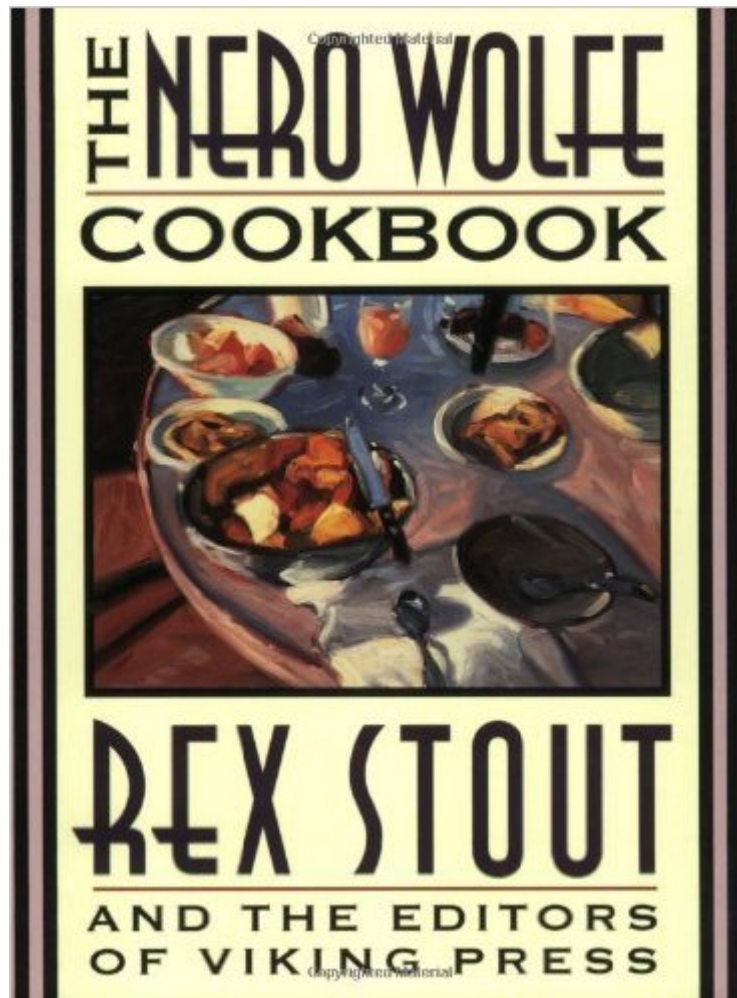


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The Nero Wolfe Cookbook



Synopsis

A one-of-its-kind, high-cuisine cookbook that reproduces authentic recipes for many of the fine dishes mentioned in Stout's Nero Wolfe mysteries. Spiced with quotes from memorable Nero Wolfe whodunits and photos that recall New York in the 1930s, '40s, and '50s. Other Rex Stout titles available from Amereon: *Some Buried Caesar Over My Dead Body* Nero Wolfe Omnibus Amereon books have been proudly made in the United States of America for over 40 years. The avoidance of OCR software in addition to sourcing the highest quality originals, allows Amereon to provide readers with the best possible hardcover books. --This text refers to the Hardcover edition.

Book Information

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Customer Reviews

If you are at this review, it is probably because you are a Nero Wolfe fan. So it is preaching to the choir to tell you to buy all the books about the detective. While you are waiting for your order to arrive or reading those books you already have, make something from this wonderful little volume. I have many cookbooks, some of which have only a few good recipes, but every recipe I have tried from this one works, which tells you it was thoroughly tested by the author (Rex Stout). There are items by chefs of many nationalities, and among those pleasures there is a uniquely American Exalted Cuisine laid out for the lover of great dining. Wolfe's chef was the Swiss Fritz Brenner, so great European culinary traditions were brought to bear on North American provender. My personal favorites are green corn pudding (THE FATHER HUNT), and Fritz Brenner's finest salad with Devil's Rain Dressing (POISON A LA CARTE), and Blueberry Grunt (THE FATHER HUNT). Get this cookbook now, but pay attention to detail as you cook because flavor combinations are subtle and

will dance among your tastebuds! By the way, Blueberry Grunt must be called by that apparently homely name because after eating it, you cannot speak, but only grunt softly with supreme satisfaction.

Yes, like the previous two reviews stated, this is a MUST for Rex Stout aficionados, but also for those interested the period. There are very nice photographs showing New York and the various locales mentioned in the books. I particularly enjoyed the pics of the brownstones like the one owned by Nero Wolfe and inhabited by Archie Goodwin, Theodore Horstman, Fritz Brenner and Nero Wolfe.

"The Nero Wolfe Cookbook" is just as tantalizing as the mysteries that made me search this book out. I have read all of the Nero Wolfe books and was always hungry during and afterwards. This book has wonderful recipes and always references the book where the recipe was mentioned or discussed. If you are an adventurous cook, then this is the book for you. Some of the ingredients listed may be hard to locate but that will be part of the pleasure in preparing these recipes. I found that substitutions can be made but I would be careful with changing the sauce recipes. Some of the sauce flavors are very delicate so treat them with care. Above all else have fun and Happy Eating

A wonderful companion to the Nero Wolfe experience, but the recipes are not for the inexperienced cook. We started with the baked scallops and were delighted, but there are several steps and you can screw up easily if you lack the right equipment or skills. The excerpts are sly and the pictures are endearing. We wouldn't have minded a few images of the entrees, but the photos of period New York gently blur the line between fiction and reality, as does the whole book itself. Buy this one if you are Wolfe obsessive, or (much better) if you can cook. But beware! Wolfe's tastes reflect a complete disregard for his health, so butter, eggs, and cream are in every second dish. A few call for ingredients you can't get (turtle meat, for example), but most rely on a short litany of spices and vegetables on top of easily found meats and fishes. You will never really be able to have Fritz come visit your kitchen, but it's fun to imagine him watching over your shoulder, or peeking into your dining room, as you savor what might have been his own cooking (if you're chef enough, that is). (Oh, our copy lacked the last page of the index, and it appears to be a printing, rather than binding error. Annoying, but we've given it 5 stars anyway.)

I became introduced, and subsequently hooked on the Wolfe books through watching the A & E

series a few years ago. While I own all of them I have thus far only managed to get through half of them. As I began reading the books I thought to myself if ever a series begged for a cookbook it was this one, and, much to my delight, there was one. I received the cookbook as a present and have thoroughly enjoyed cooking meals from it. I have yet to make some of the more adventurous dishes such as the Starlings, Grouse (raised on fresh huckleberries), and turtle soup; due both to lack of funds and lack of supply. However, I have enjoyed making both the melon and crab salads. As well, I highly recommend Wolfe's Onion soup [especially if you have a cold], Cornbread Griddlecakes, Spareribs and Cassoulet all are delicious and finger-licking good. I warn you now the Nero Wolfe Cookbook is not for those who are on a diet Atkins or otherwise, the character of Wolfe is not known for his sveltness and, besides his relatively sedentary lifestyle, his epicurean nature is a clear indication as to why. Inserted throughout the cookbook are but a minuet of the plethora of food references found throughout Stout's, arguably most successful, series. These mouth watering recipes and quotes make the cook/reader want to go and read more of the books to see what else Wolfe ate which in turn makes you want to go make more of the food because the books are so detailed about what is served. My only regret in reading this book is that Stout did not publish a second volume of Wolfe's dishes since readers of the series are left wanting more of the recipes to Wolfe's great feasts

If you are a fan of Nero Wolfe, then this is the book for you. REAL recipes used in the stories, the recipes that Fritz Brenner and Nero Wolfe cook with and sometimes fight over, while Archie Goodwin just sits down and enjoys it all. With a forward by Fritz, the book has everything from how to make the pie crust (for the many pies) to griddle cakes (which Archie loves). It even has Nero Wolfe's salad dressing! ENJOY!

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