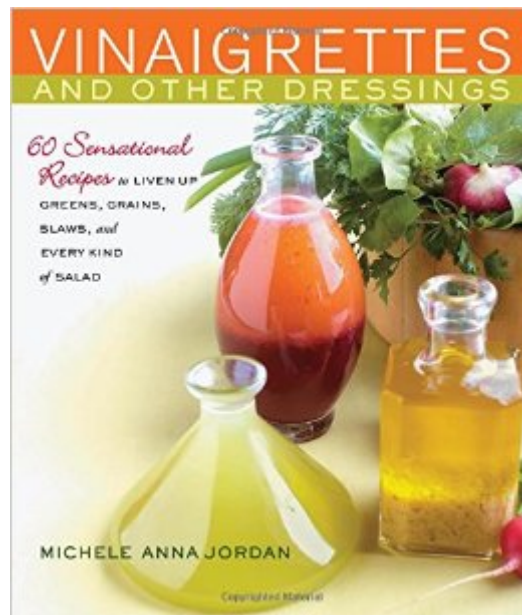


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# Vinaigrettes And Other Dressings: 60 Sensational Recipes To Liven Up Greens, Grains, Slaws, And Every Kind Of Salad



## Synopsis

It is no wonder why Californians hold the secret to making the perfect salad: lettuce and all types of greens are one of the major crops coming out of California, and who better to trust in handling these greens with care? Lifelong Californian Michele Anna Jordan is, according to Mollie Katzen, "the quintessential expert on California cuisine" and first channeled this expertise into the successful book, *California Home Cooking*. Since then, she has been perfecting her salad-making craft over several decades as a chef, caterer, food columnist, and cookbook author. In *Vinaigrettes and Other Dressings*, she shares her wisdom about the most critical component in any salad: its dressing. About half of the recipes in *Vinaigrettes and Other Dressings* are riffs on the classic vinegar-and-olive-oil vinaigrette. But Michele take the formula in surprising and delicious directions, sometimes by using flavored vinegars (either store-bought or flavored by the home cook), sometimes by using dark vs. light or mild vs. strong olive oils, sometimes by switching out the olive oil for another oil, and always by adding flavoring elements like berries, citrus, honey, bacon, nuts, mustard and even wines and sherries (There is a whole art to selecting the right wines to make a given dressing, and the California-bred Jordan has the perfect skills here, too.). The remaining recipes include: milk- or cream-based dressings, dressings that start with a base of finely pureed fruits or vegetables, and dressings that feature a distinctively flavored oil, such as walnut oil or hazelnut oil. While the emphasis is on dressings for green salads and which greens pair best with each dressing, there are ample ideas for other uses, such as green bean, potato, and other veggie salads, as well as fruit salads and dinner salads that include meats or fish. The recipes will be accompanied by colorful photographs, and plenty of tips to guide the home cook's creativity in the kitchen.

## Book Information

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## Customer Reviews

The recipes in this book are usually very easy, and all of them that I have tried are creative and original. Title notwithstanding, about half of the recipes are vinaigrettes. They include most of the basic, but also some exotic ones like White Miso Vinaigrette and Warm Fava Vinaigrette. There are also recipes for international concoctions and creamy dressings. And a section on wonderful and creative salads. It's also a lovely package. Good gift.

Michele Anna Jordan's book is more than a collection of recipes. In addition to including some interesting historical tidbits about dressings; she provides tips on the basic techniques, allowing a home cook to learn the proportions, etc and experiment with their own flavors if they want. The back of the book includes some salad recipes, but some of these dressings are so good they also work as main-dish sauces. I use this book at least three times a week and in my weekly menu planning.

With the emphasis on eating more fresh fruits and vegetables, and adding the benefits of vinegars to our diets, this cookbook was a no-brainer to buy. I have over one hundred cookbooks, but this one is a delight because of the variety and quality of the recipes. The combinations of such different flavors are so much fun to try, too!

It's not just a great Vinaigrette book, it's a great cookbook. Michele is a wonderful teacher as well as a great writer and creative cook. I was lucky enough to taste a few of these recipes created by Michele herself. Yummy! Of course I had to buy a book and have her sign it. What a treasure. The recipes are all easy to follow and most contain relatively basic ingredients all kitchens should have on hand. Especially nice if you have a few basic herbs growing in your kitchen garden such as thyme which is called for a few times. Each recipe is followed by a "Best Uses" paragraph that may give you some ideas you wouldn't come up with on your own.

Well, I found my dream cook books and will NEVER repeat NEVER buy bottled dressing again the in the store....it is now Homemade or it isn't at all. Great book amazing ideas and Michele Anna Jordan makes it so easy and tastes so good!!!

Healthier and excellent taste also. It only takes a few minutes to enhance a salad and some other dishes. Good choice for anyone.

Good recipes for vinaigrettes are hard to find, actually, and ready-made dressings are usually deficient in my opinion. This is a practical, and good source for quick delicious vinaigrettes. Happy with the book. The order was dispatched quickly and the process was easy.

This is an indispensable cookbook if you want different dressings. Not only is it voluminous, with each recipe listing eight or ten kinds of salad for which the vinaigrette would be suitable, but it also has some recipes for salads as well. Highly recommended!

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