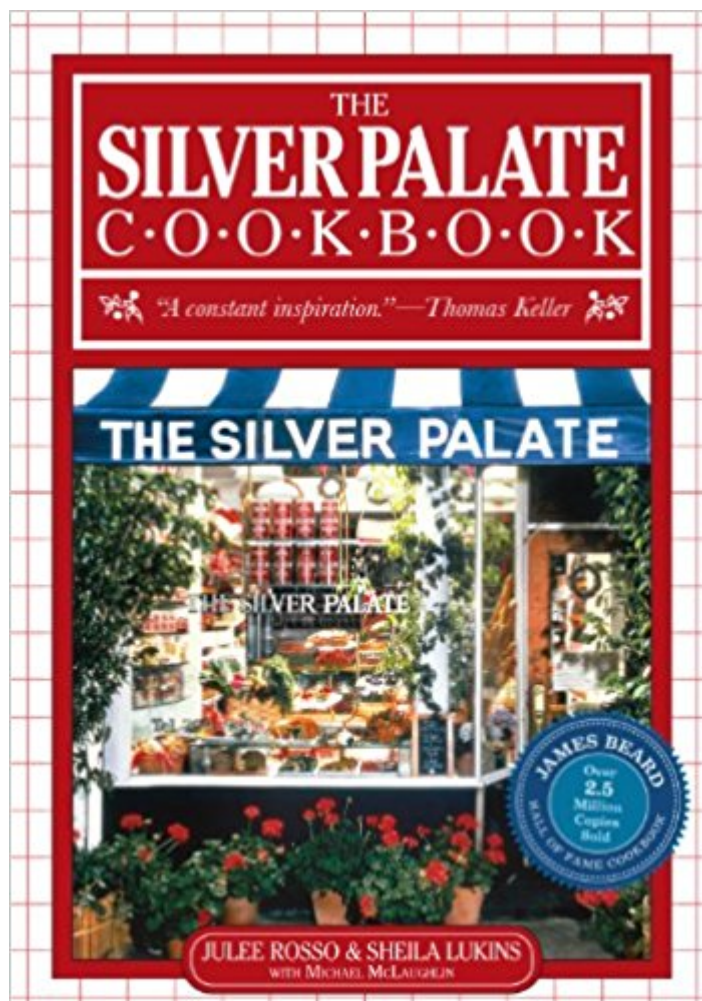


The book was found

The Silver Palate Cookbook



Synopsis

Enriched with full-color photographs in honor of its twenty-fifth anniversary, *The Silver Palate Cookbook* is the beloved classic that brings a new passion for food and entertaining into American homes. Its 350 flawlessly seasoned, stand-out dishes make every occasion special, and its recipes, featuring vibrant, pure ingredients, are a pleasure to cook. Brimming with kitchen wisdom, cooking tips, information about domestic and imported ingredients, menus, quotes, and lore, this timeless book feels as fresh and exciting as the day it was first published. Every reader will fall in love with cooking all over again.

Book Information

Paperback: 464 pages

Publisher: Workman Publishing Company; 25 Anv edition (April 9, 2007)

Language: English

ISBN-10: 0761145974

ISBN-13: 978-0761145974

Product Dimensions: 7 x 1.1 x 10 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 229 customer reviews

Best Sellers Rank: #34,822 in Books (See Top 100 in Books) #25 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet

Customer Reviews

First published in 1982, *The Silver Palate Cookbook* was an instant smash. It offered 350 stylish but easy recipes that reflected and helped cement America's burgeoning interest in quality cooking. It acquainted cooks with "gourmet" ingredients, just beginning to appear in our markets. And it helped many a host to shine. The collection, whose recipes range from hors d'oeuvres to sweets, now arrives in a 25th-anniversary edition, which reproduces the original text and adds color photos throughout, often dropped into the text pages. All the old favorites, including *Marinated Eggplant Livia*, *Chicken Marbella*, *Blanquette de Vaeu*, and *Blackberry Mousse* are present, along with information about ingredients, menus, quotes, and other asides--all the things that help make the book such a pleasure. It's hard to imagine a cook--and especially one who entertains--not owning *Silver Palate*. This printing, which includes a retrospective foreword, offers more satisfaction still while reiterating the reasons for the book's enduring appeal. --Arthur Boehm .com Exclusive: A Brief History of *The Silver Palate Cookbook* by Sheila Lukins Twenty five years ago seems like the

distant past but we still make ratatouille the same way and who would have ever dreamed that so many people would say to us, "I had Chicken Marbella at a dinner party last week and I just loved it." It took slight madness to open our little store in 1977. Florence Fabricant was writing an article on the renaissance of Columbus Avenue, where our shop was opening, we needed a name, she was on a deadline and called and said, "What are you calling your store?" We didn't know. "Why don't you call it The Silver Palate," she said. We loved it. It took sheer bravery in 1982 to write our book--who would need to buy food in our store any longer once they had all of our recipes? But that never happened for one hour. In fact, it helped us go national even further. Here we are, 25 years later, celebrating with a brand new edition of our book that finally highlights our recipes with vibrant color photographs. I once picked up the phone and someone on the other end said, "Sheila, I just baked the Decadent Chocolate Cake and my cake doesn't look like the drawing." I didn't know how to reply. I assured them the taste made up for the looks. It's bittersweet, but those problems are solved forever. While different, the color adds an exciting new dimension to the cookbook that has been a treasure to so many cooks for two and a half decades. Julee and I had a fantasy food partnership and the publication of this book has given us the opportunity to spend some wonderful time together.

Continue Reading A Brief History of The Silver Palate Cookbook A Springtime Menu for .com When the weather warms us up, there is no more welcome beginning to a meal that a light swirl of noodles tangled up with crisp spring vegetables. Follow this amusing starter with a succulent roast leg of lamb, the meat we all long for in the spring. Serve our Swiss Gratin Potatoes and some haricots verts alongside. A delightful finale to this springtime luncheon is a moist carrot cake with cream cheese frosting or a delicate strawberry mousse. --Sheila Lukins and Julee Rosso Miller Pasta Primavera Gregory Roast Lamb with Peppercorn Crust Carrot Cake Strawberry Mousse --This text refers to an out of print or unavailable edition of this title.

. . .Rosso and Lukins have found a recipe for success, a combination of hard work and the love and knowledge of good food. -- Cuisine --This text refers to an out of print or unavailable edition of this title.

My first copy is inscribed with 1994 holiday wishes from a friend - it has been one of my favorite cookbooks ever & it makes me sad to let go of my tattered copy held together by a rubber band. But I love having a beautiful new copy - actually 'likeneu' from Eat Sleep Read - arrived in 2 days, perfect condition for \$9.99 - I look forward to wearing out this copy, too!

I've had this cookbook for 25 years, and while the recipes are the same, there is some new commentary, and the pix are now photos instead of the original drawings. While not altogether more helpful in that respect, my old and beloved version is tattered, stained, and really deserves to retire from almost daily use. I have met more interesting people over Chicken Marbella all over the world than any other recipe I "do." It has been a family fixture every July 4th at Lake Almanor for 25 years. I've had it at Passover at friends' homes; and bcs of it renewed relationships with women who really would have preferred to avoid me forever. Sounds weird? Well, there is little in life that crosses all political, religious and emotional borders like food; and there is even less like Chicken Marbella, which can even spark conversations in Urdu (which I do not speak, yet we managed to communicate to each other our passion about CM). If you try nothing else, and believe me, you will try a lot else, do the CM. The ingredient list appears long, but it is very easy. In fact, there is nothing in this whole book that is difficult, yet the results are deeply complex and pleasurable. Rosso and Lukins make me look like a chef instead of a cook and I will bless them forever for it. If you don't have a copy of Silver Palate, try it. If you do have one, you already know what I'm talking about, and you NEED a replacement just as I did.

This cook book has the BEST recipes! I have made the carrot cake and several people asked me for the recipe. So I gave it to them, along with information about The Silver Palate cookbook in case they want to purchase it from or wherever. Thanks for a lovely cookbook,

The Silver Palate Cookbook by Julee Rosso and Sheila Lukins Workman Publishing Company ISBN : 13 978-0-7611-4598-1 Julee Rosso was a businesswoman, Sheila Lukins a chef trained at Le Cordon Bleu in London. They met at a party. Their lively interaction sparked an impulse. Both had cultivated tastes and European experiences. Both loved entertaining and prized quality cooking. Yet there was never time in a crowded professional life. The two suspected there were others much like them, and many professionals who wanted something different than usual restaurant fare. They were quite right. Very soon their small shop on Manhattan's west side opened, offering gourmet take-out and small scale catering and calling itself the Silver Palate. Business was brisk and its success was explosive. All of this predated and predicted the wide international offerings in produce, dry goods and spices that we expect in grocery stores today. The shop was sold in 1982. The two were then able to follow through on a long standing ambition: a cookbook dedicated to a format similar to that of their shop. Twenty five editions later, The Silver Palate cookbook faithfully fills its own special place. Turn to it for specialties. It is comprehensive only on the delicious and

unusual; it is not necessarily a manual for the beginners looking for basics. Here find Chicken Marbella or Six Onion Soup or delicious cakes. Mouth-watering photographs are scattered throughout the pages. Browsing through, I found myself believing briefly that I was embracing THE GOOD LIFE - and only by reading!! Well, not quite -. But certainly a real classic, this is a wonderful book to add to a cookbook collection.

Foolproof cookbook. Always good and interesting dishes offered. Easy, also.

such a classic, great cookbook. I have - and continue to- give it to people over the years (the reason I bought this copy).

We gave it to our granddaughter as part of a wedding gift. It's my wife's favorite cook book.

Purchased this for my niece who was pleased beyond beyond! I love having a "foodie" to shop for

[Download to continue reading...](#)

Stack Silver, Buy Gold, For Beginners: How And Why To Invest In Physical Precious Metals And, Protect Your Wealth, When The, Money Bubble Pops (Silver, ... Silver, Gold Fever, Gold Wars, FED Book 1) The Silver Palate Cookbook Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Hollywood Most Beautiful, Exclusive and Rarest Photos Album of the Silver Screen: Films, Superstars, Divas, Femmes Fatales, and Legends of the Silver Screen. The Art of Pawn: Lessons on How to Open and Operate a Pawn Shop, Plus How to Buy Gold & Silver (Silver, Gold, Coins, Bullion, Pledge, Junk coins, Mint, Diamond, Precious metal, Stone) Silver & Gold Guide Top Tips: Learn How to Quickly Invest - Build Your Wealth with Gold and Silver Bullion Gold, Silver and Rare Coins: A Complete Guide To Finding Buying Selling Investing: Plus...Coin Collecting A-Z: Gold, Silver and Rare Coins Are Top Sellers on eBay, and Etsy The Last 90 Percent Silver United States Coins - A Buying and Selling Guide (U.S. Silver Coin Series Book 1) Store Silver Guard Gold: How and Where to Store

and Secure Your Gold and Silver from Thieves, Frivolous Lawsuits, Government Confiscation and a
Zombie Apocalypse Silver Investing 101 (The Beginner's Guide to Easy, Fast and Cheap Investing
in Silver) A Guide to Buying and Selling Peace & Morgan Silver Dollars (U.S. Silver Coin Series
Book 2) "Top Secret Success of Gold and Silver Mining: Know How and Where to GET the GOLD &
SILVER!" Austin's First Cookbook: (American Palate) The Essential Sous Vide Cookbook: Modern
Meals for The Sophisticated Palate Monet's Palate Cookbook: The Artist & His Kitchen Garden At
Giverny Instant Pot Cookbook: 500 Instant Pot Recipes Cookbook for Smart People (Instant Pot,
Instant Pot Recipes, Instant Pot Recipes Cookbook, Instant Pot Electric Pressure Cooker
Cookbook) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker,
Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb)
(Cookbook delicious recipes 1) Air Fryer Cookbook: The World's No. 1 Low Fat Fryer, The
Ultimate Healthy Delicious Recipes Cookbook (clean eating, healthy cookbook, air fryer recipes
cookbook,)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)