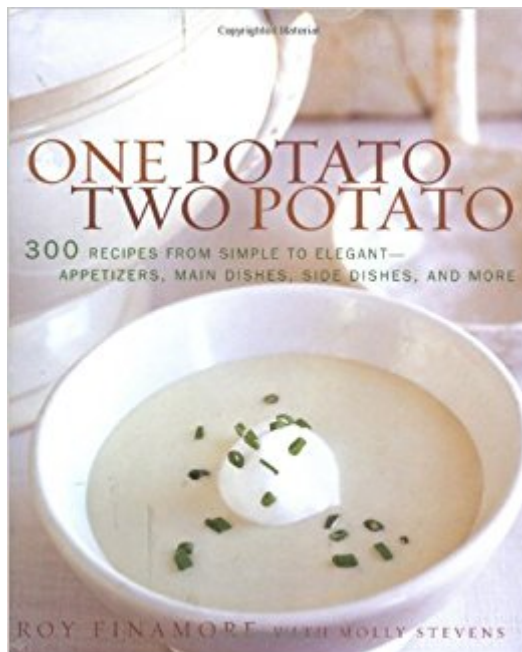


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# One Potato, Two Potato



## Synopsis

Everyone loves potatoes. This book transports cooks beyond the usual side dishes and introduces them to the secrets and specialties of great chefs and cooks the world over. Finamore shows how to prepare spectacularly simple appetizers, including dips, chips, and showstopping cocktail potatoes made from a few ordinary ingredients. He presents dozens of soups and salads, including rich Summer Vichyssoise and Herb Garden Potato Salad. There are more than fifty main-dish possibilities, such as Sunday Lamb with Proper Roast Potatoes and Chicken Stuffed with Potatoes and Shiitake Mushrooms â not to mention a sophisticated rendition of Shepherdâs Pie. The potato turns up as the hidden ingredient in such breads as Potato Cheddar Bread with Chives and in such desserts as moist Farmhouse Chocolate Cake. Finamore shows how to master crisp steak fries, silky mashes, and sumptuous gratins. A bonus feature of the book is the sweet potato, in dishes from a delightfully nostalgic Baked Sweet Potatoes with Marshmallow to an urbane Semifreddo with Chocolate Sauce.

## Book Information

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## Customer Reviews

One Potato Two Potato excels in the breadth and richness of its recipes, as well as its fine and immensely readable attention to its subject. Precise yet relaxed, it offers over 300 potato dishes--simple to elegant, everyday to special occasion. You'll find appetizers like Potato Porcini Frittata; main dishes and sides, such as Young Chicken Stuffed with Potatoes and Shiitakes, and Potato, Leek, and Bacon Pan Fry; even breads and desserts, like Potato-Cheddar Bread with Chives and the irresistible Farmhouse Chocolate Cake (potatoes in the batter help ensure

moistness). The book also "discovers" sweet potatoes, offering recipes for this oft-neglected treat that not only include stellar versions of standbys like Baked Sweet Potatoes with Marshmallows, but also Orange Semifreddo and a luscious chocolate sauce. Readers will also find formulas for such international specialties as Samosas Filled with Potatoes and Peas; Columbian Potato and Chicken Stew; and Surbiic, delicate French potato croquettes. With a detailed, up-to-date investigation of available potato types (sensibly approached in terms of starch content) and with color photos throughout, *One Potato Two Potato* is a definitive exploration of one of nature's most humble yet most delicious foods. --Arthur Boehm

If there were any doubt an ingredient as basic as the potato could result in exciting cooking, this tribute to the humble spud should dispel it. Cookbook editor Finamore and *Fine Cooking* magazine's Stevens have paired up to produce an impressive, wide-ranging potato Bible which covers everything one could hope to know about *Solanum Tuberosum*. The authors do a heroic job of categorizing the thousands of potato varieties, from waxy vs. starchy to news, blues, yellows and sweets. The 300-plus recipes are organized by different cooking techniques soups, gratins, baked, roasted, fried (29 recipes for mashed alone!); each begins with a brisk run-through of potato science and chemistry. Ambitious home cooks will delight in fussy offerings like "Venison and Potato Stew Cooked in a Pumpkin" and the infamously tricky Pomm&#x82;s (aptly subtitled "Heartbreak Disguised as a Potato"). But even simple recipes (Basic Mashed Potatoes, Classic French Fries) have been carefully tested and scaled to yield consistent results. Traditional potato recipes from around the world Vichyssoise, pierogi, samosas, shepherd's pie, red flannel hash, gnocchi, and latkes all make an appearance. The authors have also secured recipes for signature dishes by such celebrities as Martha Stewart, Tom Colicchio, Julie Sahni and Diana Kennedy. Although this is not the first potato cookbook on the market, it is certainly the most comprehensive; written with heart and humor and as versatile as the potato itself, this delightful volume should be at home on almost any cook's bookshelf. Copyright 2001 Cahners Business Information, Inc.

This book makes a terrific gift for anyone who loves the ultimate comfort food -- POTATOES! It encompasses recipes for all sorts of delicious dishes, from the simple (Homemade Potato Chips) to the extra-fancy (Sweet Potato Ravioli with Chive Butter). The book is divided clearly and logically into 12 sections, from Appetizers to Desserts. With both Meat and Meatless dishes, "One Potato Two Potato" is comprehensive without trying to be all things to everybody. Author Roy Finamore and Contributor Molly Stevens start the book with 15 pages of "Potato Principles." This introduction to

the humble potato is wonderful for both the beginner and the experienced chef. Think of it as a Potato ABCs. You will learn how to choose 'em, buy 'em, peel 'em, boil 'em, bake 'em, garnish 'em, etc. My favorite part of the book, besides the luscious pictures, is the homey touch Roy and Molly have given the recipes. Each recipe begins with an anecdote or a helpful tip or a bit of trivia. We learn a lot about the Authors' families and cooking habits in these elegant intros! Even though some recipes look difficult at first, Roy and Molly put you at ease with their confidence and their attention to detail, especially about alternate ingredients. All the recipes I tried came out looking great and tasting better; no doubt this book will be one of my kitchen's most smudged and stained inhabitants, right up next to Uta Hagen's "The Love For Cooking" and Margaret and Franco Romagnoli's "The Romagnoli's Table." The most important things are: have fun reading the book and do try some of the more interesting recipes, such as Potato & Chorizo Stew, Potatoes in Wine, Colcannon (make sure you try this delicious Irish recipe) or, our favorite, Farmhouse Chocolate Cake. (I won't tell you how the potatoes figure in, you will have to read the book!) Happy Cooking!

I suspect that the die-hard potato lovers of the world will take this book to heart. I hope the not-so-committed will also want to pick it up because it contains a wealth of fantastic recipes which show just how versatile the potato (in all its incarnations) really is. How difficult are the recipes? They vary, but I can tell you that you can get some spectacular results even with some of the easiest. The Gratin Dauphinoise, for example, is a simple dish of sliced potatoes, cream, milk and cheese, but the look and taste of it suggests that it took you hours to prepare. And there really is nothing quite so good as cold gratin the morning after. Unless you're a potato fanatic, I don't know that you'll use the majority of the recipes here, but I do think that unless you hate potatoes (In which case why even read this review?) you'll find at least a few new recipes that you and your family really enjoy. Give it a try.

This is a great book to learn all about the humble potato! I've never heard of most of the types in this book, but they sure are interesting! The recipes sound good, too, although I haven't tried one yet. Most of them are recipes that have potatoes in them, not necessarily featuring the potato. Good book!!!

I bought this cookbook for a gift for someone whose favorite food is mashed potatoes, because it has almost 30 recipes for mashes. By the time I finished looking through it myself, I almost took it back! Some of the recipes are not what you think of when you think about potatoes (chocolate

cake? biscuits?), but many of them will have your mouth watering and your hand reaching for the car keys to go buy potatoes.

Wonderful book. Everyone cook should have it Lores

I'm not one of those who collect cookbooks, although I do love foodie-reading. When cooking, I usually rely on a few stand-bys - The Silver Palate cookbooks, for example. I rarely buy or read specialty (one food, one ethnicity) cookbooks. But I made an exception for "One Potato, Two Potato". Initially drawn in by the fact that I'm of Irish heritage and like my "taties", I was also attracted to the book because I have celiac sprue, which means I'm allergic to gluten, which means I can't eat wheat, barley, oats, millet, rye, blah, blah blah. Huge drag. Consequently, I am always looking for alternative dishes that I CAN eat - and, luckily for me, potatoes are okay. (I'm also deeply grateful that grapes made the cut, which means I can enjoy wine. Don't miss beer at all.) "One Potato, Two Potato" has an astounding number of potato recipes. Reading the recipes, I raced to put four russets in to bake, to satisfy the craving the recipes and photos induced. And I loved the authors' writing style, in one recipe admonishing: "Listen to me on this - do NOT remove the fat from the prosciutto!" I'll be giving this cookbook as a gift to my foodie and Irish tatie-loving friends. Great find!

I have a copy of this book and love it. My friend saw it and wanted one too! Great recipes!! What a great price, I spent twice as much on my first one. A must have for those that love potatoes!

I didn't realize how many recipes this held - it is huge! I really like Molly Stephens and I am looking forward to reading and trying these out.

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