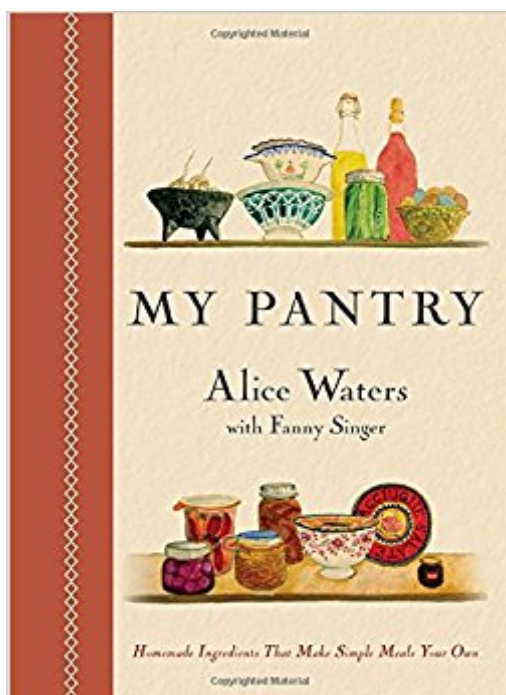


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My Pantry: Homemade Ingredients That Make Simple Meals Your Own



Synopsis

In this sweet, petite collection of essays and recipes, Alice Waters showcases the simple building-block ingredients she uses to create gratifying, impromptu meals all year long. In her most intimate and compelling cookbook yet, Alice invites readers to step not into the kitchen at Chez Panisse, but into her own, sharing how she shops, stores, and prepares the pantry staples and preserves that form the core of her daily meals. Ranging from essentials like homemade chicken stock, red wine vinegar, and tomato sauce to the unique artisanal provisions that embody Alice's unadorned yet delightful cooking style, she shows how she injects even simple meals with nuanced flavor and seasonal touches year-round. From fresh cheeses to quick pickles to sweets and spirits, these often-used ingredients are, as she explains, the key to kitchen spontaneity when combined with simple grains, vegetables, and other staple items. With charming pen-and-ink illustrations by her daughter, Fanny and Alice's warm, inviting tone, the latest book from our most influential proponent of simple, organic cooking ensures a gracious, healthy meal is always within reach.

Book Information

Hardcover: 144 pages

Publisher: Clarkson Potter; F First Edition edition (September 15, 2015)

Language: English

ISBN-10: 080418528X

ISBN-13: 978-0804185288

Product Dimensions: 6.7 x 0.8 x 8.8 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 65 customer reviews

Best Sellers Rank: #45,897 in Books (See Top 100 in Books) #42 in Books > Cookbooks, Food & Wine > Cooking Methods > Organic #58 in Books > Cookbooks, Food & Wine > Canning & Preserving #59 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

ALICE WATERS is the executive chef, founder, and owner of Chez Panisse Restaurant and Caf  in Berkeley, California. She founded the Edible Schoolyard, is Vice President of Slow Food International, the recipient of three James Beard Awards, and the author of twelve books. Her most recent books are the bestsellers *The Art of Simple Food II*, *40 Years of Chez Panisse*, and *In the Green Kitchen*. She lives in Berkeley, California.

We are so lucky to have Alice Waters helping us navigate our food sources especially in an era of easy, convenient but highly processed foods. Want to take your culinary skills to a new level? Start with good ingredients and Ms. Waters will show you how to stock your pantry with just that. From homemade chicken broth to sauces to pickled vegetables to homemade cheese, your dishes will take on new depth. It doesn't mean that the process will be more complicated, just that you will start with better stuff. The really big bonus of this book (it's not really a "cookbook") are Ms. Waters musings about how to pull the various ingredients in your pantry together for a delicious, nutritious and rather quick meal. She is really teaching the reader the skill of combining a variety of things together for something tasty and that is the true art of cooking. Anyone can follow a recipe and achieve measured results, but to be able to stand in front of an open refrigerator and cupboard and know how to effortlessly pull a meal together, that takes practice, know-how and skill - all of which you can garner by applying Ms. Waters' knowledge beautifully detailed in this book. After reading this, you'll completely understand why Chez Panisse continues to be one of the most highly regarded restaurants for 40+ years.

So many ideas in this book. Lots of ways to make very simple foods delicious and that is my favorite kind of food.

My husband and I are both using it. Contains wonderful kitchen ideas and recipes

Wonderful!

Wonderful and accessible for home cooks! Will be using this for years to come.

Terrific!

Marvelous and deliciously informative

arrived quickly, wonderful book

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