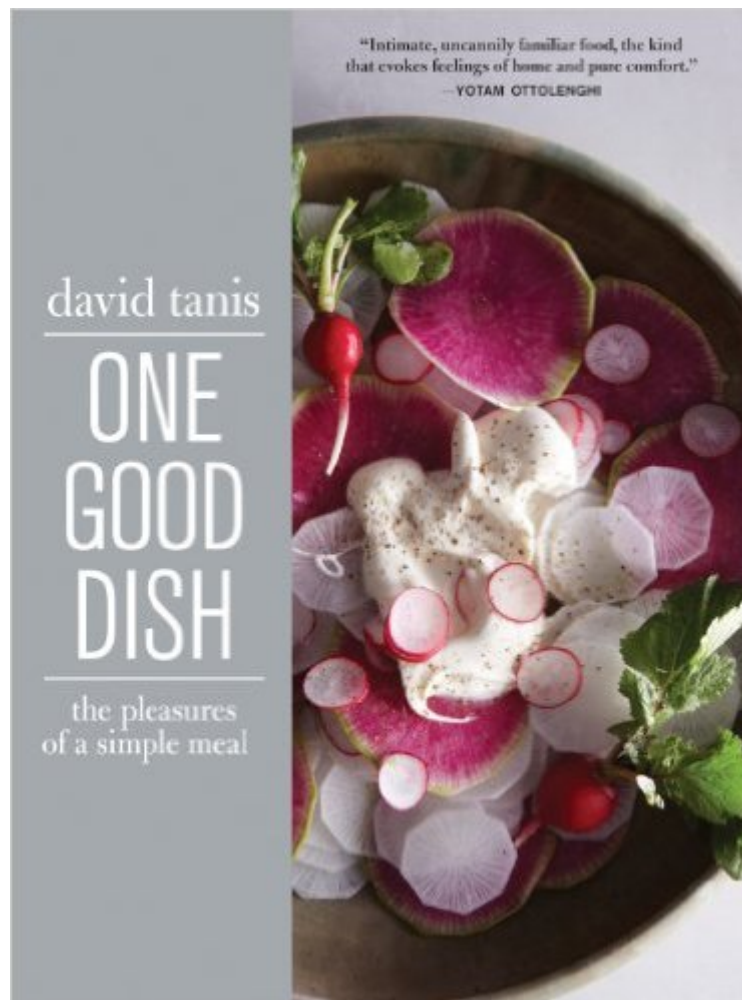


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# One Good Dish



## Synopsis

In this, his first non-menu cookbook, the New York Times food columnist offers 100 utterly delicious recipes that epitomize comfort food, Tanis-style. Individually or in combination, they make perfect little meals that are elemental and accessible, yet totally surprisingâ• and thereâ™s something to learn on every page. Among the chapter titles thereâ™s âœBread Makes a Meal,â• which includes such alluring recipes as a ham and GruyÃˆre bread pudding, spaghetti and bread crumbs, breaded eggplant cutlets, and Davidâ™s version of egg-in-a-hole. A chapter called âœMy Kind of Snackâ• includes quail eggs with flavored salt; speckled sushi rice with toasted nori; polenta pizza with crumbled sage; raw beet tartare; and mackerel rillettes. The recipes in âœVegetables to Envyâ• range from a South Indian dish of cabbage with black mustard seeds to French grandmotherâ•style vegetables. âœStrike While the Iron Is Hotâ• is all about searing and quick cooking in a cast-iron skillet. Another chapter highlights dishes you can eat from a bowl with a spoon. And so it goes, with one irrepressible chapter after another, one perfect food moment after another: this is a book with recipes to crave.

## Book Information

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## Customer Reviews

I once had a professor who repeatedly said "To the point!" as he paced in front of the class. And he stared us in the eye and jabbed his index finger in our direction to em-pha-size his "point". He turned out to be a darn good teacher--at least I retained the information and the concepts that he was trying to convey to us. He would emphasize what, in his mind, was at the heart of the matter: That precise, little tidbit of information, that gem of an idea, which would provide enlightenment. I hadn't thought of that professor in decades. Interesting, that my brain reminded me of that professor

as I digest this cookbook...Tanis has a similar urge to teach and encourage, and to convey his point: To create the perfect, pleasurable and satisfying taste sensation, you don't have to spend the day in the kitchen; you don't have to stock your shelves with expensive and exotic ingredients; you don't have to create multiple-course meals; you don't have to create elaborate sauces or labor through long ingredient lists, and you don't have to use the latest new-fangled kitchen appliances. Do it simply, and do it with an acute understanding of a few perfectly chosen ingredients. To help convey his attitude towards recipes and cooking, Tanis has chosen just 100 of his favorite recipes and handed them to us in this beautifully done book. It appears that he has refined his top recipes, his "keepers", to be as perfect and precise and true as possible. It has gorgeous pictures and page layouts that are easy on the eye and easy to follow. Plus Tanis is a good writer and his words are well worth reading. In a way, this is a soothing and relaxing book. Its content invites creativity; it is full of calm assurance and composed authority. I've read his other books: "Heart of the Artichoke" and "Other Kitchen Journeys" and I own a copy of "A Platter of Figs and Other Recipes". While I liked the recipes in Platter of Figs, I never got a lot of use from the book. In fact, while writing this review, I had to go grab that book off a dusty shelf and refresh my memory of it. Oh, yes, I was reminded: He created menus with each dish revolving around another. And it was not a simple task to unwind all the information in order to pinpoint, to find, one particular recipe. This is a simpler book to follow: No more menus to present a grouping of recipes. The recipes in this book are uncomplicated and they are meant to stand alone. They are for one or two servings, up to comfort food for a table full of friends and family. I acknowledge that one might find that a compilation of just 100 recipes is not enough to create a great cookbook (which is my feeling and why I gave it a 4-star rating). And then you have to consider that some--more than just a few--of these 100 are very basic or simple or just a twist on something from one of his other books.) But, then, you have to consider the basis for this book: Less is more. So, to help you decide, here are some of the recipes that I've made and liked and some that are still on my bucket list. Some of the recipes I've listed below are also shown in detail in the "Look Inside" feature (which, for this particular book, shows clear, mouth-watering full-color pictures and quite a few recipes), and it also gives an indication of those simple and basic recipes that I mentioned above:--egg-in-a-hole made with olive oil, not butter, plus garlic and red pepper flakes;--a simple dish of spaghetti with bread crumbs and coarse pepper;--a fun way to present a grilled cheese sandwich (use a waffle iron!);-- mackerel or sardine rillettes, smoked or poached; I love any kind of rillettes and this is a real "keeper" for me;--quick scallion kimchee (another keeper);--fresh shell beans with rosemary gremolata; simple and perfect--especially when all but the lemon, oil and salt come right from my garden;--cream of wild

mushroom and parsnip soup (still on my bucket list for late fall);--semolina and ricotta gnocchi, made in the manner of gougeres;--a very green (cilantro, basil, mint, scallions, lime wedges) fish stew, kind of Thai-like, but grated coconut and no coconut milk;--a creamy, comforting, soup combining soft cannellini, roasted winter squash, tiny pasta;--a warm French lentil salad that's got one of the longest ingredient lists in the book, but every ingredient is perfectly chosen and correctly measured and the balance of flavors is superb;--baby white turnips and butter, simmered/steamed; I grow the pure white, delicate Japanese turnips in my garden. This recipe has been a keeper of mine for several years now: An easy go-to; prep the turnips, get them in the pan with butter and water and they are done in no time;--long-cooked kale; Tanis does not believe in the current trends for kale;--charred endives and anchovy butter;--"scorched" sweet peppers and onions: Tanis presents an unusual technique: Cast iron skillet, high heat, no oil or fat until the veggies start to give up their juices, then S & P, add oil and stir-fry. I love this technique on a grill. I preheat the skillet for about 10 minutes in a covered grill.--stir-fried fresh in-the-shell shrimp that have been dipped in a wonderful spice mix with corn starch;\*\*I received a temporary download (about two months) of this book from the publisher in mid-summer (through NetGalley) in exchange for a review. So, I have been working my way through my bucket list of recipes for several months prior to posting this.\*\*

When I first leafed through the book, I was a touch annoyed at what seemed a few too many "lazy" recipes. To illustrate, I am talking about the likes of prosciutto and fruit (literally slices of ham combined with fresh fruit), waffle iron grilled cheese (only real difference to the ordinary version being the waffle pattern) or garlic toast (recommending "fruity" extra virgin olive oil doesn't really reinvent the classic).HOWEVER, the rest of Tanis's collection amply made up for my initial irritation. Those recipes are sheer genius. And I am not just talking about the more elaborate ones like his delectable Tunisian meatballs. Spicy stovetop flatbreads make a simple but impressive side, hot or cold mussels on the half-shell are great prepare-ahead stunners for a party, and I dare you to stop eating the anchovy-garlic spread. You'll be unable to. Just as the quick scallion kimchee will be a life changer if you follow Tanis's recommendation of adding it to your ham sandwich.I could go on, waxing lyrical about the fortifying winter minestrone, easy and lovely speckled sushi rice with nori and fresh-pickled ginger, or highly addictive sweet-and-salty nut brittle. But really, you should just do yourself and everyone you cook for a favour and buy this beautifully photographed and all-round delightful gem of a cookbook.

I love to read about what great chefs cook at home. Not the gravity-defying plates put together with

a huge assortment of ingredients in their restaurants - a sauce, plus a glaze, plus a garnish in one dish, but what they cook and eat without an audience. The shorter the ingredient list and the more accessible, the better. Google "My Favorite Simple Roast Chicken Recipe" by Thomas Keller. You'll never roast chicken any other way. Or follow what Nigel Slater does with veggies from his backyard garden in "Tender". Look at the cover picture of "One Good Dish". Thinly sliced radishes. Sprinkled with sea salt. A dollop of whipped creme fraiche. And a grind of black pepper. Four ingredients. A really delightful way to savour radishes, even if you weren't a radish fan (I certainly wasn't). Forget raw kale or kale chips. Kale simmered to silken tenderness in a chorizo stew elevates it to something else. David Tanis is a master and I have all his cookbooks. But this one is something else. Who knew red wine diluted with a bit of cold water and ice can be so refreshing? And his chai made from scratch - I am from India - is the real deal. I have hundreds of cookbooks by a pantheon of world-renowned chefs. This is the kind of book I go back to time and time again.

I am pretty picky about cookbooks. One reason is because there's usually only a few recipes that I fall in love with, so I end up purchasing the entire book. This book, though, seemed to catch my interest because of its unique creativity with food & presentation. When I bought it, I took a chance. It just came in the mail, and it has to be one of the best cookbooks I've ever purchased. I cannot wait to try not only a few recipes....but I cannot wait to try ALL of them. Every single page drew interest.

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