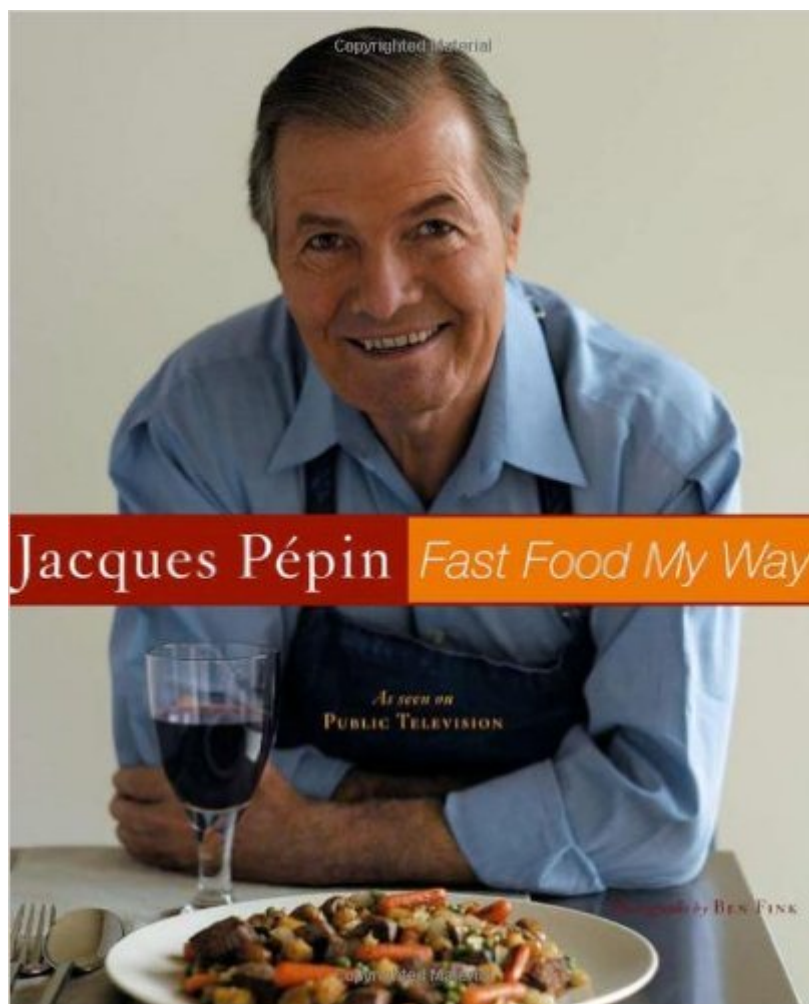


The book was found

Fast Food My Way



Synopsis

In Jacques P  pin *Fast Food My Way*, the man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchens of the world to show you how to create simple, special meals in minutes. In this companion volume to his new series on public television, Jacques shows you how to create great-tasting dishes ranging from stunning salads such as Tomato and Mozzarella Fans to Supreme of Chicken with Balsamic Vinegar and Shallot Sauce to his breathtaking Almond Cake with Berries, all special enough for company, yet easy enough for those weekday evenings when you have no time. Fast food Jacques's way involves no compromises in taste but saves you hours in the kitchen. His Instant Beef Tenderloin Stew, for instance, not only is far faster to make than traditional versions, but tastes brighter and fresher. With concise, clear directions, Jacques shares the secrets of his kitchen. He teaches you how to season a salmon fillet perfectly and cook it in a low oven, right on the serving platter. You'll learn how to make a satisfying homemade vegetable soup in seconds, a baked potato in half the usual time, and a succulent roast that takes minutes, not hours, to prepare. He also shows you how to create elegant meals from convenience foods: a bean dip that will keep guests coming back for more, silky soups, and caramelized peaches made from canned peaches. With Jacques P  pin *Fast Food My Way* at your side, the best food is always the simplest.

Book Information

Hardcover: 240 pages

Publisher: Houghton Mifflin; 1st edition (September 1, 2004)

Language: English

ISBN-10: 0618393129

ISBN-13: 978-0618393121

Product Dimensions: 7.5 x 0.8 x 9.4 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars ÂÂ See all reviews Â (181 customer reviews)

Best Sellers Rank: #34,823 in Books (See Top 100 in Books) #33 in Â Books > Cookbooks, Food & Wine > Regional & International > European > French #176 in Â Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

When I approached Jacques Pepin's new book 'Fast Food My Way', I was prepared on at least two counts to find fault with the book. But Jacques always comes through with a book I love to read and

love to cook. My first prejudice against the book was that 'Fast Cooking' is one of the top two or three hot buttons for cookbooks these days, next to low carb cookbooks and entertaining cookbooks. I predict a 'Fast Cooking Low Carb Barbecue for Entertaining' book to appear within the next year. And, like so many other authors, it may seem like Jacques is just jumping on the latest bandwagon. The second prejudice I had about the book is the fact that Jacques did an earlier book on quick cooking, 'The Short-Cut Cook' published in 1990. I had similar prejudices about that book, but it came through with flying colors, especially since it has been and still is one of my favorite cookbooks. In a nutshell, this book can become your next go to cookbook because almost all of these recipes are genuinely easy for a modestly experienced cook and they are not only developed by a great master chef, they are the recipes that chef genuinely cooks at home on a regular basis. One also should have no concern that this is a rehash of his earlier book. It is not. There are a lot of similarities in the principles behind the selection of recipes, but that is only to the good. Jacques mixes a selection of the classics like cole slaw and Salad Caprese with unusual recipes such as Parsley and Pumpkin salad and Asian eggplant salad. In the older book, we got Salade Nicoise and hot Potato Salad mixed with potato and smoked bluefish and tangy rice stick salad. On average, the recipes in the new book are more original and easier to prepare than the recipes in the first volume.

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

The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Learn Japanese the Fast and Fun Way (Fast and Fun Way Series) 100 Days of Real Food: Fast & Fabulous: The Easy and Delicious Way to Cut Out Processed Food The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Fast Food, Fast Talk: Service Work and the Routinization of Everyday Life Goal Setting: Reach Goals Fast: The Ultimate Guide To Goal Setting - The Most Effective Way To Reach Goals Fast (Goal Setting, Motivation, Action Plan, ... Goals, Success, Self-Discipline, Organized) The New Fast Food: The Veggie Queen Pressure Cooks Whole Food Meals in Less than 30 Minutes Everyday Food: Great Food Fast Fast Food My Way How to Cook Everything Fast: A Better Way to Cook Great Food Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit (The Food

Service Professional Guide to Series 13) Food Politics: How the Food Industry Influences Nutrition, and Health, Revised and Expanded Edition (California Studies in Food and Culture) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) 50 Fast Dreamweaver MX Techniques (50 Fast Techniques Series) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2) The Fast Forward MBA in Project Management (Fast Forward MBA Series)

[Dmca](#)