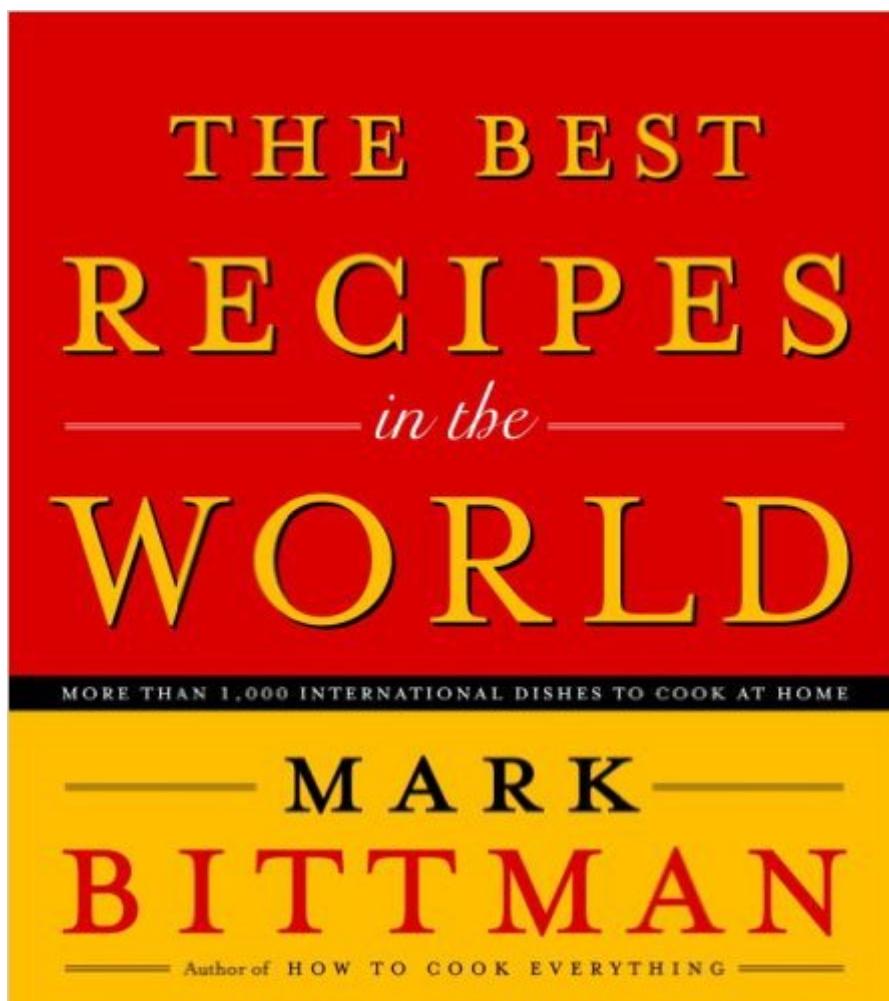


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The Best Recipes In The World



Synopsis

With his million-copy bestseller *How to Cook Everything*, Mark Bittman made the difficult doable. Now he makes the exotic accessible. In this highly ambitious, accomplished, globe-spanning work, Bittman gathers the best recipes that people from dozens of countries around the world cook every day. And when he brings his distinctive no-frills approach to dishes that were once considered esoteric, America's home cooks will eagerly follow where they once feared to tread. In more than a thousand recipes, Bittman compellingly demonstrates that there are many places besides Italy and France to which cooks can turn for inspiration. In addition to these favorites, he covers Spain, Portugal, Greece, Russia, Scandinavia, the Balkans, Germany, and other European destinations, giving us easy ways to make dishes like Spanish Mushroom and Chicken Paella, Greek Roast Leg of Lamb with Thyme and Orange, Russian Borscht, and Swedish Äppletorte. Asian food now rivals European cuisine's popularity, and this book reflects that: It's the first to emphasize European and Asian cuisines equally, with easy-to-follow recipes for favorites like Vietnamese Stir-Fried Vegetables with Nam Pla, Pad Thai, Japanese Salmon Teriyaki, Chinese Black Bean and Garlic Spareribs, and Indian Tandoori Chicken. Nor is the rest of the world ignored: there are hundreds of recipes from North Africa, the Middle East, and Central and South America, too. All will be hits with home cooks looking to add exciting new tastes and cosmopolitan flair to their everyday repertoire. Shop locally, cook globally—Mark Bittman makes it so easy: Hundreds of recipes that can be made ahead or prepared in under 30 minutes; Informative sidebars and instructional drawings explain unfamiliar techniques and ingredients; Fifty-two international menus, an extensive International Pantry section, and much more make this an essential addition to any cook's shelf. *The Best Recipes in the World* is destined to be a classic that will change the way Americans think about everyday food. It's simply like no other cookbook in the world.

Book Information

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Customer Reviews

Years ago I stopped collecting cookbooks and gave most of them away. Except for Mark Bittman. This book is AWESOME. This man got it all right. The book is uniquely creative, wonderfully conceived, and easily approachable. There is no food snobbery here. The joy of this book, as with Mr. Bittman's columns and his great book "How To Cook Everything" is that it is specifically designed for the home chef. It is for we who really enjoy producing first rate food without being bent out of shape by finding totally esoteric and hard to find ingredients. By the standards set forth in this book it is okay if you want a first rate kitchen and do not own a truffle shaver. Or a caviar chiller. Or a personal killer wine cellar. Or the budget of the former Shah of Iran. But you do have the will to create and experience great food. There are so many things to commend this book: The description that precedes each recipe is invaluable. The recipes themselves are absolutely wonderful. The well thought out and carefully constructed list of basic and more unusual ingredients for the shelf of the home cook is perfectly constructed with sense and with an organization that gives the cook a real understanding of ingredients used in the recipes. From garam masala to Thai Fish Sauce to fresh and dried herbs and spices, all is explained and de-mystified. And the organization of recipes is unusual and well thought out since they are placed within a category according to the method of cooking (IE Braising, roasting, grilling, et al.

I bought this book about two months ago because I was bored with my normal cooking routine and wanted to play around with some new recipes. I could not be more pleased with the outcome. What makes this cookbook great is its approach - it is aimed at making international cuisine practical for those of us who have a day job but still want to eat well on a weeknight. It does this by: (1) outlining the core spices you'll want to add to your spice rack to be able to readily cook various cuisines, and; (2) skipping unnecessary steps in recipes that prolong the time and effort needed to cook well. The net result is that you can eat fantastic international cuisine any night of the week using the ingredients you have available in your kitchen, and for about the same effort as cooking dull staples. Purists may complain about the "veracity" of some of these recipes, and that is fine and appropriate. That is not the point of this book. The point is that you can make a Thai or Indian dish for about the same effort it would take to make a lackluster tuna casserole, and it will be better than

what you can get at a restaurant (indeed, I cannot sing the praises of the Red-Braised Chicken recipe enough - this is the best north Indian dish I have ever had, and it is incredibly easy). Also: you will also never, ever, go back to canned pasta sauce again. Once you play around with a few recipes, you will be readily able to concoct heavenly sauce from fresh ingredients in the time it takes to boil pasta. My only complaint with this book (and this is very, very minor), is that you need to keep an eye on the calories of some of these recipes - they can add up quickly.

‘The Best Recipes in the World’ by New York Times columnist and leading cookbook author, Mark Bittman promises to be a really great cookbook, and it comes very, very close to fulfilling that promise. First, one very important thing to do is to say what this book is not, as, like many of Bittman’s other books, his titles have a way of inflating one’s expectations. For starters, the book is much more than those two excellent ‘best recipe’ cookbooks, ‘The Greatest Dishes’ by Anya von Bremzen and ‘The Cook’s Canon’ by New York Times alum, Raymond Sokolov. The former gives us only eighty recipes and the latter stops at 101. Both numbers are well within their ambitions of giving us recipes ‘every good cook should know’. Bittman’s objective is to give us a much bigger book with over 1,000 recipes from around the world. Second, this is not a scholarly book in the vein of Paula Wolfert’s magnificent studies of various Mediterranean cuisines or even Clifford Wright’s study of the whole Mediterranean. And, Bittman makes no pretensions to being scholarly. One drawback of this somewhat personal view of world cuisines is that Bittman does a lot of blurring culinary boundaries which specialists in various regions would prefer to make clear. For example, he highlights only nine (9) culinary regions of Japan and Korea; China; Southeast Asia; India; Greece, The Middle East, and North Africa; France (and Europe in General); Italy; Spain; Mexico and Latin America. I implore you to not take this as any kind of gospel on world culinary regions. I just finished reading Clifford Wright’s new book on spicy foods (‘Some Like It Hot’) and he identifies eleven (11) spicy cuisines which don’t even cover half the world.

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