



The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution

By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff

Download now

Read Online 

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff

Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has “single-handedly chang[ed] the American palate” according to the *New York Times*. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods.

With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, *The Art of Simple Food* is an indispensable resource for home cooks. Here you will find Alice’s philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that’s balanced in texture, color, and flavor, Waters helps us embrace the seasons’ bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

 [Download The Art of Simple Food: Notes, Lessons, and Recipe ...pdf](#)

 [Read Online The Art of Simple Food: Notes, Lessons, and Reci ...pdf](#)

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution

By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff

Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has “single-handedly chang[ed] the American palate” according to the *New York Times*. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods.

With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, *The Art of Simple Food* is an indispensable resource for home cooks. Here you will find Alice’s philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that’s balanced in texture, color, and flavor, Waters helps us embrace the seasons’ bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff Bibliography

- Sales Rank: #14383 in Books
- Brand: Clarkson Potter Publishers
- Published on: 2007-10-02
- Released on: 2007-10-02
- Format: Illustrated
- Original language: English
- Number of items: 1
- Dimensions: 9.90" h x 1.50" w x 7.80" l, 2.49 pounds
- Binding: Hardcover
- 416 pages

 [Download The Art of Simple Food: Notes, Lessons, and Recipe ...pdf](#)

 [Read Online The Art of Simple Food: Notes, Lessons, and Reci ...pdf](#)

Download and Read Free Online *The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution* By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff

Editorial Review

Amazon.com Review

Do we really need more recipes for beef stew, polenta, and ratatouille? If they're the work of famed restaurateur and "food activist" Alice Waters, undoubtedly. In *The Art of Simple Food*, Waters offers 200-plus recipes for these and other simple but savory dishes, like Spicy Cauliflower Soup, Fava Bean Purée, and Braised Chicken Legs, as well as dessert formulas for the likes of Nectarine and Blueberry Crisp and Tangerine Ice. In addition, readers learn (or become reacquainted with) the Waters mantra: eat locally and sustainably; eat seasonally; shop at farmers markets. These are the rules by which she approaches food and cooking, and hopes we will too. Organized largely by techniques, the book is a kind of primer, designed to free readers from recipe reliance.

Some readers may look askance at advice that they search out sources for locally produced food, for example, given the everyday exigencies of shopping and getting meals on the table. Yet it is precisely the need to "remake" our relationship to food that, Waters contends, determines the ultimate success of all our cooking and dining, not to mention our health and that of the planet. This relatively small book has a large message, and good everyday recipes to back it up. --*Arthur Boehm*

From Publishers Weekly

Starred Review. The delicious dishes described in the latest cookbook from Chez Panisse founder Waters, such as a four-ingredient Soda Bread and Cauliflower Salad with Olives and Capers, are simple indeed, though the book's structure is complex, if intuitive. After a useful discussion of ingredients and equipment come chapters on techniques, such as making broth and soup. Each of these includes three or four recipes that rely on the technique described, which can lead to repetition (still preferable to a lack of guidance): a chapter on roasting contains two pages of instructions on roasting a chicken (including a hint to salt it a day in advance for juicy results), followed by a recipe for Roast Chicken that is simply an abbreviated version of those two pages. The final third of the book divides many more recipes traditionally into salads, pasta and so forth. Waters taps an almost endless supply of ideas for appealing and fresh yet low-stress dishes: Zucchini Ragout with Bacon and Tomato, Onion Custard Pie, Chocolate Crackle Cookies with almonds and a little brandy. Whether explaining why salting food properly is key or describing the steps to creating the ideal Grilled Cheese Sandwich, she continues to prove herself one of our best modern-day food writers. (*Oct.*) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

About the Author

Named the most influential figure in the past 30 years of the American kitchen by *Gourmet* magazine, ALICE WATERS is the owner of Chez Panisse restaurant and the author of nine cookbooks.

Users Review

From reader reviews:

Herman Lewis:

This *The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution* is great book for you because the content that is certainly full of information for you who all always deal with world and also have to make decision every minute. This kind of book reveal it facts accurately using great manage word or we can claim no rambling sentences within it. So if you are read the item hurriedly you can have whole facts

in it. Doesn't mean it only provides straight forward sentences but tough core information with beautiful delivering sentences. Having The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution in your hand like getting the world in your arm, data in it is not ridiculous a single. We can say that no book that offer you world throughout ten or fifteen tiny right but this e-book already do that. So , this can be good reading book. Hey Mr. and Mrs. stressful do you still doubt which?

Robin Harvey:

In this time globalization it is important to someone to get information. The information will make professionals understand the condition of the world. The healthiness of the world makes the information quicker to share. You can find a lot of referrals to get information example: internet, classifieds, book, and soon. You can view that now, a lot of publisher that print many kinds of book. The particular book that recommended for you is The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution this reserve consist a lot of the information of the condition of this world now. This book was represented how do the world has grown up. The terminology styles that writer use to explain it is easy to understand. The actual writer made some research when he makes this book. This is why this book acceptable all of you.

Robert Barker:

As we know that book is essential thing to add our know-how for everything. By a e-book we can know everything we wish. A book is a group of written, printed, illustrated or even blank sheet. Every year seemed to be exactly added. This publication The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution was filled with regards to science. Spend your free time to add your knowledge about your scientific research competence. Some people has various feel when they reading a book. If you know how big advantage of a book, you can truly feel enjoy to read a reserve. In the modern era like right now, many ways to get book that you just wanted.

Alva Stephenson:

A lot of publication has printed but it is different. You can get it by net on social media. You can choose the top book for you, science, comic, novel, or whatever by means of searching from it. It is named of book The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution. You'll be able to your knowledge by it. Without leaving behind the printed book, it might add your knowledge and make you happier to read. It is most essential that, you must aware about publication. It can bring you from one location to other place.

Download and Read Online The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff #QDPR01OK2TJ

Read The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff for online ebook

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff books to read online.

Online The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff ebook PDF download

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff Doc

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff Mobipocket

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff EPub

QDPR01OK2TJ: The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution By Alice Waters, Patricia Curtan, Kelsie Kerr, Fritz Streiff