

The companion volume to the public television series *Julia and Jacques Cooking at Home* Two legendary cooks, Julia Child and Jacques Pepin, invite us into their kitchen and show us the basics of good home cooking. What makes this book unique is the richness of information they offer on every page, as they demonstrate techniques (on which they don't always agree), discuss ingredients, improvise, balance flavors to round out a meal, and conjure up new dishes from leftovers. Center stage in these pages are carefully spelled-out recipes flanked by Julia's comments and Jacques's comments--the accumulated wisdom of a lifetime of honing their cooking skills. Nothing is written in stone, they imply. And that is one of the most important lessons for every good cook. So sharpen your knives and join in the fun as you learn to make . . .

- *--Appetizers--from traditional and instant grav-lax to your own sausage in brioche and a country pate
- *--Soups--from New England chicken chowder and onion soup gratinee to Mediterranean seafood stew and that creamy essence of mussels, billi-bi
- *--Eggs--omelets and tortillas; scrambled, poached, and coddled eggs; eggs as a liaison for sauces and as the puffing power for souffles
- *--Salads and Sandwiches--basic green and near-Nicoise salads; a crusty round seafood-stuffed bread, a lobster roll, and a pan bagnat
- *--Potatoes--baked, mashed, hash-browned, scalloped, souffled, and French-fried
- *--Vegetables--the favorites from artichokes to tomatoes, blanched, steamed, sauteed, braised, glazed, and gratineed
- *--Fish--familiar varieties whole and filleted (with step-by-step instructions for preparing your own), steamed en papillote, grilled, seared, roasted, and poached, plus a classic sole meuniere and the essentials of lobster cookery
- *--Poultry--the perfect roast chicken (Julia's way and Jacques's way); holiday turkey, Julia's deconstructed and Jacques's galantine; their two novel approaches to duck
- *--Meat--the right technique for each cut of meat (along with lessons in cutting up), from steaks and hamburger to boeuf bourguignon and roast leg of lamb
- *--Desserts--creme caramel, profiteroles, chocolate roulade, free-form apple tart--as you make them you'll learn all the important building blocks for handling dough, cooking custards, preparing fillings and frostings

And much, much more . . . Throughout this richly illustrated book you'll see Julia and Jacques's hands at work, and you'll sense the pleasure the two are having cooking together, tasting, exchanging ideas, joshing with each other, and raising a glass to savor the fruits of their labor. Again and again they demonstrate that cooking is endlessly fascinating and challenging and, while ultimately personal, it is a joy to be shared.

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16 Aug - 4 min - Uploaded by ALaCarteTV Join two of the world's best known and most loved culinary stars, Julia Child and Jacques. 20 Jul - 4 min - Uploaded by ALaCarteTV Julia and Jacques preparing eggs benedict. Julia and Jacques Cooking at Home - eggs. In Julia and Jacques Cooking at Home, two legendary cooks invite us into their kitchen and show us the basics of good home cooking. Julia Child and Jacques. Julia and Jacques Cooking at Home. Julia Child, Author, Jacques Pepin, Joint Author, Christopher Hirsheimer, Photographer Alfred A. Knopf \$60 (p) ISBN.

In Julia and Jacques Cooking at Home, two legendary cooks invite us into their kitchen and show us the basics of good home cooking. TVGuide has every full episode so you can stay-up-to-date and watch your favorite show Julia and Jacques Cooking at Home anytime, anywhere. Julia Carolyn Child was an American chef, author and television personality. She is recognized .. Julia Child's Kitchen Wisdom (); Julia and Jacques: Cooking at Home (); Julia Child: America's Favorite Chef (); The French Chef.

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