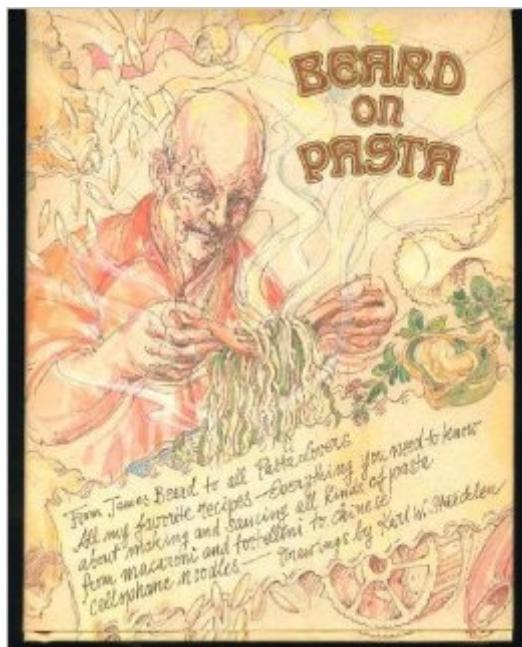


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Beard On Bread, Beard On Pasta(2 Volume Set)



Synopsis

This kitchen classic from James Beard-a name synonymous with culinary excellence-is back in print in a handsome edition featuring 100 of Beard's favorite international recipes and in-depth information on pasta's origins. An indispensable resource from the dean of American cooking. --This text refers to an out of print or unavailable edition of this title.

Book Information

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Best Sellers Rank: #258,240 in Books (See Top 100 in Books) #57 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #78 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Breakfast #233 inÂ Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

This is a great little book from one of the greats. Any cook or chef would be very happy to have this. Many international recipes which he describes in an unpretentious way. Very easy and clear. No photos.....He doesn't need them - the titles alone are mouthwatering enough. I wish would put the contents of the books! Here is the Beard on Pasta....MAKING PASTA, PASTA IN BROTH, MAINLY VEGETABLE, FISH AND SEAFOOD, MEATS, EGGS AND CHEESE, STUFFED PASTAS, COLD PASTAS, SMALL SAUCINGS, DESSERTS, FOOD SUPPLIERS.

This is one of my cookbooks which never gets put away. I proposed over a serving of the Pesto, and now my kids demand the macaroni and cheese. Some of the dishes seem like crazy combinations, but have become pot luck favorites. The pastitsio and the basil lasagne were big hits. No clunkers here.

I ,wrongfully, used to equate James Beard with his well known cookbook "Beard on Bread". The

reality is that he has so much to offer beyond that 'pillar of knowledge' in many cookbook libraries. I have found several interesting pasta dishes in this compact book which are now becoming 'standards' in our house. Others I am exploring. Best of all, I think, are the narrative descriptions of the food or the process to make a dish before the recipe. I just love to read about his love for food and his relaxed and practical approach to all in the kitchen.

This cookbook has stood the test of time. It goes to show that one does not need a glossy cookbook to produce top quality pasta. What you need is solid advice, and recipes that work. Buy this book and that is what you will get.

I love this book! I first saw it at the library, checked out and then decided I had to have a copy of my very own. I don't usually read cookbooks I purchase very often, but this made me want to read it from cover to cover. It is definitely a must have for any collection.

One of my old favorites, practical recipes. I've used this book for years, the second book I ever bought for making pasta, the first was Marcella Hasan Italian cooking.. it's convenient to have this book on my kindle

This is one of my favorite cookbooks. The recipe for Pasta and Beans is something of a winter staple in my house. Just like Mr. Beard told me, I serve it with red wine and good bread. The macaroni and cheese is also great as well as the fish stew...

I had a number of questions regarding pasta. Every time I made pasta something different would happen. This book answered my questions and some I didn't even know I had! He teaches you how to make pasta by hand and by many different machines. He recommends trying all of the methods to find what works best for you. I have not tried many of the sauces yet, but I like the variety available. He believes that pasta is not just for Italian dishes and includes sauce recipes for many ethnicities. For novice pasta makers this is the book to have!

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