

Chapter 1 : The Food Lovers' Cookbook Collection: 50 best cookbooks

*Epicurious staff picked their favorite ten cookbooks of all time. Marcella Hazan's *The Classic Italian Cookbook and More Classic Italian Cooking*. But when it comes to Hazan, we can't get enough.*

Some of it is recent writing, some is almost two hundred years old - but it is all relevant to our understanding of cooking today. We need to carefully explain how we have chosen our favourite books. First, they are books that fall into the category of cookbooks or recipe books. We have then made a judgement about the impact the book has had throughout the world. Obviously, Escoffier has had an enormous effect on chefs from many countries over a very long period of time. And so we came up with our list. So our list lies below. This book is now regarded as the masterpiece and the reference for French classical recipes in the post-Careme era. They are precise, clear, accessible and able to be implemented by chefs and home cooks alike. Be wary of editions containing only recipes as much of the richness of the original book is difficult to capture with these editions. This a serious and thoughtful book which should be in the collection of every serious cookbook collector. Read a detailed review 2 - French Provincial Cooking by Elizabeth David The classic tour de force of regional French food through the eyes of one of the greatest food writers of the 20th century. We believe that French Provincial Cooking is one of the most important cookbooks ever published. It is Elizabeth David at her best. Her broad culinary knowledge, her evocative writing style, her forensic research skills and her humanity all shine through. Elizabeth David was no ordinary person. She developed her taste for food while studying French history at the prestigious Sorbonne in Paris. She became obsessed with French food and developed a desire to learn how to cook it well. She was a leader in the publication of modern food books with her first offering being in ! The recipes are well worth trying even though the book was written in the late nineteenth century. We strongly believe that we can all learn a lot from history. This is just as important in cooking as it is in all other areas of human endeavour. Therefore we like to turn to the classic cookbooks to hone our knowledge and skills. Read a detailed review 4 - La bonne cuisine de Madame E. Saint-Ange is an enigma. Little has been written about her in the English language and we can find very few accounts of her life in the French language either, although it is clear that she was a French woman by the name of Marie Ebrard who, for many years, wrote a cooking column for the magazine Le Pot au Feu. La bonne cuisine de Madame E. Saint-Ange is a beloved classic of the French cooking literature. We are lucky that Chez Panisse co-founder and lover of all things French, Paul Aratow, decided to take on the mammoth and exacting task of translating her extraordinary work into English. The Time Life Series is still as relevant today as the day it was released. The series was edited by Richard Olney who was assisted by a litany of future stars of the food writing firmament. A feature of these books is the melding of superb photography with clear explanatory text and precise, clear recipes. The techniques and recipes cover most of the essential repertoire for chefs and home cooks alike. The series is timeless and endearing and is the perfect gift for any budding cooks who want to master the basics as well as more advanced techniques. The Art and Science of Cooking is a revolutionary series of cookbooks that explore the science of cooking and the techniques required to reveal that science. The series is as groundbreaking as the Time Life Good Cook series was all those years ago. The books were produced as a project of polymath chef Nathan Myhrvold who worked as the Chief Technology Officer for Bill Gates at Microsoft until he resigned to concentrate on his first love - cooking! Read a detailed review 7 - Thai Food by David Thompson Thai Food catapults straight into the pantheon of greats because it brilliantly captures the essentials of an entire cuisine. And this is not a minor regional cuisine, but one of the most complex and wide-ranging cuisines of the world. It is also one that is understood by very few Western authors or chefs. Thompson is a master of both writing and cooking -we have enjoyed his complex cooking for many, many years and continue to do so. Read a detailed review 8 - Modern Cookery for private families by Eliza Acton Eliza Acton was one of the first British cookbook authors to codify recipes of the early nineteenth century. Her classic Modern Cookery for Private Families was one of the first European books to provide quantities and timings rather than just general descriptions. She even provided a separate list of ingredients, something common today but unheard of at that time. Modern Cookery for Private Families is a classic that

has influenced many cookbook writers ever since its publication in it was first published under the title Modern Cookery, in all its Branches. Even the venerable Elizabeth David lists this book as the one that influenced her thinking the most. Read a detailed review 9 - Simple French Food by Richard Olney Simple French Food is a thoughtful, erudite and compelling book from one of the greatest food writers of the last century. Richard Olney deserves his place as one of the great food writers of the twentieth century. There are two great cookbooks that were written at similar times and within a short distance of each other for a very similar purpose. The purpose, clearly stated in each book, was a concern about the disappearing culinary traditions of the region. We love the fact that the book represents a complete departure from the worrying trend among so-called fashionable cookbooks of reducing all recipes to a few lines of description and only two or three ingredients. Instead, the recipes are accompanied by thoughtful, erudite and often witty dissertations that tell you why she does things and why the combinations of ingredients are necessary. Read a detailed review 11 - Cooking by Hand by Paul Bertolli Cooking by Hand by Paul Bertolli has entered the pantheon of great cookbooks because of his deep understanding of food products and the clarity with which he sets out his ideas. He is also one of our favourite chefs. This is a classic book with practical guidelines for everything from charcuterie making to the art of perfect pasta. Rather than being organised along traditional lines, this book is, instead, a collection of essays that explore a number of topics in depth. One topic is ripeness - it almost goes without saying that ripeness is desirable, but in these days of supermarkets manipulating fruit and vegetables to suit the demands of long-haul travel many items are certainly either not ripe or have ripeness induced artificially. Each of his publications has become a classic in its own right. We have chosen his wonderful book on the food of the Middle East to represent his writings in this collection of great cookbooks. It is a thoroughly researched, clearly written classic that is worth returning to again and again whenever you feel inspired to cook any of the great dishes of this region. The author is an interesting character. He was born in Aleppo in Syria and therefore was lucky enough to be initially raised in one of the great food centres of the world, in fact the home of the famous Muhammarah walnut and pomegranate sauce among many other fabulous dishes. Marcella Hazan is a feisty character who is highly opinionated in a very nice way. Read a detailed review 14 - Japanese Cooking: He also was a graduate of the Waseda University in Tokyo where he gained a degree in French Literature. Many people write about food, but there are few true food writers. Only a handful combine a deep understanding of and appreciation for food and at the same time are able to convey a clear and concise message. Stephanie Alexander is one such writer. After running a succession of highly acclaimed restaurants in Melbourne, Stephanie Alexander gradually moved into food communication, writing a classic cookbook and making personal and media appearances to spread her messages about the importance of food and wine in daily life. Read a detailed review 16 - Land of Plenty: The fiery dishes have not been dumbed down for timid Western palates. Her writing is both scholarly yet engaging and we love the stories that she has to tell about the region, the people and the highly addictive food. Read a detailed review 17 - The Art of Natural Cheesemaking by David Asher This book might just qualify for the longest title for a food book. The full title is "The Art of Natural Cheesemaking: However, despite this the book is an absolute treasure for setting a path to the future of cheesemaking by returning to the past. Asher describes his ideas in the opening "Manifesto" and then goes on to describe the main components of cheesemaking and then the detailed techniques for making a range of cheeses using traditional techniques. This is a book that should be on the shelf of every serious food lover. But the recipes were exciting and accessible even if exacting. We had to make sure that we used. But the fresh tomato soup with pounded basil was a revelation. The use of arachide oil and fromage blanc was exciting for the time, thus making the Aubergine Caviar recipe one to treasure. One of the most emblematic recipes of the time was the crab salad with grapefruit - it heralded the onslaught of new flavour combinations. Read a detailed review 19 - Revolutionary Chinese Cookbook by Fuchsia Dunlop Fuchsia Dunlop wrote the wonderful and authentic compilation of recipes from the Sichuan Province called Land of Plenty, here she has applied those same skills to produce a survey of the Hunan Province in south west China. The Art of Simple Food gives us an insight into why Chez Panisse has been such a great restaurant for such a long time. The recipes are written with rare precision and make no concessions to the "quick and easy" brigade or the "low-fat, low-flavour" movement. We still like the original as it provides a useful snapshot of American

cooking at that time. And on reading the book many are able to be implemented by the home cook. Read a detailed review 27 - *The Glorious Foods of Greece* by Diane Kochilas *The Glorious Foods of Greece* by Diane Kochilas is a masterful book that surveys the breadth and depth of traditional Greek cooking in a lively, entertaining yet scholarly way. It is a key book for anyone wanting to understand the true cooking of this fascinating country. Read a detailed review 28 - *Catalan Cuisine* by Colman Andrews Colman Andrews in this major work provides us with stunning insight into the wonderful world of Catalan Cuisine. This is a major work by an important writer. Read a detailed review 31 - *Roast Chicken and other stories* by Simon Hopkinson *Roast Chicken and other stories* by Simon Hopkinson with Lindsey Bareham is a great cookbook for a number of reasons. The first is the format. It explores about forty small topics, a chapter at a time presenting a few recipes for each topic. The second is that he seems to favour classic recipes and just wants to make them easy to cook and for them to be more satisfying. And the third reason is that the things he writes about are the things we like to eat. Read a detailed review 33 - *Flavors of the Riviera* by Colman Andrews *Flavors of the Riviera* by Colman Andrews is an insightful and thoroughly-researched survey of the true food of north-west Italy and southern France. Read a detailed review 34 - *European Peasant Cookery* by Elisabeth Luard *European Peasant Cookery* is yet another important contribution from Elisabeth Luard and her publisher Grub Street with this massive survey of food from 25 countries from Turkey to Iceland. Kennedy writes with authority and an obvious love for the country, the people and the food.

Chapter 2 : The Best of Classic Cookbooks : Recipes from 20 Years of Pillsbury's | eBay

With Pillsbury: The Best of Classic® Cookbooks, home cooks are assured of having the recipes their families and guests remember and request. It's yet another valued collection from the company that home cooks have relied on for more than years for quality recipes and ingredients.

Click here to see our 1 pick Apicius was known for having such lavish banquets that it eventually caused him to go bankrupt. It was written some time in the fourth or fifth century CE by Marcus Gavius Apicius, and contains a large collection of Roman cookery recipes. Since the early days of man, people have written cookbooks to record and teach important recipes of their time. Nearly every literate society throughout the ages has produced at least one cookbook. One of the earliest known cookbooks is "Hdypatheia", which translates into pleasant living. One of the most famous of the early cookbooks is "Deipnosophistai, a treatise on food and food preparation". In it, they share recipes with each other and discuss a number of dishes. The "Apicius", which is sometimes referred to as "De re coquinaria" is another famous cookbook from ancient times. Unlike most documents of the time, the Apicius was written in a language that is closer to Vulgar Latin than classical Latin. Apicius was known for having such lavish banquets that it eventually caused him to go bankrupt. The earliest known cookbook from the Arabic world is al-Warraaq, which is a collection of recipes from the ninth and tenth century. From the far east, there is a Chinese cookbook entitled "Yinshan Zhengyao", which was written in the fourteenth century and still survives to this day. All too often people buy a new cookbook, put it on the shelf, and promptly forget about it. Not only will you learn about new ingredients and quicker ways to prep food, but it will give you a good overview of all the different recipes in the book. Start off by treating a cookbook just like a novel. Instead, set it with the rest of the novels you read and take the time to look through all of the pages, including the pantry and tips sections. As you read through it, place sticky notes or bookmarks on the recipes you want to try, even if they look difficult or time consuming. Once you have read through the book and it is filled your notes, pick out ten recipes to try within the next 30 days. Write the names and needed ingredients down on a piece of paper and stick it to your refrigerator. Next time you are making a shopping list, refer to it and add some of the needed ingredients to your list. Write these down as well and post them in the same spot. Putting a few notes in your calendar or planner to remind you to try the new recipes is also a good idea. Put one at the thirty, sixty, and ninety day marks. Many might be surprised to learn though that full-service restaurant food is just as unhealthy, if not worse, than fast food. A recent study published in the European Journal of Nutrition found that eating at both types of restaurants is linked to increased calorie, fat, saturated fat, sodium, and cholesterol consumption. In fact, the study found that eating at full-service restaurants resulted in a larger increase of sodium and cholesterol. They rarely provide one with the required amount of fruits and vegetables, resulting in vitamin deficiencies in many Americans. In addition to higher levels of unhealthy properties, restaurant meals often contain little nutritional value. On top of all of this, restaurants are notorious for their overly large portion sizes, and people have a habit of trying to finish what is on their plate. Preparing meals at home not only allows one to provide themselves with healthier meals, it also makes practicing portion control easier. Sharing home-cooked meals around the table with the family is a great way to encourage family bonding. This is doubly true if the family periodically takes the time to prepare meals together. A study by the University of Michigan found that kids who share family meals at home are associated with fewer physiological issues and higher academic success.

Chapter 3 : 10 Essential Baking Cookbooks | Tasting Table

The Best of Classic Cookbooks: Recipes from 20 Years of Pillsbury's Best-Selling Cooking Magazine by Pillsbury Company Light shelf wear and minimal interior marks.

Print Save Looking for more? These are the seven must-have cookbooks for making cookies. While we never say no to trying out a book with a recipe for a killer chocolate cake or superb buckwheat bread, we are picky about the baking books that get a prized spot on our bookshelf. A great baking book should be dusted in flour from use. Its recipes should never ask us to spend hours in a kitchen only to disappoint. It should teach us something that sticks with us. These 10 books do just that. Almost 30 years after its publication, it is still indeed the bible of cakes. It even inspired an online movement called Tuesdays with Dorie , in which more than baking bloggers became virtual friends and cooked their way through the book together. Projects run from simple banana bread to complex chocolate croissants and even savory Greek spanakopita , but with clear step-by-steps, helpful diagrams and detailed "why it works" headnotes, every one is easily attainable. Lines of people hoping to score a fresh loaf, morning bun or perfect croissant form daily. Since publishing *Tartine* in , the husband-and-wife owners have gone on to publish other excellent books, but it is the original that remains our favorite. The recipes err on the complex side, relying on gelatin sheets and stashes of crumbs and crunches, but standbys like Crack Pie and cornflake-choc-marshmallow cookies are easy enough to become part your dessert rotation. His recipes work, like his famous ginger cake and passion fruit pound cake , but, more importantly, they call us to the kitchen over and over. The man is a master. His book is written with clear and concise language with helpful step-by-step technique photos to guide the home baker along. Walking readers through theory and process before diving into bread, pizza, focaccia, and dips and spreads for sandwiches. *The Secrets of Baking*: Each chapter contains a master recipe with simple basic guidelines to perfect it, like caramel sauce, pound cake and lemon curd. A friendly yet authoritative voice gives mini lessons and time-saving tips, making it easy for an amateur baker and pastry chef to perfect the basics and think outside of the box. Her recipes balance familiarityâ€”muffins, galettes, scones and the likeâ€”with unusual touches, say, a grapefruit galette or a persimmon spice cake. She carries readers through her day of baking, which starts at the brutal hour of 3: *The Hot Bread Kitchen Cookbook*:

Chapter 4 : The 50 best cookbooks | Life and style | The Guardian

I have subscribed to Pillsbury's Classic Cookbooks since Suffice it to say that I am a big fan of this series and I have kept every issue with the exception of the ones that were lost. When I got a card from Pillsbury announcing the publication of this collection of favorites from the magazines, I ordered it immediately.

Our panel of judges: Carrier delivered fabulously detailed and uncompromising recipes for the likes of beef stroganoff and bouillabaisse. Carrier, who died in , continued to update Great Dishes, and it remained in print for years. Though the colour plates now have a certain kitsch quality there is no doubting its reach or ambition. As well as roaming far and wide across Europe there were also recipes from China, India, the Middle East and Caribbean. I was in Chinatown a few days later, loading up on ingredients, though many are readily available in good supermarkets. The recipes veer from the incredibly simple, such as stir-fried potato slithers with chillies to the more elaborate, such as dry-braised fish with pork in spicy sauce. Clear chapters cover cold food, poultry, fish dishes and street food. The vegetable chapter includes a recipe for fish-fragrant aubergine that is so simple and yet so good that it would convert anyone to Sichuan food. Concise sections detail most common ingredients and different cooking methods. But in other matters, her influence has only ever been benign. Hazan, knowing that some pastas are most definitely not best made at home, has made cooks everywhere feel truly proud of their jars of dried spaghetti. She has also, down the years, encouraged them to chuck out their garlic presses, and use instead the blade of a knife to crush our cloves. Best of all, she has taught us to elevate what we used to call spaghetti sauce to the status of ragu, an altogether more sophisticated beast. Then, in , it was adapted for a British audience by Anna del Conte, at which point she won herself a whole lot of new fans, plus an Andre Simon Award. It is a very good book indeed: If you want to know how to make proper risotto, minestrone, or lasagne, this is where to look. But it includes other delicious things, too: As Hazan notes, the Italians like to describe such dishes as "un boccone da cardinale", or a "morsel for a cardinal". He moved to Bangkok, where he studied in the kitchens of people skilled in the noble arts of traditional cookery, pored over the memorial books that documented palace recipes, and explored the food sold on the streets. Within its gorgeous pink covers, you will find information cultural, geographical, historical, spiritual and culinary, not to mention a vast collection of recipes that range from street food through palace cooking, to exquisite desserts. As the critic Fay Maschler put it: But it is also contains hundreds of excellent recipes, the vast majority of them short, precise and foolproof. Who could resist poached turbot with shrimp sauce, or a properly made Cornish pasty? As for the puddings, Grigson delivers recipes for some of our favourite ever: Yorkshire curd tart, brown bread ice cream, queen of puddings, and Sussex pond pudding. There is also an excellent "and blissfully long" section on teatime: Nor is it his flair for innovation that makes him; even he would say his food cleaves tightly to the great European traditions. What defines him is his exquisite good taste. Nowhere is that better demonstrated than in this cleanly written, utterly reliable, delicious book. It is organised by ingredient "A is for anchovy, B is for Brains, P is for pork pieces and bacon bits" with a short essay on each. Then come the recipes, be it the roast chicken of the title "the trick is to rub it with butter and then squeeze over the juice of a lemon" one of his beloved tripe stews, or his saffron mash, pretty much the only dish he claims as his own invention. The towering writer of his generation by whom all others are judged. Or simply "a bloody genius", according to Jamie Oliver. But Kitchen Diaries is the full flowering of a mature talent , with a clear knowledge of who he is, where he comes from and what he wants to say. British food from now on would celebrate the right food at the right time. Open it on any page but start, say, with 1 January on page 4 and savour the simple beauty of the recipes and the writing. In truth it is less a cookbook than a cultural over view of the entire Jewish diaspora, with appropriate recipes attached. It is a mark of just how reliable a piece of scholarship it is that, on publication, it was greeted with almost universal acclaim; a rare achievement for any work wading into the notoriously rancorous Jewish community. Every page and, more important, every recipe bursts with the vigour of a people that spent 2, years on the move. The dishes of the Sephardic Jews of North Africa and Spain are as rich and varied as you would expect of a writer who made her name with the food of the Middle East. Here are

instructions for Iraqi date-filled pies, Tunisian couscous cakes and quinces in wine. More compelling still is her codifying of the eastern European Ashkenazi tradition: Any edition of this book is a joy, but the beautifully illustrated American version, published by Knopf, is particularly special. My mother, a very good cook indeed, had not, to my knowledge, a book of hers anywhere in the house when I was fettling away at the Aga in my early to late teens. But no Elizabeth David. It was not until I was 21 years old when friends in West Wales gave me a set of her Penguin paperbacks for my birthday, hoping that they may further inspire me in the kitchen of my little restaurant by the sea. Although I had already worked in a French restaurant and eaten in France with my parents, nothing compared to that which I was to learn and devour from French Provincial Cooking. Nothing had previously evoked such a sense of place and time with the richest prose. It was and remains, intoxicating. Once firm, this now flat cut is sliced into thick strips, smeared with mustard, beaten egg and coated with breadcrumbs. This is a remarkably good plate of food. He was 72, and had led an interesting and fulfilling life his friends included the writer James Baldwin, the poet John Ashbery, and the painter John Craxton. He had also, unlike many people, been able to cook his own last meal. The story goes that when his brothers arrived to arrange the funeral, they found a plate and a glass by the sink. The plate contained traces of a tomato pilaff; the glass, red wine. The remaining pilaff was in the fridge. The brothers took it out, heated it up, and toasted him before tucking in. This pilaff tells you everything you need to know about Olney. People favour risottos now, but before there was risotto, there was pilaff: If the tomatoes are good and fresh, the oil sufficiently grassy, and the onions just so, this is the food of the gods. Olney was a hugely accomplished and knowledgeable cook, but his mantra was simplicity and, in this sense, he was ahead of the times. When *The French Menu* was first published in , its determinedly seasonal approach was considered revolutionary. Four years later, he published *Simple French Food*, and his reputation was sealed. Some read Olney for his uncompromising style alone. His sentences are longer than a prize pike; his salads are "composed", not tossed. Others like the way he pairs every dish with a wine. Olney lived alone, but he was a generous host, and his friends must have considered themselves truly lucky. Imagine a friend who cooked you sorrel soup, followed by frito misto, pheasant salmis with ceps, and an orange jelly. Or crayfish mousse, ravioli of chicken breast, roast leg of venison and moulded coffee custard. Or, perhaps best of all, cucumber salad, baked lobster, braised and roasted partridge, and fresh figs with raspberry cream. With this raspberry cream, we quietly rest our case. Rachel Cooke This article contains affiliate links, which means we may earn a small commission if a reader clicks through and makes a purchase. All our journalism is independent and is in no way influenced by any advertiser or commercial initiative. The links are powered by Skimlinks. By clicking on an affiliate link, you accept that Skimlinks cookies will be set.

Chapter 5 : The 7 Classic Cookbooks Martha Uses All the Time | Martha Stewart

I have subscribed to Pillsbury's Classic Cookbooks since Suffice it to say that I am a big fan of this series and I have kept every issue with the exception of the ones that were lost.

Chapter 6 : The 50 best cookbooks of all time | Life and style | The Guardian

The Best Cookbooks for Classic Recipes. Nowadays, great recipes are just a click away. We all have our favorite sites and blogs for finding the easiest weekday lunches or most impressive dinner party dishes.

Chapter 7 : Pillsbury: The Best of Classic Cookbooks by Pillsbury

From classic French cuisine to Southeast Asian homecooking, and healthy real food and clean eating diets to beginner basics, this collection of the 25 Best Cookbooks showcases the most delicious and helpful cookbooks that everyone should own.

Chapter 8 : | Southern Living

Like most essential American cookbooks, the books from Good Housekeeping have been revised multiple times, although one could make a case that the version is the most useful because it includes instructive illustrations that promise to guide cooks to success if they follow the diagrams.

Chapter 9 : The Best Top 10 Cookbooks of All Time for Classic Recipes

This cookbook is on everybody's list for a reason -- it's filled with tried and tested classic recipes that you know the entire family will love. Julia Child liked to think of it as a fundamental resource for any American cook.