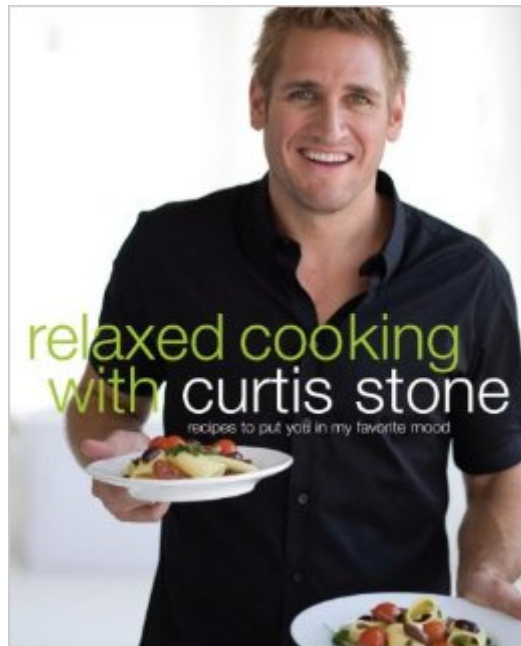


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Relaxed Cooking With Curtis Stone: Recipes To Put You In My Favorite Mood



Synopsis

By Curtis Stone Aussie Curtis Stone, host of TLC's Take Home Chef, is best known for his laid-back approach to cooking. Though he's worked as head chef in several Michelin-starred London restaurants, some of his most memorable meals are the ones he's shared with friends at home. Now, Curtis shows you how to have as much fun in the kitchen as your guests are sure to have over a comfortable, unforgettable meal. With the home cook in mind, Curtis avoids off-putting culinary lingo and hard-to-find ingredients. Instead, he picks what's in season and just around the corner. This down-to-earth approach results in wonderfully interesting and flavorful taste combinations that are perfect for parties or just hanging out with a close friend or loved ones. Recipes Include: Pan-Fried Calamari with Roasted Asparagus Salad Sticky Chicken Drumsticks Red Curry with Lobster and Pineapple Brownie Cupcakes Curtis Stone is the host of TLC's Take Home Chef. He trained under famous chef Marco Pierre White in London, working as head chef at three of his restaurants. He regularly appears on the Today show. Originally from Melbourne, Australia, he lives in Los Angeles. Size: 10" x 8" Hardcover 272 Pages Color Photographs Throughout Published 2009

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Customer Reviews

This book is exactly what it says it is: Relaxed cooking ala Curtis, and not at all boring by any means! Better yet, the ingredient lists are fairly short, the recipes uncomplicated and easy to follow, all with that touch of sophistication that Curtis is known to bring to his dishes. The book design gets a good review as well. The photography is bright and luscious, the layout modern and simple, and

most importantly, the type is on the larger side (excellent when following along while cooking!). Personally, I can't wait to try the recipe for the rhubarb ripple ice cream myself (and how good does that sound!?) Overall, this book makes cooking exciting and approachable for the modest cook, yet is capable of interesting a more seasoned chef's palette. A great addition to any cooks' collection.

I've enjoyed Curtis on TV for his laid-back, yet passion for food, not to be stuffy, but really good and enjoyable dining. Here he provides recipes for that target, relaxed cooking and dining as he puts it. It is the Aussie way, he says. I believe him, and am attracted to this as I first was to Graham Kerr. They are knowledgeable about five-star dining, yet prefer simpler, relaxed recipes for entertaining their friends. Curtis has even some new categories to highlight this more casual approach such as "Weekend Lunches" or "Something to Eat on the Sofa." The majority of ingredients and techniques required to prepare these recipes are not that difficult, with the exception of some of the seafood, e.g. daurade, however, he does in most cases provide substitutes for these harder to find types. I've only tried a few so far, but find them delivering on the theme of wonderful, relaxed food: Heirloom Tomato and Burrato Salad with Pepper-Crusted NY Steak; Smoked Trout Melt with Cucumber on Pumpernickel; Peach and Honey Cake with Orange Syrup; and Spicy Sausage Breakfast Burritos. There are many more that I look forward to trying. This proves to be a cookbook such that both the chef and the diner can enjoy not too formal and sophisticated dishes, yet as Curtis writes: "deliver a lot of flavor and plate appeal for the effort invested--in other words, to help you be as relaxed in the kitchen as you are in front of a that crackling fire." Goal achieved! The layout and color photos are superb as Clarkson Potter Publishers have a reputation in their cookbook collection.

I'm an experienced cook. My partner and I cook from scratch, what most people would call gourmet meals, about 70 percent of the time. But, when I read this book I knew I had to try some of the recipes. I have made about 2 dozen of various types. I haven't found a bad one yet and except for one would make them over many times. The chicken and leek pie is simple and fabulous. When I need something fast this is my go-to book now

I'm a guy, I'm unmarried, and I'm not a chef. Despite this, I tire quickly of the usual bachelor fare - i.e. microwavables, takeout and dining out - and like to cook for myself occasionally. I find a lot of cookbooks intimidating, either in terms of ingredients or prep time. This book came as quite the relief. Most of the ingredients were things I recognized, and most of the stuff that wasn't was

explained by the author, usually with an alternate ingredient if the listed one isn't available. All of the recipes are printed in large font, and none take up more than a page. Also, pictures are included with virtually all of recipes to give you an idea of what you're shooting for. A brief introduction to each recipe gives helpful suggestions (I especially loved the "When serving this to kids, make sure to pass out napkins"). The book is neatly divided into breakfast, brunch, everyday dinners, dinners for entertaining, couch food and desserts. Every section includes staples (French toast or rack of lamb, for example) as well as an "ooo let's try this" exotic (like "Corn and Bacon Muffins" or "Rhubarb Ripple Ice Cream"). A side note after re-reading other reviews: this is "Relaxed Cooking." If you are looking for exotic, complicated or sophisticated recipes, look elsewhere. This is the kind of cooking you would do on an everyday basis. All in all, this is a great cookbook with simple recipes - most take about 20 minutes by my watch. A must for anyone who wants to cook great food but doesn't want it to be a chore.

We tried several recipes from this book. All were tasty, easy to prepare, looked liked the photos when finished, and used ingredients we were able to find at the local market. Thumbs up! It is now one of our favorites.

I love love love this book! Talk about sprinting to get back into the kitchen. I was all over it. This is the yummiest selection of recipes that I've seen in a long time that will have you instantly inspired to get back into the kitchen. Who would have thought that a chef of Curtis's professional caliber could simplify things and make your everyday life in the kitchen so easy! The chapters are broken down by occasion, I rather like "something to eat on the sofa" which is a great chapter filled with comfy foods that you don't need to sit at the dinner table for. Or how about some great recipes for entertaining a crowd "crowd pleasers" and another favorite "sweet dreams" for all things sweet and delectable that will send you in to the sweetest of food comas!!! I could go on!!!

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