


Gourmet Cooking For Dummies

By Charlie Trotter

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"Trotter's book stands equally alongside the works of Julia Child and James Beard."

—Library Journal

"Cooking a gourmet dinner doesn't have to be a frightening experience – Charlie Trotter's Gourmet Cooking For Dummies will dispel all your fears and help you turn out wonderful dishes."

– Ferdinand E. Metz, President of the Culinary Institute of America

"Look to Charlie Trotter for great wine choices for gourmets – Dummies or not! Educational, instructive, and delicious."

– Robert Mondavi, Robert Mondavi Winery

"Charlie Trotter has become famous for his unique and detailed approach to food. This book is no different – and entertaining as a bonus."

– Keith Keogh, C.E.C., President, California Culinary Academy

If tuna casserole is the most exciting meal you've made lately, let Gourmet Cooking For Dummies™ come to your culinary rescue! In a matter of minutes, you can create mouth-watering dishes – from soups and sauces to zesty vegetarian delights and seafood masterpieces – that are guaranteed to impress your family and friends.

Inside, you'll discover how to:

- Set up your gourmet kitchen with the right pots and pans, tools, and spices
- Prepare sauces, soups, vegetable dishes, seafood creations, desserts, and more with a minimum of ingredients
- Create complete menus for any occasion, from a meal with your boss to a summer picnic
- Bring the world into your kitchen with recipes for ethnically inspired dishes
- Use Charlie's chef-tested cooking tips to make gourmet cooking fun and easy

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Editorial Review

Amazon.com Review

Gourmet Cooking for Dummies is perfect when you want to upgrade from making back-of-the box recipes to mastering the fine points of culinary technique. Charlie Trotter, known for the creative, sophisticated dishes he prepares at his Chicago restaurant, is one of America's über gourmet chefs. Trotter is famous for amazingly artistic presentations, as the chapter "Architectural Cuisine Made Easy" amply demonstrates. *Gourmet Cooking for Dummies* is a good guide when you want to ease into classic French culinary techniques such as deglazing and tempering, and learn how to apply them in contemporary ways. Along with recipes ranging from reasonably easy to recherché, Trotter crams in an encyclopedic amount of information, complemented by 16 pages of color photos and illustrations that are sprinkled throughout the text. He even includes advice on pairing foods with wine, lists other cookbooks he recommends, and tells where to send away for the best ingredients. When you want to stun friends with a Whole Roasted Tomato filled with Roasted Garlic Soup and Crispy Fried Leeks, or Chicken Roulade with Prosciutto and Artichoke-Spinach Purée, *Gourmet Cooking for Dummies* shows you how to go for it.

From Library Journal

Renowned Chicago restaurateur Trotter demystifies the world of gourmet cooking for countless gourmands at heart. His no-frills approach clearly demonstrates the essential ingredients and techniques for creating culinary masterpieces. Chapter by chapter, Trotter serves up a delectable background of gourmet cuisine, yielding easy recipes and informative tidbits about each food. He provides comprehensive guides to fruits and vegetables; meats, fish, and poultry; and chocolate. The chapter on sauces, stocks, and oils will be indispensable to many readers. In addition, Trotter advises how to stock the larder and explains essential kitchenware. Despite its bare-bones demeanor, Trotter's book stands equally alongside the works of Julia Child and James Beard. Useful for reference and perusing alike, this is highly recommended for cookery collections in all public libraries. (Index not seen.)?Michael A. Lutes, Univ. of Notre Dame Libs, South Bend, Ind.

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About the Author

Charlie Trotter is the chef and owner of the critically acclaimed restaurant Charlie Trotter's in Chicago, one of only a handful of restaurants in the U.S. to have earned Five Mobil Stars, Five AAA Diamonds, and induction into the internationally renowned Relais & Chateaux. He was also given Wine Spectator's Readers' Choice Awards for The Best Chef Currently Working in the U.S. and The Best Dining Experience for 1997. He is the award-winning author of three bestselling books, Charlie Trotter's, Charlie Trotter's Vegetables, and Charlie Trotter's Seafood.

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