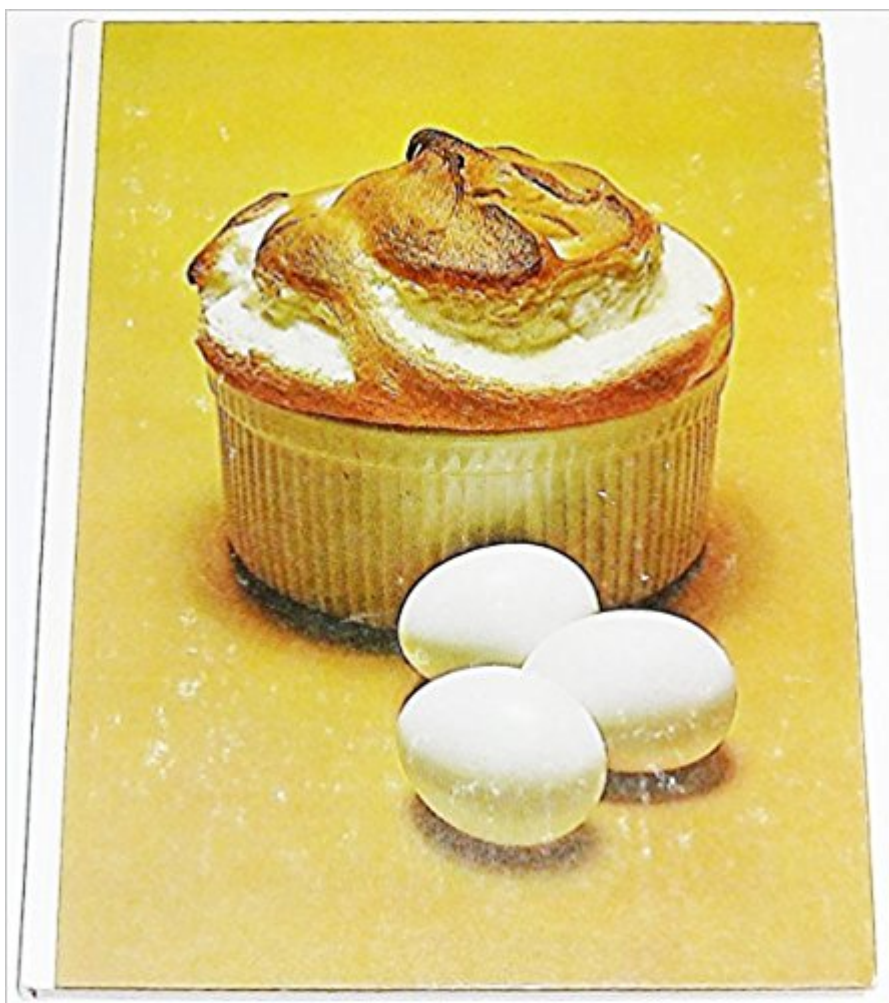


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The Cooking Of Provincial France: Foods Of The World



Synopsis

Discusses the cuisine of the provinces of France and provides many traditional recipes from these regions.

Book Information

Hardcover: 208 pages

Publisher: Time-Life Books; 1st edition (1968)

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Average Customer Review: 4.1 out of 5 stars 13 customer reviews

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Customer Reviews

Discusses the cuisine of the provinces of France and provides many traditional recipes from these regions.

Note that when new this book came in a slipcase along with a spiral-bound recipe book. If you can find it with the recipe book intact go for it, but it's not necessary, as the recipes are also in the book itself. From what I've read the male editor of this book for Time-Life basically stole recipes from wherever he could and Julia Child and M.F.K. Fisher regretted having anything to do with it in the end. Still, it serves as a nice snapshot for that point in time, and the warnings throughout to American cooks about what passed for French bread and Swiss cheese and so on are amusing, as is the admonition, for instance, that the French onion soup recipe absolutely requires a heavy pot (this is there because cookware in the U.S. at the time was terrible, today just about any pot will do, and in fact I now make it in a Mauviel copper stock pot, which is 2 mm thick copper but not especially heavy as you would expect from that admonition [a Dutch oven also works just fine]). This is the book from which I made my first souffle, and I still make them today. I've never had an issue with a souffle using this recipe, so I trust this recipe and just change the flavorings (see the customer image I uploaded for the green souffle made with very finely chopped spinach). Since the

French onion soup pretty much parallels the one in Mastering the Art of French Cooking, I expect it was written by Julia Child. It makes a nice soup, but over the years I learned a trick from America's Test Kitchen or somewhere in which when you think the onions are caramelized fully you re-caramelize them 7-10 more times, scraping the bottom with a wooden scraper then stirring and letting them sit for about 2 minutes (to allow more fond to develop), then you scrape again every 2 minutes for the next 14-20 minutes. The flavor improves dramatically over the way the recipe is written in this book, so it's well worth doing, just take care that you watch it closely so it doesn't burn. The method for making croutes by rubbing with garlic is delicious in the French onion soup but they're also good in salads, and I've been rubbing grilled bread with garlic cloves ever since. While I mainly bought this book because of Julia Child's and M.F.K. Fisher's involvement, I've enjoyed it as a time capsule, taking it off the shelf from time to time ever since, and enjoying the dated pictures and (from what I've read) somewhat romanticized view of French life at that point in time. It will always be a favorite because of the Child/Fisher connection, but also because it's the book that taught me how to make a decent soufflé and French onion soup, and I've continued on from there.

Between MFK Fisher and Julia Child, I can't go wrong. I love this vintage edition of the Time/Life series and have it among the few go-to books in a large collection of lesser-used cookbooks. I've read and enjoyed many of Fisher's books, and this old-but-new-to-me hard-bound copy is wonderful to have. Like Child, Fisher believed in simple preparation of fresh, simple ingredients.

My favorite French Cuisine cookbook, along with the accompanying book of recipes. Never has disappointed me.

wonderful recipes and fascinating perspectives; needless to say, beautifully written

This book is part of a collection from the 1970's of Time Life-Foods of the World. This is the handbook which contains all the recipes from the larger hardback book.

I got this book just because it's one of MFK Fisher's works. Interesting and informative vintage recipes and photos. one

JUST AS DESCRIBED , ALL WAS GREAT !

a classic

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