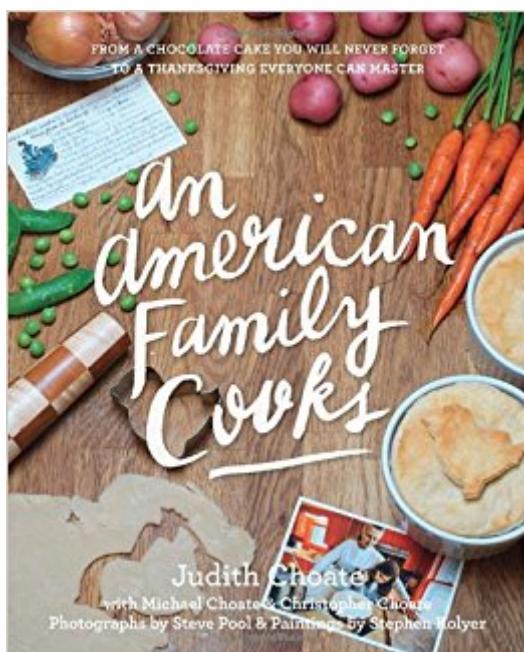


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# An American Family Cooks: From A Chocolate Cake You Will Never Forget To A Thanksgiving Everyone Can Master



## Synopsis

With its irresistible recipes, gorgeous photographs, charming illustrations and narration by award-winning author Judith Choate, *An American Family Cooks* sets the table to which we all want to be invited. Join award-winning cookbook author Judith Choate in the kitchen and at the table as she and her family of foodies celebrate the new American home cooking. Within its beautifully photographed and delightfully illustrated pages, one will find a sophisticated, yet cook-friendly variety of recipes that meld influences from the fundamentals of traditional home cooking, classic follow-to-the-letter French techniques, contemporary California cuisine, exciting ethnic dishes, holiday classics and the most simple and satisfying of family meals. An introduction from a veteran and much-published chef to the new American home cooking with a strong emphasis on organics and local and sustainable produce. Modern, produce-centric, organic, recipes--from French classics to California cuisine. Fundamental generations-old recipes and techniques no home chef should be without: stocks, stews, soups, pastries and cakes, canning and preserving. Richly photographed by renowned food photographer, Steve Pool; charmingly illustrated by Stephen Kolyer. 324 full color photographs, and 15 illustrations. *An American Family Cooks* will be the Featured Selection for The Good Cook Bookclub's late September catalog (announce date 9/8/13, in homes approximately 9/25/13). Table of Contents Some Thoughts About How We Cook Shopping, Ingredients, Supplies, and Techniques      Drinks and Nibbles Chris Talks About Wine Making Hootch Cocktail Treats Grilled Red Devil Quail Olive Swirls Hummus Spicy Bean Dip Holy Guacamole Scallop Seviche Marinated Yogurt Cheese      Just Everyday Meals Heirloom Tomato Salads Every Night Salad Octopus Salad Braised Baby Artichokes Boy Oh Boy! Bok Choy (Bok Choy SautÃ© and Bok Choy, Shiitakes, and Tofu) Champ The Chicken Pot Pie That Nana Made and We All Still Make Pepper Steak Beef Stew Stuffed Cabbage Momâ™s Crook Neck Squash Chrisâ™ Paella Roasting Chicken Chicken Meets Lemon Fried Chicken Favorite Chicken Chicken Under a Brick Braised Lamb Shanks with Green Olives Talking About Pork (Roast Loin with Garlic Scapes and Stuffed Pork Loin) Pork Scallopine with Arugula Salad Making Mole Fancy Dining Friday Still Means Fish Steveâ™s Every Night Shrimp Creole Dungeness Crab at Home Soft Shell Crabs Scallops with Roe and Fiddlehead Ferns Linguine with Clam Sauce Salmon with Curried Carrot Couscous and Green PurÃ©e Cod Cakes      What Would We Do Without Pizza and Pasta? Pizza Correcto Risotto â“ sample pages Nanaâ™s Potato Gnocchi Butternut Squash Ravioli Raw Tomato Sauce Meatballs and Spaghetti Pork in Milk Eggplant Parmigiana Braised Radicchio We Canâ™t Forget the French Grilled Cheese and Tomato Soup Days Impromptu Soups Black Bean Soup Butternut Squash Soup Corn Chowder Talking About Sandwiches Really,

Really Good Cheese Sandwiches Thin Yellow Boys Â Country Cooking Newsomâ™s Country Ham Fried Green Tomatoes Corn Fritters Digging Ramps Waffles for Dinner Annieâ™s Brown Bread Â Looking Back Chris on Vinegar Pickled Asparagus Easy Pickles Making Old-Fashioned Relish Fresh Fig Relish Making Jams Making Sausage Boston Brown Bread Banana Bread with Canada Making Bread Â A Short Order Cook; Isnâ™t Breakfast Great Salt-Buzz Breakfast with Biscuits Hash Browns Momâ™s Waffles That We All Still Make Scotch Griddle Scones Laurelâ™s Oatmeal Scones Easy Cinnamon Rolls Â We All Love Dessert Chocolate Chess Pie/Cake Devilâ™s Food Cake Pineapple Upside Down Cake Laurel Makes Everybodyâ™s Birthday Cake Lemon Meringue Pie Shaker Lemon Pie Strawberry-Rhubarb Pie and Some Others Apple Pizza Chocolate Chip Cookies Ginger Cookies Poached Pears Â Mickeyâ™s Big Birthday Easter Scotch Eggs Greek Easter Bread Uncle Kolâ™s Hors dâ™Oeuvres: Mini Black Bean & Corn Empanadas, Spinach-Feta Phyllo Â Â Cups Mickeyâ™s Easter Dinner Menu: Grilled Leg of Lamb au Jus and Chimmichurri; Potato Â Â Gratin; Orange-Cumin Carrots; Grilled Asparagus; Roasted Baby Artichokes; Pearl Â Â Onions and Cremini Mushrooms Â Thanksgiving Chrisâ™ San Francisco All-Day Thanksgiving: Champagne & Fried Eggs on Toasted Â Â Baguette with Shaved Truffles and a Drizzle of Honey; Iced Vodka & Caviar with Â Â Quail Eggs, Minced Red Onion, and Tiny Toasts; Traditional Turkey Dinner with All Â Â the Fixings Perfect Roast Turkey and Gravy My Stuffing Brussels Sprouts Cranberry Ice Easy Rolls, At Least I Think They Are Â Christmas Mickeyâ™s Christmas Dinner: Pickled Oysters and Caviar; GougÃ©res; Foie Gras Torchon Â Â with Quince Compote (Roasted Beet Salad for the Ladies); Lobster Bisque; Tournedos Â Â Rossini on Potato Galette; TournÃ©ed Vegetables; Cheese Board with Grapes and Pears; Â Â BÃ»che de NoÃ«l Making Fruitcakes for Christmas Giving Date-Nut Bread Cut-Out Sugar Cookies for Decorating My Never-Fail Fudge Â Â

## **Book Information**

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## Customer Reviews

âœThe charm of this book lies in the personal and lengthy narrative, Judieâ™s explanations before each recipe that let you know why it was chosen, who makes it the most, tricks and tips to make it your own. I actually found myself reading every single recipe just to hear more of their storyâ•â "Amber Turpin, Civil Eats, November 28, 2013" I want to be adopted by Judith Choate and her two sons. So will you, when you get to know them from endearing stories of life back when sitting down every night to Judie's heartwarming, traditional American home cooking kept these three people going through rough times. Her sons Mickey and Chris grew into hard-working dads and expert home cooks in their own right. Together, they've written a cookbook as personal as a family scrapbook and as indispensable as *The Joy of Cooking*. I went straight for the heart and soul of Judie's classic weeknight cooking: meatballs and spaghetti. The meatballs are light and flavorful...and abundant. What she said made about 20 two-inch balls made about 30 or more for me, so my freezer is packed! Her recipe for marinara sauce makes about four quarts, so you'll be well stocked after a simple simmering of Pomi tomatoes (absolutely no additives), dried basil, and lots of fresh garlic. There's probably not a meal you want to make that isn't in here" â "The Good Cook Book Club" A family that cooks together stays togetherâ" or so youâ™ll think after perusing this delectable collection of recipes by Judith Choate (who has worked on over 100 cookbooks) and her sons, who have followed her footsteps into the culinary world." â " Lindsay Hunt, Associate Food Editor, *Real Simple*, "7 Favorite Family Cookbooks," September 3, 2013" ...full of invaluable recipes, beautiful illustrations and photographs, and sweet family insights. The Choate family truly does cook, and I am thankful to them for sharing." â " Aleta Copestakes, *The Sonoma County Gazette*, November 1, 2013" It is a beautiful book, and easily approachable for the home cook." â " Steve Boss, Host, *Great Taste Radio Show* âœJudie has been a wife, a mother, a ghostwriter for dozens of chefs, a co-author for others and a cookbook author in her own right. This is her quintessential book, written with her family and photographed by a great food photographer, her husband. She has poured her knowledge, her efficiencies, her sense of the delicious, the doable and eminently servable, and her laughter into this ultimate family cookbook. From her kitchen to yours.â•â " Charlie Palmer, chef, restaurateur, hotelier âœJudithâ™s knowledge and history of ingredients

and cooking is outstanding. Her ability to extract and portray the true flavors in a recipe by developing the dishes onto the pages for the readers is phenomenal! She is in a league of her own and a hell of a wonderful woman! "Chef David Burke"An American Family Cooks shows the true spirit of what American cooking today should be. Family and friends honestly caring for each other. Passion about the food every step of the way. Sharing and passing on the great stories behind the traditions that arrive at the table. Creating new ones together for the next generation. Judie, Mickey, Chris & Steve, set a place at your table for me!" "Chef Dean Fearing, chef-owner Fearing's at the Ritz-Carlton, Dallas "To know Judie, Steve, Mickey, and Chris is to know that a family that cooks together is the root of all things important in life. This book shares the passion of a family that has experienced marvelous meals, great stories, world class ingredients, and great friends around their dining tables. Judie is the orchestra leader of her family, extended families, and a wealth of friends. Join her as she invites us to try simple but delicious recipes in the framework of great stories accompanied by Steve's stunning photographs. They will be your family as well after you have cooked with them!" "Alain Sailhac, Dean Emeritus, The International Culinary Center in NYC and Arlene Sailhac, Founder of the 33-year-old De Gustibus Cooking SchoolAn American Family Cooks will be the Featured Selection for The Good Cook Bookclub 's late September catalog (announce date 9/8/13, in homes approximately 9/25/13).

Judith Choate is a writer, chef and pioneer in the promotion of American food and author and co-author of over 100 books. Additionally, through her company, Custom Cuisine, Judie works as a consultant in product development, most specifically creating lines (both recipes and actual production) of restaurant quality specialty food products and entrées for commercial distribution as well as in marketing, restaurant development, and culinary presentations. She has been consultant to many internationally-known chefs, among them, Charlie Trotter, David Burke, and Charlie Palmer as well as to companies such as Heinz, Starbucks and Costco. For more, click "About Judie" on the website for her popular blog, "Notes From Judie's Kitchen" at [www.notesfromjudieskitchen.com](http://www.notesfromjudieskitchen.com) Judith Choate lives in New York City Michael Choate lives in upstate New York Christopher Choate lives in San Francisco Steve Pool (Photographer) lives in New York City Stephen Kolyer (Painter) lives in New York City Quotes about Judith Choate: Judith Choate is as passionate about the written word as she is about food, making A Reader's Cookbook both a pleasure and a terrific blueprint for sharing great writing and great eats. -- Michael McCarty of Michael's Restaurants in Santa Monica and New York A Reader's Cookbook encourages you to curl up not only with a good book but also a terrific collection of recipes. Judith Choate explores the

surroundings of favorite authors with delicious results. -- Nan Lyons, author of Who is Killing the Great Chefs of Europe? and Around the World in Eighty Meals Judith Choate has masterfully created a delicious road map for a culinary journey around the world. It's the perfect pairing to any book club. -- Charlie Palmer, of Aureole, Joule and other restaurants, hotels and wine shops across the country.

This is an awesome book. I thoroughly enjoyed the personal touch, each member relating their family histories with regard to their family cooking experiences. It has been a help to me to know so much more about wines and the proper usage of them. The recipes are enlightening. I've been trying ones that I had never known of before. There is so much common sense included in this book and I treasure it.

I enjoyed the actual pictures of the family and seeing how they are actually involved in the cooking and make it a family experience which is a great way to connect with family. I also appreciated the wine and beer pairings for certain receipts. I would definitely buy this as a gift for anyone who cooks or aspires to cook.

"An American Family Cooks" is like a magnet for me. The illustrations are such a super, fresh, great looking and fun way to introduce the recipes and family story while family and friend pictures made the recipes deeply personal and authentic. I love the story of communing around the table, this American way of sharing our lives with each other, I felt it represented the best in American life and traditions of family. As a professional chef, the variety and scope of recipes has resulted in bookmarks galore, from Nana's green tomato relish to the lemon meringue pie to the empanadas and pickled oysters. A classic pommes boulanger is rare to see these days, especially made at home. It reminds me that the best food always begins in the home. Thank you for publishing this book, I recommend it for any kitchen and as a very cool gift.

Thank you for an amazing book. These recipes are as easy to follow as they are delicious to eat, and the real life stories are a joy to read, reflecting the pleasures of making meals together, making traditions, and sharing them at the table. I do not consider myself a cook, but this book, given to me by foodie friends, has made me believe I can cook a splendid meal. I've used it almost nightly since receiving it at Thanksgiving. It's as if the Choates are in our kitchen, guiding me through the steps, and it even has some recipes & techniques considered "lost" when my own grandmother passed

away. This Christmas we used Judith Choate's recipe for "gougeres" and it was if my grandmother were still with us, pulling them from her oven. I gave this to professional chefs as well as kitchen novices for Christmas. Move over Silver Palate & Ina Garten (the other cookbooks I use), this cookbook is a must to own, love and share. Five stars!

This is such a wonderful, inspiring book. The paintings and photos are gorgeous, and the love and warmth the Choate family shares in and out of the kitchen is apparent on every page. But of course it's the recipes that make this a book that I will return to again and again. From satisfying, simple, everyday dishes to special occasion dinners, this food reflects years of perfecting the art of family cooking. Now in the process of being passed down to the third generation, these are time-tested and well-loved recipes that embody the best of American cooking. I will be cooking from this book for many years to come, and I can only hope my kids grow up with the love for food, cooking, and family meals that the Choate family has created.

such a wonderful book, really nice to have those real kind of family recipes

I have over 200 cookbooks and yet I'm drawn back to this one over and over. It's like having a conversation with a close relative who has catalogued all the memorable family recipes. Based on her bio, Judie Choate knows her stuff in the culinary world and I think her expertise educates in a loving and nurturing way.

I'd greatly enjoyed this book myself, and sent it as a gift to a godmother of an adult offspring of mine. Said recipient advises she and her family are ALSO enjoying this fine book.. information and recipies, 'family stories' BRAVO and thank you, Judith Choate !!

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