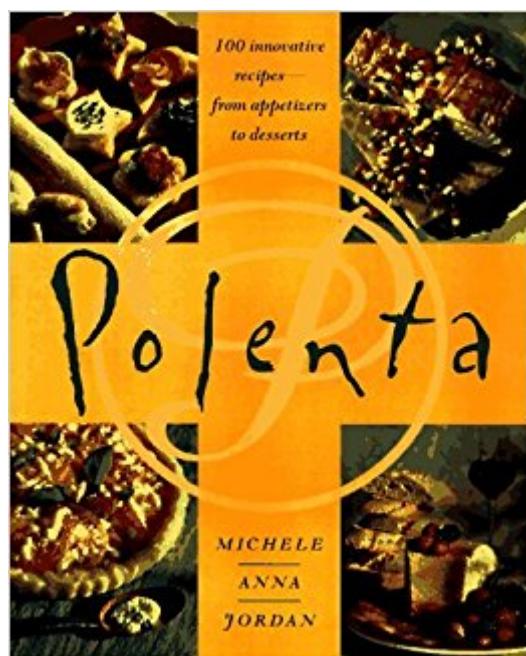


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Polenta: 100 Innovative Recipes--From Appetizers To Desserts



Synopsis

Polenta--simply cornmeal simmered and stirred in liquid--becomes something much more once it's cooked. Like pasta, polenta is easy to prepare and can be served as a first course with sauces or as an accompaniment to vegetables, seafood, stews, and roasts. Here, award-winning chef Michele Anna Jordan presents 100 imaginative recipes for this versatile and delicious food of color photos.

Book Information

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Customer Reviews

Jordan, a California food writer and caterer, documents the history of polenta, throwing in the charming story of her lunch with the Ordine dei Cavalieri della Polenta (the Knights of Polenta) in Bergamo, Italy. She illustrates her premise, "Polenta is more than anything, an exploration of cornmeal's endless savory possibilities," with more than 100 recipes here, even though some of those possibilities may border on the silly. Although Jordan makes a point of decrying "polenta lasagna" (referring to dishes made of layered ingredients, some being polenta), no polenta purist would encourage Pork Tenderloin with Lavender-Infused Polenta and Currant Sauce or Polenta Pudding with Coconut and Fresh Corn. Traditional polenta recipes, e.g., Polenta and Milk, are straightforward and worthy; so are such twists as Spring Greens with Polenta Croutons and Polenta Buttermilk Pancakes. Many of the entrees call for polenta as a made-in-advance base over which other ingredients are served (Oven-Roasted Cornish Game Hen; Sausage, Summer Onions and Sweet Peppers with Romesco Sauce). Jordan relieves polenta of any intimidating mystique it may still carry with clear instructions for various cooking and shaping methods. And while some of the

amplifications she suggests (e.g., Polenta Tart with Summer Squash Salsa; and Polenta Loaf with Lamb, Spinach, Olives, and Feta Cheese) might startle the Knights of Polenta, home cooks looking for as many new ways as possible to serve polenta will find plenty to occupy them here. Copyright 1996 Reed Business Information, Inc.

Polenta (good old cornmeal mush to some) is one of the quintessential comfort foods. Jordan, author of the lovely little "The Good Cook's Book" series (e.g., Tomatoes, LJ 4/15/95; Mustard, LJ 4/15/94), offers a very appealing collection of recipes for polenta both at its most casual (Polenta and Milk for breakfast) and all dressed up (Orange-Scented Duck with Olives and Polenta). Along the way, she debunks the myth of constant stirring (unless you're making polenta in quantity) and provides lots of readable information and tips about her latest enthusiasm. Recommended for most libraries. [This is the first cookbook from Broadway Books, a new division of Bantam Doubleday Dell, which plans to publish up to 20 cookery titles a year.] Copyright 1996 Reed Business Information, Inc.

Gave to goodwill, not much usable info

Great book for options on polenta.

The recipes in this book are creative and range from the very basic to the more complex. However, the layout for me is a bit uninspiring and somewhat difficult to read. The book is on the small side, packed with recipes using maaaaaybe 12 point font. The small print and the almost photo - less structure has got me in a cornmeal funk. I will be the first to admit, I like my cookbooks to include glossy beautiful pictures that make your mouth water and want to grab a spoon....to cook...and eat. This book has definitely not done that. There are a few photos stuck in the middle (about 8 pictures not shot very well) and that's it. This is one of those cookbooks for those of you who love to pour over text and can visually project what your dish will look like....and perhaps don't need reading glasses.

I enjoyed this book for content, layout, and read-ability. Recipes are easy to follow and accurate. The photography is good and true to what the items are. There are recipes for basic items as well as more advanced.

If you're interested in polenta, this book is for you. I love it. It is comforting in the text and the recipes. I think it is an excellent addition to any food lover's library.

Having lived in Northern Italy for several years I had tried what I thought was every possible way that polenta could be prepared and in every possible dish. I returned to the States thinking I was addicted to polenta. It was and is for me what rice is to the Chinese. I cook and enjoy polenta a couple of times each week. I thought I knew all there was to know about polenta until I discovered Michelle Jordan's book. I'm now enjoying polenta in ways I was not aware of despite considering myself an aficionado. The narratives that accompany her recipes are informative and interesting. A great addition to my cook book collection. Makes me want to go back to Italy and have polenta on location again. *Mille grazie.*

Cookbook author Michele Anna Jordan provides an attractive and informative introduction to polenta. An introductory section covers the history and lore of polenta, basic techniques, cooking methods and recipes. She provides 100 recipes and gives you enough information to develop variations on these. The recipes rely on fairly easy to find ingredients, are not overly complex and do not rely on complicated techniques. She does not require you to disassemble a giant squid. Jordan covers appetizers, breads, breakfast polentas and first courses but she devotes 60% or more of the book to main courses based on traditional polenta. I've marked over a dozen to try soon.

If we don't eat Tomato Polenta Tart several times during the summer, life is just not right. But there was a time when I wondered what was so special about this gluey mass of flavorless stuff. Here in the Wine Country of No. CA it seemed to pop up on plates frequently...a sort of thoughtless addendum to an otherwise great dinner. But then Michele Anna Jordan and her book on the subject came my way and my eyes were opened to all sorts of possibilities. As in all her books, Michele delves into a wonderful overview of the subject, including basic history as well as little known facts. In this particular book, we are blessed with 21 pages of her exquisite prose. And then the recipes..... Orange Scented Duck with Olives and Polenta, Italian Shepherds Pie, Baked Summer Tomatoes filled with Polenta, even four variations of Polenta Poundcake. Need I say more? Now if I don't have polenta in my pantry and Michele on my bookshelf, something is wrong!!

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