



Simple French Food 40th Anniversary Edition

By Richard Olney

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Simple French Food 40th Anniversary Edition By Richard Olney

Richard Olney was considered a culinary genius for his ability to elevate cooking to a practical art. He wrote evocatively about the beauty and pleasure in cooking by focusing on preparing simple foods well. This new edition of his classic cookbook includes a fresh cover, new interior design, and a foreword by Mark Bittman—so that a whole new generation of food lovers can enjoy this inspiring book. Olney's 175 recipes are so straightforward that cooks will be inspired to go right into the kitchen: herb omelets, fish with zucchini, lamb shanks with garlic, and many more. He also shares techniques (several featuring his own illustrations), such as fermenting vinegar, in line with the back-to-basics trend in cooking. Olney's emphasis on simplicity and improvisation in cooking will resonate with today's cooks and food lovers.

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Simple French Food 40th Anniversary Edition By Richard Olney Bibliography

- Sales Rank: #62344 in Books
- Published on: 2014-05-06
- Released on: 2014-05-06
- Format: Deluxe Edition
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x 1.40" w x 6.00" l, 1.87 pounds
- Binding: Hardcover
- 480 pages

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Editorial Review

Amazon.com Review

Richard Olney, best known as a general food writer, is one of America's most erudite experts on authentic French cooking, but it's difficult to find anyone who knows much about him, except for such authorities as Patricia Wells and the late James Beard. The reprinting of Olney's classic and indispensable *Simple French Food* offers readers the chance to learn more about this most idiosyncratic and accomplished of cooks. No pared down, paint-by-numbers recipes here: Olney is obsessed not only with showing you how to cook, but how to see, smell, feel, listen, and taste as well. Read, for example, Olney's description of Scrambled Eggs and you will understand what you are missing when they are not properly prepared (as they almost never are): "correctly prepared, the softest of barely perceptible curds held in a thickly liquid, smooth, creamy suspension." To scramble eggs, Olney insists on a wooden spoon, a generously buttered copper pan or bain-marie, and a precise control of the temperature--very simple to accomplish, as all his recipes are, as long as you take care to absorb fully his sensuous and exact instructions. --*Sumi Hahn Almquist*

From the Back Cover

Simple French Food

"For twenty years Richard Olney's Simple French Food has been one of my greatest sources of inspiration for cooking at Chez Panisse." —Alice Waters

"I know this book almost by heart. It is a classic of honest French cooking and good writing. Buy it, read it, eat it." —Lydie Marshall

"I need this new edition badly because Simple French Food is the most dog-eared, falling-apart book in my library. Here it is newly bound to enrich one's life." —Kermit Lynch, author of Adventures on the Wine Route

"Simple French Food has the most marvelous French food to appear in print since Elisabeth David's French Provincial Cooking.... The book's greatest virtue is that the author...really teaches you to cook French in a way I've never seen before. Here you acquire the methods, the tour de main, the tricks that are the heart and essence of French food, unforgettable once acquired in this book because of their logical, well-explained presentation." —Nika Hazelton, *The New York Times*

"I am unable to find an ad equate adjective to express my enthusiasm.... I find Simple French Food marvelous. I have never read a book on French cuisine that has so excited and absorbed me." —Simone Beck

About the Author

The late Richard Olney was and is an American culinary icon. He was a member of the eminent Académie International du Vin of Provence for many years. He was chief consultant to the Time-Life *Good Cook* series and was the author of *The French Menu Cookbook*, *Yquem*, a history of the wine of Chateau d'Yquem, and *Ten Vineyards Lunches*.

MARK BITTMAN is the author of 20 acclaimed books, including the *How to Cook Everything* series, the award-winning *Food Matters*, and the *New York Times* number-one bestseller, *VB6: Eat Vegan Before 6:00*. For more than two decades his popular and compelling stories appeared in the *Times*, where he was ultimately the lead food writer for the Sunday magazine and became the country's first food-focused Op-Ed columnist for a major news publication. Bittman has starred in four television series, including Showtime's

Emmy-winning *Years of Living Dangerously*. He has written for nearly every major newspaper in the United States and many magazines, and has spoken at dozens of universities and conferences; his 2007 TED talk has had more than a million views. In 2015 he was a distinguished fellow at the University of California, Berkeley; he is currently a fellow at the Union of Concerned Scientists. Throughout his career Bittman has strived for the same goal: to make food, in all its aspects, understandable. He can be found at markbittman.com, @bittman on Twitter, and @markbittman on Instagram.

Users Review

From reader reviews:

Earl Goodman:

Do you have favorite book? Should you have, what is your favorite's book? Publication is very important thing for us to learn everything in the world. Each reserve has different aim or perhaps goal; it means that reserve has different type. Some people experience enjoy to spend their a chance to read a book. These are reading whatever they get because their hobby is usually reading a book. Consider the person who don't like studying a book? Sometime, particular person feel need book after they found difficult problem or exercise. Well, probably you should have this Simple French Food 40th Anniversary Edition.

Elsie Port:

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Dennis Johnson:

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