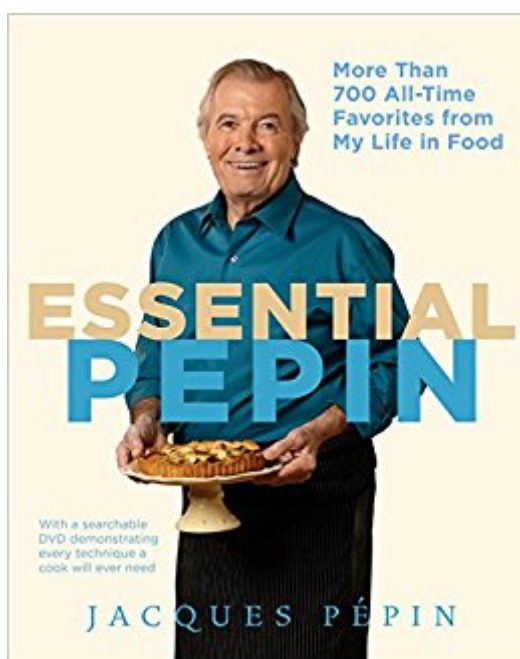


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# Essential P  pin: More Than 700 All-Time Favorites From My Life In Food



## Synopsis

For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career. With a searchable DVD demonstrating every technique a cook will ever need. In his more than sixty years as a chef, Jacques Pépin has earned a reputation as a champion of simplicity. His recipes are classics. They find the shortest, surest route to flavor, avoiding complicated techniques. Now, in a book that celebrates his life in food, the world's most famous cooking teacher winnows his favorite recipes from the thousands he has created, streamlining them even further. They include Onion Soup Lyonnaise-Style, which Jacques enjoyed as a young chef while bar-crawling in Paris; Linguine with Clam Sauce and Vegetables, a frequent dinner chez Jacques; Grilled Chicken with Tarragon Butter, which he makes indoors in winter and outdoors in summer; Five-Peppercorn Steak, his spin on a bistro classic; Mom's Apple Tart, which his mother made every day in her Lyon restaurant; and Warm Chocolate Fondue Soufflé, part cake, part pudding, part soufflé, and pure bliss. Essential Pépin spans the many styles of Jacques's cooking: homey country French, haute cuisine, fast food Jacques-style, and fresh contemporary American dishes. Many of the recipes are globally inspired, from Mexico, across Europe, or the Far East. In the accompanying searchable DVD, Jacques shines as a teacher, as he demonstrates all the techniques a cook needs to know. This truly is the essential Pépin.

## Book Information

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## Customer Reviews

Fall into Cooking Featured Recipe from Jacques Pépin's Essential Pépin When the weather

gets cooler in the fall, I make soup. I generally cook up a big batch and freeze some for whenever I need it. This one, with sausage, potatoes, and cabbage, is hearty and good for cold weather. It's terrific served with thick slices of country bread, and if you have a salad as well, you've got a complete dinner.

**Sausage, Potato, and Cabbage Soup** Serves 8

**Ingredients** 8 ounces mild Italian sausage meat 2 small onions, cut into 1-inch-thick slices (1  $\frac{1}{2}$  cups) 6 scallions, trimmed (leaving some green) and cut into  $\frac{1}{2}$ -inch pieces (1  $\frac{1}{2}$  cups) 6 cups water 1 pound potatoes, peeled and cut into  $\frac{1}{2}$ -inch-thick slices 8 ounces savoy cabbage, cut into 1  $\frac{1}{2}$ -inch pieces (4 cups) 1  $\frac{1}{2}$  teaspoons salt Crusty French bread

Break the sausage meat into 1-inch pieces and place it in a saucepan over high heat. Saut  , stirring and scraping the bottom of the pan with a wooden spoon to keep the meat from sticking, for 10 minutes, or until the sausage is well browned. Add the onions and scallions and cook for 1 minute. Stir in the water, potatoes, cabbage, and salt and bring to a boil. Cover, reduce the heat to low, and cook for 45 minutes. Serve the soup in bowls with chunks of crusty French bread.

**Baker's Wife Potatoes** This classic potato gratin is made in France in many places, as is the famous dauphinois gratin, which is made with cream, milk, and garlic. The dauphinois has many more calories than this one, which is flavorful and ideal with any type of roast, from a roast chicken to a leg of lamb. The potatoes are sliced but not washed, which would cause them to lose the starch that binds the dish. A good chicken stock and a little white wine are added for acidity, and the gratin is flavored with thyme and bay leaves. It can be prepared ahead and even frozen.

**Serves 8**

**Ingredients** 2 pounds Yukon Gold potatoes 1 tablespoon peanut oil 4 cups thinly sliced onions (about 14 ounces) 6 large garlic cloves, thinly sliced (3 tablespoons) 3 cups homemade chicken stock (page 612) or low-salt canned chicken broth 1 teaspoon salt, or to taste  $\frac{1}{2}$  teaspoon freshly ground black pepper  $\frac{1}{4}$  cup dry white wine 3 bay leaves 2 fresh thyme sprigs

Preheat the oven to 375 degrees. Peel the potatoes and cut them into  $\frac{1}{8}$ -inch-thick slices. Heat the oil in a large saucepan. When it is hot, add the onions and saut   them for 3 to 4 minutes. Add the remaining ingredients, including the potatoes, mixing gently, and bring to a boil. Transfer the mixture to an 8-cup gratin dish. Bake for 50 minutes to 1 hour, until most of the moisture is absorbed and the potatoes are tender when pierced with a fork. Serve.

**Chicken Legs with Wine and Yams** I love both yams and sweet potatoes and use them in different ways, sometimes in soup, sometimes simply split in half and roasted in the oven. You can use either sweet potatoes or yams in this casserole, which also includes mushrooms, chicken, and wine. This is a great dish for company. It can be prepared ahead and reheated--which makes it even better.

**Serves 4**

**Ingredients** 2 tablespoons olive oil 4 whole chicken legs (about 3 pounds total), skin removed, drumsticks and thighs separated  $\frac{1}{2}$  cup chopped onion 4 large shallots (about 6

ounces), sliced (about 1½ cups) 8 medium mushrooms (about 5 ounces), cleaned and halved 4 small yams or sweet potatoes (about 1 pound), peeled and halved lengthwise 1 cup dry white wine 8 large garlic cloves, crushed and chopped (2 tablespoons) ½ teaspoon salt ½ teaspoon freshly ground black pepper 2 tablespoons chopped fresh parsley Heat the oil in a large skillet. Add the chicken pieces in batches and sauté over medium-high heat until browned on all sides, about 10 minutes. Add the onion and cook for 1 minute. Add the shallots, mushrooms, yams or sweet potatoes, wine, garlic, salt, and pepper. Bring to a boil, cover, reduce the heat, and boil very gently for 20 minutes. Garnish with the parsley and serve.

"A must-have for any cookbook fan."--Edward Ash Millby for USA Today "...simple without being dumbed down; approachable yet still adventurous... Whether he's explaining how to make Escoffier quenelles with mushroom sauce, black sea bass gravlax...or tarte tatin, [Pepin] makes it seem doable and shares tidbits of wisdom to boost confidence and kitchen knowledge... For serious cooks and beginners alike, this is an instant classic that would enhance almost any collection."-Publishers Weekly, starred

I am amazed to see how many people had the nerve to review this book on advance copy without even using the book or viewing the DVD! It is making me very suspicious of the Vine program and now all reviews on . I received this book as a gift, I did not intend to buy it. I didn't intend to buy it because I have Pepin's Complete Techniques, Fast Food My Way, Sweet Simplicity, his memoir and I don't know what else in my collection of over 450 cookbooks. I mean, do I need another one? I didn't think so. Well, I was wrong, wrong, wrong! For starters, the book is made to be abused. A thick plastic cover that isn't destroyed when you wipe it clean. And every page is solidly stocked with recipes interspersed with sweet watercolor/drawings like cookbooks used to have. The complaints here over the lack of photos just don't apply as these dishes are so simple that any way they look when you finish them is probably exactly what they look like for everyone else. What happened to the time when people liked good food to look like it was made in an auberge and not a 5-star restaurant? What happened to the time when Julia's Mastering the Art of French Cooking was just fine with no photos? As for the DVD, it is PURE GOLD even if you never use a recipe. You want to know what it looks like to do basic things right, like truss a chicken with or without a needle, shuck an oyster or clam with minimal trouble, use up artichokes that are spoiling, make a caramel cage or angel hair nest for a dessert? Just watch the magnificent videos of a chef with rare confidence in every technique he demonstrates, as if it were as easy as folding a napkin. Finally, the recipes --

everything from basic fish and chicken recipes to eggplant fritters or grilled rabbit to duck liver pate to escargot to blanquette de veau to dacquoise to cherry bread pudding. Tons of soups and vegetable dishes as well. Here I must mention that it has been on my mind for years that he had a Potagerie in midtown Manhattan but hadn't really revealed those recipes. I believe he has here. Yet nothing prepared with a million steps, nothing explained in a complicated way, or even a pompous way (e.g., Cook's Illustrated) from a clear thinker who understands the big picture, as though he is the culmination of what Escoffier intended. To give you an idea, when I read Cook's Illustrated recipes I get the impression they are in a lab and they never get the room dirty. When I read this book, I can't wait to get to work and make a big mess! In other words, a humble book by a great chef and teacher. Who doesn't need anyone to write a positive review, really, but look how many people can't resist -- it's just that good.

I bought this for my boyfriend who loves Pepin's cooking show on PBS. It is a well written book and super easy to follow. I was a little worried that French cuisine would be difficult to execute (I'm like a 2 out of 5 for culinary skill), but so far, we've loved it. I recommend getting his autobiography, great read.

Great collection of French cooking and how to make them. I have followed Pepin on PBS and now glad to have one of his books. Love the adorable hand painted graphics on the pages; so retro and reminds you of time tested dishes. Got this book for half price, Yeah!! Can hardly wait to get started on these fabulous dishes; all 700 of them.

Watched his show the other day on public TV and remembered him as one of the pioneers of teaching people how to cook good foods at a variety of levels. When I watched him make Consume I had to buy this book, which happens to be very well put together complete with a DVD. Buy it to add to your cookbook collection. A true classic.

I own three of the great Jacques Pepin's cookbooks. This is the best and most comprehensive by far, and likely my favorite cookbook of all time. It's beautifully written, beautiful to look at, and the recipes are invariably winners. The accompanying DVD is informative and great fun.

I've been a Pepin fan for years. Unlike other chefs, Pepin isn't rigid in his methods nor ingredients. I'm a pro and have always tried to tell people that a recipe is simply a base for the creation of your

own masterpiece. While proportions are important, ingredients of the same group or class can be substituted to suit the season, your whim, what's available, and Pepin is a proponent of that same attitude. I'm so glad I finally found this long coveted cookbook at a price I can afford. Thank you so much Jacques Pepin for sharing. Oh boy, oh boy, I'm off to create my own tasty treats. Au revoir.

He is so talented and so homey - not pretentious at all. Such a good teacher, too. He demystifies cooking and gives everyone the confidence that they can cook more than just the basics (and learn some skills along the way:)

We've cooked a few recipes from this book and enjoyed almost all of them. They are easy to follow recipes that do not intimidate. We love Pepin, highly recommend!

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