

jacques pepin more fast food my way

Jacques Pepin More Fast Food My Way: Elevating Quick Meals with a Culinary Legend

jacques pepin more fast food my way is more than just a phrase—it's an invitation to rethink fast food through the lens of a culinary master. Jacques Pepin, renowned for his refined French cooking techniques, brings a fresh perspective to quick and easy meals that don't sacrifice flavor or quality. In a world where convenience often trumps taste, Pepin's approach shows us how to transform everyday fast food into something extraordinary, all while maintaining simplicity and speed.

Whether you're pressed for time or just looking to upgrade your home cooking game, Jacques Pepin's "More Fast Food My Way" offers practical tips, creative recipes, and insightful culinary wisdom. Let's dive into how this celebrated chef redefines fast food, making it accessible, delicious, and satisfying without the usual compromises.

Who Is Jacques Pepin and Why His "More Fast Food My Way" Matters

Jacques Pepin is a French-born chef and culinary educator whose career spans decades, marked by cookbooks, television shows, and a distinctive teaching style that combines classic French techniques with approachable everyday cooking. His philosophy centers on the idea that good food doesn't have to be complicated or time-consuming.

"More Fast Food My Way" is one of Pepin's projects where he focuses on fast food—not the greasy, processed kind, but homemade meals that come together quickly yet taste like they took hours to prepare. This concept bridges the gap between gourmet cooking and the modern need for speed in the kitchen.

The Philosophy Behind "More Fast Food My Way"

At its core, Jacques Pepin's approach is about reclaiming fast food as an opportunity for creativity and quality. He encourages cooks to:

- Use fresh, high-quality ingredients
- Employ simple but effective cooking techniques
- Embrace leftovers and repurpose them into new dishes
- Prioritize flavor layering even in quick recipes

This mindset is a refreshing departure from the typical fast food narrative and resonates strongly with food lovers who want to eat well without spending

hours cooking.

Essential Techniques from Jacques Pepin for Fast Food Cooking

One key to Jacques Pepin's success is his mastery of foundational culinary techniques that speed up cooking and enhance flavor. Adopting some of these can elevate your fast food game significantly.

1. Efficient Knife Skills

Pepin always emphasizes the importance of good knife skills. Being able to chop vegetables quickly and uniformly not only reduces prep time but also ensures even cooking. Watching Pepin's tutorials reveals how a sharp knife and proper technique can turn a daunting prep session into a breeze.

2. Mastering the Sauté

The sauté pan is a fast food cook's best friend. Jacques Pepin's method involves heating the pan properly, using the right fats, and cooking ingredients in stages to build complex flavors rapidly. This technique is perfect for stir-fries, quick sauces, or searing meats.

3. One-Pot and One-Pan Meals

To minimize cleanup and maximize flavor, Pepin often advocates for one-pot or one-pan dishes. These meals combine ingredients in a single vessel, allowing flavors to meld while cooking efficiently. Think hearty stews, pasta dishes, or skillet dinners that come together quickly but feel indulgent.

Jacques Pepin's Best Recipes from "More Fast Food My Way"

One of the highlights of "More Fast Food My Way" is the collection of recipes that prove fast food can be both fast and fabulous. Here are a few standout ideas that you can try at home today.

Simple Roast Chicken with Herb Butter

While roast chicken might not scream “fast food,” Pepin’s method speeds up the process without sacrificing juiciness or flavor. By using herb-infused butter under the skin and a high roasting temperature, you get a golden, crispy skin and moist meat in less time than traditional methods.

Quick Ratatouille

This classic French vegetable dish can be made quickly by sautéing diced eggplant, zucchini, peppers, and tomatoes with garlic and fresh herbs. Pepin’s tip is to cook the vegetables separately before combining them to preserve texture and color, then finish with a drizzle of good olive oil.

Eggs Any Way

Eggs are a cornerstone of fast cooking in Pepin’s repertoire. Whether it’s a fluffy omelet, a quick frittata, or a soft-boiled egg with toast soldiers, he shows how simple eggs can be transformed with herbs, cheese, or a quick sauce into a satisfying meal.

Tips for Bringing Jacques Pepin’s Style into Your Everyday Cooking

You don’t need to be a professional chef to incorporate Jacques Pepin’s fast food philosophy into your kitchen. Here are some practical tips inspired by his techniques and recipes.

- **Invest in quality basic tools:** A sharp chef’s knife, a sturdy sauté pan, and a good roasting pan can make a huge difference.
- **Prep ingredients in advance:** Chop vegetables, measure spices, and have sauces ready to cut down on cooking time.
- **Cook in batches:** Prepare larger portions of staples like rice, roasted vegetables, or grilled chicken to reuse in different meals.
- **Learn to multitask:** While something is baking or simmering, use that time to prepare salad or dessert.
- **Season thoughtfully:** Even quick dishes benefit from proper seasoning—salt, pepper, acid (like lemon juice or vinegar), and fresh herbs go a long way.

Why “More Fast Food My Way” Resonates Today

In an era where people are busier than ever and the demand for healthier, homemade meals is rising, Jacques Pépin’s approach is especially relevant. It respects the need for convenience while championing wholesome ingredients and classic techniques.

Moreover, “More Fast Food My Way” also aligns with sustainable cooking practices. By encouraging the use of leftovers and minimizing waste, Pépin’s philosophy supports mindful eating habits that benefit both the cook and the planet.

Integrating Global Flavors with French Techniques

Jacques Pépin is not limited to just French cuisine; his fast food recipes often incorporate global influences, making them versatile and exciting. From Asian-inspired stir-fries to Mediterranean vegetable dishes, Pépin’s approach can adapt to whatever ingredients you have on hand, encouraging experimentation and innovation.

Final Thoughts on Jacques Pépin More Fast Food My Way

Exploring “jacques pépin more fast food my way” opens a new world of cooking possibilities where speed and sophistication coexist. Taking inspiration from a chef who has mastered the art of making complex dishes accessible, home cooks can elevate their fast food meals without stress or compromise.

Whether you’re a novice in the kitchen or an experienced cook looking to save time, Jacques Pépin’s techniques and recipes offer a blueprint for delicious, efficient cooking that satisfies both the appetite and the soul. Embrace the art of fast food, Jacques Pépin style, and discover how quick meals can be truly memorable.

Frequently Asked Questions

What is "More Fast Food My Way" by Jacques Pépin?

"More Fast Food My Way" is a cookbook by Jacques Pépin that offers quick, easy, and delicious recipes inspired by fast food, but made with a gourmet touch and wholesome ingredients.

Who is Jacques Pépin?

Jacques Pépin is a renowned French chef, television personality, and author known for his expertise in French cuisine and his accessible cooking style.

What types of recipes are featured in "More Fast Food My Way"?

The book features a variety of recipes that reinterpret classic fast food dishes such as burgers, fries, sandwiches, and comfort foods with a healthier and more sophisticated approach.

Is "More Fast Food My Way" suitable for beginner cooks?

Yes, Jacques Pépin designed the recipes to be easy to follow with clear instructions, making the book suitable for both beginners and experienced home cooks.

Does Jacques Pépin focus on healthy cooking in "More Fast Food My Way"?

While the recipes are inspired by fast food, Pépin emphasizes fresh ingredients and cooking techniques that make the dishes lighter and more nutritious.

Are there any signature dishes from Jacques Pépin in "More Fast Food My Way"?

The book includes Pépin's takes on favorites like crispy chicken sandwiches, gourmet burgers, and flavorful sides, showcasing his signature culinary style.

How does Jacques Pépin make fast food recipes more gourmet in this book?

He uses quality ingredients, thoughtful preparation methods, and subtle flavor enhancements to elevate traditional fast food into restaurant-quality meals.

Can the recipes in "More Fast Food My Way" be prepared quickly?

Yes, the recipes are designed to be time-efficient, allowing cooks to prepare delicious meals without spending hours in the kitchen.

Is "More Fast Food My Way" available in digital format?

Yes, the cookbook is available in both print and digital formats, including eBooks accessible on various devices.

Where can I purchase "More Fast Food My Way" by Jacques Pépin?

The book can be purchased online through retailers like Amazon, Barnes & Noble, and also at many bookstores and specialty cooking shops.

Additional Resources

Jacques Pépin More Fast Food My Way: A Culinary Exploration

jacques pépin more fast food my way is more than just a cookbook title; it represents a philosophy that bridges gourmet cooking with the convenience and accessibility of fast food. Renowned chef Jacques Pépin, celebrated for his mastery in French cuisine and approachable cooking style, offers a fresh perspective on familiar fast food favorites. His innovative approach in "More Fast Food My Way" transforms quick meals into dishes that are not only satisfying but also elevated through technique and quality ingredients.

This analysis delves into how Jacques Pépin redefines fast food, the unique features of his recipes, and the impact this has on both home cooks and culinary enthusiasts seeking to balance speed, flavor, and nutrition.

The Concept Behind Jacques Pépin More Fast Food My Way

Jacques Pépin's "More Fast Food My Way" is a sequel to his earlier work, continuing his mission to demystify the art of cooking fast meals without compromising on taste or sophistication. Unlike traditional fast food, which often relies on processed ingredients and shortcuts, Pépin emphasizes fresh ingredients, fundamental cooking techniques, and thoughtful preparation.

This approach appeals to readers looking for quick meal solutions but who also value the craft behind cooking. By leveraging classical French techniques in the context of fast food, Pépin raises the standard for what fast food can represent when made at home.

Balancing Speed and Quality

One of the core challenges Pepin addresses is how to maintain high culinary standards within limited preparation times. The book provides recipes that typically require minimal ingredients and straightforward steps while still offering depth of flavor and texture.

For example, dishes like crispy chicken sandwiches or gourmet burgers are presented with tips on seasoning, cooking temperatures, and ingredient substitutions that enhance the final product. This balance is critical in appealing to both busy individuals and those who enjoy cooking as an art form.

Recipe Variety and Accessibility

"More Fast Food My Way" spans a wide array of recipes, from sandwiches and salads to desserts that can be prepared swiftly. The diversity of dishes accommodates various dietary preferences and occasions, ensuring that readers can apply Pepin's methods to everyday meals as well as casual entertaining.

Moreover, the recipes avoid requiring specialized or hard-to-find ingredients, making the book accessible to a broad audience. This inclusivity is a hallmark of Pepin's style and contributes to the book's positive reception.

Features and Highlights of the Book

Jacques Pepin's expertise is evident throughout the book, with several distinct features that set it apart from conventional fast food cookbooks.

Step-by-Step Guidance with Visuals

The book includes clear, step-by-step instructions accompanied by high-quality photographs. These visuals not only demonstrate techniques but also inspire confidence in novice cooks. The imagery captures the transformation of simple ingredients into attractive, restaurant-quality dishes.

Focus on Technique

Unlike many fast food recipe collections that prioritize convenience alone, Pepin integrates culinary techniques that enhance flavor and texture. For instance, he explains the importance of proper searing, resting meats, and

layering flavors. This educative aspect empowers readers to develop their cooking skills beyond the recipes themselves.

Health-Conscious Alternatives

While fast food is often associated with unhealthy choices, Pepin's book offers alternatives that reduce reliance on processed foods and unhealthy fats. He encourages the use of fresh herbs, lean proteins, and homemade condiments, promoting a more balanced approach without sacrificing indulgence.

Comparing Jacques Pepin's Approach to Traditional Fast Food

Traditional fast food is typically characterized by mass production, standardized flavors, and rapid service. Pepin's "More Fast Food My Way" contrasts sharply with these traits by focusing on:

- **Customization:** Recipes encourage personalization, allowing cooks to adjust seasoning and ingredients to taste.
- **Ingredient Quality:** Emphasis on fresh, high-quality ingredients rather than processed components.
- **Cooking Techniques:** Application of classical culinary methods that improve texture and flavor.
- **Presentation:** Attention to plating and visual appeal, elevating the dining experience.

These differences underscore Pepin's mission to transform fast food from a convenience-driven concept into a culinary opportunity.

Pros and Cons of Pepin's Fast Food Philosophy

Pros:

1. Encourages healthier, fresher meals without sacrificing speed.
2. Teaches valuable cooking skills applicable beyond fast food.
3. Offers variety in recipes suitable for different occasions and tastes.

4. Accessible to cooks of varying expertise levels.

Cons:

1. Some recipes may require more time than typical fast food preparation.
2. Availability of certain ingredients may vary by region.
3. Home cooking still demands effort, which may deter those seeking ultra-quick solutions.

The Impact on Home Cooking and Culinary Trends

Jacques Pepin's "More Fast Food My Way" aligns with a growing trend toward homemade meals that combine convenience with quality. In an era where fast food dominates due to lifestyle demands, Pepin offers an alternative that is both practical and rewarding.

The book has inspired many home cooks to reconsider fast food, not as a guilty pleasure but as an opportunity to apply culinary creativity. This shift reflects broader movements in food culture emphasizing sustainability, health, and gastronomic enjoyment.

Educational Value for Aspiring Cooks

Beyond recipe execution, the book serves as an educational tool. By integrating technique with fast food concepts, Pepin encourages readers to expand their culinary knowledge. This approach benefits those seeking to build confidence in the kitchen and understand the "why" behind cooking steps.

Influence on Fast Food Perceptions

By elevating fast food through classical methods, Pepin challenges the stereotype that fast food must be unhealthy or low quality. His work contributes to a more nuanced dialogue about food choices, demonstrating that with thoughtful preparation, fast meals can be both satisfying and nourishing.

The ripple effect is seen in how some foodservice providers and home cooks alike are experimenting with fresher, more refined versions of popular fast food items.

Jacques Pépin's "More Fast Food My Way" ultimately reimagines fast food as a canvas for culinary excellence accessible to everyday kitchens. It bridges the gap between speed and sophistication, proving that quick meals can indeed be crafted with care, flavor, and a touch of artistry.

Jacques Pépin More Fast Food My Way

jacques pépin more fast food my way: More Fast Food My Way Jacques Pépin, 2008-08-12 From the man Julia Child called "a great teacher," an elegant cookbook full of fast-yet-flavorful recipes that take only minutes to make. Jacques Pépin Fast Food My Way was an immediate sensation, captivating cooks and critics, who called it "fabulous," "chic," and "elegant." Now America's first and most enduring celebrity chef does himself one better, with recipes that are faster, fresher, and easier than ever. Only Jacques could have come up with dishes so innovative and uncomplicated. You'll find: "Minute recipes": Nearly no-cook recipes fit for company: Cured Salmon Morsels, Glazed Sausage Bits Smashing appetizers: Scallop Pancakes, zipped together in a blender (10 minutes) Almost instant soups: Creamy Leek and Mushroom Soup (7 minutes) Fast, festive dinners: Stuffed Pork Fillet on Grape Tomatoes (18 minutes) Stunning desserts: Mini Almond Cakes in Raspberry Sauce (15 minutes)

jacques pépin more fast food my way: Fast Food My Way Jacques Pépin, 2004-09-01 Easy, everyday dishes with a French twist from the multiple James Beard Award-winning chef, "a great teacher and truly a master technician" (Julia Child). In this companion volume to the PBS series, Jacques Pépin shows you how to create great-tasting dishes ranging from stunning salads such as Tomato and Mozzarella Fans to Supreme of Chicken with Balsamic Vinegar and Shallot Sauce to his breathtaking Almond Cake with Berries, all special enough for company, yet easy enough for those weekday evenings when you have no time. Fast food Jacques's way involves no compromises in taste but saves you hours in the kitchen. His Instant Beef Tenderloin Stew, for instance, not only is far faster to make than traditional versions, but tastes brighter and fresher. With concise, clear directions, Jacques shares the secrets of his kitchen. He teaches you how to season a salmon fillet perfectly and cook it in a low oven, right on the serving platter. You'll learn how to make a satisfying homemade vegetable soup in seconds, a baked potato in half the usual time, and a succulent roast that takes minutes, not hours, to prepare. He also shows you how to create elegant meals from convenience foods: a bean dip that will keep guests coming back for more, silky soups, and caramelized peaches made from canned peaches. With Jacques Pépin Fast Food My Way at your side, the best food is always the simplest. "French cooking, Pépin reminds us, is not just a matter of technique; it's a matter of chic."—Publishers Weekly

jacques pépin more fast food my way: Jacques Pépin's Fast Food My Way Jacques Pépin, 2004 The master chef applies his skills to simple meals that can be prepared quickly, from instant beef tenderloin stew to pumpkin soup with toasted walnuts, that rely on pantry staples and canned goods.

jacques pépin more fast food my way: Poulets & Légumes Jacques Pépin, 2018-04-03 From the world-renowned chef, a must-have collection of everyday and elegant chicken and vegetable recipes—illustrated with his own paintings. The legendary James Beard Award-winning cooking teacher whom GQ calls "the most impactful living chef in America" shares his favorite chicken and vegetable recipes from a half-century career spanning two continents. Some, like Poulet à la Crème and Baker's Wife Potatoes, recall the country French dishes of his childhood, while Chicken with Cognac Sauce and Velvet Spinach come from his days in fine French restaurants. Most, though, are born in his contemporary Connecticut kitchen. All have that trademark Pépin touch: made with just a few steps but sublime enough for company, from Roast Split Chicken with Mustard Crust to

Caramelized Tomatoes Provençal. Charmingly illustrated with Pépin's paintings, this little compendium is perfect for revitalizing every cook's repertoire.

jacques pepin more fast food my way: *Food and Drink in American History* Andrew F. Smith, 2013-10-28 This three-volume encyclopedia on the history of American food and beverages serves as an ideal companion resource for social studies and American history courses, covering topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants. The expression you are what you eat certainly applies to Americans, not just in terms of our physical health, but also in the myriad ways that our taste preferences, eating habits, and food culture are intrinsically tied to our society and history. This standout reference work comprises two volumes containing more than 600 alphabetically arranged historical entries on American foods and beverages, as well as dozens of historical recipes for traditional American foods; and a third volume of more than 120 primary source documents. Never before has there been a reference work that coalesces this diverse range of information into a single set. The entries in this set provide information that will transform any American history research project into an engaging learning experience. Examples include explanations of how tuna fish became a staple food product for Americans, how the canning industry emerged from the Civil War, the difference between Americans and people of other countries in terms of what percentage of their income is spent on food and beverages, and how taxation on beverages like tea, rum, and whisky set off important political rebellions in U.S. history.

jacques pepin more fast food my way: *Icons of American Cooking* Elizabeth S. Demers Ph.D., Victor W. Geraci, 2011-03-08 Discover how these contemporary food icons changed the way Americans eat through the fascinating biographical profiles in this book. Before 1946 and the advent of the first television cooking show, James Beard's *I Love to Eat*, not many Americans were familiar with the finer aspects of French cuisine. Today, food in the United States has experienced multiple revolutions, having received—and embraced—influences from not only Europe, but cultures ranging from the Far East to Latin America. This expansion of America's appreciation for food is largely the result of a number of well-known food enthusiasts who forever changed how we eat. *Icons of American Cooking* examines the giants of American food, cooking, and cuisine through 24 biographical profiles of contemporary figures, covering all regions, cooking styles, and ethnic origins. This book fills a gap by providing behind-the-scenes insights into the biggest names in American food, past and present.

jacques pepin more fast food my way: *Suffering Succotash* Stephanie V.W. Lucianovic, 2012-07-03 As a child Stephanie Lucianovic lived for years on grilled cheese and created an elaborate system for disposing of revolting food involving bookshelves, holiday centerpieces, and, later, boyfriends. She agonized not over meeting her future in-laws, but over the peaches they served her. As an adult, this picky eater found herself in the most unlikely of circumstances: a graduate of culinary school who became a cheesemonger and then a food writer. Along the way, she realized just how common her plight was. It wasn't surprising to discover that picky eating is an issue for millions of kids, but who knew there are even support groups for adults who can't overcome it? Yet remarkably little is known about the science of picky eating, and cultural and historical questions abound. Are picky eaters destined to ascend to a higher plane of existence, and what happens when picky eaters fall in love or go to restaurants? How can you tell if you're a "supertaster"? How does the gag reflex affect pickiness (and what secrets do sword swallows impart to help overcome it)? *Suffering Succotash* is a wide-angle look into the world of picky eating, told by a writer who's been in the culinary trenches. With wit and charm, through visits to laboratories specializing in genetic analysis, attempts to infiltrate the inner workings of a "feeding" clinic, and interviews with fellow picky eaters and adventurous foodies young and old, Stephanie explores her own food phobias and gets to the bottom of what repulses us about certain foods, what it really means to be a picky eater, and what we can do about it.

jacques pepin more fast food my way: *The Apprentice* Jacques Pépin, 2020-06-11 A culinary legend tells his story, from boyhood in wartime France to stardom in America, and shares favorite

recipes: A delicious book...a joy.— The New York Times Book Review In this memoir, the man Julia Child called the best chef in America tells of his rise from a frightened apprentice in an exacting Old World kitchen to an Emmy Award-winning superstar who taught millions of Americans how to cook and shaped the nation's tastes in the bargain. We see Jacques as a homesick six-year-old in war-ravaged France, working on a farm in exchange for food, dodging bombs, and bearing witness as German soldiers capture his father, a fighter in the Resistance. Soon Jacques is caught up in the hurly-burly action of his mother's café, where he proves a natural. He endures a literal trial by fire and works his way up the ladder in the feudal system of France's most famous restaurant, finally becoming Charles de Gaulle's personal chef, watching the world being refashioned from the other side of the kitchen door. When he comes to America, Jacques falls in with a small group of as-yet-unknown food lovers, including Craig Claiborne, James Beard, and Julia Child, whose adventures redefine American food. Through it all, he proves to be a master of the American art of reinvention: earning a graduate degree from Columbia, turning down a job as John F. Kennedy's chef to work at Howard Johnson's, and, after a near-fatal car accident, switching careers once again to become a charismatic leader in the revolution that changed the way Americans approached food. Also included are approximately forty favorite recipes created in the course of his career, from his mother's utterly simple cheese soufflé to his wife's pork ribs and red beans. Fascinating.— The Washington Post Beguiling.— The New Yorker As lively and personable as Pepin himself.— The Boston Globe

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jacques pepin more fast food my way: Essential Pépin Jacques Pépin, 2011-10-18 For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career. Featuring DVD clips 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; Mémé'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 DVD clips included in the ebook, Jacques shines as a teacher, as he demonstrates all the techniques a cook needs to know. This truly is the essential Pépin.

jacques pepin more fast food my way: Bigger Fish to Fry David E. Sutton, 2021-09-17 What defines cooking as cooking, and why does cooking matter to the understanding of society, cultural change and everyday life? This book explores these questions by proposing a new theory of the meaning of cooking as a willingness to put oneself and one's meals at risk on a daily basis. Richly illustrated with examples from the author's anthropology fieldwork in Greece, *Bigger Fish to Fry* proposes a new approach to the meaning of cooking and how the study of cooking can reshape our understanding of social processes more generally.

jacques pepin more fast food my way: Essential Pépin Desserts Jacques Pépin, 2012-11-06 Pie or pastry, fruit or frozen, homey or haute cuisine—160 recipes for sweet treats from the legendary James Beard Award-winning chef. For over four decades, French culinary master Jacques Pépin has been delighting taste buds and teaching home cooks how to dazzle their loved ones with classic and innovative recipes alike. Now collected together in one volume are Pépin's best confections from his long and luminous career in cooking. *Essential Pépin Desserts* is filled with unbelievable treats, from Fruit Desserts (such as Apple Fritters and Cold Peach Soup); to Puddings, Sweet Soufflés, and Crepes (including Chocolate Mousse and Baked Alaska); to Cakes, Cookies, and Candies (like Orange Tuiles and Candied Citrus Peels); to Tarts, Pies, and Pastries (with Tarte Tatin and Croquembouche); to Frozen Desserts (featuring Blood Orange Sorbet and French Vanilla Ice Cream). Sprinkled with Pépin's time-honored tips on how to master each technique, this is the dessert cookbook every baking aficionado needs in his or her collection.

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jacques pepin more fast food my way: Soup's On! Leslie Jonath, 2007-09-20 Nothing feeds the body and soothes the soul like a bowl of steaming hot soup. Soup is the most versatile of dishes. It can be prepared year-round with all kinds of ingredients, from supermarket beans to farmers' market greens, turning up on modest dinner tables and in fancy dining rooms around the world. Whether you prefer a steaming bowl of chicken soup, spicy beef stew, or creamy tomato soup, each heartwarming spoonful crosses economic lines and ethnic flavors ; it enlivens, takes us back to our mothers' kitchens, and heals the common cold. 'Soup's On' includes tempting and delicious recipes from some of the world's most respected chefs, cookbook authors, and cooking teachers, including Marion Cunningham, Judy Rodgers, Carol Field, Jacques Pépin, Charlie Trotter, Madhur Jaffrey, and Alice Waters. Here you'll find creamy vegetable soups ; rib-sticking bean, meat, chicken, and seafood soups ; and hearty stews for every occasion. From Diane Morgan's summer favorite Salmon and Corn Chowder and Roland Passot's classic Coq au Vin to Bruce Aidells' Chicken and Andouille Gumbo and Suzanne Goin's flavorful Chilled Red Pepper Soup, you'll find the perfect soup or stew all year long. And the best part? A portion of the proceeds will go to NextCourse, a nonprofit organization that promotes sustainable food in public institutions, including the Community Education Program, which works with women in the San Francisco County Jail and with child-care providers, and the Food from the Parks program, which collaborates with state and national park services to increase the amount of locally produced food available to park visitors. So grab your spoon and a copy of 'Soup's On' and know that as you nourish yourself, you'll be feeding others as well.--taken from front cover flap.

jacques pepin more fast food my way: Patterns , 2010

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