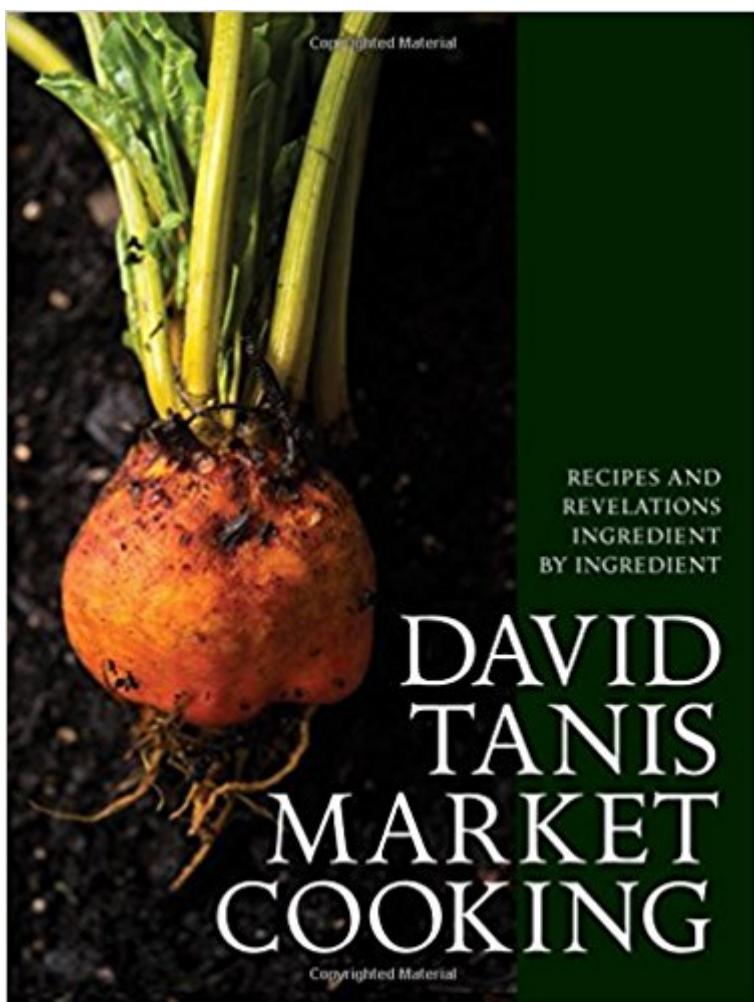


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David Tanis Market Cooking: Recipes And Revelations, Ingredient By Ingredient



Synopsis

David Tanis's food is deeply flavorful, honest, creative and always, always fun to cook. Los Angeles Times David Tanis Market Cooking is about seeking out the best ingredients, learning the qualities of each, and the methods and recipes that showcase what makes them special—pulling from all the world's great cuisines. Sections on universal ingredients—such as alliums (garlic, onion, shallots, leeks, etc.)—offer some of the simplest yet most satisfying recipes in the world. Consider the onion in these three marvelous incarnations: Lebanese Caramelized Onions, American Buttermilk Fried Onion Rings, and French Onion and Bacon Tart. And the chile section encourages readers to use real chiles (rather than reach for bottled hot sauce) on an everyday basis in recipes from Morocco to India, from Mexico to China, with wonderful results. A masterwork of recipes, approach, technique, and philosophy, David Tanis Market Cooking is as inspiring as it is essential. This is how to become a more intuitive and spontaneous cook. This is how to be more discerning in the market and freer in the kitchen. This is how to transform the freshest ingredients into one perfectly delicious dish after another, guided by the core beliefs that have shaped David Tanis's incomparable career: Food doesn't have to be fussy to be satisfying. Seasonal vegetables should be central to a meal. Working with food is a joy, not a chore.

Book Information

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Customer Reviews

David Tanis has long been one of the best voices on modern American cooking, a gifted chef—25 years at Chez Panisse—and equally gifted writer. His new book is a lovely one, with 200 recipes embedded in almost 500 pages, all geared toward today's

vegetable-driven cuisine. . . . Tanis’ food is deeply flavorful, honest, creative and always, always fun to cook. • Los Angeles Times “I could happily eat David’s food every day. I love its beauty, simplicity, and integrity, and there is always an element of surprise. Market Cooking is his best book yet.” • Alice Waters, owner, Chez Panisse, and founder, the Edible Schoolyard Project “There is a refreshing clarity to David Tanis’ food. Who needs fireworks when your ingredients are market-fresh, the recipes are reassuringly straightforward, and the author is the most brilliant cook?” • Yotam Ottolenghi, author of Plenty and Jerusalem “David Tanis always makes me want to cook right now. This is a gorgeous and essential book.” • Deborah Madison, author of In My Kitchen and Vegetable Cooking Forever “I do not know how he does it, but David Tanis has produced another can’t-do-without book.” • Madhur Jaffrey, author of Vegetarian India “David’s cooking is succulent, fresh, and full of joy.” • Francis Mallmann author of Mallmann on Fire “In Market Cooking, David Tanis shares the genius of his nuanced, simple yet sophisticated dishes. His book is a must-read for home cooks and professional chefs alike.” • Travis Lett, author of Gjelina “A gem of a book.” • David’s food is the perfect balance of wise traditions and contemporary whimsy. • Gabriela Cárdenas, chef, Cala and Contramar “I can’t explain it! He makes magic with simple ingredients and with such ease. Tanis is a wizard!” • Ignacio Mattos, chef/co-owner, Estela “What joy . . . I love the purity and simplicity of David’s food and his evocative prose.” • Darina Allen, founder, Ballymaloe Cookery School, and author of Grow, Cook, Nourish

David Tanis has worked as a professional chef for over three decades, and is the author of several acclaimed cookbooks, including A Platter of Figs and Other Recipes, which was chosen as one of the 50 best cookbooks ever by the Guardian/Observer (U.K.) and Heart of the Artichoke, which was nominated for a James Beard Award. He spent many years as chef with Alice Waters at Chez Panisse restaurant in Berkeley, California; he ran the kitchen of the highly praised Cafeteria Escalera in Santa Fe, New Mexico; and he operated a successful private supper club in his 17th-century walk-up in Paris. He has written for a number of publications, including the Wall Street Journal, the Guardian/Observer (U.K.), Cooking Light, Bon Appétit, Fine Cooking, and Saveur. Tanis lives in Manhattan and has been

writing the weekly City Kitchen column for the Food section of the New York Times for nearly six years. Â Â

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