



Kitchen Simple: Essential Recipes for Everyday Cooking

By James Peterson

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Kitchen Simple: Essential Recipes for Everyday Cooking By James Peterson

Hundreds of recipes designed to get exceptional meals on the table in under an hour

With *Kitchen Simple*, James Peterson, one of America's most celebrated cookbook authors and renowned cooking instructors, delivers a definitive resource for the busy home cook. Elevating routine, weekday fare into exciting culinary creations, Peterson proves unequivocally that great food need not be complicated or time-consuming to prepare.

More than 200 recipes, such as Summer Steak Salad, Mexican-Style Gazpacho, White Bean Bruschetta, Red Cabbage with Bacon and Apples, and Ricotta Ravioli, are thoughtfully streamlined to require no more than thirty minutes of active prep time with delivery to the table in under an hour. For leisurely meals and celebratory occasions, there are also dozens of luxe dishes, like Red Wine Pot Roast, Eggplant Parmigiano, Duck Confit, and Profiteroles with Chocolate Sauce. And, from the master of sauces, comes a paired-down primer on making foolproof Mayonnaise, Caper and Herb Sauce for vegetables and chicken, and an easy Béarnaise to dress up grilled fish.

Kitchen Simple presents creative possibilities for weeknight meals, quick-and-easy breakfasts, impromptu dinner parties, and inspired last-minute desserts. And with Peterson's invaluable variations, cooks can confidently substitute harder-to-find ingredients with items already at hand. Additional advice on how to stock a pantry with staples to make everyday cooking even easier, plus an inventory of truly indispensable kitchen tools make *Kitchen Simple* a go-to source of inspiration for cooks of all persuasions: novice or experienced, time-pressed or laid-back, casual or serious.

From the Hardcover edition.

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Editorial Review

Amazon.com Review

Featured Recipe: Cream Puffs



Makes: 8 large cream puffs Cream Puff Dough

1 cup water

1/2 teaspoon salt, plus 1 teaspoon

1/2 cup (1 stick) butter, sliced

1 1/4 cups flour

8 eggs, or more as needed **Whipped Cream Filling**

2 cups heavy cream

3 tablespoons sugar

1 teaspoon vanilla extract

Confectioners' sugar, for dusting To make the cream puffs, in a saucepan, combine the water, 1/2 teaspoon of the salt, and the butter and bring to a simmer over high heat until the butter melts. As soon as a simmer is reached, add the flour all at once and stir with a wooden spoon for about 2 minutes, or until the mixture forms a cohesive mass and pulls away from the sides of the pan, leaving a white film of flour on the pan sides. Transfer the dough to a bowl and stir it around for a minute to get it to cool. Work in 7 of the eggs, one at a time, beating well after each addition. Check the consistency of the batter by pulling a wooden spoon through it. When the groove it makes slowly closes in on itself, you have added enough eggs. Preheat the oven to 500°F. Unless you have a nonstick baking sheet or a silicone pad, put a tiny dollop of batter into each corner of a sheet pan and line the pan with a sheet of parchment paper, pressing the corners of the parchment onto the dollops of batter to anchor it in place. Fit a pastry bag with a 3/4-inch fluted tip and spoon the batter into the bag (see box opposite). If your pastry bag isn't big enough, you may have to pipe out the cream puffs in two batches. Pipe eight rounds of batter onto the prepared baking sheet. Each mound should be about 3 1/2 inches across and 1 1/2 inches high in the center. Make an egg wash by beating the remaining egg with the remaining teaspoon of salt. Brush the mounds with egg wash. Slide the baking sheet into the oven and immediately turn down the oven to 400°F. Bake for 20 minutes, or until the pastries are

golden brown. Do not open the oven door during baking. Turn the oven down to 250°F and bake 10 minutes more. If the puffs start to look too brown, turn down the oven to 200°F. Let cool completely on a rack, for at least 20 minutes, before filling. To make the filling, combine the cream, sugar, and vanilla in a mixing bowl or the bowl of a stand mixer. Put the bowl with the cream mixture in the freezer for 5 minutes. Beat on high speed for about 2 minutes or by hand for about 7 minutes, until the cream is stiff and sticks straight out when you hold the whisk sideways. Use a serrated knife to cut each cream puff in half horizontally. Spoon or pipe the cream into the eight bottoms and put on the tops. Dust with confectioners' sugar. Cream puffs are best served right away since the cream gradually releases liquid that can make the pastry soggy.

Review

"The publication of his first opus, *Sauces*, established James Peterson as one of America's finest cookbook authors. In the intervening two decades, he has expanded his knowledge and wisdom and has been kind enough to share them both with home cooks. Make no mistake about the simplicity of *Kitchen Simple*; it is the distillation of a career's worth of kitchen insights that will make you a better cook--in less than 30 minutes. It also features Jim's gorgeous photographs, which serve as beautiful reminders that it's not necessary to sacrifice flavor or elegance because you're short on time."

—Karen Page and Andrew Dornenburg, James Beard Award-winning authors of *The Flavor Bible* and *The Food Lover's Guide to Wine*

"*Kitchen Simple* is written for the way we really live--and for the way we really want to eat. James Peterson proves that truly good food doesn't require a lot of elaborate techniques, hard-to-find ingredients, or time. Cooking your way through this book will make

—Molly Stevens, author of *All About Braising*

About the Author

Food writer, cooking instructor and photographer--James Peterson is a Renaissance man who began his culinary career as a restaurant cook in Paris in the 1970s. Returning to the United States in the 1980s, Peterson honed his French cooking techniques as chef-partner at Le Petit Robert in New York. A highly regarded teacher for more than two decades, Peterson teaches at the Institute of Culinary Education (formerly Peter Kump's New York Cooking School). His first book, *Sauces*, won two James Beard Awards; *Vegetables*, *Glorious French Food*, *Cooking*, and *Baking* have earned him four more James Beard awards. Peterson lives and works in Brooklyn, New York.

Users Review

From reader reviews:

Antonio Haynie:

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