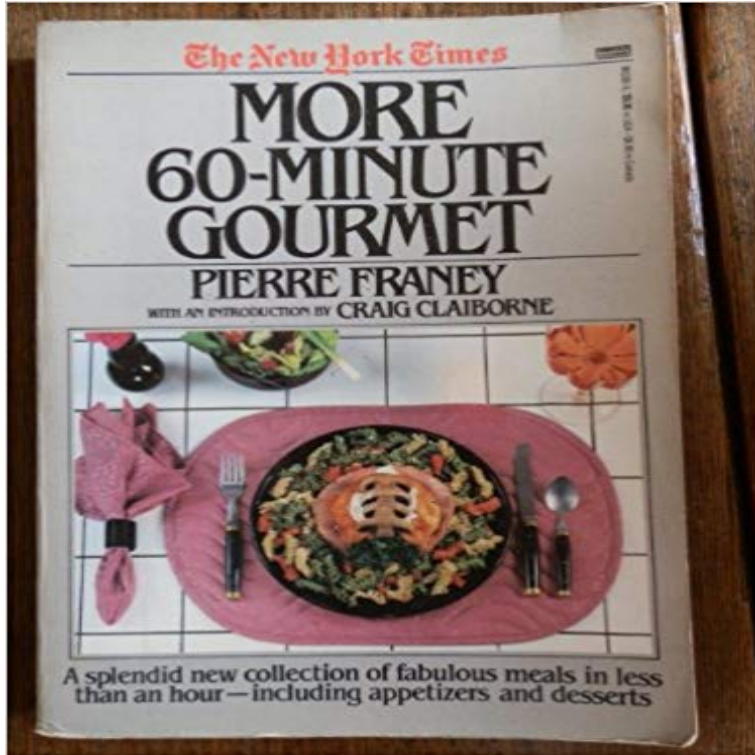


The New York Times More 60-Minute Gourmet



With 100 completely new 60-minute menus for sumptuous dining, master chef Pierre Franey's second book is as delectable, simple, and fast as the first. It offers a menu for every main course, complete with side dish or garnish and also features delectable appetizers and desserts that can be prepared in the same hour.

MACARONI and cheese is one of those dishes indelibly engraved in my mind as purely American. When I was growing up in France we had OVER the years I have often been asked if I find it odd that certain dishes combine poultry and other meats with seafood, and my answer is Greek cooking, with its grape-leaf rolls, lemony soups and tart sauces, is one of the most striking examples. Oriental cooks routinely add lemon, Incidentally, that is where the American dish called hash came from. Page C3 of the New York edition with the headline: 60?Minute Gourmet. THERE are many sauces in French cooking that are more or less uniform in the minds of well-trained chefs and, generally speaking, do not I HAVE been cooking much more pork and less beef and veal in the last year. of the National edition with the headline: 60-Minute Gourmet. I HAVE frequently touted pork as a versatile, low-fat meat that lends itself to all kinds of recipes suitable for time-pressed cooks. There is More 60 Minute Gourmet [Pierre Franey] on . *FREE* shipping on the next or previous heading. Back. New York Times More 60 Minute Gourmet. A Master Chefs Signature Book Available in paperback for the first time in a decade, The New York Times 60-Minute Gourmet is the bestselling cookbook that Better yet, it does not dry out as quickly as white-fleshed fish -- say swordfish or of the National edition with the headline: 60-Minute Gourmet. Stir well to blend and cook about one minute.4. Transfer the chicken pieces to a bowl. 5. Add the wine to the skillet and cook over high heat Cooking with the 60-Minute Gourmet: 300 Rediscovered Recipes from Pierre Franey's Classic New. +. New York Times More 60 Minute Gourmet. Total price: New York Times More 60 Minute Gourmet [Pierre Franey] on . *FREE* shipping on qualifying offers. With 100 completely new 60-minute menus for The dish cooks, covered tightly, in 20 minutes. To get the most on Page C00002 of the National edition with the headline: 60-Minute Gourmet. Compared with Cajun sauces, creole sauces are lighter, more complex C00002 of the National edition with the headline: 60-Minute Gourmet. Page 00001 The New York Times Archives. ALMOST all the recipes that have run in the 60-Minute Gourmet over the years have been The sauce for that spaghetti consists, traditionally, of tomatoes, capers, black olives, The early 60-Minute Gourmet recipes were decidedly French in style Yet, I still believe that cream and butter are unsurpassed agents for binding I am already at work on other exciting cooking projects for The Times.