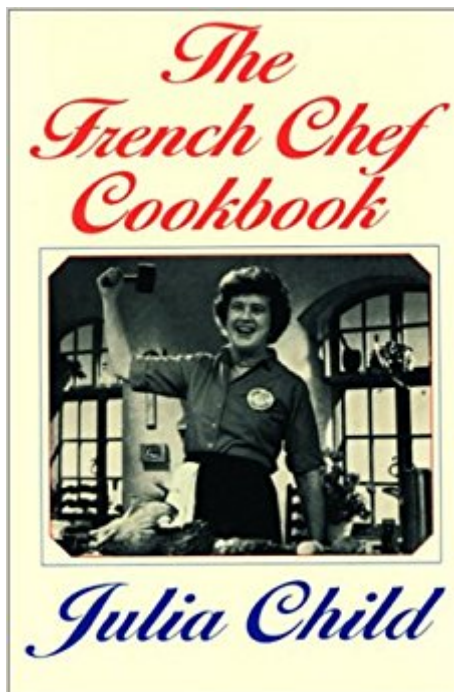


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The French Chef Cookbook



Synopsis

Julia Child is America's first lady of food. Beginning with *Mastering the Art of French Cooking*, she has profoundly shaped the way we cook, the way we eat, and the way we see food. In *The French Chef Cookbook*, the beloved icon presents 119 of the delectable French recipes that first made her a household name, when she presented them on her first public television show. From Mayonnaise to Bouillabaisse, crepes to steaks, and delicious vegetables to delectable desserts, here are traditional French recipes, tested and perfected for home cooks to enjoy.

Book Information

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Customer Reviews

Child's TV career began in 1963 with *The French Chef* on WGBH-TV in New England. The show proved very popular, and this book contains all the recipes featured in the 119 installments. The text is buttressed with photographs demonstrating cooking, cutting, and serving techniques. Copyright 2002 Reed Business Information, Inc.

Over a ten years ago I was working at a posh restaurant in New York, The China Grill as a waitress. I was told that I would have a table of fifteen in my section that night, and that they were serious foodies. Little did I expect Julia Child to be at the center of the table! I was terrified, having revered her for so many years expected her to be some sort of Olympian goddess. To my delight, she was incredibly down to earth, and extraordinarily appreciative of my service. After every plate of food and every new bottle of wine, she'd tell me how lovely everything was. At the end of the night, she told

me I was lovely as well. It was one of the greatest tables of my lengthy career. Now, many years later, I'm the editor for this book. I doubt if she remembers the younger me, but I'll never forget her generosity, which she still has in abundance.A. Scheibe, Editor --This text refers to an out of print or unavailable edition of this title.

I love ANYTHING related to Julia Child. I would have given this book 5 stars, but there is one small drawback. This book was meant to chronicle all the recipes presented in the landmark series, "The French Chef," presented in the order they were produced for television. However, it does not include the first 13 episodes, which were presumed to be "lost" at the time of writing. Julia explains in the forward that these first shows were just produced as a local show, with no understanding that it would soon explode across the country and become a national phenomenon, and therefore were not preserved. The good news for die-hard fans is that those original 13 episodes have been rediscovered and can actually be viewed right here on 's streaming video service. I bought them all. I would also highly recommend buying and using Julia Child's MASTER WORK, "Mastering the Art of French Cooking," Volumes one and two. They just can't be beat for clarity, ease of use, and conveying a thorough understanding of every process. Indispensable!NOTE: Some of those original program recipes were re-created in later seasons, and they are represented in this book.

Wonderful cookbook that accompanies the iconic French Chef series from the '60s & '70s. The episodes are not listed in the same order that they appear on video. That's minor, as there is an index. There are a few pages with pictures from the show, but there are no illustrations or photos to go with specific recipes. Some of the recipes are rather odd; I can't see myself making a stuffing out of prunes stuffed with goose livers...but there are many recipes worth trying. The chocolate souffle is delicious. I recommend getting some of the seasons of the French Chef on Instant Video and using this cookbook for more specific recipe info. After all these years we still love Julia!!!!

I have both this book and Mastering the Art of French Cooking, Volume I. Comparing the two books, I think Julia simplified some of her recipes due to the time constraints of the television series. On the other hand, this cookbook includes recipes not addressed in the latter. I find both books invaluable; I'm happy to have both.

I have missed this ever since I lost most of my library in Hurricane Katrina. Great condition. Will add some wine and sauce stains to make it feel at home. Thank you!

Although I've bought, use, and revere BOTH 'Mastering...' Vol. 1 and 2, I've found this book to be an extremely useful one as well. Unlike the 'Mastering...' volumes, this is a rather eclectic collection of first-rate French recipes, all excellent, drawn from the original French Chef television series on PBS. They are uniformly superb--I STILL use the Mousse au chocolat recipe after all these (almost 50!) years. It made me a Julia Child fan, which I foolishly hadn't been previously. This is THE book for would-be hostesses, cooks, etc. who want to cook French recipes. Thank God the Knopf people had the common sense to republish this fine book relatively intact. Buy it--you'll never regret it!

are you kidding? Julia could write a grocery list and I would read it with apt attention! This is an older book but that didn't matter to me. if you are a fan, this is a must have!

Julia Child's The French Chef Cookbook contains every episode of recipes from her PBS Shows. It includes the origin of her "show on a shoestring budget" - She & her husband and a few friends bought the food, brought it to a variety of austere "kitchens" made available on an ad hoc basis, wrote the "script" and "directed" the show. The recipes include just about anything French, from plain to fancy and simple to complex most folks have ever heard of. It's a much cheaper and less daunting set of recipes than her encyclopedic masterwork on French cuisine the 734-page Mastering the Art of French Cooking. It's a "should have" for any set of basic cookbooks.

Julia Child's book is a classic. She gives great, practical instructions and guides you through the most complicated recipes with ease. This book should be included in most home cooking libraries.

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