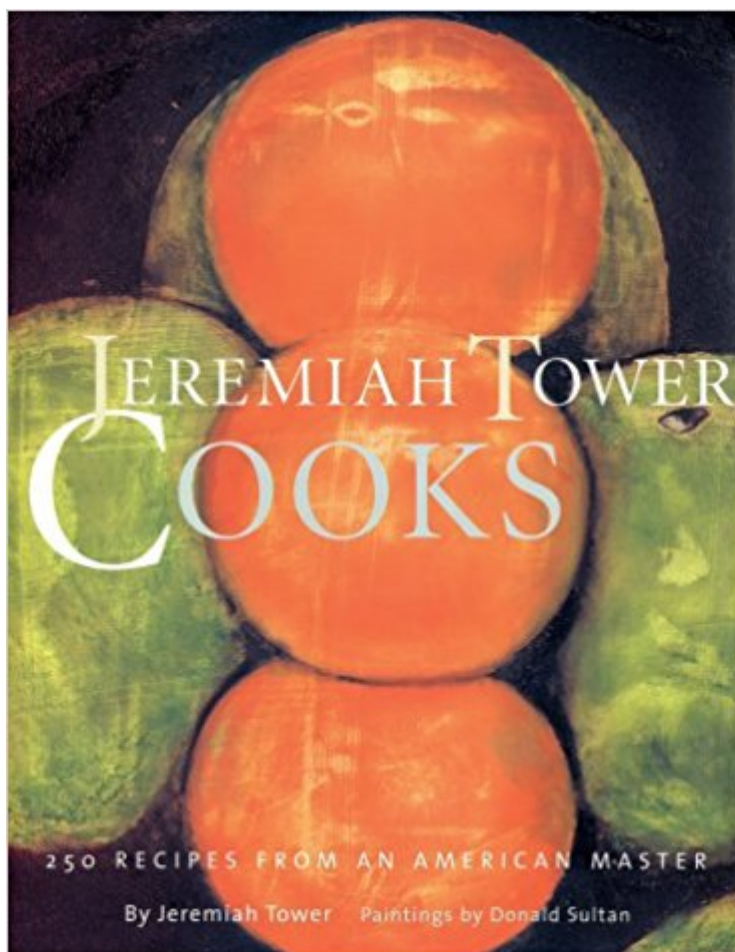


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# Jeremiah Tower Cooks: 250 Recipes From An American Master



## Synopsis

When Jeremiah Tower started cooking in California in the 1970s, fine food in America was typically a pale imitation of French haute cuisine. Taking the reins at a small Berkeley restaurant named Chez Panisse, Tower looked around at the extraordinary fresh ingredients available from local producers, began experimenting with a cooking style that emphasized pure flavors and inventive combinations...and changed the face of American cooking. In a few years, he went on to open San Francisco's glittering Stars restaurant, becoming this country's first celebrity chef and winning two James Beard Foundation awards, including one for best chef in the U.S. Without debate, Tower is one of the country's greatest cooks. In this extraordinary new cookbook, he presents over 250 recipes representing the last fifteen years of his creative cooking. More than a cookbook, however, Jeremiah Tower Cooks reveals Tower's extraordinary gift as a writer and storyteller. The result is a book of exceptional delights from a marvelous writer and a brilliant cook.

## Book Information

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## Customer Reviews

As founding chef at California's famed Chez Panisse, chef at San Francisco's Stars, and author of the award-winning *New American Classics*, Jeremiah Tower is a forefather of New American cooking. His culinary signature is pristinely flavored food made with the freshest seasonal ingredients. *Jeremiah Tower Cooks* presents 250 recipes for dishes like Chilled Mushroom Soup with Spiced Crab, Ricotta Dumplings with Fava Beans and Savory, and Spiced Duck Sichuan Style. Though dishes like these can demand a shopping and cooking commitment, there's nothing difficult about putting them together. For cooks interested in simple yet refined cooking that veers to the deluxe (Tower's favorite hamburger is made with truffles), this cookbook is a must. Organized by

courses and food categories, the book begins, provocatively, with "Delights and Prejudices," a compendium of often-wry observations. (Tower favors using a microwave, for example, but only for reheating food--"[so used] it changes the food less than any other method," he says--but is against the pervasive roasted garlic purée, which he finds "indigestible.") Tower is also a culinary reader and dishes like English Autumn Salad (adapted from Robert May's 1685 *Accomplisht Cook*) and The Anchovy Toasts of Austin de Croze (from his 1931 *What to Eat and Drink in Paris*), among others, reflect that pursuit. A selection of mostly simple, mostly fruit desserts includes New Summer Pudding, "Burnt" Passion Fruit Curd, and Black Bottom Pie, which Tower says "needs no comment. Or rather, I can't think of any that would do justice to this perfect pie." With many more opinions, and illustrative paintings that are a welcome change from the usual food photography, the book will fill many hours with good reading as well as superior cooking. --Arthur Boehm

Like a culinary Zelig, Tower seems to have popped up during key moments in modern food history. He was chef at Chez Panisse in the 1970s and is often credited with inventing "California cuisine." This Renaissance man of the culinary world (he's also the author of *New American Classics* and a columnist for the *San Francisco Examiner*) has an opinion on everything, from frying eggs to aging game birds. An initial chapter of basic instructions is appropriately titled "Delights and Prejudices." Tower is admirably specific, even when it comes to something as simple as a Chicken Club Sandwich, yet not afraid to suggest shortcuts, as in Spit-Roasted Chinatown Suckling Pig Pizza, where he tells the reader simply to purchase the pre-cooked pig. Occasionally recipes veer into fussiness, as with Rich Mussel Bisque with Shrimpmeat Garlic Toasts and Nasturtiums, and Tower is not immune to the author-chef curse of calling for highly specific ingredients that mere culinary mortals may have trouble laying their hands on, as in Figs with Wild Thyme Honey in Red Wine and Lapsang Souchong Custard. On balance, however, exciting, innovative recipes such as Leatherwood Honey- and Sichuan Pepper-Glazed Rack of Lamb with Eggplant Pasta and Green Goddess Olive Oil and Lemon Sauce dominate. Donald Sultan's vivid still-life paintings are a perfect match to Tower's lively style, and if sometimes recipes get out of hand, well, that's to be expected from this kind of creative mind. (Oct.)Forecast: It has been 16 long years since Tower's *New American Classics* won a James Beard Award, but he returns with a bang here. Exceptionally attractive art, including an eye-catching cover, is sure to promote sales. Copyright 2002 Reed Business Information, Inc.

Nice to know about J. Towers as well as Alice Waters.

could have had more detail

It is a beautiful cookbook, recipes look good although I haven't actually tried any of them, yet. I was disappointed that there are no pictures of the food...a cookbook with no food art???

I consider myself to be a damned good cook and a recipe follower to the T. The recipes I've tried from this book have turned out undercooked chicken and dried out pork. I have a sneaking suspicion that no home cook ever tested a single recipe in this book. Having to take a picture of the finished product would have solved that. Not worth the paper it's printed on.

I'm over 13 X 3. an old fogey. Anyway, I was please to find this still in print from a legendary chef. I used to make his lambsteak au poivre years ago. This book is loaded with 5 star recipes and his fare is still fabulous. You would get your moneys worth from the illustrated paintings alone. Enjoy and I reccomend this highly

great stuff with recipes i can work with..Mr. Tower was one of the first who saw the vision everyone uses 2dayÃfÂçÃ â -Ã Âthank you Chef

Excellent book filled with wonderful recipes and the fantastic writing of Chef Jeremiah Tower!

Great

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