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La Bonne Cuisine, Cooking New Orleans Style, a beloved favorite New Orleans cookbook is back. First published by the women of All Saints' Episcopal Church in River Ridge, the cookbook contains hundreds of favorite recipes from the region. This award winning cookbook also has a section of famous New Orleans restaurant recipes.

~~La Bonne Cuisine~~ — All Saints Episcopal Church

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A beloved favorite New Orleans cookbook. First published by the women of All Saints' Episcopal Church in River Ridge, the cookbook contains hundreds of favorite recipes from the region. This award winning cookbook also has a section of famous New Orlean restaurant recipes.

In New Orleans, we both eat well and celebrate our cooking.

First published in 1927 to educate French housewives in the art of classical cooking, LA BONNE CUISINE DE MADAME E. SAINT-ANGE has since become the bible of French cooking technique, found on every kitchen shelf in France. A housewife and a professional chef, Madame Evelyn Saint-Ange wrote in a rigorous yet highly instructive and engaging style, explaining in extraordinary detail the proper way to skim a sauce, stuff a chicken, and construct a pâté en croûte. Though her text has never before been translated into English, Madame Saint-Ange's legacy has lived on through the cooking of internationally renowned chefs like Julia Child and Madeleine Kamman, setting the standard for practical home cooking as well as haute cuisine. In this momentous translation by Chez Panisse cofounder and original chef de cuisine Paul Aratow, Madame Saint-Ange's culinary wisdom is available in English for the first time. Enveloped in charming intricacies of even the most fundamental cooking techniques are 1,300 authentic French recipes for such classics as Braised Beef, Quiche Lorraine, Cassoulet,

and Apricot Soufflé; original illustrations of prepping and cooking techniques; and seasonal menus for every meal of the day. An indispensable culinary encyclopedia and an absorbing historical document, LA BONNE CUISINE DE MADAME E. SAINT-ANGE is the definitive word on French cooking for food lovers, dedicated cooks, culinary professionals, and Francophiles alike.

The beloved sequel to the bestselling classic, *Mastering the Art of French Cooking, Volume II* presents more fantastic step-by-step French recipes for home cooks. Working from the principle that “mastering any art is a continuing process,” Julia Child and Simone Beck gathered together a brilliant selection of new dishes to bring you to a yet higher level of culinary mastery. They have searched out more of the classic dishes and regional specialties of France, and adapted them so that Americans, working with American ingredients, in American kitchens, can achieve the incomparable flavors and aromas that bring up a rush of memories—of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. From French bread to salted goose, from peasant ragoûts to royal Napoleons, recipes are written with the same detail, exactness, and clarity that are the soul of *Mastering the Art of French Cooking*.

Here is authentic French cooking without fuss or fear. When we think of French cooking, we might picture a fine restaurant with a small army of chefs hovering over sauces for hours at a stretch, crafting elegant dishes with special utensils, hard-to-find ingredients, and architectural skill. But this kind of cooking bears little relationship to the way that real French families eat—yet they eat very well indeed. Now that the typical French woman (the *bonne femme* of the title) works outside the home like her American counterpart, the emphasis is on easy techniques, simple food, and speedy preparation, all done without sacrificing taste. In a voice that is at once grounded in the wisdom of classical French cooking, yet playful and lighthearted when it comes to the potential for relaxing and enjoying our everyday lives in the kitchen, Moranville offers 300 recipes that focus on simple, fresh ingredients prepared well. The *Bonne Femme Cookbook* is full of tips and tricks and shortcuts, lots of local color and insight into real French home kitchens, and above all, loads of really good food. It gives French cooking an accessible, friendly, and casual spin.

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