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Sara Moulton Cooks At Home



Synopsis

At last! The first cookbook from the hugely popular star of the Food Network's Cooking Live and the new Sara's Secrets, whose down-to-earth style draws hundreds of thousands of viewers each week. Sara Moulton is a professional chef by training and a gifted on-air teacher with a warm and winning style. On Cooking Live, she deftly answered viewers' questions while juggling tricky cooking maneuvers. She brings the same unruffled attitude to cooking for her own family, and in this very warm and personal book reveals her secrets to making easy, elegant meals day in and day out. Filled with more than 200 recipes for breakfast, lunch, and dinner, this book not only highlights Sara's own culinary creativity but is also a treasury of Sara's family favorites from her mother, grandmother, and others. Dishes are geared largely to everyday meals, with loads of child-friendly recipes such as Ruthie's Famous Chocolate French Toast, Carrot "Fettucine," and Pasta Pizza. There are fabulous quick dishes like Blasted Chicken and Sauteed Pork Loin with Mustard and Grapes, and a tempting selection of vegetarian main courses. Throughout, Sara's time-and-work-saving tips provide ingenious shortcuts. Sophisticated yet simple dishes, such as Rosemary Scallion Crusted Rack of Lamb, make entertaining effortless. Desserts include some of Sara's childhood favorites, among them Summer Blueberry Pudding and Vermont Apple Crisp, along with adult discoveries like Mocha Cookies and an irresistible rum-soaked holiday cake made from mixes. Michael Green of Gourmet provides a chapter on pairing wine that goes well beyond the recipes in the book. In the tradition of blockbuster cookbooks by Emeril Lagasse, Mario Batali, and Lidia Bastianich, Sara Moulton Cooks at Home is a bestseller-in-the-making from one of America's favorite television food personalities.

Book Information

Hardcover: 384 pages

Publisher: Broadway Books (October 15, 2002)

Language: English

ISBN-10: 0767907701

ISBN-13: 978-0767907705

Product Dimensions: 8.3 x 1.3 x 9.4 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.6 out of 5 stars 33 customer reviews

Best Sellers Rank: #142,395 in Books (See Top 100 in Books) #19 in Books > Cookbooks,

Customer Reviews

Sara Moulton is a very, very busy woman: Food Network host and personality, executive chef for Gourmet magazine, food editor for Good Morning America, and the mother of two children. Now add to that author of her first cookbook *Sara Moulton Cooks at Home*, in which Moulton delivers easy-to-prepare recipes as well as plenty of timesaving tips. If you wonder where Moulton draws her inspiration from, this book is all about family, including her extended family of friends and professional associates. Her recipe introductions read like an autobiography. She shows how it is done, and then she challenges the reader to do much the same with his or her own family of recipes. Moulton's 200-some recipes break down into standard sections such as hors d'oeuvres, soups, salads, meat, pasta, and so on. But she also pays homage to vegetarian main courses, light lunches, and breakfast and brunch. Look for Gingery Chicken Broth with Wonton Ravioli, Blasted Chicken (it's about roasting at high temperature), Sautéed Pork Loin with Mustard and Grapes, Roasted Salmon with Warm Lentil Salad, Andrea's Blackberry Crumble, and her own daughter's contribution, Ruthie's Chocolate French Toast with Raspberry Sauce. *Sara Moulton Cooks at Home* is about real food for real people. Sometimes it's homey, sometimes it's homely, and sometimes it puts on a string of pearls. --Schuyler Ingle

The food media juggernaut Moulton (executive chef for Gourmet, food editor for Good Morning America, and Food Network host) has designed an all-purpose working cookbook for a wide audience. That means lots of chicken, pork and beef. Most recipes are fairly straightforward (spinach salad, chicken tarragon, parsnip puree); a few are elaborate, like the weirdly multicultural Fontina-and-Prosciutto-Stuffed Wonton Ravioli with Porcini Sauce and the Seared Sea Scallops with Celery Root Puree, Parsley Oil, and Lemon-Caper Brown Butter. The book is filled with helpful tips, anecdotes (told in the unflappable, all-American Moulton style) and photographs of Moulton as a young girl, gradually working her way up through restaurant kitchens-hard at work, eyeing the camera with a determined grin. The book does lack focus, and there isn't much that differentiates it from other homestyle cookbooks. But Moulton's thousands of fans will certainly flock to it, leaving their Joys and Fannie Farmers on the shelf for a while as they tackle such dishes as Roasted Ratatouille Crepes with Goat Cheese. Copyright 2002 Reed Business Information, Inc.

It's not quite ten pounds and it's not intimidating at all. I tend to resist buying popular cookbooks and

use internet recipes instead. I will be referring to both of SM's recipe books before looking on the internet because her recipes suit my appetite. Also, I try to watch Sara's Secrets whenever it is on Food Network but I don't like Food Network's website so I tend to not get the recipes off their website. This book has some of the recipes including tomato pie. In the introduction where Sara Moulton expresses her support for ingredients in their original state and cooking for yourself as opposed to grabbing convenience meals. Here is what I particularly like about this book: -the author's advice to adhere to the recipe the first time and then make adjustments in subsequent attempts; I actually need this to be expressed as I tend to veer off. -roasting vegetables: I like this method and prefer to flavor soups with leftover baked veggies rather than sweating the veggies in butter and then adding liquid. -using tahini with crab meat- Plenty of the ingredients are yummy favorites but not super healthy e.g. chicken livers (slurp). - The mushroom rolls recipe is just what I was looking for to make baked bao from my cuisinart french bread recipe. - 450 degrees for Blasted Chicken- The recipe of Indian Style Shepherd's Pie is the way to go with lamb leftovers: whenever we indulge in lamb chops, we always have at least two chops leftover and that's not quite enough for each person and leftover chops just aren't delicious. The only method that has worked is using the cubed chop meat in a lamb curry with both coconut milk and yoghurt. One person thought they were eating chicken and tasty chicken at that. - I have to stock up on mustard and wine in a box. - I agree with distinct portions for each person e.g. mini meat loaves. - Bahamian Fish- I have to make spaetzle! - Mom's Brushed Eggplants- Vanilla Sauce

Sara's recipes are always the best. She makes everything so easy and delightful to the taste. She hasn't been topped!

Great as always. A gift to my daughter. She learned cooking by watching Sarah on TV.

I adored Sara's shows during the early days of the Food Network. This book very much brings her food alive. She has so many unique and different ways of doing things that it's such a pleasurable read. With that said, the dishes I've made from this book (and her recipes that can be found online) have been delicious and easy to make.

HER KNOWLEDGE OF FOOD IS IMMENSE AND YET SHE IS DOWN TO EARTH IN WANTING FAMILIES TO BE ABLE TO ENJOY GOOD MEALS THAT TAKE LITTLE TIME ON BUSY NIGHTS. HAVE ENJOYED ALL HER BOOKS THAT I HAVE BEEN ABLE TO PURCHASE SO

FAR.THE COOKBOOKS I COLLECT ARE TO BE LEFT TO MY GRANDSON WHO IS SLOWLY TAKING AN INTEREST IN MORE THAN MCDONALDS.

I have all of Sara's books. They are FILLED with knowledge - tips and hints on every page. Just read her books and you increase your knowledge tenfold! As a huge plus her recipes are yummy.

great recipes that are simple and easy to follow. Many family favorites have been found in this book. After cooking for others I often give this book as a gift.

Bought this cookbook as a gift for my mother. Very happy with the book and the service, and look forward to future purchases.

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