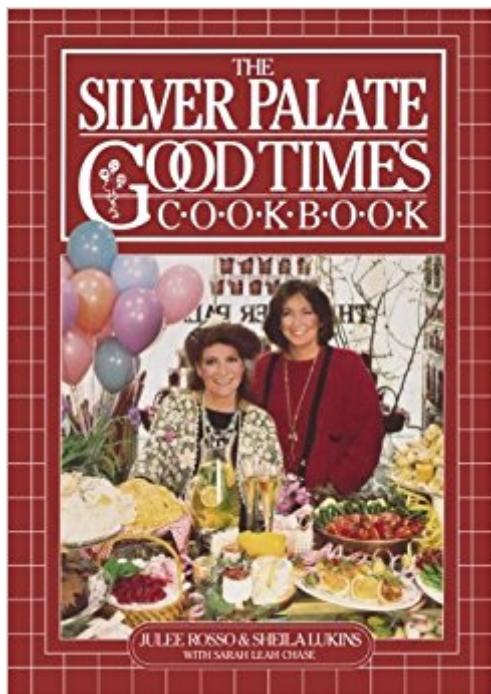


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# The Silver Palate Good Times Cookbook



## Synopsis

The authors of the national bestseller The Silver Palate Cookbook now bring their acclaimed gourmet style to graceful entertaining at home. In The Silver Palate Good Times Cookbook, Julee Rosso and Sheila Lukins make the entire year a celebration of good food, good friends, and good times, as they offer menus, suggestions, and strategies. More than 450 new recipes have been developed especially for this collection. All add to the joyfulness of the rapidly growing Silver Palate legend: there are glorious soups, savory entrees, vegetables, salads, cheese, souffles, and showstopping, just-right desserts. As warmly inviting as the most rousing party, the pages of The Silver Palate Good Times Cookbook abound with winsome line illustrations, pertinent quotations, unusual ideas and with dishes including Cajun Chicken Morsels, Duck and Dandelion Green Salad, Pesto Fondue, Tex-Mex Stuffed Peppers, and more. The excitement begins in spring and continues right through to winter, with a lavish Christmas Goose accompanied by Scalloped Oysters and Baked Kumquats. The good times are here, with the compliments of The Silver Palate.

## Book Information

Paperback: 416 pages

Publisher: Workman Publishing Company (January 4, 1985)

Language: English

ISBN-10: 0894808311

ISBN-13: 978-0894808319

Product Dimensions: 7 x 1 x 10 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars (See all reviews) (56 customer reviews)

Best Sellers Rank: #245,078 in Books (See Top 100 in Books) #111 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #779 in Books > Cookbooks, Food & Wine > Entertaining & Holidays #68484 in Books > Reference

## Customer Reviews

This is a great accompaniment to the original Silver Palate Cookbook. The emphasis here is on entertaining, so the recipes are frequently more formal and serve larger quantities. The book is arranged seasonally with proposed menus (i.e. a Kentucky Derby party, mid-winter skiing holiday). You'll get great ideas for parties just looking through the book. Plus, there are lots of great tips on planning a party and cooking for a crowd. I particularly recommend the Broccoli-Watercress Soup - I return to it again and again as the definitive cream of broccoli soup. If you're not able to brine your

Thanksgiving turkey (which is my personal favorite but very time consuming), the recipe and cooking method in this book is the next best thing. Also, their turkey saves better than any other I've tried. Martha Stewart has better pictures of entertaining in her cookbooks, but this book has the best recipes for entertaining and is the most practical for your typical cook.

This is the most used book in my kitchen. I love the seasonal approach, and always look at the book for dinner and entertaining ideas at the start of each season. Some of my favorites are Bobbie's Roast Chicken (ginger, mustard, lemon, mmmmm!), June's Apple Crisp, some of the unusual and festive winter vegetables dishes (how about Brussels sprouts with maple and walnut vinaigrette or the Ruby Radishes?). Christmas is very special indeed with the Red and Green Christmas Salad (spinach, avocado and pomegranates) with Warm Champagne Vinegar Dressing. Buy it, you will feel inspired to be more creative with your cooking!

Alright, these recipes are not nutritionally-correct. Many are high on fats and sugars. But when you want a special dish to really "wow" your guests, or to celebrate a special occasion, this is the book you'll turn to! Not only are the recipes great, but the sidebars have lots of useful tips for serving and entertaining. This is one of the two or three most used cookbooks in my collection!

The recipe for Chocolate Raspberry Cake alone is worth the price of this book. Then there's the St. Nicholas Cake, a fruity cake for the holidays and Eggnog French Toast and Lamb Stew with Lemon and Olives. Recipes have some unusual ingredients sometimes, but you can often track them down without too much trouble. The book is beautifully organized by the seasons. You'll find fancier illustrations elsewhere, but you won't find better recipes for entertaining. Rosse and Lukins developed these recipes for their shop in New York City and each one that I've tried is a hit. So many cookbooks have mediocre recipes but you can depend on this one.

If you like to entertain, you're going to love this cookbook. Filled with wonderful, elegant and delicious recipes that aren't too difficult to execute; it's a source I return to again and again when searching for a new, fresh idea for a party. In addition to the clearly written directions, illustrations and side bar hints and tips assist in ensuring that you achieve good results every time. The garnishing and presentation ideas provided also elevate the look and feel of even the most informal or impromptu event. Thematically and seasonally arranged, you can follow the pre-planned menu's developed by Rosso & Lukins or pick through and choose those that appeal to you most. The

splatters and stains on my copy confirm that this is a much loved, much used book in my collection. I particularly enjoy the Marinated Shrimp flavored with herbs and citrus and the Pate Mousse with Bacon and Walnuts is divine!

All of these recipes will encourage one to begin cooking with a fervor - no matter what the season! All ingredients are seasonal ... but uniquely combined. But, be warned! These recipes are not for the mom-on-the-go. They are time consuming.

I have loved this book from the day it was published...in print. Today, on the under \$3.99 sale, I bought the Kindle version. Horrible! What makes the Silver Palatte so special are the lists down the side of the page - occasions to serve champagne, for example. The Kindle layout causes this charming book to lose all uniqueness. While it seems all the original content is here, it's presented in the most boring fashion. I would have paid more for a scanned PDF copy. Really! If you don't have this book, and you should, buy a used paperback copy for just a few dollars more than the Kindle version. So much more satisfying!

The format is a bit "busy". I prefer a more straight forward, plain and simple cookbook. I bought this book for one single recipe, that I had photocopied, but I prefer to honor intellectual property. So I bought it, but it is unlikely will ever make anything but the Rich Rum Sticky Buns. I would buy the smaller, older book only if I had it to do over again. Take a look at the layout of the sticky bun recipe. Too busy... And why in the margins do I have to read about "Breakfast Colado" and "Morning Glory Margarita." Like I said, I just wanted the one recipe and didn't want to violate their intellectual property rights. But I find the format of the two books painful.

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