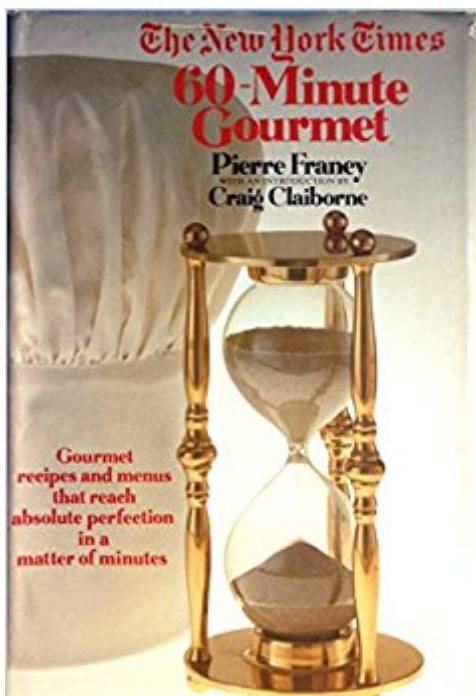


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The New York Times 60 Minute Gourmet



Synopsis

Compiled from the pages of his popular NEW YORK TIMES culinary column, Pierre Franey has created a book of complete, delectable meals that can be prepared in an hour or less. There are dozens of choices to suit the palate of every gourmet, including : Chicken Breasts Veronique with Curried Rice Filet Mignon Sauce Madere with a Saute of Vegetables Fermiere, Parsleyed Rack of Lamb with Grilled Tomatoes Provencale, and more, as well as straightforward organization to provide maximum cooking convenience. --This text refers to an out of print or unavailable edition of this title.

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Customer Reviews

"Pierre always had his finger on the pulse of contemporary American cuisine. Though he was the country's elder statesman of French cooking, he instinctively understood American food and the needs of modern American cooks. . . . Pierre knew that great cooking wasn't about fancy ingredients -- I would have been surprised to have been served even lobster in his house -- but about fresh ingredients, organization, and proper technique. If you've got these, then you cook, move along with ease, and create memorable food."---from the new Foreword by chef Edward Brown --This text refers to an out of print or unavailable edition of this title.

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Lamb with Grilled Tomatoes Provencale, and more, as well as straightforward organization to provide maximum cooking convenience. --This text refers to an out of print or unavailable edition of this title.

Have owned these for 50 years, used more when I was younger and more energetic, though the recipes don't take much energy -bought these recently (both volumes) as gifts. Simple French method and combos from a terrific chef with supermarket ingredients, so generally you're eating French food during the week without a lot of time, hoopla or calories. Give the newlywed these, the original 1960's Betty Crocker Cook Book (before they started using prepared ingredients) and the Fanny Farmer Baking Book, and they're set for life - that's a comment from someone who foolishly bought 200+ cookbooks,including the 1960's excellent Time-Life series. All right, add the Thousand Recipe Chinese cookbook and this neat shelf of 4 books will get one happily through a marriage to the golden anniversary - buy stocks with the rest of the money (once the market crashes again. The 4 would also be a terrific gift for the college student - what - a man who cooks?The negative for these 2 NYT books is that they're a compendium of Franey's columns just lifted from the Times and dropped into the books, and since he would sometimes repeat recipes in several columns so does the book. But. Franey generally intends the several dishes in each column to complement each other, so there is logic to their approach. So buy them and eat like a Frenchman and maybe you too (man or woman) can be as svelte and well-fed as the average French person seems to be.

I bought this book based on all the good reviews over a year ago and after browsing a few recipes, I put the book on the shelf for the time being. I finally decided to try one of the recipes last week for the Indian spiced Shrimp recipe and accompanying saffron rice recipe. I really like how the entree recipe is always accompanied by a side dish recommendation because it takes the guess work out of what to pair the entree with. Well let me tell you, it turned out great! It took right at an hour to make and the complexity of the Indian flavors along with the phenomenal saffron rice really allowed me to enjoy the dish. I decided to try another recipe so I went with the Chicken and Grapes because it sounded interesting. It turned out great as well. I would have never thought to throw grapes into a chicken dish but the sweetness/tartness of the grapes worked great. I will agree with others who have pointed out the heavy use of cream and butter but the results turn out so good that it is worth the few extra calories.

I got this book second-hand in near perfect condition. It's no longer published in Australia, but it is

so amazing to cook from. Compared to cookbooks I've cooked with in the past, the ingredients are much simpler but have more impact. Unlike other cookbooks, every single recipe I've made from here has not failed to disappoint so far. I'm lucky I found this book before people want to stop selling it.

This was my first "real" cookbook that I used when my friends and I started to cook for ourselves in college, after 2 years of awful cafeteria food. Still cooking from it at least once a week. A few of the many recipes from this book which I love:- Chicken florentine- Choucroute garnie- Spaghetti & meatballs (not that you *really* need a recipe, but Franey's is great!)- Steak diane- Shrimp newburg- Gruyere-glazed pork chops- Chicken curryMy only gripes:- The vegetable side dishes can be a bit repetitive and on the bland side (but what do you expect for a cookbook published in the late '70s?)- Many of the recipes will require 2 people if you're going to do everything -- from fridge to table -- in 60 minutes.

The New York Times 60-Minute Gourmet by Pierre Franey was the first cookbook I ever bought for myself--literally. Now I own about 7 cookbooks or so, and this one is still my favorite. Every dish I tried from the book was enjoyable, and in most cases absolutely delicious. And remember, before this book I knew NOTHING about cooking. (Well, I did know how to fry water.) The directions are easy to follow, and recipes for great tasting side dishes are included with each entree. My guests usually raved about the dishes I prepared, including both main and side dishes. For some strange reason, as instructed in the recipes, I enjoy having to add a specific ingredient, wait a couple of minutes, add another one, etc. and etc. until every element of the dish is "just right." Kinda adds a bit of fun to the process. Some of Franey's dishes can be calorie laden, however, which can be especially trying for Americans with large appetites. But just cut back a little on that portion of the meal (eating some fat, but not too much, will hold you a lot longer). One of my favorites: His spaghetti dish with large shrimp and capers. My guests went bonkers over it! Does it really take only 60 minutes to create one of Franey's meals? Well not me, as I tend to overthink the process, or just lose things behind the stove. But if you are an experienced, well-organized cook (or chef), a 60 minute preparation time for wonderful, interesting meals sounds totally right by me. Wolfy

Check out the paella recepie.

This is one of my all time favorite cookbooks. I bought it after moving out on my own and realizing I

needed to learn how to cook something more than pre-made sauces and hamburger helper. It is still one of the most used cookbooks on my shelf, and I own over thirty cookbooks. I needed to buy a new copy because the one I have is slowly falling apart from constant use. So my thanks go out to the publisher for releasing this wonderful treasure. The best feature of this book is that each entre comes with a suggested side dish. This is helpful to beginners who aren't sure yet what goes with what. It takes some of the pressure off of needing to figure everything out all at once. The other wonderful thing about this book is that the recipes result in meals that are a pleasure even to the most advanced gourmets. I recommend this book to anyone interested in cooking great meals at home for themselves as well as for thier friends and family.

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