



Port Poached Pears Recipe

AW Rasmussen



Port Poached Pears Recipe:

British Cheese on Toast Steve Parker, 2020-09-03 A collection of unusual and tempting recipes Sunday Post A uniquely British phenomenon there is something magical about cheese on toast Two simple ingredients that when put together are the greatest of comfort foods and the quickest of meals At its most basic level this staple of many a British teatime is a delicious pairing as award winning cheesemonger Steve Parker shows in this celebration of the nation's favourite cheeses British Cheese on Toast will take you on a tasting tour of British cheeses showcasing the absolute best along the way From Cheddar to Wensleydale via soft blue smoked and goat's in this book you'll find over 100 recipes plus advice on which cheese to use with which type of bread as well as suggestions for innovative sweet and savoury flavour combinations to take things to another level With a handy guide to shops where artisan cheeses featured in the book can be bought as well as tips on using supermarket and own brand cheeses British Cheese on Toast is a complete celebration of this traditional meal The perfect gift for cheeselovers everywhere Recipes include Isle of Mull Cheddar with Whiskey Soaked Haggis Waterloo with Roasted Cherries Tunworth with Roasted Garlic Rosemary and Honey Grandma Singleton's Lancashire Macaroni Cheese Appleby's Cheshire with Apricots Real Yorkshire Wensleydale with Crystallised Ginger Old Winchester Aubergine Parmigiana Colston Bassett Stilton with Figs and Honey Cornish Blue with Tenderstem Broccoli and Almonds **West Point Market**

Cookbook Russ Vernon, 2008 In Seattle people swear by Pike Place Market In the Big Apple native New Yorkers trek to Zabar's In Northeast Ohio everyone salivates at the thought of West Point Market's Killer Brownies West Point Market a market like no other packs 350 varieties of cheese 3 000 different wines and 8 200 international gourmet items into 25 000 square feet of sheer culinary heaven Family owned since 1936 the Market's national reputation for quality and panache attracts professional chefs party planners gastronomic connoisseurs and anyone who savors a dish that adds spice to life literally **The Professional Chef** The Culinary Institute of America (CIA), 2011-09-13 The bible for all chefs Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works Now the ninth edition features an all new user friendly design that guides readers through each cooking technique starting with a basic formula outlining the method at a glance offering expert tips covering each method with beautiful step by step photography and finishing with recipes that use the basic techniques The new edition also offers a global perspective and includes essential information on nutrition food and kitchen safety equipment and product identification Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step from mise en place to finished dishes Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation guiding you with at a glance information answering basic questions and giving new insights with

expert tips Features nearly 900 recipes and more than 800 gorgeous full color photographs Covering the full range of modern techniques and classic and contemporary recipes The Professional Chef Ninth Edition is the essential reference for every serious cook

The Big Book of Pressure Cooker Recipes Pamela Rice Hahn,2013-01-18 Includes delicious vegetarian and vegan options Cover

Pacific Northwest Wining and Dining Braiden Rex-Johnson,2007-10-22 A beautiful cookbook and guide to the Pacific Northwest s vibrant wine and culinary scene Blessed with abundant seafood wonderful produce and bountiful vineyards the Pacific Northwest has spawned a unique culinary culture In this dazzling cookbook Braiden Rex Johnson takes us along as she visits the region s most accomplished chefs and winemakers showcasing the dishes and wines that have made the Pacific Northwest a gastronomic mecca Brimming with stories and lore illustrated with 186 gorgeous color photos and featuring 113 recipes and wine pairings Pacific Northwest Wining and Dining brilliantly brings to life this region s special culinary character

Fresh, Local and Delicious Shaun Zwarun,2022-10-18 A collection of Indigenous inspired recipes that focus on East Coast ingredients and include the region s abundant seafood game fruits and vegetables Kiju s Restaurant in Membertou Cape Breton has been recognized as a dining destination for many years In this collection of more than 50 recipes traditional Indigenous ingredients and local artisanal products and suppliers are given pride of place The result is delicious recipes for the home cook that focus on fresh local ingredients Among the recipes which spotlight local fare are Aspy Bay Mussels Sweetgrass Lacquered Rainbow Trout Pan Seared Halibut with Clam Paella and Three Sisters Succotash Roast Rack of Venison Spiced Rum Lacquered Duck Breast with Cherry Mostarda Warm Luskinikn Berry Bread Pudding with Maple Syrup Phyllo Wrapped Cheesecake with Blueberry Compote and Sour Cream Ice Cream This cookbook is a celebration of the amazing local foods and flavours and Indigenous traditions that make Cape Breton and Nova Scotia such an exciting place for visiting living and dining

Under the Texan Sun Rhonda Cloos,2004-12-27 Under the Texan Sun features innovative recipes from nearly 30 wineries that either contain wine or pair well with wine There is also a chapter on wine recipes developed by Texas chefs one on wine and cheese and another that addresses the challenge of pairing wine with chocolate

The Everything Dutch Oven Cookbook Kelly Jaggars,2016-08-05 Are you a fan of Dutch oven cooking and searching for some new recipes to put on the table Your search ends here The Everything Dutch Oven Cookbook features 300 recipes for easy to prepare dishes for all occasions

The Wine Club Maureen Christian Petrosky,2005 You ll enjoy learning more about wine and food with your friends when you start your own wine club It s casual fun as easy as opening a bottle and every club meeting is a party Cover

Vancouver Cooks 2 Andrew Morrison,2009 A second helping of recipes celebrating the B C food scene served up by 70 well known and emerging chefs Five years after Vancouver Cooks which sold more than 13 000 copies the Chefs Table Society returns with over 100 new recipes from 70 chefs around Vancouver Victoria and the Okanagan including Tojo Hidekazu of Tojo s Restaurant Vikram Vij of Vij s Melissa Craig of Bearfoot Bistro in Whistler Rob Feenie Divided into four sections local food international flavours

emerging talents and pioneering chefs Vancouver Cooks 2 celebrates the key elements that have forged Vancouver's unique culinary culture and made the city a world class dining destination We also see the industry behind the scenes understanding its heritage and the innovative strides Vancouver chefs are taking Written for the home cook Vancouver Cooks 2 pairs more than 50 full colour photographs with the mouthwatering recipes each with wine notes Royalties from the sale of this book go to the Chefs Table Scholarship and Bursary Fund

A Ravenous Feast Veronica Hinke, 2025-07-15 A collection of delicious ghastly gothic recipes and entertaining ideas inspired by the dark literature of Edgar Allan Poe Enjoy this elegantly ghoulish culinary journey through the literary world of Edgar Allan Poe A Ravenous Feast is a unique cookbook that pairs Poe's notable macabre aesthetic with delicious themed recipes and entertaining ideas This collection offers brilliant hosting tips for your next haunted gathering from an afternoon gothic tea party to a spell binding medieval murder mystery dinner Discover more than 70 carefully crafted recipes that reflect the essence of Poe like the Vulture Eye Pasta a savory side of Catacombs Roasted Zucchini and Black Rice with Bell Peppers or The City in the Sea Violet Ice Cream This book is a delicious and engaging way to explore Poe's literary world and legacy The simple recipes and gathering tips are ideal for easy entertaining and impressing your family and friends at home Whether you are a devout fan of Poe a lover of dark literary classics and gothic horror or just a curious and adventurous food lover A Ravenous Feast has the perfect dish for you PERFECT FOR THEMED GATHERINGS Unique and memorable menu ideas perfect for hosting themed dinners Halloween parties and other spooky celebrations POE'S AESTHETIC Each recipe is designed to easily bring the gothic aesthetic and macabre essence of Poe's work to life in your kitchen with straightforward directions and accessible ingredients STUNNING VISUALS Features visually captivating photography of each recipe to ensure your creation is on the right delicious gothic ghoulish track

Bold & Healthy Flavors Steven Raichlen, 2017-01-31 Now in paperback Steven Raichlen's collection of classic full flavor recipes from Japanese Steak House Style Chicken to Chipotle Chili Marinated Pork Loin that use healthy low fat ingredients to create memorable meals Bestselling and award winning cookbook author Steven Raichlen has also spent more than a decade pioneering and perfecting healthy cooking In Bold Healthy Flavors Raichlen offers 450 easy to make dishes from Salmon with Yogurt Tahini Sauce to Rack of Lamb with Indian Spices and from Chicken in Puebla Style Mole to Polenta with Calabrian Sausage Sauce Along the way he imparts low fat cooking techniques like bake frying and using herbs spices heart healthy oils citrus zests stocks and marinades to bring out the best in your food The recipes represent all types of international cuisine including Mediterranean Southwestern Middle Eastern Latin American Indian Asian Greek and more Not a dull diet book these recipes are delicious and full of fiery flavor yet healthy enough to eat every day

Classico e Moderno Michael White, Andrew Friedman, 2013-11-05 NAMED ONE OF THE BEST BOOKS OF THE YEAR BY PUBLISHERS WEEKLY Having won or been nominated for just about every known prestigious culinary award Michael White is hailed by food critics as the next great hero of Italian gastronomy His reach extends around the globe with a clutch of acclaimed fine

dining restaurants including Marea Ai Fiori Osteria Morini and pizzeria Nicoletta Now in *Classico e Moderno* White brings his passion for authentic Italian cuisine to the home kitchen with recipes nearly 250 that cover both the traditional and contemporary dishes of the region In the *Classico* portion White shares such iconic dishes as Meatballs Braised in Tomato Sauce Pasta and Bean Soup Cavatelli with Lamb Rag and Bell Peppers and Roasted Pork Leg with Rosemary and Black Pepper The *Moderno* chapters feature recipes that have put White's restaurants on the map including Chicken Liver Crostini with Marsala Braised Onions Fusili with Red Wine Braised Octopus and Bone Marrow and Veal Chops with Roasted Endive and Pancetta Cream Sauce Both the *Classico* and *Moderno* sections offer ideas for your whole meal first courses Vitello Tonnato Garganelli with Caviar Cream soups Zuppa di Baccal White Bean Soup with Sautéed Shrimp pastas Tortellini alla Panna Ricotta and Swiss Chard Tortelli main courses Pollo alla Diavola Braised Lamb Shanks with Farrotto and desserts Crostata di Ricotta Panna Cotta with Meyer Lemon Basil Sorbet and Almond Milk Froth as well as salads pizzas and basic formulas for pesto stocks and vinaigrettes Including personal notes and anecdotes about White's early sojourn in Italy and his flavorful career *Classico e Moderno* will give you all the tools tips and tricks you need to cook tantalizing Italian dishes with the confidence of a seasoned chef Praise for Michael White and *Classico e Moderno* A masterpiece of culinary acumen and perfection in presentation White once again sublimely deals with his cuisine of choice Italian In an attempt to bridge the gap between classic and modern this chef extraordinaire offers the reader an experience in beauty and taste This book is a testament to both the importance influence of Italian cuisine and to the rich and varied experiences its ingredients and tradition still have to offer Publishers Weekly starred review Exceedingly appealing Michael White is one of the great chefs of modern Italian food in this country and in *Classico e Moderno* he teaches us enough so that we can try to follow in his footsteps Vogue Hugely ambitious White is one of a number of rising chefs here who aren't Italian but have felt the freedom to refresh the concept of Italian food Associated Press The future of Italian gastronomy thanks to the spectacular inventiveness he brings to modernizing the world's most popular cuisine Gotham I've watched and tasted as Michael White has matured into his current position as one of the preeminent stewards and pioneers of Italian culinary tradition in America Even his signature modern dishes are as relatable as the classics and are perhaps even destined to be deemed classics in their own right some day Thomas Keller from the Foreword Michael White has in very short order grabbed the Italian food crown for New York City Anthony Bourdain

Payard Desserts François Payard, Tish Boyle, 2013-10-29 A French pastry master reveals his recipes and secrets in this dessert cookbook for both professional chefs and home bakers Daniel Boulud James Beard Award winning chef With beautiful photographs this book from legendary pastry chef François Payard shows how to prepare pastry and other plated desserts that rival the best in the world These recipes have been developed and perfected by Payard over twenty years from his early days as a pastry chef in France to his current position as an American culinary icon Each recipe is a singular work of art combining thrilling and often surprising flavors with innovative modern

techniques to create masterpieces like Blueberry Pavlova with Warm Blueberry Coulis Olive Oil Macaron with Olive Oil Sorbet Dark Chocolate Souffl with Pistachio Ice Cream and Caramelized Pineapple Pecan Tart with Brown Butter Ice Cream Payard also includes priceless advice on choosing ingredients and equipment and composing perfectly plated desserts as well as personal anecdotes from his long career working in many of the world's finest pastry kitchens A must have for professional bakers it's also accessible enough for serious home baking enthusiasts

Cooking with Francis: Gourmet Home Cooking Heather Sommer, 2018-12-20 Food is at the center of most cultures around the world Even in the poorest regions people show hospitality by feeding neighbors and guests Shared in tribute to her late son Francis Heather Sommer offers his collection of unique recipes that invite us to have a delicious meal with Francis while encouraging home cooks to explore their own creative talents in the kitchen In addition to his delectable recipes Heather also includes touching reflections that provide a glimpse into the life and loves of Francis who was an army veteran and gourmet chef before his death in 2011 His recipes include such diverse and decadent dishes as fig jam chocolate clairs eggs benedict shrimp e

French Classics Made Easy Richard Grausman, 2011-05-18 Classic French food is hotter than ever But one thing hasn't changed few of us have the time the patience the technique or the cream and butter allowance to tackle the classics as presented by Julia Child's Mastering the Art of French Cooking The good news is we don't need to For the past 40 years Richard Grausman America's premier culinary teacher has been training American chefs in a simpler better way of French cooking and in French Classics Made Easy a refreshed and updated edition of his original collection At Home with the French Classics he shares all of his extraordinary innovations and techniques Golden souffl's in ten minutes A light and luscious chocolate mousse that can be made as a cake a chocolate roll souffl or pudding Plus Cassoulet Boeuf Bourguignon Coq au Vin Bouillabaisse Poached Salmon with Beurre Blanc in all 250 impeccably clear step by step recipes in range of anyone who knows how to boil water or dice an onion When a step isn't critical Grausman eliminates it If something can be done in advance he does it Plus he's cut the amount of butter cream egg yolks salt and sugar the result is health conscious recipes that don't compromise the essential nature of the dish Techniques are illustrated throughout in line drawings It's the grandness of French cuisine made accessible for both entertaining and everyday meals

The New Family Cookbook for People with Diabetes American Diabetes Association, The American Dietetic Association, 2007-11-20 A collection of more than 375 recipes tailored to provide meals that fit the nutritional needs of diabetic people includes a full nutritional analysis for each recipe

The Ultimate Instant Pot Pressure Cooker Cookbook Ella Sanders, 2017-04-11 Spectacular meals can be yours in an instant Get the most out of your Instant Pot or other multi cooker with this tasty collection of 200 quick and easy to follow recipes bringing delicious family meals to your table in a fraction of the time The no fuss settings on the Instant Pot and other multi cookers mean all you have to do is put in your ingredients set the cook time and let the pot do the rest Enjoy exceptional pressure cooker recipes your family will love from hearty stews and healthy vegetables to international fare and incredible treats Save

time money and find a little something for everyone in every chapter without the hours of preparation and complicated instructions 200 great sides dinners and desserts for your Instant Pot or multi cooker Includes 75 full color photos throughout Low maintenance recipes that save you time in the kitchen Make incredible meals that won't hurt your budget With The Ultimate Instant Pot Pressure Cooker Cookbook you can whip up your favorite comfort foods creative side dishes and desserts that'll make even the pickiest of eaters ask for seconds Discover your new family favorites and make the most of your kitchen's 1 appliance Instant Pot is a registered trademark of Double Insight Inc The Ultimate Instant Pot Pressure Cooker Cookbook is an independently created book and is not endorsed sponsored or authorized by Double Insight Inc

Everything Chocolate America's Test Kitchen, 2020-01-28 Make your decadent dreams come true with this chocolate covered collection of more than 200 foolproof recipes that showcase the treasured dessert ingredient from delicious morning baked goods and pick me up treats to rich after dinner delights for special occasions Chocolate may be the most universally loved and craved flavoring and Everything Chocolate is the definitive guide to any sweet treat you can imagine featuring it for any time of day Wake up with streusel topped Chocolate Walnut Muffins that are easy to make or professional grade Chocolate Croissants when weekend time allows Pack lunches with pleasing Milk Chocolate Revel Bars or serve Magic Chocolate Flan Cake or Chocolate Pavlova with Berries and Whipped Cream after dinner Much of why we fall for chocolate is because it brings back memories of candy bar snacks and sneaking just baked chocolate chip cookies while they're still warm we have the best recipe We channel the nostalgia in recipes like Chocolate Fluff Cookies and Frozen Snickers Ice Cream Cake But chocolate is also a grown up favorite for black tie desserts think low lush slices like Blood Orange Chocolate Tart or ganache enrobed Chocolate Pecan Torte we'll teach you how to get a perfectly smooth coating The full range of chocolate recipes is here avoiding the pitfalls of unbalanced chocolate flavor too bitter or too sweet or dry crumbly baked goods chocolate contains starch and we've learned how to mind it Become a home chocolatier by learning all about chocolate nomenclature how to shop for the best tasting cocoa powder when you should use chocolate bars versus chips decorating dazzling desserts with chocolate and how to make candies and cookies with shiny snappy chocolate coatings with our shortcut to tempering Ninety-nine Percent Fat-free Book of Appetizers and Desserts Barry Bluestein, Kevin Morrissey, 1996 Despite rumors of thriving steak houses across the country Americans are without question eating less fat than ever before This collection of more than 125 stylish and satisfying recipes each containing less than one gram of fat is the only low fat cookbook devoted to those courses that are for many people the most important parts of any meal

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