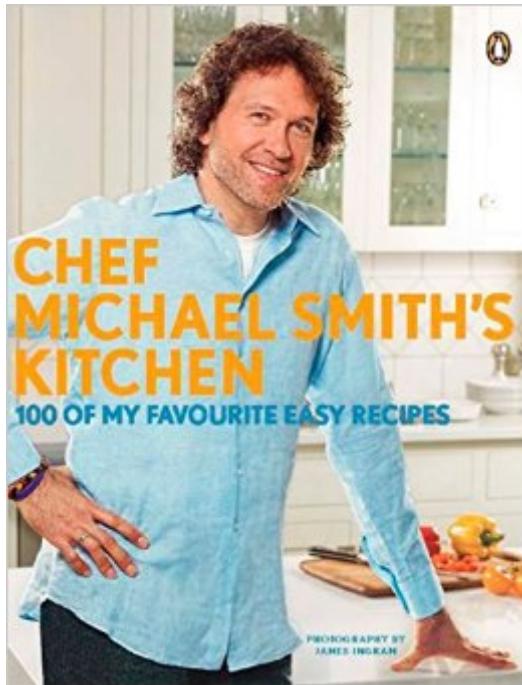


The book was found

Chef Michael Smith's Kitchen: 100 Of My Favourite Easy Recipes



Synopsis

Chef Michael Smith, Canada's most popular chef, is passionate about cooking and sharing great food and flavours. Inside you'll find Michael's all-time favourite recipes, the ones he cooks regularly in his own home kitchen; lots of wonderful, memorable flavours that you'll enjoy with your family and friends. Chef Michael Smith's Kitchen features over 100 fabulous, easy-to-make recipes, each with a mouth-watering photo. Start your day with French Toast Sandwiches Oatmeal Crusted with Blueberry Stuffing and Marmalade Mint Butter or Apple Pie Pancakes with Caramel Syrup. Enjoy Coconut Crusted Chicken with Mango Mint Salsa or Honey Mustard Barbecue Baked Baby Back Ribs, or a great fish dish like Grilled Tuna Steak or Pan Seared Scallops with House Wine Sauce for a wonderful dinner. You'll also find lots of recipes for delicious vegetables, grains, and side dishes like Nutmeg Roasted Sweet Potatoes with Wilted Baby Spinach or Sausage Sage Bread Pudding. And of course, Michael's Dark Chocolate Peanut Butter Cups and Triple-Treat Creamsicle Marshmallows are sure to become your favourite treats to finish off any meal. Chef Michael invites you to enjoy cooking his favourite recipes and to make them yours.

Book Information

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Customer Reviews

I guess I'm not up on my chefs because I don't know too much about Michael Smith, arguably Canada's most famous chef. I received a copy of his newest cookbook, simply titled Chef Michael Smith's Kitchen - 100 of My Favourite Recipes. (The spelling of favourite is a clue that he is from Canada.) The book, like the title, is simple but gorgeous. It is divided into the typical chapters- Breakfast, Soups, Salads, Main Course, Dessert. In between chapters there are pages, like Salt &

Pepper and Knives & Pots, where Smith describes simply what you need to know about using salt and pepper to season and the six (Martha Stewart would faint!) kitchen tools you need. They are: One large pot, big enough to boil pasta in; One small pot, big enough to make a small batch of pasta sauce; One frying pan, large enough to make a batch of pancakes; One large chef's knife, for slicing and dicing; One serrated knife, for slicing bread; One small paring knife, for opening envelopes and cutting limes for your gin and tonics. Even a small apartment kitchen like mine can handle that. The book is beautifully done, and each recipe is divided into four sections, with different colors and fonts: the recipe name and introduction, the ingredients, the directions and kitchen tips. Each recipe has an accompanying photo (well done by James Ingram), either of the finished product or of ingredients. The recipes are simple too, using ingredients that can be found in most grocery stores, another plus for me. I don't have room for ingredients I will use only once.

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