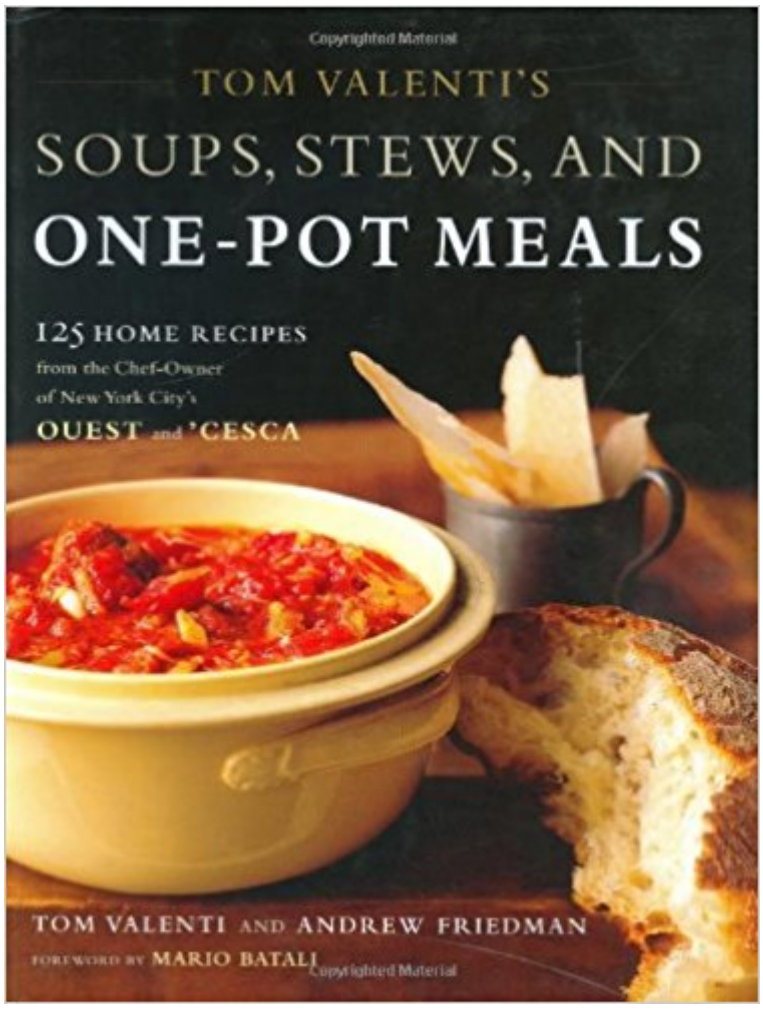
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Tom Valenti's Soups, Stews, And One-Pot Meals: 125 Home Recipes From The Chef-Owner Of New York City's Ouest And 'Cesca



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Synopsis

This is the way we love to eat -- slowly braised, cut-with-a-spoon-tender meat resting in aromatic juices just waiting for the perfect piece of bread to come along and sop it up; a steaming bowl of chowder filled with chunks of fish and potatoes in rich broth laced with the smoky-sweet-salty flavor of bacon; a casserole that's spent some serious time in the oven as layer upon layer of creamy, soft cheese, pasta, herbs, and meat meld into a delectable whole. And as luck would have it, this is the way celebrated New York City chef Tom Valenti loves to cook. Considered Manhattan's grandmaster of comfort food, Valenti has made this beloved cooking his trademark. In fact, on any given night, you'll find him in his wildly successful Upper West Side restaurants Ouest and 'Cesca feeding the world's A-list -- Bill Clinton, Steven Spielberg, Charlie Rose, Jerry Seinfeld, Judy Collins, Joan Didion. Because, of course, this is the food they love to eat, too. In Tom Valenti's Soups, Stews, and One-Pot Meals, Valenti and coauthor Andrew Friedman dish up the flavor we've come to expect from a New York chef, without any of the fuss. This is food that gets better a day or two after it's made, food to make on the weekend and savor throughout a busy week, food that is perfect for dinner parties and family celebrations. Here are 125 realistic recipes for the home cook -- most made in one pot -- and all based on the fact that the right ingredients, left alone to cook in a single vessel with virtually no intervention from the cook, steadily build glorious flavor and leave far fewer pots to clean. The book includes "Variations" and "Tomorrow's Table," tips on ways to embellish a dish by adding vegetables or meats or provide economy by stretching it into another satisfying meal by simply adding another ingredient. Valenti and Friedman embrace what they term "cooking in the real world," encouraging home cooks to use canned stocks and beans whenever appropriate. They discuss key ingredients; offer a section on condiments, garnishes, and accompaniments; provide a list of mail-order sources; and recommend cookware (though you won't need a lot).

Book Information

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Customer Reviews

Valenti (chef/owner of Ouest and another Manhattan restaurant slated to open later this year) would seem particularly well-suited to write a cookbook (with the apparently indefatigable Friedman) on homey one-pot meals. After all, he made his name with a lamb shank cooked gently until it falls off the bone (presented here with a slight variation as Moroccan-Spice Braised Lamb Shanks). There's a slackness here, however, not in the recipes themselves, which are uniformly tight and well-written, but in the dishes, which run along the very familiar lines of Classic Braised Beef Brisket and Pasta and Bean Soup. It's a shame, too, because when Valenti perks up a recipe with imagination he scores big: Turkey Soup with Stuffing Dumplings makes ingenious use of Thanksgiving leftovers, and the technique used in Olive-Oil Poached Red Snapper with Tomato and Scallions will be new to many. Valenti employs a snappy tone that sometimes slips into snide, as in a headnote for a very simple Silken Corn Puree in which he rails against writing that describes "food as a season on a plate or in a bowl." He also takes a refreshingly home cook-oriented approach in his introduction. A foreword by Mario Batali adds little, aside from informing the reader that both chefs find dish-washing odious.Copyright 2003 Reed Business Information, Inc.

Bobby Flay Chef-owner of Mesa Grill and Bolo and host of the Food Network's Boy Meets Grill and FoodNation I crave the lusty and gutsy flavors of Tom Valenti's food twelve months a year. Now, instead of trying to steal his dishes from his menu, I have them all right here in Tom Valenti's Soups, Stews, and One-Pot Meals.Lidia Bastianich Chef-owner of Felidia, Becco, and Lidia's and host of Public Television's Lidia's Italian-American Kitchen and Lidia's Italian Table If you enjoy the mellow, velvety, complex, and succulent flavors that come from one-pot meals cooked slowly, this is the book to have.

I love this cookbook! From fall through spring, this is exactly the way I like to cook. Super (beyond) delicious, satisfying, home cooked meals elevated without fussy ingredients or techniques. It's like a collection of a (well-fed) family's most prized recipes passed down from generation to generation. The Moroccan spiced braised lamb shanks were stunning, with foodie dinner guests saying it was

the best meal that they had ever had outside of the most high end of restaurants. I've been making simpler, yet equally delicious, recipes like chicken in a pot, beer beef stew, and beef bourguignon for my family every Sunday for the past few months. The only regularly-included ingredients in these recipes that weren't on my normal shopping list were marjoram and dried porcini mushrooms, which make the dishes taste better but don't let not having them on hand hold you up from making any of these dishes -- they'll still taste fantastic without. I've been making my way through the entire cookbook, which I don't think I've ever done with any other cookbook. There are just so many winners -- one after the other -- that I'd be foolish not to try every recipe.

We have a copy of this book at our home and at our farmhouse, and we give it as a gift to friends and family. Tom Valenti's recipes are hearty and filling, with things such as a mushroom soup providing a filling meal in a single bowl. We love being able to make meals that only improve after a day or two in the fridge, and that can easily tolerate being made in advance of a holiday and frozen until guests arrive. The flavorful ingredients do not suffer a substitution of vegetable stock for beef or chicken stock, and going the extra mile to make something such as herbed croutons takes these lovely meals to a whole other level.If we were to pick only one cookbook to gift to friends, this would be it! Give yourself a break and buy a book that makes a meal out of one pot, or three days' eating from one night of cooking.

The recipes in this book really do make meals that are full of flavor and extremely hearty! One pot usually lasts at least two meals for me and my boyfriend and we just love the fact that something like a bowl of stew can be hearty enough to fill us up.Some of the recipes definitely don't go cheap on the ingredients (I spent $25+ on buying the fish needed for the manhattan fish stew) but the result is well worth it--a gourmet meal with amazing taste! Many of the recipes use root vegetables (carrots, celery, onions, etc.), which is essential to a good stew for the flavors, and it's also good because it's ingredients that people are usually familiar with and have readily available.The meals will usually take at least an hour to make, but the process is not difficult (usually just involving chopping things up and throwing all the ingredients into the pot). We've tried several of the recipes so far (beef stew, texas chili, fish stew, mushroom stew) and we have been consistently impressed with all of them. This is definitely a good book to have if you enjoy good quality food (no Grade C ingredients here!) or if you have a lot of mouths to feed. We can't wait to try the rest of the recipes!

This guy is a genius. This book is fantastic. He understands how to layer flavors to make richly

satisfying dishes. Highly recommend!!!

Awesome book for soup lover. Giving to my daughter as a gift. Can’t wait to reap the rewards of her efforts. Book looks good - recipes don’t seem overly complicated and the ingredients are something that anyone can find or already have on hand.

A few recipes of note, but nothing so special that I really needed this cookbook. His original cookbook is better and offers similar recipes. Its ok if you want help with preparing soups and stews but really, recipes online so why bother with this book.

Item as described. Delivery as promised.

Love it! It looks like a new book. Im reading the book now and try to find some for this coming holiday. Though it doesn’t have a lot of pictures but steps are very detailed.

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