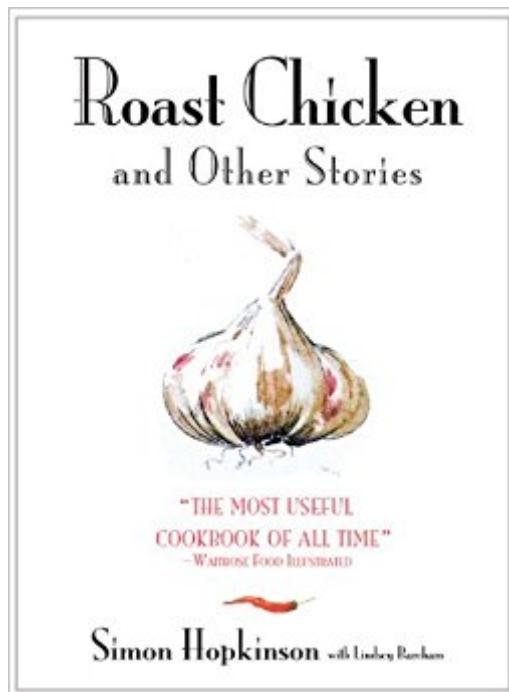


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Roast Chicken And Other Stories



Synopsis

"Good cooking depends on two things: common sense and good taste." In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone -- from the novice cook to the experienced chef -- prepare down-right delicious cuisine . . . and enjoy every minute of it! Irresistible recipes in this book include: Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, And, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andr Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients.

Book Information

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Customer Reviews

This idiosyncratic though charming cookbook was first published in the U.K. in 1994 and became a runaway favorite with a second publication in 2006. Hopkinson, a founding chef of London's Bibendum and a newspaper columnist, rejects the notion that a dinner's merit should be judged by its number of ingredients or steps. Instead, his earthy sensibility is guided by French techniques,

rich English ingredients and lots and lots of butter. Chapters are organized not by course but by Hopkinson's favorite ingredients, such as eggplant (grilled, creamed, baked and stewed in his cayenne-spiked version of the Turkish classic Imam Bayildi); leeks (in vinaigrette, in a tart crust, vichyssoise, baked with cream and mint); and tripe (Madrid-style, Lyonnaise style, deep-fried). Each chapter begins with a bit of history and often witty personal reminiscence. He'll chart the use of anchovies around the globe, quote fellow food writer Elizabeth David on the beauty of anchoÃƒÂ ade and guide readers to the best canned variety in the market. The recipes themselves are designed for the intuitive cook who can gauge a dish's doneness by its color rather than by slavish devotion to a timer. Yet Hopkinson's recipes are true winners, inspiring confidence in the kitchen and pleasure at the table with their simple, satisfying flavors. (Sept.) Copyright Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

In engaging short essays and appealing recipes, celebrated London chef Hopkinson illustrates how far British cuisine has progressed both in restaurants and homes since the dreary postwar days of bangers, mash, and overcooked beef. Proceeding alphabetically from anchovies through veal, Hopkinson offers his trenchant observations on the best uses for each food product. Hopkinson does not hesitate to encourage readers to plunge into uncommon edibles such as brains, grouse, and tripe. He also reveres vegetables, devoting a section to taken-for-granted items such as parsley, which he suggests turning into a bright soup. Among the fish he favors, cod stands out as especially worthy when not suffering abuse at the hands of careless cooks. Some of the foods he cites, including hake, smoked haddock, and fresh kidneys, may not be generally available in U.S. markets, but recipes have been recast to reflect American measurements. Knoblauch, Mark

(My 5-star reviews are few and far between.) I got this book three years ago; read it cover-to-cover in one sitting, loving every page, but for some reason never cooked from it until last week, when I made the roast chicken. It's no doubt best to start with a chicken that actually had a life, rather than the factory-raised and infinitely-parsed "free-range organic" bird that I had to resort to, but the result was brilliant, anyway. (See Michael Pollan if you need help understanding "free-range organic", "naturally-nested", "cage-free", or any other of the all-but-meaningless terms the American Food Machine has lobbied and muscled its way into ownership of.) But the roast chicken is just excellent roast chicken. The parsley soup is beyond imagining. Here's the ingredient list: butter, parsley, leek, chicken stock, potato, cream. But the parsley is actually three ingredients prepared in different ways, each designed to play up a different chord of the full parsley sound. The result is ... parsley,

as imagined by God. My two guests (rather snippy food-snobs, much like myself to be candid) were struck dumb, and declared it the best thing I'd ever made.....until this afternoon, when one, feeling peckish, reached for the leftovers, which I'd serendipitously saved in an Old-Fashioned glass. It was by then parsley mousse, and even better.(Recipe note: It can be improved by exactly one tablespoon of fish sauce, believe it or not. It rounds and fills it out without giving a hint to its own presence. My usual "invisible body-builder" is trace amounts of peanut butter, but that's too coarse for this delicate recipe.) My mind is now in overdrive, utterly inspired by that one recipe. What would similar treatment do for cilantro ... sorrel ... watercress? I plan to serve it again in a few days' time, this time also infusing some parsley oil to add green globules of garnish, but am also dreaming of inventing potato ice cream and serving "cold parsley soup with potato dumplings", all covered with a drizzle of beetroot oil instead of raspberry syrup. That's the sort of way this book might get you thinking. If you pulled it off, you might then start to dream of castles in Spain, or at least famous restaurateurs...Ahem! Back to the cookbook review. Some of his ingredients seem strangely ... amateurish, for one so insistent on pure, simple ingredients. Sure you can get "Tom Yum cubes" in any Asian store here, but in the same store you could also get fresh lemongrass and galangal and shrimp paste, and blow Mr. Hopkinson's recipe for cilantro and coconut soup away with actual tom yum paste, made fresh with a blender and five minutes work. This IS a cookbook review. I'm trying to accurately describe the effect this marvellous book has had on me, and might well have on you, if you let it. I probably won't try any of the brain recipes, either (been there; done that: brains taste rather chemically-unpleasant-acidy), but I WILL steel myself and reapproach tripe, at least. It'll no doubt taste of cow's stomach, as imagined by God, but hey: we only live once...

I happened to stumble on a description of this book somewhere and read it was recently reprinted and was rated the most popular cook book in England. I can see why it's so popular. A pleasure to read, not just for the recipes, which are a mixture of western European classics, English 'comfort foods' and a few more contemporary recipes from the 70's era. It's the stories in this book that make it so endearing. This book is an obvious labor of love. I like that the author chose to share his favorite foods with us. In my opinion the best part of this cook book is the stories he tells about each recipe, how he discovered it and his experiences in the pleasures of enjoying a well made meal. This is not a book meant to impress, it's a sharing of the joys of cooking and eating from the author's heart. A few of his recipes will seem very foreign to the American palate and some of his cooking directions may take a bit of getting used to for the less experienced American cook. In some cases he gives very clear directions and in other cases he assumes you know what you're doing and the directions

are more sparse. Still, don't be intimidated by my description here. This is worth having in your kitchen. All in all, a pure delight.

There are two in this series and they are both terrific! Highly recommend anything by Simon.

Do any of you recall what M.F.K. Fisher said about a certain kinds of writing about food? Refer to the first chapter of her 1937 'Serve It Forth'; included in the compilation 'The Art of Eating'. Mr. Hopkins' work manages to totter and crumple amongst his experiences and preferences, sometimes evoking appreciation or a chuckle. The recipes are not bad, merely not that necessary if you are an experienced cook. Newish or learning cooks will be better served by purchasing the two volume "Mastering the Art of French Cooking" by Julie Child, a pre-1980's edition of Joy of Cooking, and one of Mark Bittman's 'How to Cook Everything' books. If you want to give a novice cook some food history and appreciation, with recipes, Raymond Sokolov's 'The Cooks Canon' is a better choice.

I bought this book for my Kindle and loved it so much, I'm getting the print version so I can more easily carry all the glorious recipes into the kitchen. Simon Hopkinson's writing is breathtakingly brilliant. I have read many passages over and over again, marveling at his skill. Sometimes people ask who would you like to invite for dinner. I just wish I could invite Simon Hopkinson to share my table as I feel so happy to have shared his.

Really good cookbook. It breaks down recipes by star ingredients, but the highlight is the insightful essays accompanying the recipes.

some great cooking hints . The recipes are rich in flavor and high in calories for the most part

I had read about this book when it came out, but never followed up. I saw it on sale and bought it for me and one for my sister. It is good reading, even if you never make the recipes. Hopkinson has a definite viewpoint on food. He makes you look at ingredients differently. Try it, you'll like it or at least think about some foods in a new way.

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