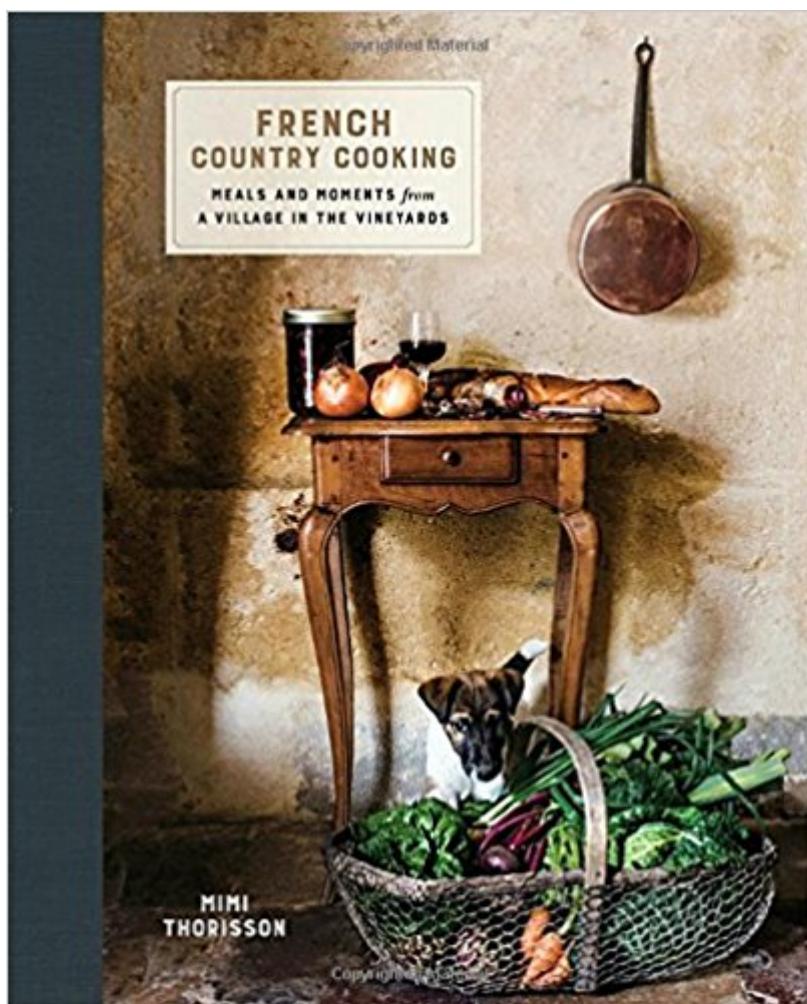


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French Country Cooking: Meals And Moments From A Village In The Vineyards



Synopsis

A captivating journey to off-the-beaten-path French wine country with 100 simple yet exquisite recipes, 150 sumptuous photographs, and stories inspired by life in a small villageâ œFrancophiles, this book is pure Gallic food porn.â • "The Wall Street Journalâ Â Readers everywhere fell in love with Mimi Thorisson, her family, and their band of smooth fox terriers through her blog, Manger, and debut cookbook, *A Kitchen in France*. In *French Country Cooking*, the family moves to an abandoned old chÃ¢teau in MÃ©doc. While shopping for local ingredients, cooking, and renovating the house, Mimi meets the farmers and artisans who populate the village and learns about the former owner of the house, an accomplished local cook. Here are recipes inspired by this eccentric cast of characters, including White Asparagus SoufflÃ©, Wine Harvest Pot au Feu, Endives with Ham, and Salted Butter Chocolate Cake. Featuring evocative photographs taken by Mimiâ ™s husband, Oddur Thorisson, and illustrated endpapers, this cookbook is a charming jaunt to an untouched corner of France that has thus far eluded the spotlight.â " Los Angeles Times: Best Cookbooks of Fall 2016

Book Information

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Customer Reviews

â œAmid Mrs. Thorissonâ ™s recipes are stories of the homeâ ™s past, as told to her by previous owners and village old-timers. Readers will learn tales of multiple generations of cooks together in the French country kitchen.â • "The Wall Street Journalâ œFood blogger Mimi Thorissonâ ™s life in MÃ©doc is basically a real-life fairytale. If youâ ™re tempted to buy a one-way ticket to the south of France after reading her sophomore cookbook, which features 100 delicious recipes peppered

with details about how she transformed an old chateau into a homey restaurant, we wouldn't blame you. • "InStyle" à œFrancophiles and armchair travelers who loved Dorie Greenspan's "Around My French Table" and David Lebovitz's "My Paris Kitchen" will gladly add this classic title to their collections. • "Library Journal" starred review œlf you're the sort of person whose idea of fun is watching "Chocolat" for the hundredth time and fantasizing about renting Julia Child's "Provençal" farmhouse to cook madelines and cassoulet for your family, then Mimi Thorisson's cookbook, "French Country Cooking," is perfect for you. This is the cookbook as daydream, with terribly pretty pictures of women fluttering tablecloths in rustic kitchens, of little girls lugging baskets of produce, of baguettes and Citroëns and vineyards and pans of broiled oysters. • "Los Angeles Times" œBlogger and author Mimi Thorisson has a new cookbook out that will kindle a delicious love affair with the cuisine of the French countryside. Starring the best-quality ingredients sourced from small outdoor markets, family-owned purveyors and home gardens, this collection of recipes elevates a simple, humble cuisine to the highest level. • "FoodRepublic.com" Like the best French cooking, Mrs. Thorisson's recipes manage to be rich and light at the same time. • "The New York Times"

MIMI THORISSON is the author of *A Kitchen in France and Manger*, a blog devoted to French cooking and her life in the French countryside. She is the host of the French cooking shows *La Table de Mimi* and *Les Desserts de Mimi*. She lives with her husband, their children, and their smooth fox terriers in an old château in St Yzans, in the Mâcon region of France.

I'm a huge fan of Mimi Thorisson's blog and I also own her first cookbook. I preordered this second one the day I found out about it and after waiting several months finally received it last week. The book, as expected, is gorgeous; the pictures, the writing, the fantasy of the life they live. However, Mimi's books need to be approached as "coffee table cookbooks" rather than everyday cooking books. What I mean is that while they are perfect to look at, not all recipes on her blog or in her books are flawless. Some of the recipes become inaccessible because of the ingredients required (I don't live in a place where I can get dried vines for using as grilling wood, or have foie gras handy in my fridge, or have a butcher who can get me some black-footed pig chops), some of the recipes fall flat because the ingredients in France are often of a higher quality than elsewhere (I tried some of her recipes when I lived in France and they turned out delicious & tried them again back in the US and something just didn't work), and lastly because some of them are just too complicated for an average home cook. Having said that, if you approach this book as a beautiful food journal with

some recipes to try and most others to dream of, then you will find yourself super happy!

Mimi's books are a joy. The photography is beautiful. I would say they are lifestyle and cooking books....and very inspiring. The food is consistently traditional. I grew up on many of these dishes, and they remain true to form. Her coq au vin is superb, and I have about 20 French cookbooks. I was looking for a great chicken recipe and stumbled upon her blog Manger. The pirate chicken is on constant rotation now, and every dish, however humble or sophisticated, has turned out. The girl can cook. I was a bit worried as many blogger cookbooks seem to be a bit too style focused and less substance. Not so here. This is becoming a favorite.

Beautifully and descriptive written. The champagne served with radishes and salt and butter is such a lovely, simple way to start a feast. I want to cook every recipe in this book. I love the measurements being metric and normal. Loved Kindle version so much I bought the hardback.

Great cookbook with the "Under the Tuscan Sun" feeling of a great novel about Italy. You will want to read every single page!

+++++ ARRIVED AS LISTED - HAPPY WITH IT AND IT WILL MAKE A GOOD CHRISTMAS GIFT FOR OUR DAUGHTER-IN-LAW. +++++

This is a marvelous cookbook for the home cook no matter what your background! Recipes are clearly written and do not require technical knowledge - her Swiss Chard gratin alone is worth the price of admission!

Love this. The Everyday Pear Cake is worth the price of the cookbook!!

Love it! Not sure I will make many things from it, but I love the stories and the pictures. I bought it more for that than the recipes anyway, haha. Will there be a third? I hope so!

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