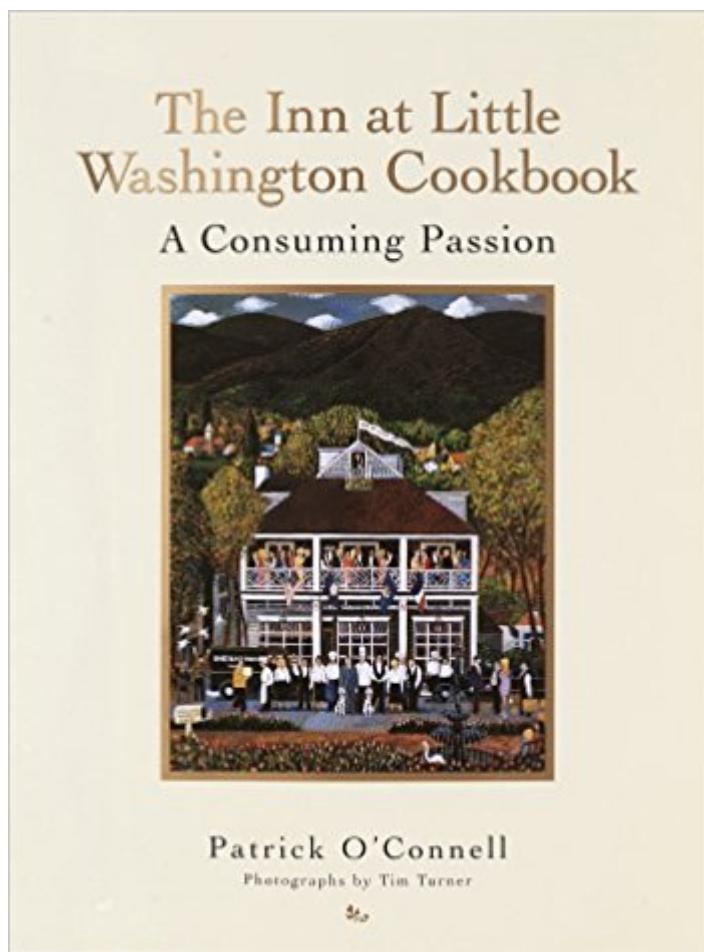


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The Inn At Little Washington Cookbook: A Consuming Passion



Synopsis

This cookbook is the distillation of a life's work by a self-taught American chef who learned to cook by reading cookbooks and went on to become one of the world's most renowned chefs. O'Connell began his career with a catering business in an old farmhouse, cooking on a wood stove with an electric frying pan purchased for \$1.49 at a garage sale. (The pan was used for boiling, saut  ing and deep frying for parties of up to 300 guests.) This experience sharpened his awareness of how much could be done with very little. The catering business evolved into a country restaurant and Inn which opened in 1978 in a defunct garage and which is now America's only 5 star Inn.Â Craig Claiborne raves, "the most magnificent inn I've ever seen, in this country or Europe, where I had the most fantastic meal of my life." This is not a typical "Chef's Cookbook" filled with esoteric, egomaniacal, and impossibly complicated recipes which only a wizard with a staff of eighty would ever attempt to produce. Rather, the recipes assembled here make up a practiced, finely honed repertoire of elegant, simple and straight-forward dishes. Everyday ingredients are elevated to new heights through surprising combinations and seductive presentations. [A Consuming Passion] propels the home cook into a new world of American Haute Cuisine and provides the formulas for reproducing it at home. Careful and detailed instructions, all written by the author, assure success. Tim Turner's luscious photographs capture the playful but elegant spirit of the food and introduce the reader to some of the charming local characters who provide products for the Inn's kitchen as well as taking the reader on a delightful and romantic culinary journey throughout the Virginia countryside surrounding the small town affectionately known as "Little" Washington and reveals an America we thought was lost forever.

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Customer Reviews

Beware of chef-authors who state that no exotic, not readily obtainable, or unpronounceable delicacies are used in their printed recipes; invariably, they're wrong. But for the readers who can contend with that fact of cookbook life, as well as with dishes that consume more than 15 minutes of preparation, the rewards will be rich--because O'Connell of the Inn at Little Washington, in Virginia's Shenandoah Valley, offers innovative, often startling recipes. Here, traditional foodstuffs from the South practice the do-si-do with French and Italian nouvelle cuisines. Get set for mouth-watering anticipation, at the very least. Barbara Jacobs

This cookbook is the distillation of a life's work by a self-taught American chef who learned to cook by reading cookbooks and went on to become one of the world's most renowned chefs. O'Connell began his career with a catering business in an old farmhouse, cooking on a wood stove with an electric frying pan purchased for \$1.49 at a garage sale. (The pan was used for boiling, sauteeing and deep frying for parties of up to 300 guests.) This experience sharpened his awareness of how much could be done with very little. The catering business evolved into a country restaurant and Inn which opened in 1978 in a defunct garage and which is now America's only 5 star Inn. Craig Claiborne raves, "the most magnificent inn I've ever seen, in this country or Europe, where I had the most fantastic meal of my life." This is not a typical "Chef's Cookbook" filled with esoteric, egomaniacal, and impossibly complicated recipes which only a wizard with a staff of eighty would ever attempt to produce. Rather, the recipes assembled here make up a practiced, finely honed repertoire of elegant, simple and straight-forward dishes. Everyday ingredients are elevated to new heights through surprising combinations and seductive presentations. *[[A Consuming Passion]]* propels the home cook into a new world of American Haute Cuisine and provides the formulas for reproducing it at home. Careful and detailed instructions, all written by the author, assure success. Tim Turner's luscious photographs capture the playful but elegant spirit of the food and introduce the reader to some of the charming local characters who provide products for the Inn's kitchen as well as taking the reader on a delightful and romanticculinary journey throughout the Virginia countryside surrounding the small town affectionately known as "Little" Washington and reveals an America we thought was lost forever.

The best meal I have ever eaten was at the Inn at Little Washington, so when I bought the book I was thrilled to see that the recipe for the lobster with grapefruit / butter sauce that I ate that night was included in the book. The dish was so good that, for the first and only time in my life, I really wanted to lick my plate clean. It's THAT good. Fortunately, the dish can be somewhat easily reproduced at home, so when I have guests now I utterly blow their minds by making it.

I bought this book after a chef friend loaned me his. I don't buy a "cookbook" unless it has at least 5 recipes I immediately want to make. This book has at least 10. I have made three in the short time I've had it and am anxious to continue. The photos in this book are utterly amazing. The author lets you see into his life of his passion for cooking and how he came to this point in his life. I would recommend this book to people who have a true desire for cooking and want a book off the "beaten path". I have my degree in baking and pastry and am working to start my own business, so this book inspires me to continue on that path.

This is the original Little Washington Cookbook and what I consider the one with truly American cuisine. Although printed several years ago, the recipes and food flavoring are excellent and taste as good today as when originally written. If you want truly American recipes with recipe ingredients from local sources and farms straight to the kitchen this is the book for you, you won't be sorry.

This cookbook contains many of the most popular dishes served at the Inn at Little Washington. I was surprised how true the recipes are to the dishes served at the Inn. Few recipes require exotic or inaccessible ingredients. While some recipes are labor-intensive, others can be prepared rather quickly and easily with excellent results, such as the Rockfish with Mushrooms and Grapes. The Red Pepper Soup with Sambuca Cream has become a favorite in our house, even among those who typically do not enjoy red pepper. The Medallions of Veal with Calvados Cream is also well worth the effort. The ice-cream recipes in this text are also excellent. If you are not an avid cook, this book has lovely pictures and makes for a good coffee table book. The text is also well-written and interesting. Highly recommended.

This is the restaurant by which all other restaurants are measured. It is perfection in every way. Therefore, it is not surprising that I would want the cookbook. What may be surprising to some, then, is how good the book is. There are many notable restaurants and famous chefs are not rare. Chefs, however, who write well and present good cookbooks are less commonplace. The writing is

excellent and the recipes turn out as anticipated. I pick up the book (together with Levin's book) sometimes just to recall the most splendid restaurant experience of my life and to look forward to dining there again soon. This should be a good book even for those who have not had my experience; it should be for any lover of good food and good dining.

Beautiful book that let's you take home a part of the restaurant. The recipes aren't as hard as they might first appear and the instructions are clear.

Great. And do-able at home unlike a lot of cook books of this caliber. the cream of celery soup is a staple that everyone always loves.

This is a really interesting and beautiful cookbook. I came across one several years ago at our local library and was always sorry I didn't order this book at that time. I was so pleased to see it listed on the website. It arrived quickly and in very good condition for a used book. I have been enjoying trying these new recipes and would rate this seller with high marks. J. Taylor

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