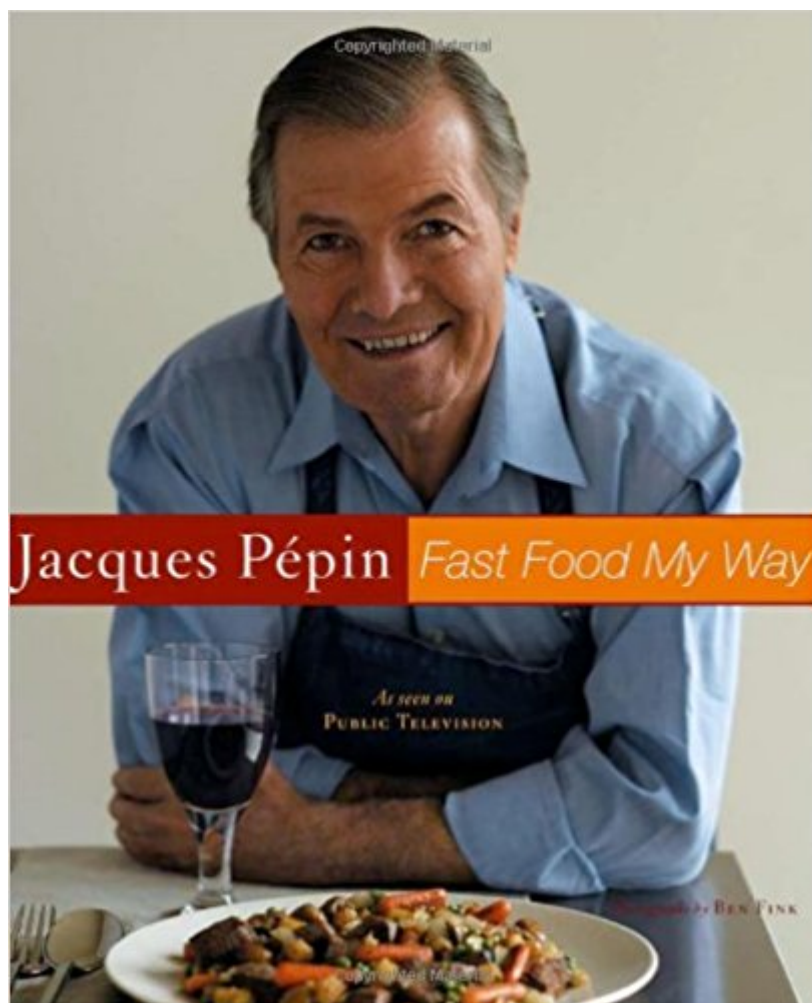


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# Fast Food My Way



## Synopsis

In Jacques Pépin's *Fast Food My Way*, the man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchens of the world to show you how to create simple, special meals in minutes. In this companion volume to his new series on public television, Jacques shows you how to create great-tasting dishes ranging from stunning salads such as Tomato and Mozzarella Fans to Supreme of Chicken with Balsamic Vinegar and Shallot Sauce to his breathtaking Almond Cake with Berries, all special enough for company, yet easy enough for those weekday evenings when you have no time. Fast food Jacques's way involves no compromises in taste but saves you hours in the kitchen. His Instant Beef Tenderloin Stew, for instance, not only is far faster to make than traditional versions, but tastes brighter and fresher. With concise, clear directions, Jacques shares the secrets of his kitchen. He teaches you how to season a salmon fillet perfectly and cook it in a low oven, right on the serving platter. You'll learn how to make a satisfying homemade vegetable soup in seconds, a baked potato in half the usual time, and a succulent roast that takes minutes, not hours, to prepare. He also shows you how to create elegant meals from convenience foods: a bean dip that will keep guests coming back for more, silky soups, and caramelized peaches made from canned peaches. With Jacques Pépin's *Fast Food My Way* at your side, the best food is always the simplest.

## Book Information

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## Customer Reviews

Over time, in his cookbooks, and on his TV series, Jacques Pépin has taught people how to cook simple, fully flavored dishes--food that reflects his French training while embracing American

informality. Jacques Pépin: *Fast Food My Way* takes this approach one step further by providing 100-plus recipes for a wide range of delicious, meant-to-be fast dishes. These include Stuffed Scallops on Mushroom Rice; Chicken Breasts on Mashed Cauliflower with Red Salsa; Pasta, Ham, and Vegetable Gratin; and Apple, Pecan, and Apricot Crumble. The "my way" of the title can mean the use of time-saving tools (Pépin uses pressure cookers to achieve easy stews like his beef short-rib, mushroom, and potato dish) and convenience foods (canned black bean soup or sweet potatoes for new soup versions). Generally, though, the Pépin approach emphasizes the use of foods that are themselves quickly cooked, like chicken breasts or beef fillet and that can be made flavorful with equally fast-to-fix accompaniments, like his salsa mayonnaise or his tomato-olive sauce. Fast is, of course, a relative term, and readers will find more than a few dishes in the book that may require more time or attention than they're willing to spend on a daily basis. But overall, the book offers enough easily made recipes, and super-time-saving formulas, like Instant Vegetable Soup, to make it a true cooking resource. --Arthur Boehm

Longtime fans of Pépin may cherish their copies of *La Mère Poularde*, a gorgeously lush cookbook that devotes pages to his elaborate knife technique. But no one can accuse Pépin of falling behind the times. If the great French chef and popular peer to the late Julia Child misses the days of food as elaborate edible sculpture, he's keeping it to himself, cheerfully hosting a PBS series (*Fast Food My Way*) and now penning this companion book. "More often than not, I prefer simple, straightforward food that can be prepared quickly," Pépin swears, and most of the recipes stick to that statement, sometimes to excess: recipes that do little more than suggest readers add boiling water to couscous or try microwaving their potato probably add little to the repertoire of even minimally experienced chefs. The cookbook's best sections take traditional French food—braised endive, beef stew—and show readers how to skip steps to achieve a different but similarly pleasing result. Although Pépin has always packaged himself brilliantly, some of his recipe names could use a redesign: Soupy Rice and Peas hardly stimulates the appetite, and Tomato Tartare with Tomato Water Sauce actively turns it off. Other charming recipes, however, invoke the same aspirational lifestyle that older, elaborate cookbooks do, but with a different spin: Pépin says his recipe for Banana Bourbon Coupe was just something he whipped up one afternoon fresh off the slopes, making the best of the few ingredients on hand. French cooking, Pépin reminds us, is not just a matter of technique; it's a matter of chic. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

I have tried several recipes from the TV show, and am glad to have the book for details, measurements, great photos. It has brought me back into the kitchen with enthusiasm. Pepin is not above short cuts - a flour tortilla as the base for a pear tart, supermarket cookie dough for a fresh raspberry tart base. The book also suggests menus using the recipes, gives "tricks" to make prep easier or smarter. Index is thorough.

Jacques Pepin simplifies French cooking and combines foods that are healthy too. Great cookbook, directions are easy to follow and nice pictures.

Ah, my favorite chef who has been teaching me how to cook for decades. We've kind of grown old together. I purchased two of these books, one for me and one for my mother, who had seen my book and said she wished she had one. This is a down-to-earth book with delicious, easy to prepare recipes suitable for family and friends. Over the years, he has changed my taste in such healthful ways. I used to enjoy nothing more than a 16-20 ounce steak with onions, mushrooms and a baked potato full of butter and sour cream to a large vegetable salad with a 4-5 ounce portion of fresh fish or chicken nested into the greens. I think that's why I'm still alive. Great chef and teacher! (And all this with great service!)

Ok. I've never been inspired to do this before, but I'm going to cook my way through this book. Every yum recipe. They all look mouth-watering (no idea why people criticize the photography.. it isn't an art book, it's a food book). Did I mention they look mouth-watering? :) I looked again and find no problems with the pictures. At least this cookbook has them, and plenty. Some of the items cost more, but this is authentic real food made a bit quicker. Seafood costs more than processed "food" put in boxes and sold by corporations who care about money, not our health. If you like real food made faster, vs cheap junk, this is the book for you. I love the part where he describes he and his wife returning home hungry, and what steps he takes to quickly get a meal on the table. Jacques can certainly afford to eat out at times like that, like many Americans do, but he doesn't. There is a lot of wisdom in that, and not just financial! Every. Single. Recipe. I can't wait to get started on them!

I got it because I like the show and it had a couple of recipes that used a pressure cooker. Actually those shows were what got me to try a pressure cooker! It's good, like the show it really has a lot of things you might not think of when looking for a quick meal. The recipes are good but mostly I wanted it as a way to kick me out of doing something boring when time was short. It's very good at

that. A quick skim will help inspire a better choice than what you were probably thinking of.

I love Jacques Pepin and have been watching his shows as long as i can remember! This is my first cookbook by him and i was so excited to get it! this is not the book for you if you just want some typical recipes. The dishes here are more adventurous (at least for me) and don't seem like every night sorta meals. I have tried one recipe from the book so far and it was great! The reason i did not give this 5 stars is because though i love adventurous dishes i had hoped for a few more practical dishes for every night dinners that everyone will love because not everyone wants to be adventurous every night of the week. But if that is what you enjoy this book is for you! I cant wait to have a dinner party and make a bunch of dishes from this book!

Wow! I can't say enough about this cookbook. Fast food Jacques' way everyday! I picked up the book about two months ago and I've tried about ten of the recipies. They're all just amazing. Extraordinary results with common ingredients. Common-sense wholesome food. My favorites are: sauteed belgian endives (my friends from North Dakota who never knew what an endive was are now endive fans), the navy bean soup with lamb (in another rendition of this we disposed of the end of our christmas ham and it was awsome-canned diced tomatoes and worchestershire sauce make this soup a show stopper), crab cakes with mayonaise-wasabi dipping sauce (wow my friends fell off their chairs when I pulled this baby out of the oven), the instant vegetable soup (unbelievable, a zuchini, an onion, a carrot, a couple of mushrooms, and that last third of the bag salad--and bang! a cheap man's way to heaven!) the slow baked fish (wow daddy! use any fish-we tried petrale sole and it was awesome!!!) Hats off to Jacques! If the true mark of genius is simple elegance, then Jacques is the Einstein of the kitchen. Who needs restaurants--we eat better at home. Salut, Jacques Pepin!

I love this book and I think it is worth every penny. The seller listed this book as new and it was used, so that was a little bit disappointing. However we did resolve this issue to mutual satisfaction. Be sure to check with this seller in advance just to make sure the item is what is listed.8/7/2013After I listed my review the seller contacted me and really cared about what happened, so that made me change my rating. I hoping what I encountered was just an exception. The seller certainly has given me the impression that they care and will do a lot to resolve any issue, which is really good.

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