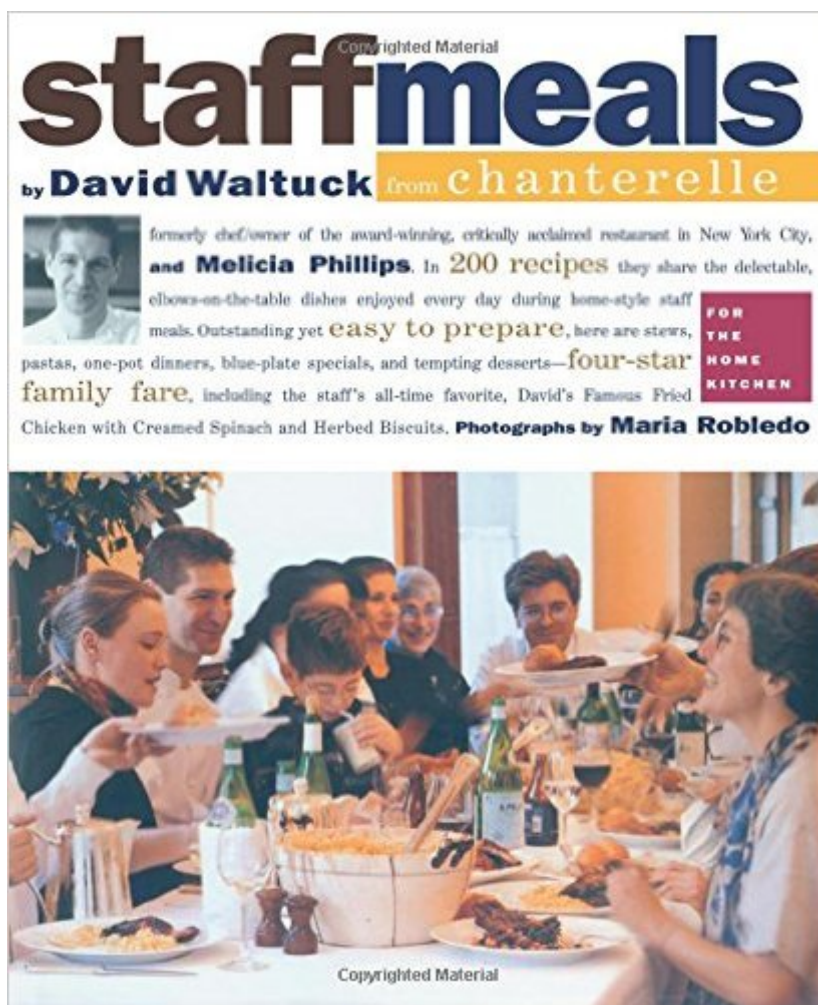


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# Staff Meals From Chanterelle (Cookbook)



## Synopsis

It's the other menu at Chanterelle, New York's dazzling four-star restaurant. Customers eat foie gras and truffles. The staff eats Venison Chili with Red Beans. Customers swoon over the signature seafood sausage. The staff, elbows on the table, cheerfully tucks into Lamb Shanks with Tomato and Rosemary. Of all the great restaurants in New York, Chanterelle serves the finest staff meals--nothing fancy, just delicious home-style peasant and bourgeois dishes. And here they are, in *Staff Meals from Chanterelle*. In 200 recipes, Chanterelle's chef, David Waltuck, brings the superb culinary insights and techniques befitting one of America's best chefs (Gourmet) to the delectable stews, pasta dishes, roasts, curries, one-pot meals, and blue plate specials that have made families happy forever. Outstanding yet easy-to-make, these are dishes for home cooking and entertaining alike, including Fish Fillets with Garlic and Ginger, Thai Duck Curry, Sauteed Pork Chops with Sauce Charcutiere, and the most requested dish of all, David's Famous Fried Chicken with Creamed Spinach and Herbed Biscuits. Tips throughout put cooks in the hands of a four-star teacher, from the best way to boil a potato (uncut and in its jacket) to shaping hot, oven-fresh tuiles into sophisticated dessert cups.

## Book Information

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## Customer Reviews

I could use all kinds of fancy adjectives to describe the dishes and information in this book, but there is no need. I have only owned this cookbook for about a month and can honestly tell you that this

"foodie" who was raised from generations of great southern cooks is enraptured with this compilation of wonderful recipes. Although I love some Southern dishes, my palette is more broad and contemporary, so Staff Meals from Chanterelle fits the bill perfectly. There are recipes that are truly "comfort foods". Then he has dishes that have elements of comfort in them but also urge you to go beyond the comfortable to stretch your wings a bit...to take a small risk with a new enhancement. I love some of the dishes he terms "ethnic" but admits that he "loves to experiment" and says that this particular recipe is his own rendition and cannot be assigned the term ethnic. Then there are some "gourmet" dishes that, although are not of the same calibre as the meals served in his restaurant, has Waltuck's signature all over them. The food literally "makes you happy". Most of the recipes are fairly easy to make and call for ingredients usually found in any kitchen pantry. Although some call for very specific ingredients, he explains that these can be obtained in any good international market or a good supermarket. Another feature I love about his book is the sidebars with tips, important cooking information, and descriptions that help the cook do a better job when preparing the dish. The recipes are easy to read and follow. They are not long and tedious but straightforward and clear. The format is very readable.

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