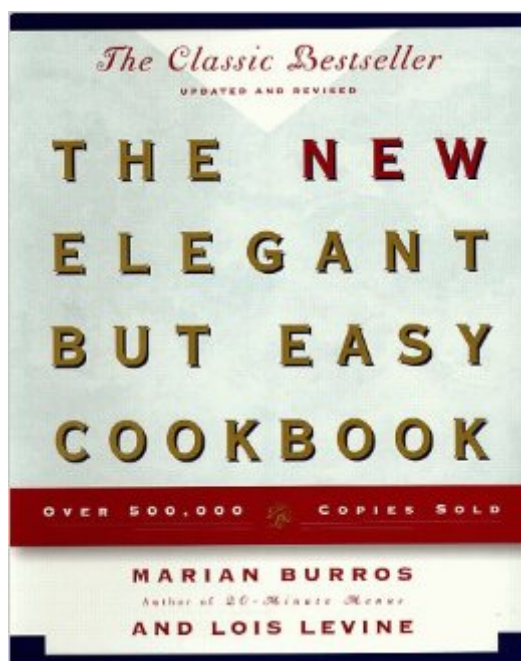


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# The NEW ELEGANT BUT EASY COOKBOOK



## Synopsis

Originally published in 1960, *Elegant but Easy* was a mixture of homegrown and imported recipes, liberally seasoned with butter, cream, and cheese (especially American cheese), with a generous helping of convenience foods. Now, almost forty years and 500,000 copies later, authors Marian Burros and Lois Levine have written a completely revised and updated version of the classic cookbook that set the standard for entertaining. The *New Elegant but Easy Cookbook* reflects the way we cook today while keeping the concept behind the original book: recipes that can be prepared ahead of time so the cook can enjoy the party instead of hovering over the stove. We all know that stirring risotto in the kitchen while your guests are gossiping in the living room is no fun. That's why all the recipes in *The New Elegant but Easy Cookbook* can be prepared in advance and refrigerated or frozen until your party. While sharing all-new recipes for delectable dishes like Chicken Breasts Stuffed with Goat Cheese, Mediterranean Couscous Salad, Michele's Corn Pudding, or an astonishing Prepare-Ahead Chocolate Soufflé®, Burros and Levine have also included 50 favorites from the original cookbook, like Sherley's Parmesan Puffs, Baked Imperial Chicken, Green and Gold Squash, and Lois's Original Plum Torte (the most requested recipe ever reprinted in the *New York Times*). To make your life even easier, the book has new features, like an ingredients list with mail-order sources and lists of recipes for specific needs and occasions. Best of all, there are ten foolproof menus, from an Old-Fashioned Casual Dinner for 6 to a Brunch for 16 to Cocktails for 24, each with a shopping list and a two-week "count-down game plan" that will take the fear out of entertaining for even the first-time host.

## Book Information

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## Customer Reviews

Cookbook authors Marion Burros and Lois Levine, who co-authored the original *Elegant But Easy* cookbook in 1960, team up once again, adapting some of their most popular recipes from the past to today's changing tastes. Fifty recipes from the earlier edition are included here, though all these recipes have been purged of MSG, canned soups, and most convenience foods. Butter, cream, eggs, and cheese are used in reduced quantities, and wherever the authors have been able to substitute low fat for high fat, they do so. This cookbook, however, is not about low-calorie or low-fat cooking. The goal is "pure, simple, fresh-tasting" food, and that sometimes means lots of eggs and fat-based dairy products. Two of the most appealing sections are Appetizers and Hors d'oeuvres, but these are also sections where those on low-fat diets need to pay attention. Sour cream, Roquefort and cream cheeses, and phyllo dough (brushed with 1 - 3 sticks of melted butter) are heavily featured in the appetizers. In the Hors D'Oeuvres section, however, Hummus, Black Bean Dip, Pickled Shrimp, and Caponata (served on bruschetta) offer great low-fat alternatives to cheese and cream-based spreads. Imaginative chicken recipes--Chicken Gloriosa (with pineapple, cranberries, and tangerines), Grilled Chicken with Black Bean and Mango Salsa, and Curried Chicken and Apples are delicious and relatively low-fat, with turkey or chicken sausage replacing pork sausage in several recipes. Meat recipes, once the biggest section of *Elegant But Easy*, have been reduced to fifteen recipes, with a delectable Lasagna calling for turkey sausage, lowfat ricotta, a sauce of red wine and tomatoes, and baked eggplant.

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