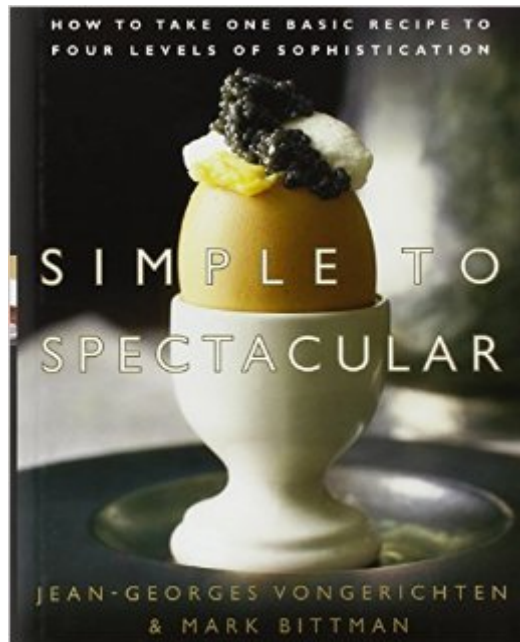


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# Simple To Spectacular: How To Take One Basic Recipe To Four Levels Of Sophistication



## Synopsis

What happens when a four-star chef and a culinary minimalist decide to join forces to create something different? They invent a new style that adapts to every occasion and every level of cooking expertise. *Simple to Spectacular* introduces a unique concept developed by one of the world's top chefs, Jean-Georges Vongerichten, and Mark Bittman, author of *How to Cook Everything* and the *New York Times*'s hugely popular column "The Minimalist." Ever since their award-winning collaboration on *Jean-Georges: Cooking at Home with a Four-Star Chef*, the acclaimed duo has been cooking up a repertoire of new dishes that can be prepared in any of five progressively sophisticated ways. *Simple to Spectacular* features a total of 250 recipes in 50 groups. Each group begins with a simple, elegant recipe--a few ingredients combined for maximum effect--followed by fully detailed, increasingly elaborate variations. For example, a recipe for Grilled Shrimp with Thyme and Lemon leads to Grilled Shrimp and Zucchini on Rosemary Skewers, Grilled Shrimp with Apple Ketchup, Thai-style Grilled Shrimp on Lemongrass Skewers, and Grilled Shrimp Balls with Cucumber and Yogurt. Every aspect of the meal is covered, from superb soups and salads to unforgettable side dishes, entrees, and desserts. In *Simple to Spectacular*, everything--from the basics to innovations by a four-star chef--is tailored for a quick Tuesday night dinner or an elegant weekend party. And in the now-classic Vongerichten-Bittman style, all of the recipes can be made in the kitchen of any home cook. With 80 full-color photographs giving a mouthwatering view of the Simple-to-Spectacular transformations, readers and cooks will eagerly explore the possibilities. Jean-Georges Vongerichten (right) won the 1998 James Beard Award for Outstanding Chef and Best New Restaurant. His Manhattan restaurants include Vong, Jo Jo, The Mercer Kitchen, and Jean Georges, which earned a rare four-star rating from the *New York Times*. In *Simple to Spectacular*, two titans of the food world have created a truly groundbreaking cookbook. Here are 250 superb recipes arranged in a uniquely useful way: a basic recipe and four increasingly sophisticated variations, with each group (there are 50 groups in all) based on a given technique. This ingenious organization enables cooks of all levels of expertise to understand how a recipe is created and to re-create the brilliantly simple recipes and dazzling variations from one of our best food writers and home cooks teamed with one of America's greatest chefs.

## Book Information

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## Customer Reviews

'Simple to Spectacular' is the second of two collaborations by the dynamic duo of chef Jean-Georges Vongerichten and New York Times columnist and cookbook writer, Mark Bittman. The first, 'Cooking at Home with chef Jean-Georges Vongerichten' is very good. This book is even better. To my seven (7) categories of modern cookbooks, I would add an eighth category for this and a select few other books such as Tom Colicchio's 'How to Think Like a Chef', Paul Bertolli's 'Cooking by Hand', and 'Jeremiah Tower Cooks'. These are all 'master class' texts on cooking techniques. If cooking is not your hobby or you are not a professional cook, your money would probably be much better spend on one of the 'big' cookbooks such as the 'Joy of Cooking' or on books by one of the fast cooking gurus such as Rachael Ray. I have often thought that learning cooking is a lot like learning chess. There are lots of general strategies and tips, but you really cannot master the game until you actually play lots of games and see how the strategies play out in many different situations. One of the cleverest techniques for teaching chess is the method of playing through successively more difficult games in which the same rule(s) are applied with increasing sophistication. This book promises to do exactly the same thing with cooking, per its subtitle, 'How to Take One Basic Recipe to Four Levels of Sophistication'. One of the very few disappointments in this book is that it doesn't really follow this agenda.

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