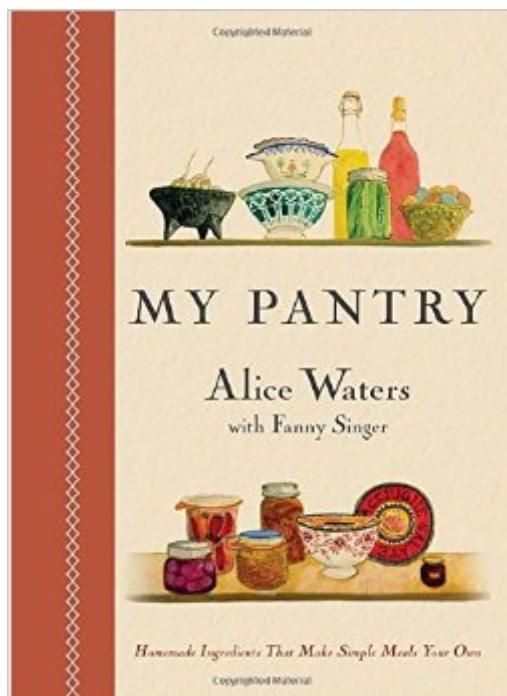


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My Pantry: Homemade Ingredients That Make Simple Meals Your Own



Synopsis

In this sweet, petite collection of essays and recipes, Alice Waters showcases the simple building-block ingredients she uses to create gratifying, impromptu meals all year long. In her most intimate and compelling cookbook yet, Alice invites readers to step not into the kitchen at Chez Panisse, but into her own, sharing how she shops, stores, and prepares the pantry staples and preserves that form the core of her daily meals. Ranging from essentials like homemade chicken stock, red wine vinegar, and tomato sauce to the unique artisanal provisions that embody Alice's unadorned yet delightful cooking style, she shows how she injects even simple meals with nuanced flavor and seasonal touches year-round. From fresh cheeses to quick pickles to sweets and spirits, these often-used ingredients are, as she explains, the key to kitchen spontaneity when combined with simple grains, vegetables, and other staple items. With charming pen-and-ink illustrations by her daughter, Fanny and Alice's warm, inviting tone, the latest book from our most influential proponent of simple, organic cooking ensures a gracious, healthy meal is always within reach.

Book Information

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Customer Reviews

First off, this book is pretty small – only 144 pages – and you can actually view around 25 pages of the main book using the “look inside” feature here. So you can already get a good idea of what to expect. However, I already have a few thick cookbooks that cover most of the basics, and I think this book fills a very particular niche. The top critical review of the book is from a huge

canner, and obsessive pantry manager.â • but I think that if youâ ™re not the kind of person who already makes your own yoghurt, cheese, preserved tomatoes, vinegar, almond milk, etc., then you will find it useful. For certain, itâ ™s not an exhaustive treatise on these skills, but I feel that it provides enough information on how to do all of these things. And simplicity is actually a good thing in some cases - I think this book will introduce each reader to at least one new idea, and probably several, by making them accessible. Most of the things described in the book (aside from the chapter on fish and meat) are vegetarian.I didnâ ™t expect to love this book, but I did. And I think itâ ™s great that she used her voice to spread the word. Because, when it comes down to it, the book is about self-sufficiency and independence from corporations that produce mediocre food thatâ ™s not produced in harmony with the planet or society. And some of the things that she describes (such as yoghurt or vinegar or even basic cheeses) can be made so simply that it does raise the question of why we have allowed ourselves to become so dependent on giant food corps.

I picked up a copy of Alice Water's, MY PANTRY, on a whim. And in fact, after it arrived, this unassuming little cookbook joined a stack of other new cookbooks for a month before I picked it up this weekend and actually cracked the spine and began to read it.I was looking for a recipe that would allow me to use 3 beleagured eggplant that I'd rescued from the last-stop sale rack at my grocery store.I've never been a big fan of eggplant, but I love a bargain. When I opened the pages of MY PANTRY, I didn't really expect to find an eggplant recipe that would inspire me. But I was happily wrong as I turned the page and discovered Roasted Eggplant Caponata.Below, I've included my interpretation of Alice Water's recipe, because quite honestly I didn't have all the ingredients....and I live by the cooking philosophy that we should work with what we have.As the eggplant roasted in the oven, I sat down and began reading Alice Waters' newest cookbook and was instantly enchanted. This little book is a peek inside a pioneering chef's personal kitchen and what makes it a place that inspires her and welcomes her home from long journeys.I can't wait to try her recipes for making Tahini, Za'atar, yogurt, a variety of fresh cheeses, tomato, and duck leg confit.There are not a ton of recipes in this slim volume. Just the essential basics that I am convinced will make me a better cook.So here's my riff on the Eggplant Caponata it was stunningly delicious!Ingredients and directions:3 medium eggplants2/3 cup olive oilsea saltCut the eggplant into 1/2 inch cubes toss them with the olive oil and salt.

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