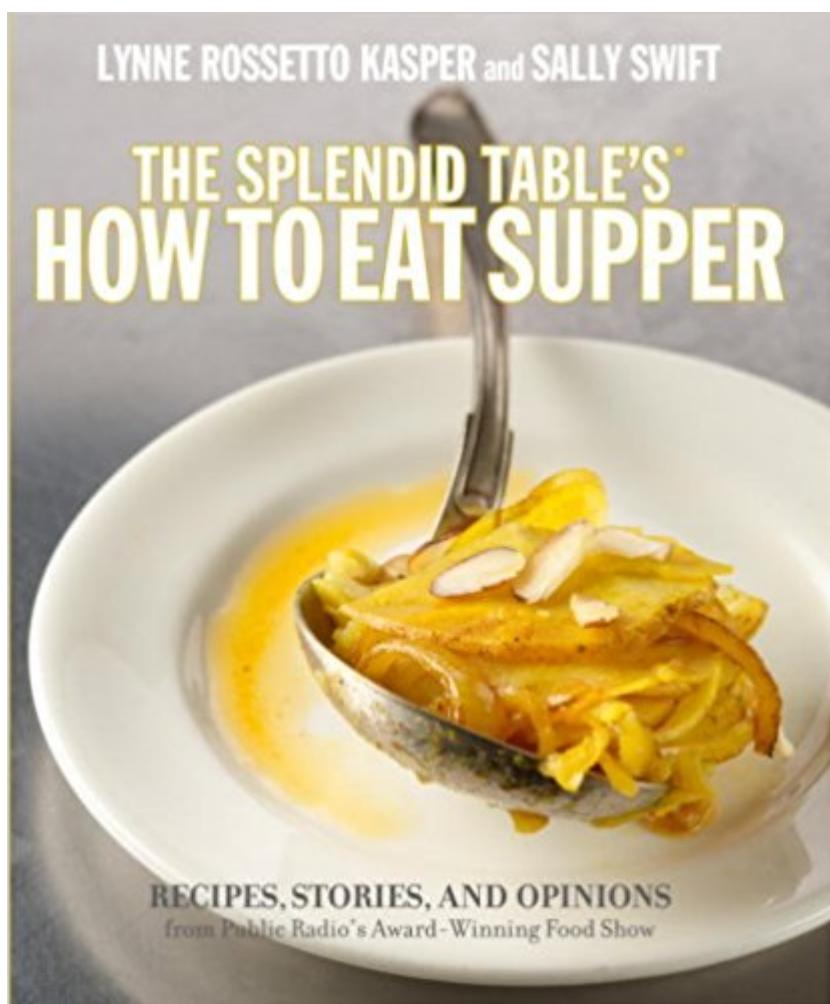


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# The Splendid Table's How To Eat Supper: Recipes, Stories, And Opinions From Public Radio's Award-Winning Food Show



## Synopsis

Just when you thought the last thing the world needed was another book on weeknight cooking, along comes an entirely fresh take on the subject. As they do on their weekly show, host Lynne Rossetto Kasper and producer Sally Swift approach their topic with attitude and originality, making *The Splendid Table*’s *How to Eat Supper* one of the most engaging cookbooks of this or any other year. As loyal listeners know, Lynne and Sally share an unrelenting curiosity about everything to do with food. Their show, *The Splendid Table*, looks at the role food plays in our lives—inspiring us, making us laugh, nourishing us, and opening us up to the world around us. Now they have compiled all the most trenchant tips, never-fail recipes, and everyday culinary know-how from the program in *How to Eat Supper*, a kitchen companion unlike any other. This is no mere cookbook. Like the show, this book goes far beyond the recipe, introducing the people and stories that are shaping America’s changing sense of food. We don’t eat, shop, or cook as we used to. Our relationship with food has intensified, become more controversial, richer, more pleasurable, and sometimes more puzzling. *How to Eat Supper* gives voice to rarely heard perspectives on food—from the quirky to the political, from the grassroots to the scholarly, from the highbrow to the humble—and shows the essential role breaking bread together plays in our world. *How to Eat Supper* takes you through a plethora of inviting recipes simple enough to ensure success even if you’ve never cooked before. And if you are experienced in the kitchen, you’ll find challenging new concepts and dishes to spark your imagination.

## Book Information

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## Customer Reviews

Starred Review. A joint effort between Kasper, public radio host of *The Splendid Table*, and her producer and fellow foodie, Swift, this superb book should grace the shelves of even the most infrequent of cooks. Full of tantalizing, fast and easy-to-assemble meals, this collection also focuses on the ideas behind the techniques: what to look for as the food cooks, what kind of pot ensures success, and where substitutions will work. Helpful information such as why buying imported Italian pasta and why salting pasta water are important help the less experienced extract flavor from basic ingredients. Recipes center on quick and nutritious dinner options, including Dressing-in-a-Bowl Supper Salad, North Shore Shrimp Scampi, and Lamb Chops with Crossover Spice Crust. The authors also provide valuable references such as a tasting guide to salad greens, advice for imparting flavor to frozen shrimp and suggestions for using pasta water in sauces. Given the show's popularity, the accessibility of the recipes and the authors' practical and useful advice, this excellent book is sure to become a kitchen staple. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

For more than twenty years, James Beard Award winner LYNNE ROSSETTO KASPER has been recognized as one of America's leading food authorities, commentators, and cultural historians. The national radio show she co-created and hosts, *The Splendid Table*, is a staple of American Public Media, and her column, *Ask the Splendid Table*, is distributed to more than four hundred newspapers across the nation. Her first cookbook, *The Splendid Table: Recipes from Emilia-Romagna, the Heartland of Northern Italian Food*, was named Book of the Year by both the James Beard Foundation and the International Association of Culinary Professionals. This is her third cookbook. SALLY SWIFT is a twenty-year veteran of television and radio, and is co-creator and managing producer of *The Splendid Table*. This is her first cookbook.

I don't like this cookbook. The recipe or two I've tried haven't been so great. Stuff just doesn't seem particularly interesting or tempting.

excellent

Delicious recipes

I am a dyed-in-the-wool listener to the *Splendid Table*'s podcasts. The depth of LRK's knowledge is

a formidable resource to cooks at any level of skill. I recommend this cookbook highly and suggest you go straight to the recipe for the Cuban Black Bean stew. The dish, cooked just as it is written, is off the charts, a show stopper. No kidding. One criticism I have of the book: the design layout is hard to read when using the book to cook by. The graphics, while artistically attractive, make using the cookbook strained. A format such as the Silver Palette cookbook uses would have suited this collection better. I look forward to more from LRK and Swift. Congratulations! Jim Conner ([...])

Love this book! The stories and tips are the backbone of the book and the recipes are always easy to understand and taste wonderful.

I love this cookbook. I make something from it almost every week and every recipe has been so delicious. Very easy, quick recipes that are healthy and interesting. I love the Splendid Table and this book is just as good. I see there are a few very sensitive readers out there giving this book negative reviews about the layout. It doesn't bother me at all, mostly because I have liked everything I've cooked out of this book. I think they were turned off by the unorthodox graphics and this colored their option of everything having to do with the book, including the actual recipes. Made correctly, with a bit of skill and patience, the recipes are delicious and easy.

Great for thinking, planning, exploring and experimenting. Yes, it's a cookbook, but it's more about figuring out what you want and how to get the result without overdoing and overeating. Great book, but not if you want one that plans your meals down to the last detail. More for those of us who look in the fridge and think "what on earth am I going to do with THAT?"

Wonderful recipes. I've probably bought 7 or 8 copies to give to children and friends. Last one was to a recent widower who didn't know how to cook. With this, he'll be in great shape.

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