



## **Chez Panisse Vegetables**

*Alice Waters , Patricia Curtan (Illustrator)*

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## **Chez Panisse Vegetables** Alice Waters , Patricia Curtan (Illustrator)

For twenty-five years, Alice Waters and her friends at Chez Panisse in Berkeley, California have dedicated themselves to the ideal of serving the finest, freshest foods with simplicity and style. From tender baby asparagus in early spring, to the colorful spectrum of peppers at the height of summer; crisp, leafy chicories in autumn, to sweet butternut squash in the dark of winter, much of the inspiration about what to put on the menu comes from the high quality produce Waters and her chefs seek out year-round. Using the treasures from the earth, *Chez Panisse Vegetables* offers endless possibilities for any occasion. Try Grilled Radicchio Risotto with Balsamic Vinegar at your next dinner party, or Pizza with Red and Yellow Peppers for a summer evening at home. Why not forgo green-leaf lettuce, and opt for Artichoke and Grapefruit Salad drizzled with extra-virgin olive oil? Or serve Corn Cakes with fresh berries for breakfast instead of cereal?

Throughout *Vegetables*, Waters shares her energy and enthusiasm for what she describes as "living foods." When she first began in the restaurant business, the selection of good-quality vegetables was so limited that she found herself searching out farmers with whom she might do business. Luckily, today's explosion of markets and organic farms across the country ensures that any home cook can find freshly harvested produce to put on the table. And with the increased popularity of home gardening, more and more people are taking their vegetables straight from the earth and into the kitchen.

Cooks, gardeners, vegetarians and everyone who appreciates good food will find *Chez Panisse Vegetables* to be not only a cookbook, but a valuable resource for selecting and serving fine produce. From popular vegetables like corn, tomatoes and carrots, to more unusual selections like chard, amaranth greens and sorrel, *Vegetables* offers detailed information about the seasonal availability, proper look, flavor and preparation of each selection. Arranged alphabetically by vegetable, and filled with colorful linocut images, *Chez Panisse Vegetables* makes it easy for a cook to find a tempting recipe for whatever he or she has brought home from the market.

## **Chez Panisse Vegetables Details**

Date : Published 1996 by Harper Collins Publishers

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## From Reader Review Chez Panisse Vegetables for online ebook

### Meena Menon says

This is my favorite amongst all of my Alice Waters cookbooks.

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### Mike Moskos says

I read this book probably the way Alice Waters intended: to learn techniques and to see what goes well together that I hadn't thought of.

If you're buying solely from farmers' markets that sell only local produce, you cannot always follow a given recipe because a needed ingredient might be out of season or simply sold out before you get there. So, you have to learn to prepare what's available and combine what you can.

A big plus was her nice descriptions of vegetables, their seasons, what to look for when buying, standard cooking techniques, etc. But, I also have to ding her a star for her somewhat inconsistent technique descriptions (giving a detailed explanation in one recipe, but not another with no explanation that you should look at the other recipe).

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### John says

I think every Chez Panisse cookbook has the same flaw, and the same magic: the recipes seem simple, trivial almost, in their lack of *sophistication*, and yet sweet god do they work! If you've been eating modern American cuisine at all over the last 30-odd years, this food will all seem familiar to you, not because it's derivative, but because this weird little restaurant in Berkeley CA is the birthplace of contemporary ideas about how to cook, and how to eat.

Which is to say, you probably won't find anything earth-shatteringly novel here. There are some techniques that differ from what I'm used to, and recipes for vegetables not frequently treated elsewhere. But then, the restaurant and the cookbook both take advantage of the bounty available to northern California, and in some cases just about nowhere else. Still, it's a great read as a historical look at modern American cooking, and a fine reference book to have on the shelf.

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### Iris says

I made ratatouille from this and that's all. And it didn't really turn out. However, I think that was mostly my own fault and the book is lovely with beautiful illustrations. It's organized by vegetable, and then there's several recipes for each one. It was v/fun and I'd get it again.

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## **Mark Taylor says**

Some great veggie recipes from the place that helped start the American fresh food movement. A good cookbook to have in the arsenal.

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## **KatieRose says**

While I'm always a fan of the vegetable-centric cookbook, and I greatly value Alice Waters' influence on American cultural approaches to eating in season, I was disappointed by the recipes in this book. Either they were too straightforward--I know how to select a vegetable or roast a root--or they were uninspiring (slow-cooked broccoli?). It's possible, certainly, that Waters has influenced American cookery to the extent that this particular work is less resonant in 2014. Probably a decent foundational volume, or excellent for fans of Chez Panisse specifically, but I will turn to other vegetable-centric cookbooks for ideas and techniques.

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## **Jennifer says**

OOOoh do I wish I could eat at Chez Panisse... I recently joined a CSA garden, and this book is great. For each vegetable /vegetable family it gives background information, how to choose your vegetables at the market, notes on how to cook the vegetable simply, and then detailed recipes for more fussy dishes. One drawback is that sometimes the notes for simple cooking are too brief, and do not contain amounts for each ingredient, so you may need some cooking know-how in order to assemble the less detailed dishes she mentions. But the full recipes are quite in-depth, and all the recipes sound DELICIOUS!!! This book is NOT vegetarian, but anyone who has been cooking vegetarian for a while should be able to make their own substitutions without difficulty.

I am buying this one!

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## **Carey says**

Did anyone else read that Vanity Fair Article about Chez Panisse? Right, so I love this book. Beautiful wood cut illustrations! Each section is arranged into the various vegetables, with an explanation of what and when and how. This allowed me to confront Kohlrabi, as well as deal with cabbage. Its about vegetables, but there are some meat recipes, so is great for those who need to confront their own vegetable intake, but aren't interested in vegetarian cooking. Plus I love the idea of a bunch of broke coked-up Berkeley stragglers cooking mad french food and eventually finding fame and international recognition for services to nutrition. When is the movie coming out?

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## **Michelle says**

So much of what's in this book is classic in a way that can sometimes seem self-evident or even dated, but I love it all the same. Because the recipes rely mostly on combining one or two fresh vegetables with common

staples, it can be a nice book to turn to when there's produce in your refrigerator that you're not quite sure what to do with, but don't want to do anything complicated or involving extra shopping trips. In that sense it's often more of a nudge-book than a cookbook, but sometimes a nudge is exactly what's needed.

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### **Debra Daniels-zeller says**

This is a great vegetable cookbook by Alice Waters from the famous Chez Panisse restaurant. The book is divided up by vegetables and arranged alphabetically. I didn't count how many recipes this book features but it must be substantial and most are vegetarian. Most of the recipes are simple and easy to prepare. The reason for my four star rating is the amount of information on each vegetable is impressive. Selection and storage tips are a big plus. I also really liked the vegetable illustrations done by Patricia Curtin. On my rating, I actually wavered between three and four stars. For one thing, I don't appreciate books that promote local food but are printed in China. Also in the introduction Waters mentions a charitable benefit banquet they were invited to in New York where they flew in boxes and boxes of "fresh" organic California produce. Seriously? When in New York why not not to turn to New York farmers for a benefit? Plus, when you fly food across the country it's not really local. And in the next sentence Waters remarks, what can you the reader do to search out good vegetables to eat? I don't know, maybe fly produce in from California???? Why doesn't Waters follow her own advice and appreciate produce where it grows? This one instance colored the rest of my experience with this book.

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### **Annie says**

This is a wonderful cookbook for vegetarians and meat eaters who want to try to incorporate more vegetables into their diet. You can find a recipe for almost any vegetable you can think of. The recipes are simple and delicious. The hand drawn / rustic illustrations match the mood of the recipes and the tone of the writing. Some of our personal favorite recipes are the Braised Belgian Endive, Caramelized Fennel & The Chard, Spinach and Escarole Pasta.

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### **Trish says**

I love just about everything about this book. I love the way it looks. I love the descriptions of the vegetables. I love that other people are cooking with and eating things I've never encountered before. I love that the vegetables are centered on common ones that grow well in all areas of North America. I love that any one of the recipes could be served to guests. When one has grown or purchased fine expensive local produce (and it is expensive in time if not money if you grow it yourself) it is *so* nice to have a recipe which doesn't obscure the taste, color, flavor of the vegetable, but makes it sublime. I love that many of the vegetables and herbs are discussed in detail, including their season of ripening, so you know when to expect the harvest to grace your kitchen. And the original lino-cuts of the vegetables are not to be missed. You simply **MUST** *see* this book, even if you have to visit your local bookstore to do so. The lino-cuts are exquisite full-color drawings of each vegetable with its unique characteristics. You may decide to try something new for your family when you've seen this lovely tome. One gift deserves another.

What I don't like is that the book is so beautiful I hate to bring it into the kitchen. I don't particularly like that the vegetables must be pulled from the garden **THAT DAY** to be used in these simple veggie-centered

meals. If you have an abundant garden, or live close by a farmer's market with innovative vegetable choices, you may survive. But you simply cannot expect to use supermarket groceries for these recipes and expect them to taste like they would in Alice Waters' restaurant, the Chez Panisse. The simpler a recipe it is, the more difficult it can be: for instance, "a drizzle of olive oil" really requires the best olive oil if that is the only dressing. And one must have infinite experience to make a simple meal: sautéing must have the proper proportion of oil at the correct temperature for the proper amount of time—this is all experience—no recipe can tell you when it is right for your ingredients. And –horrors—I often don't follow a recipe EXACTLY because of ingredients or amounts on hand. The recipes in this book really work better when you *follow the directions* within reason. I have much more respect for those chefs that make simple, beautiful, flavorful meals and know *why* they are so expensive. Less is often more.

But every year I tell people about the first time I tried Alice's suggestion at a dinner party: tiny baby hakuri with greens attached laid in a tiny amount of boiling water in a large saucepan for a short time until greens are bright green and bulbs slightly softened. That's it—and it will change the way you view turnips, and vegetables in general. It's beautiful, soul-satisfying, simple, and fresh. There was also a time I used 1-lb of kale, 2-lbs of spinach, and 1 large head of escarole in one dish feeding six people. It cooked down to perfect portions!

Now that farmer's market and local produce is popular again, do yourself a favor and see this book. You may want to treat yourself. This is the way rich people eat.

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### **Mike says**

A literal A-Z of almost every veggie out there. Every chapter gives a history of each topic, followed by recipes and suggestions of what they would go with.

In the forward Waters mentions a chef that came in and said "this isn't cooking, it's shopping". Which is the point. The best in season doesn't need to be fucked with. A couple of guys from Aureole in NYC came to hang out in SF. They were amazed that I had four pages of just lettuce in my order sheets.

Waters proves that cooking isn't working the food, it's working with what you have, and what's best.

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### **Phoebe says**

Ms. Waters has been on my to-read cookbook list for YEARS. Finally, we meet. I tried the pumpkin soup, which was fantastic, and *almost* tried a cabbage recipe, but ended up just oven-roasting the cabbage instead (I think she would have approved.) The simplicity of her recipes, combined with lovely, rustic illustrations of vegetables, made for an appealing combination. Sadly, the library wanted their copy back. Next time, Alice!

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### **Beka says**

I know lots of people are, but I'm just not really a fan of cookbooks that are all text. I know it shouldn't be necessary, but a picture here and there really helps break up the monotony and also makes my mouth water! I must say, however, that this has a LOT of information about vegetables (best seasons, basic overview, uses, etc.).

