



125 best Italian recipes

Here you'll discover food from the haute cities of the North to the humble villages of the South, and from coast to coast. This is Italian cooking at its simplest and finest: unpretentious, unchanged by time, uninfluenced by trends and, ultimately, the most satisfying — to prepare, to serve and to enjoy again and again.

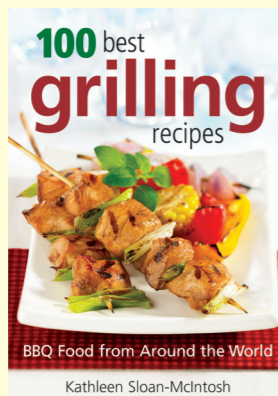
Experience the heart and soul of Italian cooking with these outstanding recipes:

Sicilian Eggplant Relish, Tuscan Garlic Tomato Bread, Open-Faced Omelette with Fresh Mint, Barley Soup Trentino, White Bean Soup with Swiss Chard, Pumpkin Soup with Spaghetti, Ricotta Gnocchi, Pappardelle with Rabbit, Orecchiette with Rapini, Polenta with Fontina, Saffron Risotto, Rice with Shrimp and Lemon, Peppers Stuffed with Sausage, Beef Pot Roast in Barolo, Quail Roasted with Pancetta, Sicilian-Style Stuffed Chicken, Venetian Sole, Baked Swordfish, Baby Fava Bean & Pecorino Salad, Endive with Walnuts and Pancetta, Peaches with Mascarpone, Caramelized Oranges



- Chapters are organized to follow the traditional order of the Italian meal
- A "Necessities of the Italian Pantry" section provides all the information you need to create an authentic Italian pantry
- The easy-to-prepare recipes use everyday ingredients available at your local supermarket

Kathleen Sloan-McIntosh has been writing about food, wine, restaurants and travel, on a national and international level, for more than 20 years. She lives in Bayfield, Ontario, where she and her husband run the Black Dog Village Pub and Bistro.



By the same author

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