



## Contents

*Acknowledgments* xi

**Introduction** xiii

**Kitchen Notes**

*Notes on Ingredients* 3

*Notes on Cookware and Equipment* 5

*Notes on Techniques, Philosophies,  
and General Control-Freak Miscellanea* 6

- 1 **Hors d'Oeuvres** 11
- 2 **Soups** 43
- 3 **Salads** 65
- 4 **Eggs, and Cheese, and Grits, and Quiche!** 95
- 5 **Sauces** 125
- 6 **Vegetables and Side Dishes** 143
- 7 **Seafood** 183
- 8 **Chicken, Turkey, and, of All Things, Pheasant** 201
- 9 **Beef, Veal, Lamb, and Pork** 233
- 10 **Biscuits, Rolls, Breads, Pastry, and Crêpes** 257
- 11 **Desserts** 273
- 12 **Entertaining and Menus** 329

*Index* 339