

# Mastering The Art Of French Cooking Vol 1

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## Mastering The Art Of French

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**Julia Child's Beef Bourguignon - Rockville Centre**

Julia Child's Beef Bourguignon Recipe Courtesy of Julia Child From the kitchen of Julia Child Servings:6 Difficulty: Difficult Cook Time: Over 120 min This recipe is adapted from "Mastering the Art of French Cooking" by Julia Child, Louisette Bertholle and Simone Beck (Alfred A Knopf, 1961) Ingredients One 6-ounce piece of chunk bacon

**Pain Francais (French Bread) - Uncle Jerry's Kitchen**

Pain Francais (French Bread) (From Mastering the Art of French Cooking: Volume Two by Julia Child and Simone Beck) Daring Bakers Challenge #16: February 2008 Recipe Quantity: 3 - baguettes (24 x 2 ) or batards (16 x 3 ) or 6 short loaves, ficelles, 12 16 x 2 or 3 round loaves, boules, 7 8 in diameter or

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Mastering the Art of French Cooking (Volume Two) Julia Child The only cookbook that explains how to create authentic French dishes in American kitchens with American foods Teaches the key techniques of French cooking, permitting many variations on a theme Over 100 instructive drawings Download Mastering the Art of French Cooking (Volume Two)

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Child and her associates about French cooking 'made easy'... it is used increasingly by amateur cooks, who are my main readers, I suspect"1 The year was 1966, and Mastering the Art of French Cooking (published five years earlier) was, indeed, a "near classic," with more than 100,000 copies sold to date

**Scalloped Potatoes from Mastering the Art of French Cooking**

GRATIN DAUPHINOIS [ Scalloped Potatoes with Milk, Cheese, and a Pinch of Garlic] There are as many "authentic" of gratin dauphinois as there are bouillabaisse Of them all, we prefer this one because it is fast, simple, and savory

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