



The All New All Purpose: Joy of Cooking

By Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker



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Since its original publication, *Joy of Cooking* has been the most authoritative cookbook in America the one upon which millions of cooks have confidently relied for more than sixty-five years. It's the book your grandmother and mother probably learned to cook from, the book you gave your sister when she got married. This, the first revision in more than twenty years, is better than ever.

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-Every chapter has been rethought with an emphasis on freshness, convenience, and health.

-All the recipes have been reconceived and tested with an eye to modern taste, and the cooking knowledge imparted with each subject enriched to the point where everyone from a beginning to an experienced cook will feel completely supported.

-The new *Joy* continues the vision of American cooking that began with the first edition of *Joy*. It is still the book you can turn to for perfect Beef Wellington and Baked Macaroni and Cheese. It's also the book where you can now find Turkey on the Grill, Spicy Peanut Sesame Noodles, and vegetarian meals.

-The new *Joy* provides more thorough descriptions of ingredients, from the familiar to the most exotic. For instance, almost all the varieties of apples grown domestically are described—the months they become available, how they taste, what they are best used for, and how long they keep. But for the first time *Joy* features a complete section on fresh and dried chili peppers: how to roast and grill them, how to store them, and how long they keep—with illustrations of each pepper.

-An all-new “RULES” section in many chapters gives essential cooking basics at a glance: washing and storing salad greens, selecting a pasta and a matching sauce, determining when a piece of fish is cooked through, stuffing a chicken,

and making a perfect souffle.

New chapters reflect changing American tastes and lifestyles:

-Separate new chapters on grains, beans, and pasta include recipes for grits, polenta, pilafs, risottos, vegetarian chills, bean casseroles, and make-ahead lasagnes.

-New baking and dessert chapters promise to enhance Joy of Cooking's reputation as a bible for bakers. Quick and yeast bread recipes range from focaccia, pizza, and sourdoughs to muffins and coffee cakes. Separate chapters cover custards and puddings, pies and tarts, cookies, cakes, cobblers, and other American fruit desserts revived for this edition. Recipes include one-bowl cakes, gingerbread, angel and sponge cakes, meringues, pound cakes, fruitcakes, 6 different kinds of cheesecake—there's even an illustrated wedding cake recipe, which takes you through all the stages from building a stand, making and decorating the cake, to transporting it to the reception without a hitch.

-Little Dishes showcases foods from around the world: hummus, baba ghanoush, bruschetta, tacos, empanadas, and fried wontons.

-All new drawings of techniques, ingredients, and equipment, integrated throughout an elegant new design, and over 300 more pages round out the new Joy.

Among this book's other unique features: microwave instructions for preparing beans, grains, and vegetables; dozens of new recipes for people who are lactose intolerant and allergic to gluten; expanded ingredients chart now features calories, essential vitamins, and levels of fats and cholesterol. There are ideas for substitutions to lower fat in recipes and reduced-fat recipes in the baking sections.

From cover to cover, Joy's chapters have been imbued with the knowledge and passion of America's greatest cooks and cooking teachers. An invaluable combination of old and new, this edition of Joy of Cooking promises to keep you cooking for years to come.

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Editorial Review

Amazon.com Review

Irma Rombauer collected recipes from friends for the first *Joy of Cooking*, and published it herself. For this sixth edition, the *All New, All Purpose Joy of Cooking*, Ethan Becker, grandson of Irma and son of Marion Rombauer Becker, worked with Maria Guarnaschelli, senior editor and vice president at Scribner's. Together, they called on top food professionals to produce a *Joy* that reflects the way we eat today.

Five new chapters satisfy today's love of pasta, pizza, noodles, burritos, grains, and beans, including soy. The roughly 3,000 recipes, most revised from earlier editions, give the food processor and microwave their due. Interest in ethnic flavors, grazing, leaner meats, more fish, and less fat are reflected, and old standbys such as Tuna Noodle Casserole and Fried Chicken are updated. Information on canning, jams, pickles, and preserves is replaced by expanded material on grilling, barbecuing, flavored oils, and vinegars. Also gone is the personal voice of the old *Joy*. The new *Joy of Cooking* is comprehensive for today's cooks. Time will tell if it remains the long-loved, dog-eared kitchen companion and teacher *Joy* has been since 1931.

From Publishers Weekly

Starred Review. They say mother knows best, but in the case of this classic cooking volume, first published 75 years ago, the adage might be more accurately "mother—and grandmother—know best." For while some previous editions of *Joy* have embraced passing fads and shunned the earlier versions' old-school charm, this time, the editors (led by Irma's grandson and Marion's son, Ethan) have stayed true to the spirit of the original. Fond of its forebear's quirky phrases ("There is nothing simple about these uncomplicated-looking fungi" or "a pig resembles a saint, in that he is more honored after death than during his lifetime"), the new narrative of *Joy* is one of, well, joy. Its recipes will prompt readers to bound into the kitchen; their range and depth is such that there really is something for everyone. Enchiladas, sushi, bagel chips, smoked brisket and corn dogs make their first appearance, while ice cream, nut butters and beef fondue return after some time away. The use of "we" throughout the text will reassure those skeptical of, say, preparing game (a section that, incidentally, has been expanded), and the overall feeling of the kitchen as a place of empowerment and enrichment makes this an essential work for all cooks. (Oct. 31)

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From Library Journal

The concept of "essence"—that intrinsic quality without which an object is no longer itself—underlies the controversy surrounding the new *Joy of Cooking*. Original author Rombauer pioneered the "user-friendly" style, demystifying kitchen basics with reliable, unfussy recipes. Since Rombauer's death in 1962, subsequent editions by her daughter, Marion Becker, have expanded the scope while attempting to preserve the conversational tone. Now the sixth revision may indeed have a new and different essence; detractors attack the inclusion of exotic dishes as a betrayal of Rombauer's homespun intent and claim that her accessible voice is gone. Yet this revised American classic is essential. The recipes are still unfussy, e.g., a simple tapenade uses ordinary canned olives. No matter how far the new *Joy* has altered its initial purpose, it remains one of the most complete, all-purpose cookbooks available. Since a majority of the old recipes are gone, however, both past and current editions belong on the shelf.

—Wendy Miller, *Lexington P.L., Ky.*

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Users Review

From reader reviews:

Dana Gallo:

Here thing why that The All New All Purpose: Joy of Cooking are different and reputable to be yours. First of all reading a book is good but it depends in the content from it which is the content is as yummy as food or not. The All New All Purpose: Joy of Cooking giving you information deeper since different ways, you can find any guide out there but there is no e-book that similar with The All New All Purpose: Joy of Cooking. It gives you thrill reading through journey, its open up your eyes about the thing in which happened in the world which is probably can be happened around you. You can bring everywhere like in recreation area, café, or even in your technique home by train. In case you are having difficulties in bringing the published book maybe the form of The All New All Purpose: Joy of Cooking in e-book can be your alternative.

Vickie Miller:

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Lorraine Vargas:

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