

# Sacramento Book Review



Below is a clipping of your book review that appeared in the January 09 issue of the *Sacramento Book Review*. Thank you for sending us the book.

**The Culinary Institute of America  
Cookbook: A Collection of Our  
Favorite Recipes for the Home Chef**  
*By The Culinary Institute of America*  
*Lebhar-Friedman Books, \$39.95,*  
*400 pages*

The Culinary Institute of America is one of America's premier cooking schools. Their most recent cookbook has some exceptional recipes and techniques, all practiced and perfected by both students and instructors at the school. Aimed at the home chef, this book has almost 400 recipes of varying complexity, but the clear instructions should keep them usable by most readers. There is a short (maybe too short) chapter on pre-cooking preparation and eight chapters of different courses or types of dishes. Most of the book are recipes with single color illustrations, with full-color finished dish photography inserted every 70 pages or so. There are a number of comfort foods (Beer Can Chicken) in addition to more complex, multi-step dishes (Berbere Grilled Leg of Lamb). There are some great techniques and extra information inserted into the relevant recipes and explanations of the ingredients or regional influences. This book isn't a day-to-day cookbook, but can be used regularly, and one you will look forward to using for years to come.

