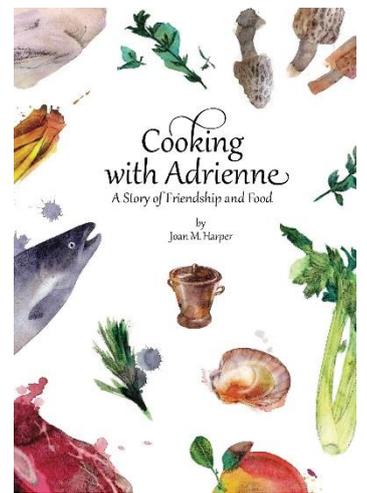


Cooking with Adrienne

A Story of Friendship and Food

Cooking with Adrienne is a cookbook and the amazing, often hilarious, story of a woman who became the American doyenne of French cuisine during the Seventies, Eighties and Nineties. Her recipes were based on the food coming out of the kitchens of Alain Chapel, Frédy Girardet, Michel Guérard, Jean and Pierre Troisgros, Roger Verge and others who were creating the New French Cuisine. She helped pave the way for many of these chefs to bring their New Cuisine to America.



"Few people, if any, knew the intimate details of some of the most famous restaurants in France and Switzerland the way Adrienne did. This collection of recipes provides unique insight into culinary history. Adrienne documented every meal, knew each of these chefs personally and cooked these recipes at home. Cooking with Adrienne provides enthusiastic cooks with a rare look at the fine points of understanding, appreciating and replicating the cuisine of these masters. Their legacy has a direct link to contemporary cooking around the world."

Michael Anthony, Executive Chef, Gramercy Tavern

Adrienne began cooking in Paris with Simone Beck, co-author, with Julia Child, of Mastering the Art of French Cooking. She became an accomplished home cook who believed that all food was good food if prepared properly. The book reveals the mysteries of making a sauce, from a simple jus to beurre blanc and hollandaise, as well as the basics of stock and vinaigrette. The recipes run the gamut from Jean Troisgros' Steak with Spinach and Vinegar dressing, Adrienne's own Squab with Morels, Frédy Girardet's Passion Fruit Soufflé to the simpler, but no less delicious, Tomate Provençal, Pasta with Pesto and Scallops, and Moussaka.

"Adrienne's passion for cooking comes through so powerfully in this book. I loved seeing the menus she hand-wrote for special dinners, many recorded here, and I'm amused and moved remembering the adventures with Jean Troisgros in Napa Valley."

Gael Greene, InsatiableCritic.com



The author, Joan M. Harper, began travelling, eating and cooking with Adrienne and her husband more than 25 years ago. Joan shares Adrienne's favorite recipes from some of the greatest chefs of the twentieth century, as well as her own original dishes, carefully explained with the French terms and fancy kitchen jargon laid bare. Alongside the recipes are the equally delicious stories from Adrienne's culinary travels: the month she spent cooking under the direction of three-star chef Jean Troisgros when he was a guest in their house in Mougins; telling a three-star chef his published recipe didn't work and demanding to know the true recipe; being seated next to Julia Child and her husband in Michel Guérard's Paris restaurant, Pot au Feu, and many, many more.

When Adrienne developed a rare form of dementia – Primary Progressive Aphasia – which robbed her of the ability



to cook, speak or write, Joan began gathering together all of Adrienne's recipes and stories. The result is this book which captures the camaraderie between these two women, united in their love of cooking and eating the best food possible. A portion of the proceeds from the book will be donated to finding a cure for [PPA](#).