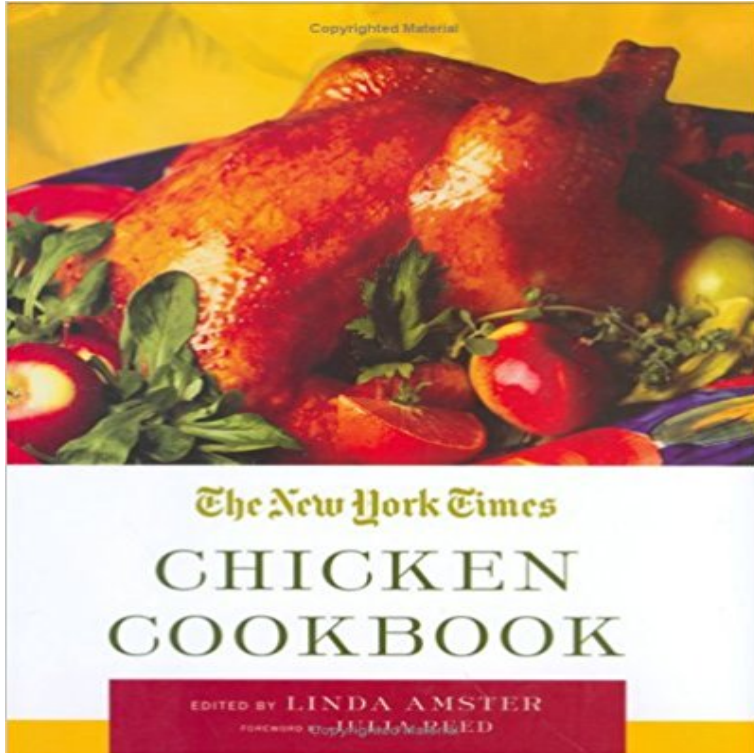


The New York Times Chicken Cookbook



Whether its fried, roasted, barbecued, served in flat bread or with fluffy dumplings, chicken is certainly one of the most popular mealtime choices the world over. Bestselling cookbook editor Linda Amster has searched through The New York Times vast recipe archives, as well as through cookbooks by Times writers, to hunt down and showcase some of the best New York Times chicken recipes ever. The result is a globe-trotting treasure trove of mouth-watering favorites from great chefs, restaurateurs, and food writers that will become the go-to book for cooks seeking new and traditional ways to prepare the beloved bird. Along with the simple crunchy heaven that is Edna Lewiss Virginia Fried Chicken, there are surprising twists on this All American classic recipes like Mark Bittmans Cinnamon-Scented Fried Chicken and Nancy Harmon Jenkins Deep-Fried Chicken with Lemon Grass. While Molly O Neills Simple Roast Chicken is the quintessential way of roasting a chicken to beautiful, brown, nutty goodness, Daniel Bouluds Roast Chicken with Herbs and Wild Mushrooms and Marcus Samuelssons Aquavit Roasted Chicken with Spiced Apples and Onions add layers of flavor exotic and earthy to transform the lowly chicken into the elegant poulet. Linda heats up the grill for Susanna Foos Cantonese Grilled Chicken Breasts, Jimbojeans Jamaican Jerk Chicken, Steven Raichlens Beer Can Chicken and Jean George Vongerichtens Chicken Satay. If you are thinking about baking, poaching, braising and great one-pot cooking, try recipes like Jamie Olivers Braised Ligurian Chicken, Marian Cunninghams Popovered Chicken, Florence Fabricants Chicken Putanesca, Eric Riperts Chicken Bouillabaisse and the sentimental favorite of many, Mimi Sheratons Subgum Chicken Chow Mein. Completed with an appendix about all things chicken and a foreword by

Southern essayist and food writer Julia Reed, a connoisseur of chicken cuisine from home to haute, The New York Times Chicken Cookbook will become a treasured title on any cookbook shelf.

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