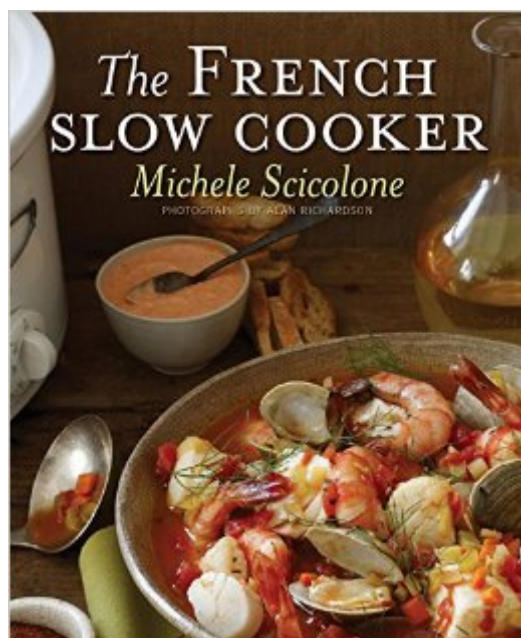


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# The French Slow Cooker



## Synopsis

Plug it in and Cook with French Flair! I'd bet that if French cooks could get their hands on Michele Scicolone's French Slow Cooker, which is filled with smart, practical, and convenient recipes, they'd never let it go. — Dorie Greenspan, author of *Around My French Table* With a slow cooker, even novices can turn out dishes that taste as though they came straight out of the kitchen of a French grandmère. Provençal vegetable soup. Red-wine braised beef with mushrooms. Chicken with forty cloves of garlic. Even bouillabaisse. With *The French Slow Cooker*, all of these are as simple as setting the timer and walking away. Michele Scicolone goes far beyond the usual slow-cooker standbys of soups and stews, with Slow-Cooked Salmon with Lemon and Green Olives, Crispy Duck Confit, and Spinach Soufflé. And for dessert, how about Ginger Crème Brûlée? With *The French Slow Cooker*, the results are always magnifique.

## Book Information

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## Customer Reviews

Michele Scicolone has written her 2nd slow cooker book which, as she explains in her introduction makes French cooking less intimidating. This book is not presented as easy recipes; but actually this does make French cooking easier. French cooking has a reputation for being difficult with slow simmering. The slow cooker solves this 'problem', which makes it much more trouble-free. Instead of spending hours with dishes simmering over a stove they are prepared in a slow cooker. There is some preparation needed for some dishes, such as browning meat or onions, but for the majority of the dishes, with the exception of soups, the cooking and preparation is in the slow cooker. The

ingredients are common ones from the supermarket. There are tips and techniques for cooking and equipment use. A description of what should be in the French pantry is included. Recipes in the book are; soups, chicken, turkey and duck, meats, seafood, soufflés, quiches and egg dishes, vegetables, legumes and grains, desserts and basics. Most of the soups do require being put through a sieve, a blender or a food mill. We did not have much luck with cutting the quiche we tried into wedges - getting it out of the slow cooker was a bit awkward and did not make for good looking wedges, and the taste of crustless quiches does not quite suit our family's taste. There are also suggestions to cook potatoes for a potato salad. This takes 3 hours in the slow cooker, when in most instances cooking them on the stove top or in an oven seems much more practical. When I received this book, we had a large number of guests in our house and it was quickly put to use. We were very successful with, and everyone enjoyed the spinach and egg bouillabaisse and the Bargemen's beef stew.

I received this excellent slow cooker book from VINE to review. Normally I would try more than two recipes before reviewing a cook book, but based on the two that I have made so far, the Bargeman's Beef Stew and the Pork Ribs Hunter's Style, I am now a big fan of Michele Sciolone and will be buying her Italian Slower Cooker book. I like her ingredients and the straight forward way she writes. Both of these recipes were easy to make and the results were even better than I had expected. I love that numerous and varied spices and seasonings are used and I didn't have to improvise once they were done. My butcher didn't have country ribs on the bone, so I got the boneless and cut them in half. They worked very well. The recipe called for 8 hours of cooking time, but mine were done in a little over four. I guess because I browned them well and using relatively smaller pieces would account for that. I know that you aren't suppose to 'peek' during cooking, but about about half way through most recipes, I feel an overwhelming need to stir. I am a long time and regular stove top maker of numerous slow cooked dishes and soups, it goes against my nature to 'set and forget'. So maybe it adds a few more minutes to the cooking time, but I am in no hurry. These recipes do require advance prep, sauteing onions, etc and browning the meat, but I love to cook, so I don't mind doing the prep work. I do not serve slow cooker or stove top slow cooked food the same day as I make them. I refrigerate them overnight, skim the fat, and then serve. Makes a world of difference flavor wise - including the two dishes above, from this book.

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