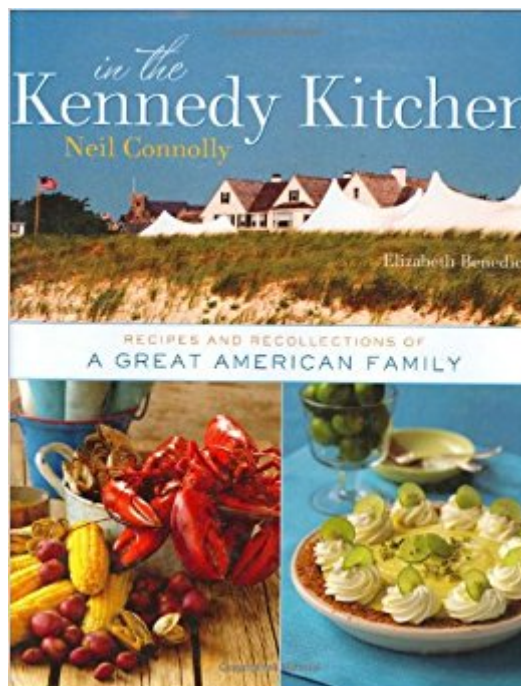




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In The Kennedy Kitchen: Recipes And Recollections Of A Great American Family



Synopsis

Book by Neil Connolly, Elizabeth Benedict

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Customer Reviews

The famed compound at Hyannisport was the Kennedy family's favorite place to relax, and Rose Kennedy's kitchen was the central gathering place. Everyone--including Jackie Kennedy Onassis, JFK Jr., Caroline Kennedy, Maria Shriver, and Arnold Schwarzenegger--came wandering in the back door to visit Rose. Her chef, Neil Connolly, always made sure there was lobster salad, potato salad, and a platter of roast chicken in the fridge, and in this book, he brings these and other favorites to your home. Included in this cookbook are Kennedy family photos and anecdotes collected personally by Neil. Here he shares an exclusive recipe from the Kennedy kitchen with us:

Sugar Tuile These thin, crisp cookies can be cooled flat, but here they are formed into edible cups that can hold ice cream, chocolate mouse, or fresh berries. Note that the cookies are baked in two batches, so that you have time to mold them while they are still warm and soft. Makes about 8

cookie cups

1 stick (4 ounces) butter, at room temperature
1/2 cup sugar
1/2 cup all-purpose flour,
sifted
6 egg whites
1/2 teaspoon vanilla extract

1. Preheat the oven at 375 degrees F. Line 2 large baking sheets with parchment paper and draw four circles 5 inches in diameter on each piece of paper.

2. Invert four heatproof, 2-inch-wide glasses or cups on the counter so they are ready when the tuiles come out of the oven.

3. In a mixing bowl, beat together the butter and sugar until light and fluffy. Add the sifted flour, egg whites, and vanilla. Beat until well blended.

4. Spoon the batter into

the circles on one baking sheet and spread to the edges with an offset spatula. The batter will be very thin. 5. Bake the tuiles for 5 to 6 minutes, or until the edges become golden brown. 6. Remove from the oven and immediately use a wide spatula to invert each tuile over a glass. Using a mitt, gently press to form into a cup shape. As soon as the tuiles are set, gently lift them off the glasses. 7. Whisk the batter briefly and form the remaining 4 tuiles. Bake and form as directed above. When all the tuile cups are cool and set, store in a covered container until ready for use.

As the private chef to Rose Kennedy from 1983 to 1995, Connolly prepared food for everything from cozy dinners to wedding receptions and other lavish events. He shares recipes for many of the Kennedy family favorites as well as personal anecdotes in this coffee table book, packed with candid snapshots of the American royals at their New England compound. His recipes are simple and straightforward preparations of classic fare such as Crème Brulee, Poached Salmon, Crab Cakes and Apple Pie, with an occasional twist like Coconut-Crusted Chicken with Mango Cream. Though solid, most of the dishes feel cribbed from the culinary public domain; Chocolate Chip Cookies, French Toast and Chicken Salad are all unremarkable rehashes. Moreover, the book's large size makes propping it up on the kitchen counter a dubious prospect. The books' real appeal is Connelly's warm and candid stories about working for the Kennedys. He recounts a visit by the Bolshoi Ballet in the late 1980s, Oprah Winfrey's sampling of a luscious Chocolate Eagle at Maria Shriver and Arnold Schwarzenegger's wedding luncheon, as well as clambakes and holiday gatherings. Those looking for a compilation of rudimentary recipes could do worse, but it's the Kennedy archivists who will get the most out of this book. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

This is a treat for Kennedy fans to be able to re-create some of their favorite recipes right in your own home! There is a wide variety of food in here with beautiful photographs. The author included appetizers, main courses, lunches, desserts, etc. There is a lot of seafood in here since there is plenty of it at the Cape. The author also includes anecdotes and photos of members of the Kennedy family (the chocolate chip cookies and brownies were a favorite of JFK Jr.'s to take on boat trips). The author also describes for the reader the famous clambakes that the Kennedy family had every Labor Day and gives the steps for making a fake clambake at home. This is a book to treasure for a long time and to share with others. Highly recommended. I would give it 10 stars if I could!

Great recipes, great photos....This book has lots of recipes that you can make at home without

having to find exotic ingredients. Mouthwatering photos. Just when I thought I had enough cookbooks, I found one more.

Great inside look of a fascinating American family and this book has the most delicious recipes. Every recipe I've tried is excellent, easy and delectable!! Wonderful book.

Great New England recipes. Meat loaf is especially good.

This cookbook is a must have, because it's such an enjoyable read. Beautiful photos and stories of the Kennedy family, plus amazing recipes.

I bought this book as one of our prizes for our annual 4th of July races. I skimmed it and copied a few recipes before placing it on the prize table. Wonderful stories with every recipe. The three recipes I made have been excellent. The meatloaf is the best I've tasted and easy to make. I plan on ordering another copy for myself and trying more recipes.

Great book love it

Wonderful recipe book with very well known recipes of New England. Outstanding photography and most reasonable. Loved dealing thru e.

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