

(continued from front flap)

and risottos, fish and seafood, poultry, and meat, as well as terrific side dishes to pair them with. They include *Mark Bittman's Pasta with Funghi Trifolati*; *Ree Drummond's Comfort Meatballs*; *Bobby Flay's Pulled Pork with Black Pepper Vinegar*; *Amanda Freitag's Strip Steak with Herb Butter & Tomatoes*; and *Wolfgang Puck's Shepherd's Pies with Lamb*. And you'll find luscious desserts to bring any meal to a memorable close, such as *Todd English's Apple Crepes*. This book also includes wine and food pairings by bestselling wine author Kevin Zraly, along with cocktail recipes from top restaurateurs and mixologists.

The remarkable chefs and recipes in this cookbook have appeared in the pages of *Cosmopolitan*, *Country Living*, *Esquire*, *Good Housekeeping*, *Redbook*, *Town & Country*, and *Woman's Day* magazines.

With helpful cooking tips from the chefs and gorgeous color photos, here is a recipe collection you'll enjoy and refer to time and again.



COOKING/Methods/General



More than 90 delicious recipes by renowned chefs

- Ted Allen ■ Lidia Bastianich ■ Rick Bayless
- The Beekman Boys ■ John Besh ■ Mark Bittman
- Rocco DiSpirito ■ Ree Drummond ■ Todd English
- Lisa Fain ■ Guy Fieri ■ Bobby Flay ■ Sara Foster
- Amanda Freitag ■ Gregory Gourdet ■ David Guas
- Carla Hall ■ Stephanie Izard ■ Hubert Keller
- Emeril Lagasse ■ Nigella Lawson ■ Katie Lee
- Sandra Lee ■ Deborah Madison ■ Daisy Martinez
- Sara Moulton ■ Wolfgang Puck ■ Rachael Ray
- Marcus Samuelsson ■ Steven Satterfield
- Barton Seaver ■ Martha Stewart ■ Christina Tosi
- Ming Tsai ■ Jean-Georges Vongerichten
- Alice Waters ■ Kevin Zraly



Celebrity Chefs



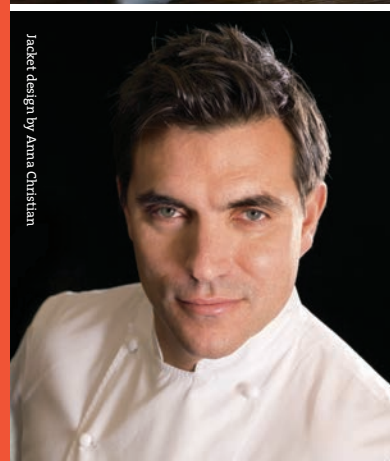
Celebrity Chefs

Delicious Recipes | Sparkling Cocktails | Expert Wine Pairings

EXPANDED EDITION



HEARST BOOKS
New York



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HEARST BOOKS



(continued on back flap)

This incredible cookbook showcases more than 90 delectable yet doable dishes and drinks created by an array of talented kitchen stars.

Celebrity Chefs is filled with many delicious recipes. Start with the flavorful appetizers that will create a memorable beginning to a meal, such as *Emeril Lagasse's Herbed Goat Cheese Buttons*. There are fabulous salads and soups you won't want to miss, like *Lidia Bastianich's Mussel Super Soup*; *Rick Bayless' Spinach Salad with Bacon & Roasted Mushrooms*; *Carla Hall's Winter Salad with Pears, Aged Cheddar & Almonds*; and *Marcus Samuelsson's Farro & Orange Salad*. The entrees feature mouthwatering pastas

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