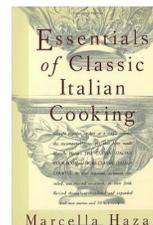


## 5 Essential Cookbooks for the “Modern” Chef

Much has changed since I started cooking some 50 years ago. While I still refer to Julia Child’s “[Mastering the Art of French Cooking](#),” “[The Joy of Cooking](#)” and “[The Silver Palate Cookbook](#),” I now prefer foods that are fresh, use few ingredients and require less time to prepare. Found below are my top 5 “go-to” resources for home cooks who wish to create gourmet meals with a minimum of fuss.

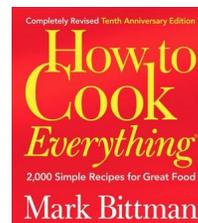
### **Marcela Hazan: [Essentials of Italian Cooking](#)**

*Comment:* Combines two of her original books on Italian cooking. Her recipe for Minestrone is well worth the price of the book, but includes other family favorites such as “Milk Pork,” “Red Cabbage and Sausage,” and “Ribbs with Sage.” A gourmet delight!



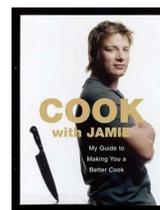
### **Mark Bittman: [How to Cook Everything](#)**

*Comment:* A comprehensive guide to cooking and food preparation techniques for “new” home cooks. I still use Mastering the Art of French Cooking, but Mark incorporates many other cuisines and cooking techniques from around the world.



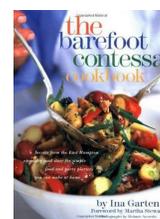
### **Jamie Oliver: [Cook with Jamie](#)**

*Comment:* Jamie tends to be a bit heavy-handed and less than precise on measurements - but very big on taste! Most of his recipes are quite simple to follow and he uses fresh ingredients to prepare elegant and delicious meals. My husband’s favorite cookbook.



### **Ina Garten “[The Barefoot Contessa](#)”**

*Comment:* Ina is a well-published author, but I can most certainly recommend any or all of these four great cookbooks: [Back to Basics](#), [Barefoot Contessa Cookbook](#), [Barefoot Contessa At Home](#), [Recipes You Can Trust](#). Simple and tasty recipes.



### **Delia Smith: [Delia’s Happy Christmas](#)**

*Comment:* Delia may seem a bit dated, but if you are trying to stage an elegant meal with a minimum of fuss, I would certainly recommend Delia. Don’t be dissuaded by the holiday title as this cookbook has many great year-round recipes.



For those wishing to take it one step further, we recommend a subscription to [Cook’s Illustrated Magazine](#) (6 publications a year). In the interests of full disclosure, I may receive a commission from Amazon if you make a purchase using one or more of the embedded links found in this document.