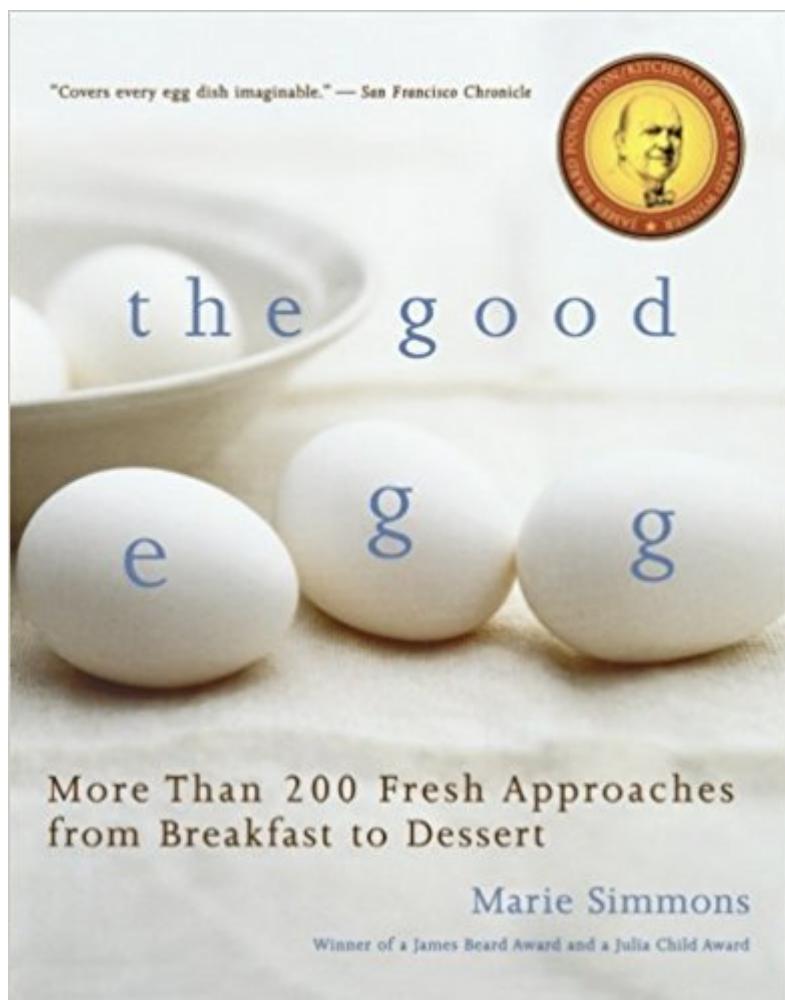


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# The Good Egg: More Than 200 Fresh Approaches From Breakfast To Dessert



## Synopsis

The James Beard Awardâ “winning guide to cooking with one of the most feared and revered ingredients in the kitchen.â In the words of celebrated food writer M.F.K. Fisher, “eggs have been massacred for as long as people knew about pots and pans.â • Marie Simmons helps frustrated home cooks warm up to this remarkable ingredient and master it in *The Good Egg*. Beginning with the basics, such as how to make perfect scrambled eggs, and continuing on to sandwiches, soups, pastas, quiches, soufflÃ©s, and delectable meringues and cakes, this indispensable cookbook restores eggs to their golden glory with more than 200 recipes that illustrate how versatile and delicious eggs can be.

## Book Information

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## Customer Reviews

“Marie Simmons has done an admirable job of saving the good egg from its unfortunate drift toward near obscurity. If you’ve put off eating eggs long enough to forget how to enjoy them, or have never gotten around to learning about the quickest and most perfect of foods, you will be happily reminded with this praiseworthy collection of dishes.”--Deborah Madison, author of *Vegetarian Cooking for Everyone* and *The Savory Way* “Marie Simmons has written an authoritative book that is also easily accessible. She rescues the elegant egg from undeserved obliquity.”--Barbara Kafka, author of *Roasting: A Simple Art* and *Soup: A Way of Life* “*The Good Egg* is a valuable classic and a sheer pleasure--a treasure trove of classic recipes and wonderful stories and the most thorough and complete egg cookery book I have ever seen. Chefs and professional cooks will value it as a reference work, and it is also excellent for beginning cooks: easy to follow, with clear directions for all the egg basics, and fresh and surprising ingredient combinations, as well as do-ahead dishes that fit

perfectly into our busy lifestyles. The Good Egg is just plain fun to read."--Shirley Corriher, author of Cookwise

The winner of a Julia Child Award and two James Beard Awards, MARIE SIMMONS is a cooking teacher and the author of more than a dozen cookbooks, including *Sur La Table's Things Cooks Love*, *Fresh & Fast*, *The Good Egg*, and *365 Ways to Cook Pasta*. She was a columnist for *Bon AppÃ©tit* for eighteen years.

Eggs are wonderful! I have owned this book for a couple years now. My only trouble with it is that it's now getting worn out! I've relied on it heavily to create some pretty amazing dishes. The book is getting dog-eared and has stains and such. Everything from the simple to the complicated, appetizers to desserts and more, are covered here with very clear and detailed instructions. This thick cookbook covers it all! It makes recipes and techniques I'd previously stayed away from seem very approachable and possible - not to mention delicious! Spring is now coming and my chickens are starting to increase their egg production and I find myself pulling this book out once again to create some of my family's favorites. If you want new egg ideas, own chickens or have access to an abundance of eggs, love eggs, or just can appreciate a very well-done cookbook, this one is perfect! Our very favorite recipe in the book at the moment is the Coconut Custard. The author recommends it warm or cold, but serve it cold! Trust me - serving it cold turns it from just a great dish, into something absolutely sublime.

For an ingredient as ubiquitous as eggs, it is amazing that more is not written about them. Well, eggs had a bad name. Now they are back. I've been cooking for over forty years and still learned something new. It is good as a reference and a recipe book.

What a priceless resource! I heard about this book on the Urban Chicken Podcast and set about trying to find a copy. I'm so glad I did. My only regret is that it's not available in Kindle format.

Excellent in every way.

I have my own girls and pretty soon I will be getting a mountain of eggs. I have purchased a few books on the subject and this book was one of them. There are a lot of nice recipes in here for using up your eggs. The only reason I give this book 4 stars is because there aren't any pictures! :(

## GREAT RECIPES

As the owner of a new flock of chickens, I found myself inundated with eggs. One can eat only so many omelets, I assure you. I needed different ideas, lots of them. This book provided me with just that, and instead of the family crying "Eggs AGAIN???", they're asking "What's next?". There were many choices for egg-focused cookbooks, and I'm glad I chose this one.

Love the book. I learned so much and the fact that the pages with information were "egg yolk yellow". Cute

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