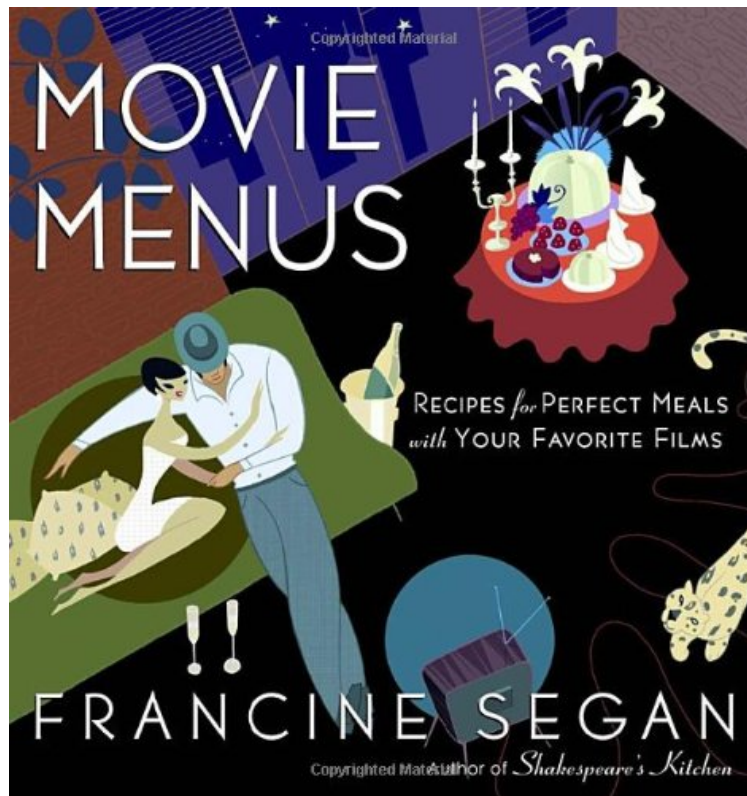


Movie Menus: Recipes for Perfect Meals with Your Favorite Films

Francine Segan

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#1042581 in Books Villard 2004-02-03 2004-02-03Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.48 x .58 x 7.99l, 1.11 #File Name: 0812969928240 pages | File size: 66.Mb

Francine Segan : Movie Menus: Recipes for Perfect Meals with Your Favorite Films before purchasing it in order to gage whether or not it would be worth my time, and all praised Movie Menus: Recipes for Perfect Meals with Your Favorite Films:

6 of 6 people found the following review helpful. Stress Free Movie Night FunBy Frances Cristinal love this cook book! I'm a huge movie fan and I love to cook. I was so excited to come across it! Fortunately it did not disappoint me. I had so much fun reading through this. I know. You are wondering why only 4 stars then. Unfortunately the recipes are not easily accessible. I highlighted each of them to be able to quickly find the one I want. Also there were no photos of the finished recipe. Not even one. I took half a star for each. If the author corrects this, it is easily a five star book. There are wonderful photos from the movies. I loved those. They may be the reason why there are no recipe photos. I get that but it is a cookbook. Tossing in a recipe photo from each themed sections would really complete this book. As mentioned, the recipes are divided according to movie themes. This was a brilliant idea for a cookbook. Each themed section includes the recipes, movie quotes and trivia! I love it, love it, love it! I have already sent out texts regarding some of the trivia to my son. The chapter ends with party tips and movie lists. It makes planning a fun night easy peasy. I'm all about stress free entertaining. In case you are wondering, will she make all the recipes? Are the recipes complicated? Are the ingredients difficult to find? In full honesty, I will definitely not be making every recipe. At least not as they are. Some recipes call for ingredients that I, or a family member or friend, don't care for or are

allergic to. Most likely those I will experiment with to make them to our taste. Only a few recipes looked like they would need an experienced cook, (please note: this is only my opinion). For me, the only truly complicated recipes were the ones included, written in their original form, from certain eras. All others, for me, have ingredient lists that contain common food. I live in Alaska so I pretty much believe if I can locate an ingredient, anyone can. Lol. Overall I am impressed with this cookbook. I believe it to be one I will use often. I would recommend it, especially for movie chefs. 0 of 0 people found the following review helpful. Tasty menus with recipes that aren't overly complicated, organized around movie genres ...By L. Mountford I wasn't sure what to expect from this, even after using the Look inside the book feature. Took a chance, and it paid off. There are enough interesting recipes things I don't already have to make it worth the gamble. Each chapter lists recipes in up to four categories: - Coming Attractions (appetizers) - Feature Presentation (entrees) - Closing Credits (desserts) - Lights, Camera, Action! Finger Food Buffet (foods suitable for a movie-night party) and each chapter contains movie recommendations, as well as trivia interspersed with the recipes. Not all chapters have all four Chapter 6 - The Gilded Age, for example, is built around the concept of Victorian tea party, so the recipes are for things like scones, tea sandwiches, cakes, cookies, ices, etc. As is my usual practice with cookbooks, I prepared 3 recipes from this book. From Chapter 1 - Pharaohs and Philosophers: Ancient Times -- Ancient Chicken from Ancient Africa The recipe calls for skinless/boneless chicken breasts; I used a combination of skinless/boneless chicken breasts chicken thighs since that's what I had on hand. Lots of spices (cloves, coriander, pepper, cinnamon, allspice, cumin) plus vinegar, dates, honey, horseradish, bitter greens (I happened to have some dandelion greens from a CSA delivery a few days before). The spices go into the flour used to dredge the cubes of chicken before browning. Into the pot with stock and everything else but the greens. Simmers in the oven for awhile, the greens are stirred in before serving (plus some fresh cilantro). Served with rice. This may be one of my new favorite chicken stews intensely flavorful with that melding of northern African spices. Really easy to prepare, too lots of ingredients, but they're mostly spices, so once you get that assembled, putting the dish together requires minimal effort. From Chapter 3 - Shakespeare and the Renaissance -- Courage Tart Per the author, this recipe is based on one from a 1587 English cookbook, and promises to give courage to a man or woman. Courage was the polite word for um virility, and sweet potatoes and wine were considered aphrodisiacs then, making this is a sort of Elizabethan Viagra. A mixture of sweet potatoes, sweet dessert wine, apples, dates, spices, and eggs. Whites are whipped separately to soft peak stage, and the sweet potato/apple/egg yolks/etc. mixture is folded into the whites, then poured into a ready-made deep-dish pie crust to bake. A sort of a soufflé-ish pie reminiscent of pumpkin pie (the spices especially), but the texture is lighter, and the flavor more complex. I'm adding this to my list of pies to make for Thanksgiving. I can't really attest to the courage part, but it definitely was tasty! From Chapter 5 - The Wild West -- Old West Baked Beans Growing up with a mother who was born in Texas and grew up in Oklahoma, baked beans were often on the menu because they were inexpensive to make and stretched a small amount of meat a long way - and with 5 family members to feed, that was important. Every region every cook, it seems has their own version of this tasty dish, so I was anxious to try this version. I like making my baked beans from scratch - starting with dried beans (in my case, pinto). This recipe calls for onion, 3/4 lb of smoked pork or ham (I used smoked ham hocks, enough to yield 12 oz of chopped meat), beef stock, dark molasses, ketchup, brown sugar, and a little cayenne pepper. All this goes into a large pot where it bakes for 3.5 - 4 hrs. I did this in the oven, but I may try it in the crock pot next time I think it would work just fine. The end result is a very hearty tasty pot o beans, perfect as a side dish for summer grilling. The only disappointment: Chapter 8 - Gangsters to Greasers I didn't find anything particularly appealing in the recipes provided. Beef Stroganoff? I already have a dozen or more recipes that are frankly more interesting. Iceberg wedge salad? again, so many recipes and this one didn't offer anything special. Other chapters deal with Knights and Kings - The Middle Ages, America's Early Years, The War Years, Romantic Dinner for Two, and Family Movie Night (with kid-friendly recipes). This probably won't go in my most used collection, but there are some interesting recipes here, and the instructions are easy to follow, producing good results. The addition of movie trivia as well as suggested movies may be a bonus if you're looking for suggestions. And the party sections in each chapter could be helpful for planning an event. Bottom line: I like it. Four stars. 0 of 0 people found the following review helpful. In this case the recipes are nice, although for the most part I find them ...By Donal Wiese What can you say about a Cookbook. Usually something about the recipes and that is about it. In general that is all a cookbook entails. In this case the recipes are nice, although for the most part I find them a tad over complicated for no apparent reason. Still haven't tried one so can't say for sure how they turn out or if the extra work and ingredients make a difference. So why the high review? Well it is simple the book really does add a whole new dimension to the recipes that go above and beyond the norm for a cookbook. This one groups movies (in some cases somewhat arbitrarily for making meals to go with them) this allows you to entertain in a fashion that is appropriate to the movie. It talks about the times in question, gives various bits of trivia, like Sissy Spacek was originally panned in to play Princess Leia. Each section has quotes, information about various movies, the recipes and then a menu idea for a party as well as a list of movies that fit the category in question. All in all a fun book to read even if you never cook anything from it.

Movie Menus pairs classic movies with easy recipes updated from historic cookbooks to help you create a sensational

dining experience for any film genre. Both foodies and film buffs will find their passions fulfilled in this deliciously cinematic cookbook, which gathers authentic recipes from the cultures and eras portrayed in your favorite films: Old-Fashioned Southern Fried Chicken with Gravy to savor with *Gone with the Wind*; Spaghetti and Meatballs with Eggplant for *The Godfather*; Pan-Seared Steak and Onions with *The Alamo*; a Victory Garden Salad for Patton. The chapters are organized into ten distinct film genres--everything from Pharaohs and Philosophers and Knights and Kings to The Wild West and Romantic Dinner for Two--with a dozen or so recipes each. Treat your family to a complete meal served in popcorn bowls while watching *Shrek*, or enjoy a Renaissance feast with *Shakespeare in Love*. Spiced with film factoids, black-and-white movie stills, famous lines, and bloopers, *Movie Menus* is as fun to read as it is to use, and promises to be a classic.

From Publishers Weekly Thanks to this captivating collection of recipes, movie trivia and culinary history, plain popcorn will have a hard time cutting it as a movie snack again. Food historian Segan (*Shakespeare's Kitchen: Recipes for the Contemporary Cook*) splits her time between Italy and New York City, and the recipes she chooses for this volume are as sophisticated as one might expect. She organizes her book by film genres and eras, including "The Gilded Age," "The Wild West," "Family Movie Night" and "Gangsters to Greasers." For each theme, Segan lists two dozen or more film suggestions, from the obscure to Oscar winners; recipes for appetizers, main dishes and desserts; and film trivia and humorous quotes, such as Cary Grant's famous "Insanity runs in my family...it practically gallops" (from *Arsenic and Old Lace*). Most recipes are relatively simple to prepare, and many are taken from the first cookbooks in which they ever appeared (the Peach Melba is French chef Auguste Escoffier's late-19th-century original; Courage Tart, an Elizabethan aphrodisiac, comes from a book written in 1587). Some foodie/film buffs will be looking for a timpani recipe to duplicate the one featured in the 1996 Stanley Tucci/Isabella Rossellini film *Big Night*, but its unfortunate absence is probably the only quibble they'll have with the volume. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Food and film, a marriage made in heaven, With this book it gets its proper leaven."--John Simon, theater critic for *New York Magazine* Francine Segan has given us a gift by providing us with ideas for many memorable evenings. Food, like movies, brings us together and allows us to share romance, adventure, and laughter. From the first bite to the last, *Movie Menus* will help every cook write his or her uniquely sumptuous script.--Executive Chef Michael White, Fiamma Osteria, New York This delightful book will conjure up fond memories of great movies and the meals that accompanied them both on and off screen. Richard Pea, Program Director, Film Society of Lincoln Center From the Inside Flap *Movie Menus* pairs classic movies with easy recipes updated from historic cookbooks to help you create a sensational dining experience for any film genre. Both foodies and film buffs will find their passions fulfilled in this deliciously cinematic cookbook, which gathers authentic recipes from the cultures and eras portrayed in your favorite films: Old-Fashioned Southern Fried Chicken with Gravy to savor with *Gone with the Wind*; "Spaghetti and Meatballs with Eggplant for *The Godfather*; Pan-Seared Steak and Onions with *The Alamo*; a Victory Garden Salad for *Patton*. The chapters are organized into ten distinct film genres--everything from "Pharaohs and Philosophers" and "Knights and Kings" to "The Wild West" and "Romantic Dinner for Two"--with a dozen or so recipes each. Treat your family to a complete meal served in popcorn bowls while watching *Shrek*, or enjoy a Renaissance feast with *Shakespeare in Love*. Spiced with film factoids, black-and-white movie stills, famous lines, and bloopers, *Movie Menus* is as fun to read as it is to use, and promises to be a classic.