

# Joy Of Cooking Book

**Irma S. Rombauer**

**Joy of Cooking** Irma S. Rombauer, Marion Rombauer Becker, 1975 An illustrated cooking book with hundreds of recipes.

*Joy of Cooking* Irma S. Rombauer, Marion Rombauer Becker, 1973 Joy is the all-purpose cookbook. There are other basic cookbooks on the market, and there are fine specialty cookbooks, but no other cookbook includes such a complete range of recipes in every category: everyday, classic, foreign and de luxe. Joy is the one indispensable cookbook, a boon to the beginner, treasure for the experienced cook, the foundation of many a happy kitchen and many a happy home. Privately printed in 1931, Joy has always been family affair, and like a family it has grown. Written by Irma Starkloff Rombauer, a St. Louisan, it was first tested and illustrated by her daughter, Marion Rombauer Becker, and subsequently it was revised and enlarged through Marion's efforts and those of her architect husband, John W. Becker. Their sons -- Ethan, with his Cordon Bleu and camping experiences, and Mark, with his interest in natural foods--have reinforced Joy in many ways. Now over forty, Joy continues to be a family affair, demonstrating more than ever the awareness we all share in the growing preciousness of food. Special features in this edition are the chapter on Heat, which gives you many hints on maintaining the nutrients in the food you are cooking, and Know Your Ingredients, which reveals vital characteristics of the materials you commonly combine, telling how and why they react as they do; how to measure them; when feasible, how to substitute one for another; as well as amounts to buy. Wherever possible, information also appears at the point of use. Divided into three parts, Foods We Eat, Foods We Heat and Foods We Keep, Joy now contains more than 4500 recipes, many hundreds of them new to this edition -- the first full revision in twelve years. All the enduring favorites will still be found. In the chapter on Brunch, Lunch and Supper Dishes there are also interesting suggestions for using convenience and leftover foods. Through its more than 1000 practical, delightful drawings by Ginnie Hofmann and Ikki Matsumoto, Joy shows how to present food correctly and charmingly, from the simplest to the most formal service; how to prepare ingredients with classic tools and techniques; and how to preserve safely the results of your canning and freezing. Joy grows with the times; it has a full roster of American and foreign dishes: Strudel, Zabaglione, Rijsttafel, Couscous, among many others. All the classic terms you find on menus, such as Provencale, bonne femme, meuniere and Florentine, are not merely defined but fully explained so you yourself can confect the dish they characterize. Throughout the book the whys and wherefores of the directions are given, with special emphasis on that vital cooking factor -- heat. Did you know that even the temperature of an ingredient can make

or mar your best-laid plans? Learn exactly what the results of simmering, blanching, roasting and braising have on your efforts. Read the enlarged discussion on herbs, spices and seasonings, and note that their use is included in suitable amounts in the recipes. No detail necessary to your success in cooking has been omitted. Joy, we hope, will always remain essentially a family affair, as well as an enterprise in which its authors owe no obligation to anyone but to themselves and to you. Choose from our offerings what suits your person, your way of life, your pleasure -- and join us in the Joy of cooking. Because of the infinite patience that has gone into the preparation of Joy of Cooking, the publishers offer it on a money-back guarantee. Without question there is no finer all-purpose cookbook.

Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, 2006-10-31 The bestselling 75th Anniversary edition of the Joy of Cooking—the book Julia Child called “a fundamental resource for any American cook”—restores the voice of the original authors and many of the most beloved recipes from past editions and includes quick, healthy recipes for the way we cook today. Look for a new, revised edition of JOY with 600 new recipes coming in November 2019! A St. Louis widow named Irma Rombauer took her life savings and self-published a book called The Joy of Cooking in 1931. Her daughter Marion tested recipes and made the illustrations, and they sold their mother-daughter project from Irma's apartment. Today, nine revisions later, the Joy of Cooking—selected by The New York Public Library as one of the 150 most important and influential books of the twentieth century—has taught tens of millions of people to cook, helped feed and delight millions beyond that, answered countless kitchen and food questions, and averted many a cooking crisis. Ethan Becker, Marion's son, led the latest version of JOY, still a family affair, into the twenty-first century with the seventy-fifth anniversary edition that draws upon the best of the past while keeping its eye on the way we cook now. It features a rediscovery of the witty, clear voices of Marion Becker and Irma Rombauer, whose first instructions to the cook were “stand facing the stove.” Recently, Ethan's son, John Becker, and John's wife, Megan Scott, joined the JOY team, where they oversee the brand's website (TheJoyKitchen.com) and all social media for JOY. They spearheaded the creation of the bestselling Joy of Cooking app, available for iPhone and iPad. JOY remains the greatest teaching cookbook ever written. Reference material gives cooks the precise information they need for success. New illustrations focus on techniques, including everything from knife skills to splitting cake layers, setting a table, and making tamales. The 75th Anniversary edition also brings back the encyclopedic chapter Know Your Ingredients. The chapter that novices and pros alike have consulted for over thirty years has been revised, expanded, and banded, making it a book within a book. Cooking Methods shows cooks how to braise, steam, roast, sauté, and deep-fry effortlessly, while an all-new Nutrition chapter has the latest thinking on healthy eating—as well as a large dose of common sense. This edition restores the personality of the book, reinstating popular elements such as the grab-bag Brunch, Lunch, and Supper chapter and chapters on frozen desserts, cocktails, beer and wine, canning, salting, smoking, jellies and preserves, pickles and relishes, and freezing foods. Fruit recipes bring these favorite ingredients into all courses of

the meal, and there is a new grains chart. There are even recipes kids will enjoy making and eating, such as Chocolate Dipped Bananas, Dyed Easter Eggs, and the ever-popular Pizza. In addition to hundreds of brand-new recipes, this JOY is filled with many recipes from all previous editions, retested and reinvented for today's tastes. This is the JOY for how we live now. Knowing that most cooks are sometimes in a hurry to make a meal, the JOY now has many new dishes ready in thirty minutes or less. Slow cooker recipes have been added for the first time. This JOY shares how to save time without losing flavor by using quality convenience foods such as canned stocks and broths, beans, tomatoes, and soups, as well as a wide array of frozen ingredients. Cooking creatively with leftovers emphasizes ease and economy, and casseroles—those simple, satisfying, make-ahead, no-fuss dishes—abound. Especially important to busy households is a new section that teaches how to cook and freeze for a day and eat for a week, in an effort to eat more home-cooked meals, save money, and dine well. As always, JOY grows with the times: The 75th Anniversary edition of JOY boasts an expanded Vegetables chapter, including instructions on how to cook vegetables in the microwave, and an expanded baking section, Irma's passion—always considered a stand-alone bible within the JOY. This all-purpose anniversary edition of the Joy of Cooking offers endless choice for virtually every occasion, situation, and need, from a ten-minute stir-fry on a weekday night to Baby Back Ribs and Grilled Corn in the backyard, or a towering Chocolate Layer Cake with Chocolate Fudge Frosting and Homemade Vanilla Ice Cream. JOY will show you the delicious way just as it has done for countless cooks before you. The span of culinary information is breathtaking and covers everything from boiling eggs (there are two schools of thought) to showstopping, celebratory dishes such as Beef Wellington, Roast Turkey and Bread Stuffing, and Crown Roast of Pork. Happy Anniversary, JOY! Happy Cooking.

*Joy of Cooking* Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, John Becker, Megan Scott, 2019-11-12  
“Generation after generation, Joy has been a warm, encouraging presence in American kitchens, teaching us to cook with grace and humor. This luminous new edition continues on that important tradition while seamlessly weaving in modern touches, making it all the more indispensable for generations to come.” —Samin Nosrat, author of *Salt, Fat, Acid, Heat*  
“Cooking shouldn’t just be about making a delicious dish—owning the process and enjoying the experience ought to be just as important as the meal itself. The new Joy of Cooking is a reminder that nothing can compare to gathering around the table for a home cooked meal with the people who matter most.” —Joanna Gaines, author of *Magnolia Table*  
In the nearly ninety years since Irma S. Rombauer self-published the first three thousand copies of Joy of Cooking in 1931, it has become the kitchen bible, with more than 20 million copies in print. This new edition of Joy has been thoroughly revised and expanded by Irma’s great-grandson John Becker and his wife, Megan Scott. John and Megan developed more than six hundred new recipes for this edition, tested and tweaked thousands of classic recipes, and updated every section of every chapter to reflect the latest ingredients and techniques available to today’s home cooks. Their strategy for revising this edition was the same one

Irma and Marion employed: Vet, research, and improve Joy's coverage of legacy recipes while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers' markets and grocery stores. You will find tried-and-true favorites like Banana Bread Cockaigne, Chocolate Chip Cookies, and Southern Corn Bread—all retested and faithfully improved—as well as new favorites like Chana Masala, Beef Rendang, Megan's Seeded Olive Oil Granola, and Smoked Pork Shoulder. In addition to a thoroughly modernized vegetable chapter, there are many more vegan and vegetarian recipes, including Caramelized Tamarind Tempeh, Crispy Pan-Fried Tofu, Spicy Chickpea Soup, and Roasted Mushroom Burgers. Joy's baking chapters now include gram weights for accuracy, along with a refreshed lineup of baked goods like Cannelés de Bordeaux, Rustic No-Knead Sourdough, Ciabatta, Chocolate-Walnut Babka, and Chicago-Style Deep-Dish Pizza, as well as gluten-free recipes for pizza dough and yeast breads. A new chapter on streamlined cooking explains how to economize time, money, and ingredients and avoid waste. You will learn how to use a diverse array of ingredients, from amaranth to za'atar. New techniques include low-temperature and sous vide cooking, fermentation, and cooking with both traditional and electric pressure cookers. Barbecuing, smoking, and other outdoor cooking methods are covered in even greater detail. This new edition of Joy is the perfect combination of classic recipes, new dishes, and indispensable reference information for today's home cooks. Whether it is the only cookbook on your shelf or one of many, Joy is and has been the essential and trusted guide for home cooks for almost a century. This new edition continues that legacy.

*Joy of Cooking: All About Breakfast and Brunch* Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, 2001-06-12  
Sixty years since Irma Rombauer advised new cooks to Stand facing the stove, America's love affair with Joy of Cooking continues unabated. And why not? Joy in hand, tens of millions of people -- from novices to professionals -- have learned to do everything from make a meat loaf to clean a squid to frost a wedding cake. For decades, Joy of Cooking has taught America how to cook, serving as the standard against which all other cookbooks are judged. All About Breakfast & Brunch upholds that standard. In the conversational and instructional manner of the flagship book, All About Breakfast & Brunch elevates the most important meal of the day (and the ever-popular weekend brunch) and offers up such mouth-watering egg dishes as Savory Cheese and Herb-Filled Souffléed Omelet, Eggs Benedict, and Matzo Brei; savory brunch sides like Corned Beef Hash, Crabcakes, and Fried Green Tomatoes; delicious fruit and grain recipes, including Apple Fritters, Apricot Compote, and Muesli; and dozens of baked goods, pancakes, and waffles. You'll also find recipes for traditional brunch beverages as well as menus and entertaining tips. Add to that more than 150 original photographs, specially commissioned for this volume, presented in the most easy-to-use design imaginable. Whether you belong to one of the millions of American households that already own a copy (or two) of Joy, or you have never cracked the spine of a cookbook before, Joy of Cooking: All About Breakfast & Brunch is for you. It is a spectacular achievement, worthy of its name. Joy has never been more beautiful.

**Joy of Cooking 1931 Facsimile Edition** Irma S. Rombauer, 1998-04-29 In 1931, Irma Rombauer announced that she intended to turn her personal collection of recipes and cooking techniques into a cookbook. Cooking could no longer remain a private passion for Irma. She had recently been widowed and needed to find a way to support her family. Irma was a celebrated St. Louis hostess who sensed that she was not alone in her need for a no-nonsense, practical resource in the kitchen. So, mustering what assets she had, she self-published *The Joy of Cooking: A Compilation of Reliable Recipes with a Casual Culinary Chat*. Out of these unlikely circumstances was born the most authoritative cookbook in America, the book your grandmother and mother probably learned to cook from. To date it has sold more than 15 million copies. This is a perfect facsimile of that original 1931 edition. It is your chance to see where it all began. These pages amply reveal why *The Joy of Cooking* has become a legacy of learning and pleasure for generations of users. Irma's sensible, fearless approach to cooking and her reassuring voice offer both novice and experienced cooks everything they need to produce a crackling crust on roasts and bake the perfect cake. All the old classics are here -- Chicken a la King, Molded Cranberry Nut Salad, and Charlotte Russe to name a few -- but so are dozens of unexpected recipes such as Risotto and Roasted Spanish Onions, dishes that seem right at home on our tables today. Whether she's discussing the colorful personality of her cook Marguerite, whose Cheese Custard Pie was not to be missed, or asserting that the average woman's breakfast was probably fruit, dry toast, and a beverage while the average man's was fruit, cereal, eggs with ham or bacon, hot bread, and a beverage, the distinctive era in which Irma lived comes through loud and clear in every line. Enter a time when such dishes as Shrimp Wiggle and Cottage Pudding routinely appeared on tables across America. The book is illustrated with the silhouette cutouts created by Irma's daughter Marion, who eventually wrote later editions of *The Joy of Cooking*. Marion also created the cover art depicting St. Martha of Bethany, the patron saint of cooking, slaying the dragon of kitchen drudgery. This special facsimile edition contains both Irma's original introduction and a completely new foreword by her son Edgar Rombauer, whose vivid memories bring Irma's kitchen alive for us all today.

*The Joy of Cooking Comb Box* Irma S. Rombauer, 1985-04-01

*Appetizers, Desserts and Baked Goods* Irma S. Rombauer, Marion Rombauer Becker, 1998-04-21 These revised and enlarged editions are available for the first time ever in mass-market editions, the *Joy of Cooking* Vol. 1: Main Course Dishes and *Joy of Cooking* Vol. 2: Appetizers, Desserts & Baked Goods feature hundreds of new recipes and cooking tips as well as the enduring favorites. For the beginning cook or the seasoned chef, *Joy of Cooking* shows how to present food correctly and charmingly, from the simplest to the most formal service. -- *Joy of Cooking* is for both beginning and experienced cooks -- These are the only mass market cookbooks of its kind -- The finest basic cookbook available. A masterpiece of clarity -- Craig Claiborne -- Covers the entire gamut of kitchen procedures...easy to use -- James Beard

*The Joy of Cooking* Irma S. Rombauer, Marion Rombauer Becker, 1974-05-01 Titles include *The Joy of Cooking*, Volume 1

and *The Joy of Cooking*, Volume 2.

*The Joy Of Cooking Christmas* Irma S. Rombauer, 2013-12-13 *The Joy of Cooking* is one of the most widely-published cookbooks of all time with over 18 million copies sold. Originally self-published in 1931 by Irma S. Rombauer, the book was a passion project which compiled all of the Rombauer's favourite personal recipes. In 1936 the book was picked up by a commercial printing house and became an immediate success. This special Christmas edition of *The Joy of Cooking* features more than 100 easy-to-follow recipes that are perfect for the Holiday season. Covering everything from eggnog to turkey, classic Christmas baking to candies and confections, *The Joy of Cooking Christmas* will ensure that your Holiday season is full of joy. HarperPerennial Classics brings great works of literature to life in digital format, upholding the highest standards in ebook production and celebrating reading in all its forms. Look for more titles in the HarperPerennial Classics collection to build your digital library.

**The Joy Of Cooking: Cakes!** Irma S. Rombauer, 2014-12-02 *The Joy of Cooking* remains one of the most popular cookbooks of all time. More than 18 million copies have been sold since it was published in 1931, and it has never been out of print. Famed for its author's concise, witty, and conversational style, *The Joy of Cooking* has been a reliable resource for generations of cooks. This special edition of *The Joy of Cooking: Cakes!* is an extensive collection of cake, cupcake, and icing recipes. From basics like Plain Layer Cake and Chocolate Cake to more involved recipes like Linzer Torte and Lady Baltimore Cake, *The Joy of Cooking: Cakes!* makes everyday baking a delicious cinch. HarperPerennial Classics brings great works of literature to life in digital format, upholding the highest standards in ebook production and celebrating reading in all its forms. Look for more titles in the HarperPerennial Classics collection to build your digital library.

*The joy of cooking* Irma S. Rombauer, 1967

*Joy of Cooking* Irma S. Rombauer, 1995

**The Joy Of Cooking: Squares & Cookies!** Irma S. Rombauer, 2014-09-09 *The Joy of Cooking* remains one of the most popular cookbooks of all time. More than 18 million copies have been sold since it was published in 1931, and it has never been out of print. Famed for its author's concise, witty, and conversational style, *The Joy of Cooking* has been a reliable resource for generations of cooks. This special edition of *The Joy of Cooking: Squares and Cookies!* features more than two dozen reliable recipes for delicious squares and cookies. From classic date bars to ice box cookies to the go-to oatmeal cookie, *The Joy of Cooking: Squares and Cookies!* makes everyday baking a delicious cinch. HarperPerennial Classics brings great works of literature to life in digital format, upholding the highest standards in ebook production and celebrating reading in all its forms. Look for more titles in the HarperPerennial Classics collection to build your digital library.

**The Joy of Cooking** Irma von Starkloff Rombauer, Marion Rombauer Becker, 1963

*The Joy of Cooking*, 1982

*Joy of Cooking 2* Irma S Rombauer, Marion Rombauer Becker, 1982-09-17

**The Joy Of Cooking Pies!** Irma S. Rombauer, 2014-08-05 The Joy of Cooking is one of the most popular cookbooks of all time. More than 18 million copies have been sold since it was published in 1931, and it has never been out of print. Famed for its author's concise, witty, and conversational style, The Joy of Cooking has been a reliable resource for generations of cooks. This special edition of The Joy of Cooking: Pies! features more than two dozen reliable pie recipes from apple to peach to chocolate to banana cream. With simple rules for baking times, making pie crust, and whipping meringues, Pies! makes baking a delicious cinch. HarperPerennial Classics brings great works of literature to life in digital format, upholding the highest standards in ebook production and celebrating reading in all its forms. Look for more titles in the HarperPerennial Classics collection to build your digital library.

The Joy of Cooking Irma von Starkloff Rombauer, 1941

*JOC All New Rev. - 1997* Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, 1997-11-05 This updated version of America's most enduring and trusted cookbook contains more than 4,500 recipes--including hundreds of new ones--plus an enlarged section on herbs, spices, and seasonings, and tips on cooking techniques, canning, and preserving. 1,000 line drawings. Ribbon marker. Copyright © Libri GmbH. All rights reserved.

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