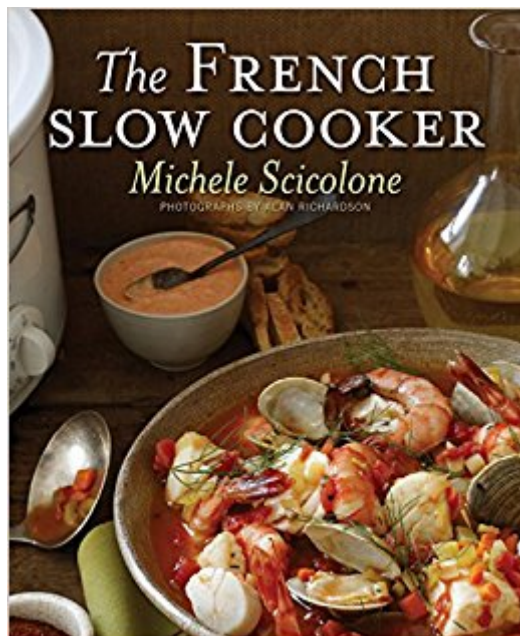


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The French Slow Cooker



Synopsis

Plug it in and Cook with French Flair! I'd bet that if French cooks could get their hands on Michele Scicolone's French Slow Cooker, which is filled with smart, practical, and convenient recipes, they'd never let it go. • Dorie Greenspan, author of *Around My French Table* With a slow cooker, even novices can turn out dishes that taste as though they came straight out of the kitchen of a French grandmother. Provençal vegetable soup. Red-wine braised beef with mushrooms. Chicken with forty cloves of garlic. Even bouillabaisse. With *The French Slow Cooker*, all of these are as simple as setting the timer and walking away. Michele Scicolone goes far beyond the usual slow-cooker standbys of soups and stews, with Slow-Cooked Salmon with Lemon and Green Olives, Crispy Duck Confit, and Spinach Soufflé. And for dessert, how about Ginger Crème Brûlée? With *The French Slow Cooker*, the results are always magnifique.

Book Information

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Customer Reviews

Sample Recipe from *The French Slow Cooker*: Slow-Cooked Salmon with Lemon and Green Olives
Serves 6 Mild green olives are a nice contrast, in both color and flavor, to the richness of salmon. The cooking time will depend on how thick the fish is and whether you prefer it rare or well done. To check for doneness, make a small slit in the thickest part of the salmon and peek inside. For rare, the fish should appear translucent; for well done, it will be opaque and flake easily. Serve this at room temperature on a bed of baby salad greens for a perfect summer meal. 1 large lemon 2

medium shallots, thinly sliced 1/2 cup water 1 thick salmon fillet (about 2 pounds), cut into 6 pieces
 2 tablespoons extra-virgin olive oil Salt and freshly ground pepper Sauce: 2 tablespoons extra-virgin
 olive oil 1 tablespoon fresh lemon juice 1/2 teaspoon grated lemon zest Salt and freshly ground
 pepper 1/2 cup chopped pitted green olives 1 tablespoon chopped fresh flat-leaf parsley 1
 tablespoon chopped rinsed capers Thinly slice the lemon and remove the seeds. Scatter half of the
 shallots in a large slow cooker. Add half of the lemon slices and the water. Rinse the salmon pieces
 and pat dry with paper towels. Rub the flesh side with the oil and sprinkle with salt and pepper to
 taste. Place the salmon skin side down in the slow cooker. Scatter the remaining lemon slices and
 shallots on top. Cover and cook on low for 1 to 1½ hours, or until the salmon is cooked to taste.
 Check for doneness by making a small slit in the thickest part. Meanwhile, make the sauce: In a
 small bowl, whisk the oil with the lemon juice, zest, and salt and pepper to taste. Add the olives,
 parsley, and capers. With a large spatula, transfer the salmon, lemon, and shallots to dinner plates.
 Drizzle with the sauce and serve hot or at room temperature. Butternut Bisque Serves 6 to 8 The
 sunny color and mild, sweet flavor of this soup make it very appealing. Serve it as a first course
 before a roast chicken, or pour it into mugs to enjoy with a ham sandwich. 1 large butternut squash
 (about 2 pounds), peeled, seeded, and cut into 1-inch pieces 1 medium onion, chopped 1 large
 sweet apple, such as Fuji or Golden Delicious, peeled, cored, and chopped 6 cups Chicken Broth, ,
 vegetable broth, or water Salt 1/2 cup heavy cream, plus more for garnish Pinch of freshly grated
 nutmeg, plus more for garnish Sliced apples, for garnish In a large slow cooker, combine the
 squash, onion, apple, and broth. Add 1 teaspoon salt. Cover and cook on low for 6 hours, or until
 the vegetables are very soft. Let cool slightly. Transfer the soup to a blender and puree until
 smooth. Add the cream and nutmeg and blend again. Reheat if necessary. Taste for seasoning and
 add more salt if needed. Spoon the soup into serving bowls, drizzle each serving with a teaspoon of
 heavy cream, garnish with the nutmeg and apple slices, and serve hot.

"Here's what I know about savvy French home cooks: They love great tasting food. And if
 making that great tasting food is practical and convenient, they love it even more. I'd bet
 that if French cooks could get their hands on Michele Scicolone's French Slow Cooker,
 which is filled with smart, practical, and convenient recipes, they'd never let it go." •
 Dorie Greenspan, Around My French Table

I have enjoyed the recipes that I have made from this. The good: -simple, easily prepped recipes with
 easily accessible ingredients. -recipes taste much more complex! -great recommendations -large

variety from different regions-no cream of anything soups-fresh ingredients
The bad:-I make crockpot recipes so they are done when I get home, I find many of the recipes I want to make are done in as little as 3 hours or many in 5....I do not have time to run home to turn in the crockpot, so this limits when I can make them.-many of them use one in chicken thighs, but the chicken gets so tender it just breaks apart. This makes it difficult to serve to small children, so I have been substituting boneless thighs. I encourage other parents to do the same.

This cookbook is a perfect book for someone wanting to do different and tasty slow cooking. All the ones I have tried I would not hesitate to serve to company. Some I have done exactly according to the recipe, and some I have made a few changes, ie. the Sunday Roast Chicken I made with chicken parts rather than the whole chicken. Her recommendation of browning the chicken and/or meat before cooking adds to the flavors. Bargeman's Beef Stew and Pork Ribs Hunter's Style were a big hit with the family. I would definitely recommend this to someone that wants to take slow cooking up a notch.

If you love using your slow cooker definitely give this one a try for new recipes that aren't the same old, tired recipes you find in most slow cooker cookbooks. Your family and friends will be so impressed with what you serve them from this cookbook. They are amazing meals.

This is a well written, well photographed book. Just reading the recipes makes my mouth water. I have had the book for two weeks and have already made two of the recipes and was brave enough to share the meals with friends. I was rewarded with people asking for second helpings and requests to be invited back when I test another recipe. Most meals involve more than the simple "dump it in and eat it later" plan, but are well worth the extra efforts. I will order another to give to my daughter...after she buys a crock pot.

I cook a lot much in the style of my European family. This book along with the author's other, Mediterranean Slow Cooker mimic my own cuisine . Am also looking forward to adjusting some of my regular family recipes for my slow-cooker.

There some really good variations on the "standards" done in the French way in this book. I'm still finding some subtle methods that make food interesting.

not a huge fan of French cooking, but the recipes in this book are easy, and delicious. I like that many are done in 3 hours (give or take) so I don't have to be sure to start them first thing in the AM.

This would please even my "French Sister". I have gifted this cookbook it's so fabulous! The Country Pate was addicting as were the meatballs - both recipes. I highly recommend to anyone!

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