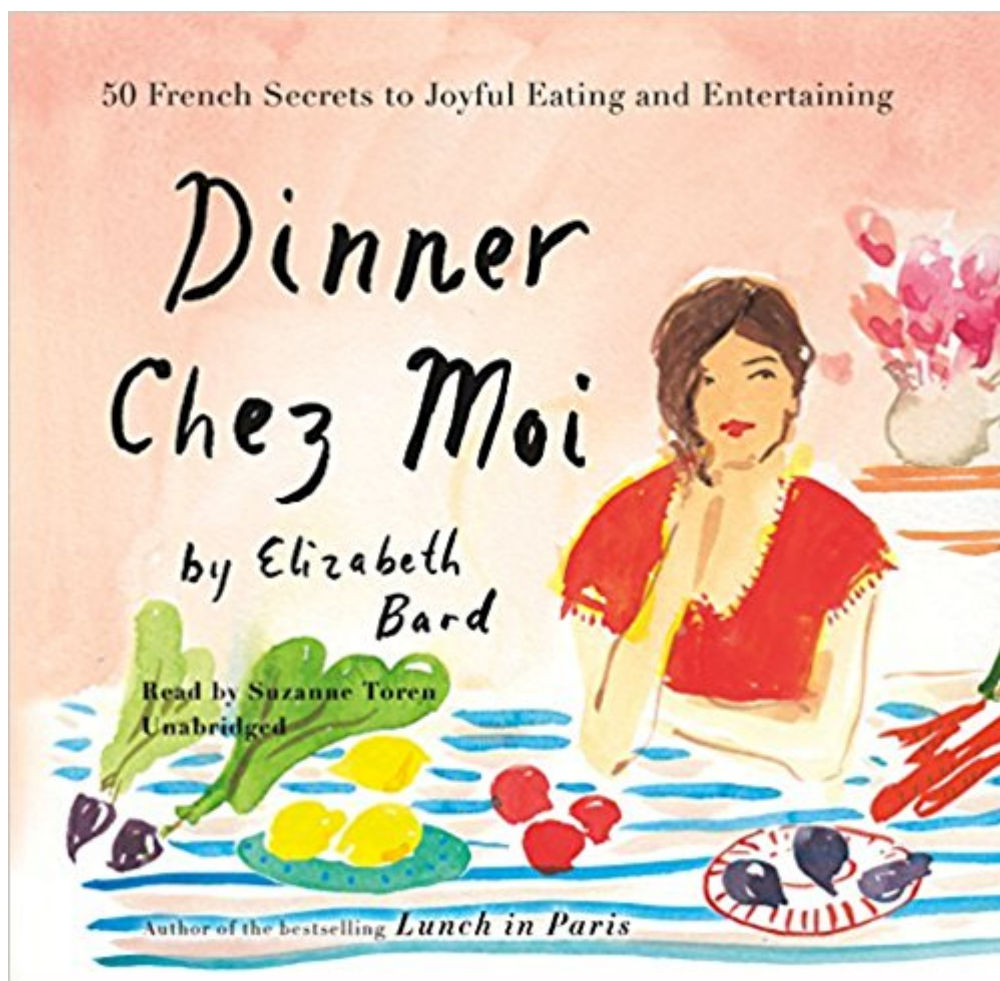


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Dinner Chez Moi: 50 French Secrets To Joyful Eating And Entertaining



Synopsis

[Read by Suzanne Toren] Tips, tricks and recipes to make your feasts and fetes more French, from the New York Times bestselling author of *Lunch in Paris* and *Picnic in Provence* When Elizabeth Bard, a New Yorker raised on Twizzlers and instant mac and cheese, fell for a handsome Frenchman and moved to Paris, she discovered a whole new world of culinary delights. First in Paris, then in a tiny village in Provence, Elizabeth explored the markets, incorporating new ingredients and rituals into her everyday meals and routines. After fifteen years of cooking in her own French kitchen, making French friends -- and observing her slim and elegant French mother-in-law -- Elizabeth has gathered a treasure trove of information that has radically changed her own eating habits for the better. She realized that what most Americans call "dieting" -- smaller portions, no snacking, a preference for seasonal fruits and vegetables, and limited sugar -- the French simply call "eating." And they do it with pleasure, gusto, and flair. With wit, sound advice, and easy-to-follow recipes, Bard lets her listeners in on a range of delightful -- and useful -- French secrets to eating and living well, including hunger as the new foreplay, the top five essential French cooking tools and fifteen minute meals popular throughout France, and the concept of benevolent dictatorship: why French kids eat veggies, and how to get yours to eat them, too. Whether you're ready for a complete kitchen transformation or simply looking for dinner party inspiration, *Dinner Chez Moi* is a fun, practical, and charming how-to guide that will add a dash of joie de vivre to your kitchen--and your life!

Book Information

Audio CD

Publisher: Hachette Audio and Blackstone Audio; Unabridged Audio edition (April 4, 2017)

Language: English

ISBN-10: 1478973234

ISBN-13: 978-1478973232

Product Dimensions: 5.4 x 0.5 x 5.6 inches

Shipping Weight: 4.8 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 18 customer reviews

Best Sellers Rank: #1,327,636 in Books (See Top 100 in Books) #57 in [Books > Books on CD > Cooking, Food & Wine](#) #804 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #1022 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal](#)

Customer Reviews

"Bard's inspiring cookbook explains how to cultivate French-style eating habits that encourage healthy thinness along with essential joie de vivre. Bard (Lunch in Paris), raised in an American home where processed cheese and bottled salad dressing were staples, has the enthusiastic zeal of a convert to her French husband's ways...Sitting down to eat together and not snacking through the day are approachable goals; conquering American portion sizes will be the real French revolution." --Publisher's Weekly

Elizabeth Bard is an American journalist and author based in Provence, France. Her first book, *Lunch in Paris: A Love Story, with Recipes* was a New York Times and international bestseller. Suzanne Toren has recorded over nine hundred audiobooks. She has performed on Broadway and in regional theaters in works penned by Shakespeare, Moliere, and Arthur Miller. She has also appeared on *Law & Order* and in various soap operas. She was awarded the Narrator of the Year Award for her audiobook recordings for the Library of Congress and has earned more than two dozen Earphones Awards from AudioFile magazine.

A delightful book with snippets of her life in Provence and lots of wonderful recipes! Sure to give folks who have not experienced the beauty of this region a wonderful taste of the countryside, the people and the amazing food it has to offer! I'm so glad to have this book!

I enjoy reading the book. Thank you.

This is a pleasant cookbook full of anecdotes and good doable home recipes from Bard's life in France; but if you are already a fan of Elizabeth Bard a lot of this material will look familiar to you. She's repackaged many of her stories and quite a few of her recipes from previous books here. It's an attractive new "package" but I am disappointed the material was not all new too. I feel a bit cheated actually as not enough recipes are new to justify purchase if you own the previous books. If not, then yes, I do recommend the book. It has appealing recipes written in an accessible style that you will want to try yourself.

A lovely book all around. Elizabeth Bard once again combines her American sensibilities with the enviable habits of her adopted French home so that nothing is lost in translation when trying to eat with a bit of flair, and a good deal more flavor and health. Her writing is as warm as

ever“”throughout, you feel as though you’re sitting at the kitchen table with a friend, listening to not tourist tips but the lifestyle information that matters. Small, simple, but meaningful changes will result in meals that are more delightful in the making and the eating (yum!). Her recipes are always at the ready in my kitchen. This book would also make a lovely gift for anyone even remotely interested in cooking or France. And if that’s you, then a great self-gift!

I loved reading Elizabeth Bard’s first two books which I had purchased. I bought her third - Dinner Chez Moi ... and was I looking forward to new recipes to try and to read of the continuing story of her life in Provence. I am SO very disappointed! This book is a retelling and rehashing of the exact same stories in her 2 previous books and almost every single recipe that is in the new book was published in the previous 2 books. Such a rip off. I believe that some of the writing in the third book is almost EXACTLY the same. Not worth buying if you have read the previous two.

This new cookbook is like a delightful visit to your girlfriend’s Provençal country kitchen, filled with gossipy chat and solid advice. The recipes are easy and down-to-earth and, most importantly, they’re the type of food I want to cook “ simple, delicious, and moderately healthy. If you’ve ever wanted to know what French people eat everyday, Elizabeth spills the beans (or should I say chickpeas? Ha ha).

I am not a good cook, but love food, and have always admired the simple elegance that the French bring to their meals. This book serves as a perfect "gateway" for me by giving some great "secrets"--some of which I knew, but didn’t know how to implement--and some which made me go, "but of course!" Ms. Bard’s writing is delightful, and I can’t wait to share this book with friends and family.

Ms. Bard is a very interesting woman! I have her books Lunch in Paris and Picnic in Provence, both full of France, food and love. She is not a fussy chef. She is a cook, who after being raised on the typical American Fare, adjusted her sails and learned how to cook and eat like the people around her do. This book is full of basic and easy recipes utilizing the 50 Secrets of a French kitchen. And they could not be any simpler. This new book came out in April. Charming and Delicious, it’s a win-win!

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