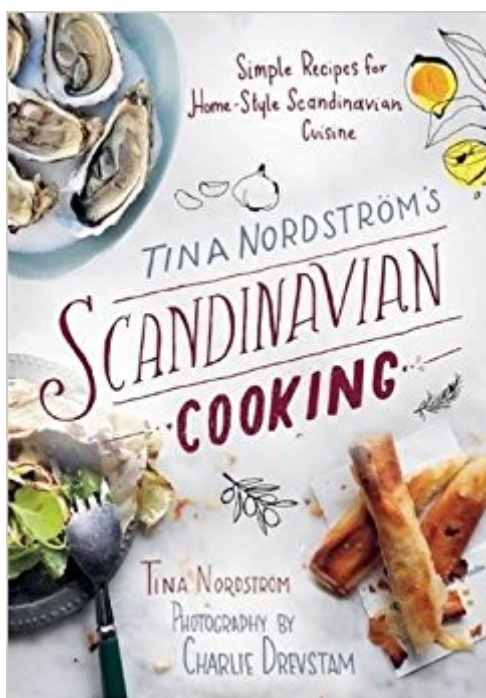


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Tina Nordström's Scandinavian Cooking: Simple Recipes For Home-Style Scandinavian Cuisine



Synopsis

Charming, lovable, and a brilliant chef—that's Tina! Sweden's very own master chef, Tina Nordström, is here to stay with this lavish and delightful cookbook. Forget all the do's and don'ts that take the fun out of cooking. Perfectionism isn't a word that exists in Tina's kitchen, and you certainly don't need a fancy set of kitchen utensils, unlimited time, or rare ingredients to prepare amazing food with this cookbook. Here's a small taste of her recipes: • Salmon with warm grapes and capers• Roast beef with baked tomatoes and béarnaise sauce• Tina's au gratin potatoes• Grilled watermelon and peanut sauce• Lemon Meringue pie Tina opens the door into her kitchen and shares more than two hundred of her favorite dishes. She provides plenty of her tried-and-true tips, shortcuts, and suggestions for expanding your kitchen wisdom and culinary know-how. Using Tina's simple methods, you can transform one dish into a flavorful variant, reinvent family classics for a new kind of taco night, and jazz up the week's leftovers with a dash of spice and some fresh new ingredients. This is a book that should be dog-eared and stained with spaghetti sauce, marked up with notes, and covered with floury thumbprints. It's a book to be loved, pored over, used, and used again. Once you get started cooking with Tina Nordström, you'll want to live in your kitchen! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Tina Nordström became Sweden's first female celebrity chef in 2001 after qualifying as a finalist in the prestigious Swedish Chef of the Year competition. She won the silver medal at the Culinary Olympics with her delicious recipes and free-spirited approach to cooking. She is a food columnist for the Swedish magazine Gourmet, and the author of several cookbooks, including Tina Nordström's Scandinavian Cooking. She resides in Helsingborg, Sweden.

Tina's book is delightful, fresh food prepared in an interesting and elegant manner. I have been watching PBS' program concerning Scandinavian Cooking for year's. Tina's style of cooking is fresh and wonderful. I love it.

This cookbook is amazing! The recipes are fantastic, with accessible ingredients. Scandinavian cooking is no longer stuck in pickled herring and rye bread. Tina does an amazing job showing how to make great food from all over the world, with a Scandinavian flair!

I was looking for updates of old family recipes here. All I got were new things Tina has invented. I didn't recognize the Swedish meatballs. Still the book had some new things to try.

This is a very nice cookbook. I felt that it made a new cuisine accessible for ordinary cooks like me. I haven't tried any of the recipes yet, but plan to this summer.

Tina Nordstrom is great - I love all of her recipes.

Trying to find some of my grandmother's recipes. Great Swedish cookbook.

I'm reading this cookbook like a novel--the food pictures are excellent and well-coordinated with the

recipes. It's an inspiring cookbook!

Some great recipes in this cookbook!

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