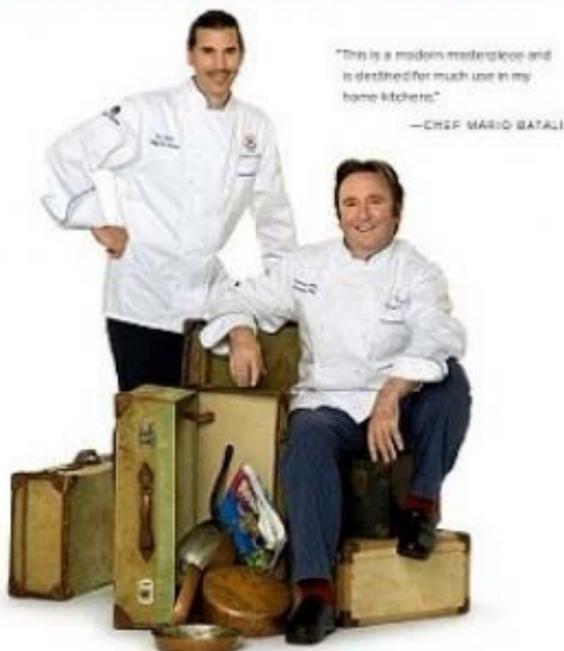


FLYING PANS

TWO CHEFS, ONE WORLD



"This is a modern masterpiece and is destined for much use in my home kitchen."

—CHEF MARIO BATALI

My mom gave me Flying Pans for Christmas and the minute I picked it up, I could not put it down. Part coffee table book (most of the photos are full page and gorgeous!), part cook book, part travelogue, Flying Pans has turned me into Julia Powell (of Julia & Julia fame)! But instead of being obsessed with cooking Julia Child's recipes, I'm obsessed with cooking Bernard Guillas and Ron Oliver's recipes. I'm blown away by this book for several reasons.

First, Flying Pans has improved my daily cooking. With their recipes cultivated from travels all over the world, Ron and Bernard have introduced me to a plethora of unique, delicious spices that I'm now incorporating into my everyday cooking - everything from coriander seeds to saffron threads to zaatar to sumac. And it's not just the spices. Ever used apricot nectar or avocado oil? I hadn't either - but I'm using them now and it's made my cooking more interesting. Secondly, you can actually make the recipes as pictured. When you see the beautiful, large professional photos in the book, you think, sure it looks great when *they* do it.... But the truth is, my dishes have come out nearly as gorgeous as the photos - i.e. *you can actually pull it off*. The recipes also provide me with a huge "wow" factor when I'm entertaining. I know I will serve something that no one at the table has ever had. And, lastly, at under \$35 bucks the hardback book, chalk full of stunning photos, is a bargain.

Be sure you check out the video as Ron and Bernard show me step by step how to make Glazed Apricot Tasmanian Salmon. Ron and Bernard, by the way, have day jobs as chefs at the famed Marine Room in La Jolla. So if you're ever in Southern California, be sure to stop in and say hello!