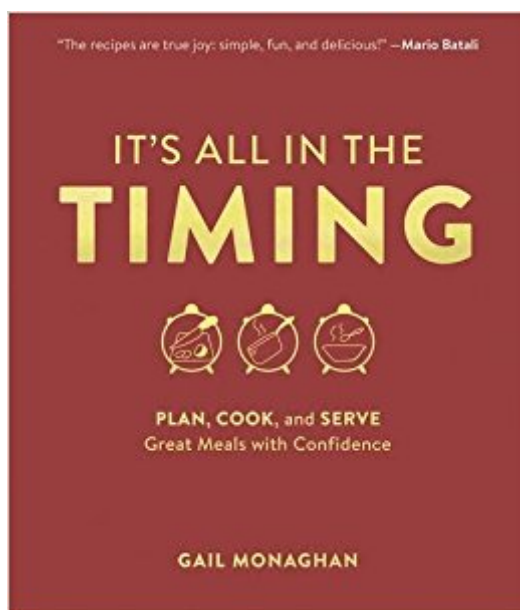


The book was found

It's All In The Timing: Plan, Cook, And Serve Great Meals With Confidence



Synopsis

At the outset of her career, acclaimed food writer and cooking instructor Gail Monaghan graduated from culinary school knowing a multitude of professional techniques and boasting a vast repertoire of delicious recipes. But alone in her own kitchen, she quickly realized that orchestrating "dinner for company" wasn't as simple as it seemed. The rib roast overcooked while the garlic custard refused to set. A first-course soufflé was on the table—and falling; while guests were stuck in traffic. Friends had finished off the hors d'oeuvres while the turkey remained raw in the oven. Even for the most experienced home cooks, seamless meal preparation can be a chronological puzzle. The more elaborate the meal, the more difficult it is to serve each dish on time—and at the right temperature. Monaghan has spent years mastering the fine art of culinary timing, which she now shares with her cooking students. *It's All in the Timing*, Monaghan's ultimate guide to smooth, stress-free home entertaining, enables readers to learn her secrets of prep and process and use them in their own kitchens. Like all classic cookbooks, *It's All in the Timing* teaches readers the how-tos of its recipes. Uniquely, it also shares the when-tos by organizing the recipes into more than 20 well-crafted menus. Culled from Monaghan's more than 30 years of home entertaining and culinary instruction, this book demystifies the preparation of each menu, treating the entire meal as an extended recipe. The book offers tips for meals that range from the modest and basic to the elaborate. From the simple luncheon to the grand holiday dinner, each menu begins with an Order of Preparations list—a snapshot of what to make, when to make it, and how to avoid common problems, ensuring your meal unfolds like clockwork. Each menu includes not only detailed recipes for each component but also Monaghan's thoughtful commentary and variation suggestions. The book also includes an additional section of bonus recipes, pantry essentials, and other secrets to culinary success. This step-by-step guide to serving flawless, flavorful meals at home provides readers with the invaluable insights and hard-earned wisdom Monaghan has offered her culinary students for more than 15 years. With more than 130 recipes, 21 well-crafted menus, and countless tips from Monaghan's deep knowledge bank, *It's All in the Timing* is required reading for ambitious home cooks everywhere.

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Customer Reviews

Advance praise for Gail Monaghan's new book, *It's All in the Timing*: "This book teaches you self-assurance and the importance of navigating your way through recipes with a relaxed approach. The recipes are true joy: simple, fun, and delicious!" [— Mario Batali](#), award-winning chef and author of *Mario Batali's Big American Cookbook* "Creating a menu so that each dish follows in an orderly manner is one of the trickiest and most crucial parts of hosting a successful dinner party. Gail Monaghan's *It's All in the Timing* tells you her secrets to achieving such a goal. Useful, pragmatic, varied, and well organized, it will boost your confidence and secure your success in the kitchen." [— Jacques PÃ©pin](#), renowned chef, cookbook author, and PBS cooking show host "Gail conjures the elegance and ease of the greatest hostesses, but her true talent lies in teaching all of us how to capture a bit of her culinary magic." [— Daphne Oz](#), New York Times bestselling author and cohost of ABC's *The Chew* "Turn yourself into a brilliant at-the-last-minute cook with one wonderful meal after another." [— Jeremiah Tower](#), James Beard Award-winning chef and cookbook author "It's All in the Timing is like having Gail herself whispering over your shoulder: 'Don't panic!' It's a must have in any kitchen." [— Peter Elliot](#), editor-in-chief of Bloomberg Reserve / DINE "Finally, a cookbook that strikes the right balance of good taste and practicality. Gail Monaghan pours her heart and talent into this collection of recipes for everyday and special occasions, organizing your time for you. It's one of those tomes that makes you a better, more confident cook." [— Andrew Friedman](#), bestselling cookbook author and food writer Praise for Gail Monaghan, her culinary classes, and her books: "A legendary party hostess whose books and feature food column have given us a glimpse into a divine and glamorous culinary universe." [— Gary Duff](#), Huffington Post "Gail's classes are like a welcome vacation at the end of a hectic day. . . great food, fabulous culinary tips, easy-to-follow recipes, and a glass of wine or two with friends you bring or new ones you meet. . . . [I]

can't think of a more relaxing way to end a day!" #151;Pamela Baxter, President/CEO of LVMH Perfumes and Cosmetics Group, North America"Gail's knowledge of well prepared food is enormous, but what separates her from other culinary experts is her ability to appreciate and advocate simple, inclusive approaches to recipes that are accessible to all. Additionally, Gail has the uncanny ability to turn a mistake into a positive. Gail's cooking classes are more like a food salon where people gather to celebrate food and converse while learning how easy & fun it is to prepare a feast!" #151;Randall Barone, Executive VP of Programming and Development ABC Daytime"It had to be one of the most spontaneous and fun things I've done in years. [Gail is] a delight as a teacher and an inspiration when it comes to working with great abandon."—John Markus, Emmy-award winning writer/producer of the Bill Cosby show and executive producer of #147;The All-Star BBQ Showdown -Â•

Gail Monaghan is a food writer, editor, and cooking teacher who lives and works in New York City. She writes regular features for the "Off Duty" section of the Wall Street Journal, hosts the Wall Street Journal Digital Network web series "Cooking Confidential with Gail Monaghan," and has been a regular guest on ABC's The Chew. Monaghan's writing has appeared in O, The Oprah Magazine, Food and Wine, Martha Stewart Living, and the New York Times, among other places. She has written several cookbooks, including Perfect Picnics for All Seasons, The Some Like It Hot Cookbook, Lost Desserts, and The Entrées. She has edited others, including James Beard Award-winning chef Jeremiah Tower's cookbook Jeremiah Tower Cooks and Lora Zarubin's Julia Child Award-winning I Am Almost Always Hungry. Find her at GailMonaghan.com.

I've tried several of these recipes already and they are fabulous! This was such a great idea for a cookbook and I highly recommend it.

Great reference book for party givers and those who have dinner parties. Highly recommend this book.

This is the book I've wanted for years. It makes planning and cooking a dinner party a complete no-brainer. Even better is the fact that since buying this book, I've made several of the menus and found I could relax and enjoy my guests rather than freaking out in the kitchen as most of the work and all of the thinking and planning had been done in advance. Plus the recipes are really delicious and surprisingly easy. AND lots of them can be prepared ahead and served at room temperature.

A great and greatly useful cookbook. I've read through it and already made a few things from it, and it answers a question that I am always asking and nearly always getting wrong: how do you get all the elements of a dinner party to be ready at the right time, so you're not rushed and frantic, and your guests aren't waiting too long for the next course. The recipes here are great, and easy to follow, and the meal plans are clear and precise, and also all sound delicious. This is more than just another cookbook-as-collection-of-recipes, it's a guide to being a better, and happier, host or hostess. If you like having people for dinner, and are something less than professional in your abilities to present them the meal of your dreams, while having a good and easy time yourself, this book is the answer. I love the same author's "Lost Desserts," which I've been using regularly for years. This is an even more useful book. My copy is going to be covered with grease stains and tomato stains and meat juices very soon. I'm buying this for everyone on my Christmas list who ever gives dinner parties.

I love this book as well as the idea of this book. I'm so tired spending the day of a dinner party frenzied and the evening too stressed to enjoy my guests. I bought Monaghan's book last week and made one of her quick and simple dinners. As advertised, it was a breeze. I do think this book will solve my problems going forward. I'm going to make her Thanksgiving menu in just a couple of weeks. Starting several days ahead and really getting my ducks in a row is very appealing.

How many of you have planned a special dinner and then found yourself frantically trying to juggle everything, get it done on time and then are so exhausted you can't really enjoy the party yourself. This book is exactly what you need! Not only does it put together great menus for everything from a Mexican Fiesta to Summer Refresher, Picnic Table, Brunch and three major holidays, but it breaks it all down to exactly what you need to prep or cook when! At the beginning of each menu it lists each dish, the page number the recipe is on, and when you need to begin the prep. From there she goes into Order of Preparation with when you start it and what order you do each thing. For instance, on the Thanksgiving menu it starts 1 week ahead of time when you complete Steps 1 and 2 for the Cranberry-Tangerine Relish and goes to time to serve where it lists 6 steps in order to complete the meal. There are tips and head starts scattered throughout the book as well. You don't have to use this book exclusively for dinner parties, though. Each recipe can be made on its own as well, so don't be put off that you can't really host dinner parties. You can still use and enjoy this

book. It's All in the Timing is an absolute genius of a book and delightful to read and cook from. I have thoroughly enjoyed it, and am happy to recommend it. I received a copy of this book from Agate Publishing for my honest review. All thoughts and opinions are my own.

I've been reading Gail Monaghan's Wall Street Journal column for years and always found her tips and recipes to be great guides for the kitchen. But one thing I continued to struggle with was putting so many of the recipes together into a menu. This book answered my prayers! And as soon as I got it in the mail, I began organizing--with Gail's helpful tips--a menu for a Thanksgiving feast.

I enjoy cooking and entertaining but the one thing I've never really mastered is getting all items in the meal ready and on the table at the right time. With charts, tips and step-by-step instructions, this book turns kitchen timing into child's play. It's honestly changed my culinary life.

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