

## ***BIG BUY*** *from the Editors of FINE COOKING*

### ***75 Delicious Recipes for Using All of What You Buy in Bulk***

**August 2009, Newtown, CT** – How many people do you know who can't pass up the bushels of peaches and corn at a roadside stand? Or who buy giant wedges of cheese and huge cans of Italian plum tomatoes at the warehouse store? Maybe you're one of them. The new issue of ***Big Buy***, on newsstands now, is full of great ideas for making the most of ingredients when you're shopping large.

Inspired by a new regular column in *Fine Cooking* called "Big Buy Cooking," we're taking a dozen favorite foods that are available in bulk, and then offering more than 75 delicious recipes that showcase them. We'll also include strategies for using them up—like throwing a (really) big party—and information on storing ingredients so that nothing goes to waste.

There's plenty for the cook to get excited about in ***Big Buy***:

**Bread** (pages 22-31) Don't let a crumb go to waste. After sandwiches and toast, toss a delicious bread salad. Plus, save the crusts for bread pudding, make the most garlicky garlic bread, croutons for Caesar salad, and more.

**Canned Tomatoes** (pages 32-39) Simmer a fast marinara sauce, slow-braise a tender beef bracirole, or whip up a classic tomato soup that you can make ahead and freeze. Plus, learn how to substitute canned for fresh.

**Walnuts** (pages 40-45) Too many walnuts...never! Especially when that means double-decker brownie bars and luscious granola. Grind them to make nutty shortcakes.

**Green Beans** (pages 46-53) A vegetable that's a real crowd-pleaser. Blanch ahead to add to salads, toss with fresh corn and pasta, or steam with a bright lemon vinaigrette.

**Avocados** (pages 54-59) With their nutty flavor and buttery texture, avocados can go way beyond the classic guacamole. They also pair well with spiced-up meats, from chicken to pork.

**Peaches** (pages 60-67) Nothing beats eating ripe peaches out of hand. Use less-than-perfect ones for crisps and cobblers, or marinated and served with whipped cream in an elegant parfait.





**Pears** (pages 68-73) These shine in seasonal desserts and savory salads. For a bonus, caramelize them as a substitute for apples in a classic tarte Tatin.

**Grana Padano** (pages 74-81) Forget pregrated. Stock up on a hunk for shredding over eggplant parmesan, shaving into a charred onion salad with prosciutto, or making lacy cheese crisps.

**Strip Steak** (pages 82-89) You can't go wrong with putting a New York strip on the grill, but there's so much more to do with this flavorful steak, from fajitas to a spicy Thai beef salad.

**Boneless Leg of Lamb** (pages 90-97) Versatile as an elegant entrée, the boneless leg is easy to butterfly (with garlic and curry), roll (with basil pesto) and cube (for skewers).

**Sausage** (pages 98-103) Fiery or sweet, deliciously meaty sausages freeze beautifully. Have them on hand to braise with clams and spicy jalapenos, to sauté with grapes and balsamic-glazed onions, or to toss with pasta for quick weeknight dinners.

**Salmon** (pages 104-111) Omega 3-rich fat makes salmon a healthful fish and a good candidate for freezing. Ever versatile, it's great for grilling (with citrus butter) or roasting (with bacon and leeks).

For more **Big Buy** ideas, visit us on the web at [www.finecooking.com/bigbuy](http://www.finecooking.com/bigbuy). There are more how-to tips and techniques for using bulk ingredients, plus fantastic recipes, ideas for entertaining, and our **Big Buy** users' blog for sharing big-buy finds and recipes.

For more information or to schedule an interview with editor Laurie Buckle, please contact John Baroody at 203-304-3891, [finecookingpr@taunton.com](mailto:finecookingpr@taunton.com)

