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Cafe Beaujolais



Synopsis

Gathers recipes for cereals, fruit dishes, biscuits, muffins, bread, coffee cakes, pancakes, waffles, French toast, eggs, sandwiches, soups, salads, main dishes, side dishes, and desserts.

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Customer Reviews

Gathers recipes for cereals, fruit dishes, biscuits, muffins, bread, coffee cakes, pancakes, waffles, French toast, eggs, sandwiches, soups, salads, main dishes, side dishes, and desserts.

Tasty and easy enough to follow recipes. My go to book when cooking at home.

The recipes in this book are great, especially the tomato soup and chicken salad (Chinese). I really liked the simple way in which they were written and the use of readily available ingredients. My favorite part of the book was all the minutiae about the restaurant itself. From starting a restaurant, to running it, to buying provisions, to personnel, the book was a fascinating inside look at the business of food. The authors never complained, but they made me realize what a tough business they are in. Hope I can visit Cafe Beaujolais sometime.

I absolutely love this cookbook. I found it when I was in culinary school, and loved the style of food, loved the idea of a woman chef owning her own small restaurant on the Northern California Coast in Mendocino. She's not there, now, unfortunately, but I just recently bought my third copy of her book!

I still love it after 25 years.

I purchased this cookbook many years ago but I either lent it to someone or it got lost in the shuffle. Wanted to replace my copy so ordered it from and was delighted with the condition of the book and how quickly it arrived. Also, this was a signed copy which was a surprise. When Margaret Fox was the chef/owner, we always had at least one meal there when visiting Mendocino. I love the Congo Bar recipe and the story that Margaret Fox tells about it.

This may be one of my all time top five cook books ever written. To have at least a third of the book devoted to the running, planning and thinking of a restaurant is still relevant, even after all this time. and then the recipes. the Chicken Stuffed under The skin is phenomenal; the Cake is classic. And the soups are still some of the best ever made. Where did she go???? Margaret:::write something new....(and yes, I do have "Morning Foods".....)

I gave this book to a friend of mine who has opened a cafe in a small town... and I know of her struggles to get going... from the decoration of the place, the equipment necessary, the cooking, the patrons, the training of the cooks and waitresses and so much detail. They started just serving lunch but now they are open three night a week for dinner and so far so good. Then I bought it for myself, because I just have to make some of that wonderful food to enjoy with friends and with family. I recommend it, it is well written, it is inspiring. I stresses the value of good, fresh produce, and the best ingredients. Hope to someday visit Cafe Beaujolais... I live in Atlanta, Georgia, was born and raised in Lima, Peru.

Favorite restaurant many years ago, delighted to have this book with Margaret's voice holding my hand through the cooking process. Loved her narrative and thoughts about running a restaurant.

I was not disappointed with the contents of the cookbook. The author relates why she went into the food servicing business in the first third of the book. I enjoyed the inclusion of her feelings about her chosen occupation because there was a human touch and just not another recipe book. One has a chance to recreate the food, which she serves in her restaurant.

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