

REVISED
and
UPDATED

THE
MARTHA
STEWART
LIVING
COOKBOOK

The Original Classics

The bestselling cookbook, updated for the way we cook today

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The Original Classics

By the Editors of Martha Stewart Living



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acknowledgments

THE RECIPES IN THIS book represent the creativity and extraordinary talents of the many food editors, recipe developers, and testers who worked in the *Martha Stewart Living* kitchens, largely under the direction of Susan Spungen and Frances Boswell, from the magazine's first issue in 1990 through 2000. I remain grateful to each of them for having created such a remarkable and timeless body of work.

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introduction

When *The Martha Stewart Living Cookbook* was published several years ago, I was so gratified by the response of our many longtime readers. They let us know how delighted they were to have well over a thousand recipes from *Martha Stewart Living* magazine's first ten years in a single convenient volume. (I know I reach for it all the time.) And new readers were happy to have a cookbook with such depth and breadth.

When we started talking about revising this book, the question we asked ourselves was how to make a good thing even better. The answer: Make it more useful and inspiring for today's cooks. So in this updated edition, you'll find beautiful new color images of some of our favorite dishes. And throughout, there are informative sidebars and how-to photographs to walk you through essential culinary techniques, such as trimming an artichoke and poaching salmon, step-by-step. (If you've never made pizza from scratch, don't wait any longer. See pages 177–79.)