

A photograph of Jacques Pépin, an older man with grey hair, smiling and wearing an orange polo shirt. He is holding a wine glass with white wine. In front of him are several plates of food, including a bowl of yellow corn and a plate of meat. The background is a kitchen with shelves and a window.

Jacques Pépin

more fast food my way

26 x 30



International

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Jacques Pépin, one of today's most respected chefs and teachers, returns to television with home-cooked meals in *Jacques Pépin: More Fast Food My Way*. His fans, including many of the world's best chefs, new culinary stars and home viewers, know him for his unsurpassed skills and gastronomic knowledge, setting him apart from other television cooks. Now in his seventies, Jacques establishes his expertise once again with straightforward, delicious, and quick recipes for everything from a simple snack to an elegant dinner.

The man Julia Child called "the best chef in America" starts each episode with a super-fast, super-easy, minute recipe, such as Croque Monsieur Tidbits, an instant Red Pepper Dip or Butter Bean Canapes. Using readily available fresh foods, supermarket staples, and solid, uncomplicated techniques, Jacques proves that healthy, tasty meals can be on the table faster than a trip to the local fast food counter. The series welcomes viewers back to Jacques' kitchen, where he demonstrates more than 100 easy-to-prepare dishes while tossing in various stories from his life as the ground-breaking director of research and development at Howard Johnson Company and chef to three French heads of state.

For several episodes, Jacques is joined once again by his daughter Claudine, a favorite kitchen apprentice. Together, they recreate many of their favorite home dishes, influenced by his wife Gloria's Puerto Rican heritage and by his granddaughter Shorey. With his skill as a master chef, Jacques spends "one on one" time with his viewers and daughter, offering such useful tips as how to peel and enjoy broccoli stems (often discarded), or how to cook a whole chicken in 40 minutes by flattening the bird.

Jacques' recipes emphasize the wide abundance and selection of ingredients offered by supermarkets these days, such as wild mushrooms, gourmet cheeses, and specialty spices, as well as basic ingredients like skirt steak and tomatoes. Taking inspiration from around the world, Jacques paints a culinary landscape that includes Asian, Latin American, and diverse European influences, as well as his classic French background. He offers easy techniques for making international dishes like Quick Lamb Stew, Paella of Shellfish and Chicken, Tibetan Bread, and Tapioca Banana Coconut Pudding.

These days, everyone is looking for healthy food that can be made on the fly and appreciated every day. *More Fast Food My Way* will inspire and enable viewers to develop fast food styles of their own for delicious meals at their own tables. Already a household name and culinary icon, Jacques Pépin has dedicated over 50 years of his life to the culinary arts. He is the author of 23 cookbooks, serves as Dean of Special Programs at the French Culinary Institute, and was awarded France's highest award—the title of Chevalier de l'Ordre National de la Legion d'Honneur.

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CREDITS

Executive Producer: Michael Isip
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