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HYPERION

THE
DESPERATE
HOUSEWIVES
COOKBOOK

JUICY DISHES AND SAUCY BITS

Recipes by **Christopher Styler**, Text by **Scott S. Tobis**

Every week, millions of fans tune in to watch Susan, Lynette, Bree, Gabrielle and Edie on ABC's hit show "Desperate Housewives." Straight from the kitchens of America's favorite housewives', **THE DESPERATE HOUSEWIVES COOKBOOK (Hyperion; September 26, 2006; Hardcover; \$29.95)** will satisfy every food lover's appetite and every fan's cravings.

- **From Bree's kitchen:** Bree's dinners are as elegant and refined as she is. Impressive and gourmet, her dinners require a great amount of time and preparation, but the result is always mouthwatering perfection. While her personal-life may be in disarray, Bree keeps up the perfect life appearance with these spectacular recipes: **Finger Sandwiches**, **Bree's Two-Step Braised Duck**, and **Pinneapple-Bran Muffins**.
- **From Lynette's kitchen:** For this time-challenged working mother of four, meals are about convenience and efficiency. Busy climbing the corporate ladder, Lynette serves her young children nutritious meals that can be prepared quickly. However, she also has a few romantic recipes up her sleeve for when the children have been put to sleep. Her family staples include: **French Toast for Breakfast (or Dinner) with Blueberry Syrup**, **Babysitting Cookies**, **Classic Bistro-Style Mussels in White Wine**.
- **From Susan's kitchen:** For this divorced mother of one, the kitchen is a room which she has yet to conquer. While Susan will go to extraordinary lengths to find love, she has very little patience for baking or cooking. Her idea of the perfect meal is one that

requires the least amount of prep time but is a proven kitchen classic. Her simple yet enticing recipes include: **Roasted Peppers and Fresh Mozzarella Topped with Arugula Salad, Foolproof Macaroni and Cheese, Fudge Cake.**

- **From Gabrielle's kitchen:** For a woman as glamorous as Gabrielle, it's no surprise that her meals are equally lavish and extravagant. As a woman who likes the finer things in life, Gabrielle's recipes are decadent yet calorie conscious and often reflect her Latin heritage. While her kitchen skills leave much to be desired, Gabrielle relies on her obedient personal chef to prepare her meals. Recipes include: **Shrimp with Chorizo and Red Peppers, Mexican Hot Chocolate, and Toasted Angel Food Cake with Spiced Strawberries.**
- **From Edie's kitchen:** Edie does little to mask her flirtatious intentions and her tempting recipes follow suit. She firmly believes that the fastest way to a man's heart is through his stomach. Edie's tantalizing recipes include: **Oysters Poached in Champagne and Cream, and Molten Chocolate Cake.**

From Bree's lavish dinner parties, to the lively poker nights, the housewives spend a great amount of time gathered together in a kitchen. *THE DESPERATE HOUSEWIVES COOKBOOK* features recipes made famous by the show, and others inspired by the chapters themselves. While some of the recipes allow for indulgence, many are healthy and calorie-conscious, because let's face it, who doesn't want to look like a "desperate housewife"?

About the Author: **Chris Styler** is an experienced chef, restaurant consultant, recipe developer, culinary producer, and author, who has worked on cookbooks with Lidia Bastianich and Daisy Martinez. He has written for publications such as *Family Circle*, *New York Magazine*, and *Good Food*, and is currently Editor-at-Large for *Food Arts* magazine. In the last three years, he has been the Culinary Producer for several PBS television series, including *Julia and Jacques: Cooking at Home*, *Savor the Southwest*, and *Lidia's Italian-American Kitchen*. He lives in New York City.

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