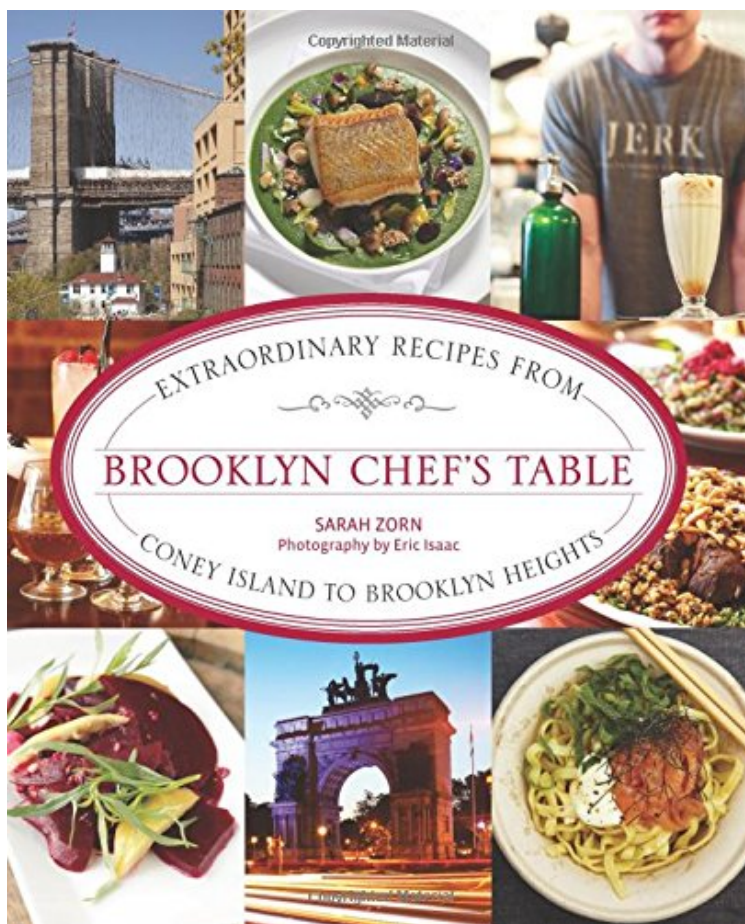


(Ebook pdf) Brooklyn Chef's Table: Extraordinary Recipes From Coney Island To Brooklyn Heights

## Brooklyn Chef's Table: Extraordinary Recipes From Coney Island To Brooklyn Heights

Sarah Zorn

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**Sarah Zorn : Brooklyn Chef's Table: Extraordinary Recipes From Coney Island To Brooklyn Heights** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Brooklyn Chef's Table: Extraordinary Recipes From Coney Island To Brooklyn Heights:

2 of 2 people found the following review helpful. You Don't Have to Be from Brooklyn to Enjoy this BookBy MerryI gave this book as a gift to my daughter and she loves it. We're Brooklyn born and bred, but any cook would enjoy the book.0 of 0 people found the following review helpful. Three StarsBy patricia francisI thought they would break it down into the varied cultural areas and the author did not.0 of 0 people found the following review helpful. its okayBy CertaintyI gave it as a gift. Hope that it had a plastic cover for packaging

It's become less of a trend to talk about how trendy the Brooklyn dining scene is, and just an accepted fact that from Crown Heights to Mill Basin, Prospect Heights to Bensonhurst, Brooklyn is home to some of the best and most varied

and most destination-worthy restaurants, not just in New York City, but throughout the entire country. More than just a collection of recipes, Brooklyn Chefs Table uncovers a Brooklyn expressed through that glorious medium, food. By reading the stories of the members of Brooklyn's restaurant community, the ones that grew up here and never left, or that came from other countries in search of a dream, or merely migrated across the bridge in order to better articulate their craft, you'll discover Brooklyn as it was, Brooklyn as it is, and Brooklyn as it will be, far into the foreseeable future. With recipes for the home cook from 60 of the borough's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Brooklyn Chef's Table is the ultimate gift and keepsake cookbook for both tourists and New Yorkers.

Although today's with-it Parisian is said to be embracing all things tres Brooklyn, your everyday Manhattanite (or at least your older everyday Manhattanite, me included), has been pretty slow to cross the river. But after reading this book (and what a great read it is!) and reveling in the ridiculously come-hither food photos (the book gets an A-plus in food porn), I'm ready to move to Brooklyn and buy a car so that every night I can drive from one Brooklyn neighborhood to the next in search of the ultimate progressive meal. I'm thinking I'd start with Buffalo Cauliflower, Caesar Salad with Schmaltz Croutons, Rampwurst with Snap Pea Slaw, Goat Ravioli, and Peach and Chamomile Ice Pops. The next night would be something completely different, but equally wonderful. Sara Moulton, public television show host, *Sara's Weeknight Meals*. Back Sarah Zorn's Brooklyn Chefs Table offers a thorough and compelling trip through some of Brooklyn's best restaurants, from the old standbys and the modern newcomers to the hidden gems and the scrappy upstarts. Through the book's recipes and, more importantly, its stories, it captures a borough that is rife with history (and red sauce Italian joints) but also open to new techniques and traditions from all over the world. It's a fitting tribute to the culinary scene of such a dynamic borough. Amanda Kludt, editorial director, *Eater*. If like me, you need a push to get all the way to Brooklyn, let Sarah Zorn's passionate homage, *Brooklyn Chefs Table*, be your guide and jump-start. Gael Greene, *Insatiable-Critic.com*. Williamsburg? Greenpoint? Clinton Hill? Cobble Hill? Vinegar Hill? For all the hype its restaurants have garnered, Brooklyn is still, to most non-residents, a vast and uncharted Wild West where dining out requires a leap of faith and a few wrong turns. In *Brooklyn Chefs Table*, Sarah Zorn makes it all accessible, introducing readers to the full spectrum of chefs, from venerable veterans to hirsute hipsters, and shares recipes for the restaurant grub that put this former culinary punchline on the global dining map. A fun read for both 718 denizens and visitors, even if they're only visiting from faraway armchairs. Andrew Friedman, author and founder, *Toqueland.com*. This book represents a great cross-section of the Brooklyn food scene, from restaurant dishes to pickles, cocktails to baked goods, cutting edge to comfort food. There is something in here for everybody. Andy Ricker, owner, Pok Pok Ny