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Click to read the full review of Bromberg Bros. Chefs Bromberg, founders and owners of numerous Blue Ribbon restaurants, along with New York Times writer Clark, share an eclectic and. The Bromberg Bros. Blue Ribbon Cookbook is the kind of cookbook that will remind you of the honey-slathered meal you had a decade ago.

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Colman Andrews is living the life most culinarians would be envious of. Travelling the globe, enjoying great regional food and wine, and getting to write about it in articles and

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Since Blue Ribbon's inception, Bruce and Eric have showcased their passion for and skill with a range of cuisines from sushi to bakeries to fried chicken. The Bromberg Brothers a own and operate Blue Ribbon Restaurants in New York City, Los Angeles, Las Vegas and London.

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5.0 out of 5 stars Bromberg Bros. Blue Ribbon Cookbook. Reviewed in the United States on March 7, 2011. Verified Purchase. The book was recommended to me by a foodie friend, with whom I have shared many meals and recipes. His praise for the book was spot on and I am finding many interesting recipes with a difference. The ones I have tried are ...

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DOMINIC WINTER BOOK AUCTIONS SPECIALIST AUCTIONEERS AND VALUERS ... which he wrote whilst staying with his two younger brothers in 1818. ... in a white gown with blue ribbon, and lying on a lace ...

The brother chefs from the nine-restaurant Blue Ribbon chain share favorite American comfort food recipes, including Classic Herb-Roasted Chicken with Lemon and Sage and Baked Blintz Soufflé with Brown Sugar Bananas.

Jennie C. Benedict's The Blue Ribbon Cook Book represents the very best in the tradition of southern regional cooking. Recipes for such classic dishes as Parker House rolls, lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among longtime local favorites such as apple butter, rice pudding, griddle cakes, and Benedictine, the cucumber sandwich spread bore Benedict's name. Throughout the cookbook, Benedict's delightful voice shines. Benedict, who was once the most famous caterer in Louisville and also operated a celebrated tea room and soda fountain, trained with Fannie Farmer at the Boston Cooking School. Five editions of Benedict's famous cookbook were published, and her aim in sharing her recipes was simple; as she mentions in the preface, "I have tried to give the young housekeeper just what she needs, and for more experienced ones, the best that can be had in the culinary art." As a creative entrepreneur, Benedict had a significant influence on the local culture and foodways. Her sweet and savory dishes were the stars of many Derby parties, and yet she placed equal emphasis on simple luncheon and dinner recipes to satisfy the needs of home cooks. While her popular dishes graced genteel tables all over the Bluegrass, Benedict's chicken salad sandwiches, sold from a pushcart, offered Louisville children the first school lunches in the city. This new edition of The Blue Ribbon Cook Book will now welcome new generations of readers and cooks -- those who remember wearing white gloves and eating delicate tea sandwiches at the downtown department store as well as those who want to make satisfying regional classics such as blackberry jam cake like their grandmother used to make. Food writer Susan Reigler introduces the story of Benedict's life and cuisine, and this edition is the first to come complete with the now-famous spread that bears Benedict's name.

Brunch has become America's favorite culinary pastime, a wonderfully appetizing and leisurely dining experience unfettered by either time constraints or choice of entrée--and a ritual so increasingly popular that it's not just for Sundays anymore. And, hands down, no one does it better than Bubby's, the New York City destination restaurant that has been a hangout for hungry city dwellers and celebrities for nearly two decades. Luckily, you don't need to travel all the way to the Big Apple to savor Bubby's amazing array of brunch favorites. With nearly 200 delicious recipes, Bubby's Brunch Cookbook will help you turn your kitchen into a little piece of heaven. From biscuits to muffins, pancakes to omelets, smoked salmon to hot toddies, there's inspiration here for both beginner and seasoned chefs alike, and the easy-to-follow recipes invariably produce mouthwatering results. Bubby's owner and chef Ron Silver reveals the secrets behind his signature dishes--German Skillet-Baked Pancakes, Sizzling Ham and Gruyère Omelet, and Blueberry Scones--as well as scrumptious staples--Skillet Hash Browns, Creamy Buttermilk New Potato Salad, and six variations on classic Eggs Benedict. And don't forget Bubby's world famous Sour Cream Pancakes! Of course, no brunch is complete without libations, so Bubby's stirs up tasty original variations on Bloody Marys and Mimosas, as well as freshly squeezed fruit juice combinations, coffees, and other cocktails. Plus, you'll get more than twenty terrific menus for special occasions--New Year's, Easter, Mother's Day, Christmas, birthdays, and more--and creative tips on how to set the ideal table and pull off the perfect brunch, whether for a cozy twosome or a hungry crowd. Complete with a helping of beautiful photographs, Bubby's Brunch Cookbook is a thoroughly inspiring cookbook that takes brunch to a whole new level.

Provides Southern-inspired comfort food options with fewer calories, including meat loaf, oven-fried chicken, and bittersweet chocolate cheesecake.

DIVIDIVHow chefs make food an adventure for their kids and get them to eat healthy--and how you can, too! Recipes and techniques for cultivating a love of good food./div/div

From one of the most beloved and bestselling authors in the English language, a vivid, nostalgic and utterly hilarious memoir of growing up in the middle of the United States in the middle of the last century. A book that delivers on the promise that it is "laugh-out-loud funny." Some say that the first hints that Bill Bryson was not of Planet Earth came from his discovery, at the age of six, of a woollen jersey of rare fineness. Across the moth-holed chest was a golden thunderbolt. It may have looked like an old college football sweater, but young Bryson knew better. It was obviously the Sacred Jersey of Zap, and proved that he had been placed with this innocuous family in the middle of America to fly, become invisible, shoot guns out of people's hands from a distance, and wear his underpants over his jeans in the manner of Superman. Bill Bryson's first travel book opened with the immortal line, "I come from Des Moines. Somebody had to." In this hilarious new memoir, he travels back to explore the kid he once was and the weird and wonderful world of 1950s America. He modestly claims that this is a book about not very much: about being small and getting much larger slowly. But for the rest of us, it is a laugh-out-loud book that will speak volumes - especially to anyone who has ever been young.

The first novel by Newbery Award-winning author Nancy Willard: A stunning story of magic and miracles, and a testament to the enduring power of faith and love Ben and Willie Harkissian are twin brothers (think Cain and Abel, Jacob and Esau) growing up in Ann Arbor, Michigan, on the eve of World War II. A baseball launched into the October sky sets in motion a series of events that transforms many lives. Ben leaves for the front and faces death figuratively as well as literally. Left behind is Clare Bishop, who has been paralyzed from the waist down. But in exchange she receives some very special gifts. She can see the future, be at one with animals, and chat with Death. Willie Harkissian remains in Michigan as well, though his relationship with his brother will never be the same. A love story interrupted by war, this is also a novel about discovering the ordinary in the extraordinary and finding the miraculous in everyday life.

"Refreshingly uncomplicated" Italian recipes from the Brooklyn restaurant with a national following (Houston Chronicle). Franny's is filled with recipes destined to become classics, from the celebrated restaurant known for its simple, seasonal Southern Italian dishes and exceptional pizza, where Chef Andrew Feinberg plays with traditional cuisine and makes the dishes lighter and brighter. New favorites--including Roasted Romano Beans with Calabrese Olives, Clam Pizza, and Linguine with Meyer Lemon--sit side by side with perfect executions of timeless Italian dishes like Marinated Artichokes, Baked Sausage and Polenta, and Bucatini alla Puttanesca. Feinberg breaks down his techniques for the home cook while offering cutting-edge food combinations, spinning the typical ingredients in unexpected directions. Teeming with irresistible full-color photographs, Franny's shows how simple preparations of quality ingredients can create food that is much more than the sum of its parts. As Alice Waters says in her foreword: "This book captures the beating heart of what makes Franny's so beautiful: its simplicity, its ability to make the ordinary surprising, and--above all--its celebration of honest everyday cooking." "Approachable, family-friendly fare." --The Wall Street Journal "This book is a true gift that will be put to frequent use." --Publishers Weekly (starred review)

Once and for all, America learns the likely inventor of its beloved bourbon. Bourbon is not just alcohol -- this amber-colored drink is deeply ingrained in American culture and tangled in American history. From the early days of raw corn liquor to the myriad distilleries that have proliferated around the country today, bourbon has come to symbolize America. In "Bourbon: The Rise, Fall, and Rebirth of an American Whiskey, " award-winning whiskey author Fred Minnick traces bourbon's entire history, from the 1700s with Irish, Scottish, and French settlers setting up stills and making distilled spirits in the New World through today's booming resurgence. He also lays out in expert detail the critical role this spirit has played throughout the cultural and even political history of the nation -- from Congress passing whiskey-protection laws to consumers standing in long lines just for a glimpse of a rare bottle of Pappy Van Winkle -- complemented by more than 100 illustrations and photos. And most importantly, Minnick explores the mystery of who most likely created the sweet corn liquor we now know as bourbon. He studies the men who've been championed as its inventors over time -- from Daniel Boone's cousin to Baptist minister Elijah Craig -- and, based on new research and never-before-seen documentation, answers the question of who deserves the credit.

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