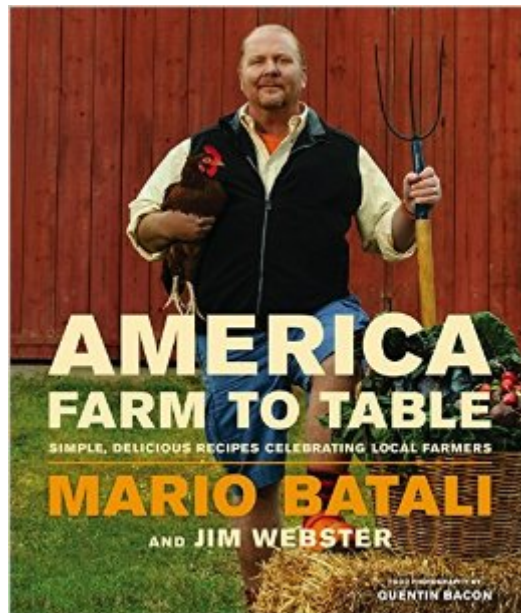


The book was found

America--Farm To Table: Simple, Delicious Recipes Celebrating Local Farmers



Synopsis

Bestselling author and world-renown chef Mario Batali pays homage to the American farmer-from Maine to Los Angeles-in stories, photos, and recipes. **AMERICA -- FARM TO TABLE: Simple, Delicious Recipes Celebrating Local Farmers** Mario Batali, who knows the importance of ingredients to any amazing dish, sees farmers as the rock stars of the food world. In this new book he celebrates American farmers: their high quality products and their culture defined by hard work, integrity, and pride. Batali asked his chef friends from Nashville, Tennessee, to San Francisco, to tell him who their favorite farmers were, and those farmers graciously shared their personal stories along with their top-of-the-line produce and products. In Seattle, Chef Matt Dillon introduces readers to Farmer Pierre Monnat, who produces fava beans and lamb. Batali then features those ingredients in such mouth-watering recipes as: Lamb Shank Sloppy Joes and Fava Bean Guacamole. In Washington, DC, Chef Jose Andres from Jaleo introduces us to Farmer Jim Crawford, who grows corn, broccoli, and strawberries Batali's accompanying dishes include: Chilled Sweet Corn Soup and Grilled Salmon with Strawberry Salsa. Other stops along the way include: Tampa; Austin; Nashville; Las Vegas; Los Angeles; New York, San Francisco; Portland, Maine; Chicago; Cleveland; Suttons Bay, Michigan; and Vail, Colorado. With over 100 superb recipes, this is the book that every home cook will want upon returning from the farmer's market or grocers.

Book Information

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Customer Reviews

OMG! What can I say? It's Mario Batali! What a wonderful cookbook. And to call it a cookbook, is to

denigrate the whole thing. The whole concept, recipes, information, & the most exquisite color pics, AND the stories that accompany each chapter are lovely. This is a book I will use for years AND will use for gifts for gourmet friends! Can't say enough about the whole concept.

Ok, so I'm a bit of a cookbook fanatic, cooking show fanatic, well, anything cooking fanatic. That includes eating too. As for the cooking and eating fanatic, Mario knows what I mean. His book celebrates not only the preparation of food, but its growing and production from local suppliers. Not exactly a pure locavore book, it does a nice job in showing how going the extra effort in finding local suppliers can result in a better cooking and culinary experience. It celebrates the local movement, and translates that into phenomenal food. A noble cause with delicious results. Batali's humor shines through as well, which takes the book from good to great. And only Batali can rock the crocs like that. Cookbook lovers will enjoy this one.

I'm happy to spend all day in the kitchen making good meal and don't mind a recipe that has 3 or 4 sub-recipes. I don't need full page glossy photos of the dish, and I frequently shy away from any cookbooks that seem to replace good cooking knowledge with a pretty picture. I have grown weary of the celebrity chef cookbooks. Many of them are either dumbed-down, or are meant more as a coffee-table book than something you would actually cook from. As a result, I was not expecting anything even bordering good when I got this book as a gift. That being said, I have been very pleasantly surprised with this compilation. The recipes start from scratch and they include information about pickling okra, canning tomatoes, making your own pasta (orecchiette, our favorite shape), making homemade bacon, and making a delicious sounding "sweet and hot tomato jam". In addition, many of the desserts sound wonderful. But, to me the best part is that there is an underlying simplicity (without being dumbed-down) in the recipes that is both refreshing and beautiful. I would recommend this book to anyone and I can't wait to cook from it some more. I hope we see more cookbook like this in the future.

Excellent recipes of fresh vegetable & meaty dishes with Mario B's special touch of flavors and expertise. Beautifully produced substantial book of photos & prose. Good for gift-giving or for your classic collection of cookbooks.

This is an American-Italian fusion book. Lots of recipes with roots vegetable, kale, and tomato. I've made a few dishes from here and they've all been well received. As always, Mario's recipes are

heavy - lots of oil, butter, and salt. So for me, I use his books for lazy Sundays when I feel like cooking or random holidays. Not everyday meals.

This is a beautiful cookbook and I was very excited to receive it for Christmas. Beautiful pictures and great stories of the farms and farmers behind the recipes. So far I have made 2 recipes. The 'perfect roast chicken' was in fact the most juicy, flavorful, delicious chicken I have ever eaten. However, there is a serious problem with the tomato focaccia recipe. Perhaps the author intended to use 3 teaspoons of kosher salt instead of three tablespoons? Perhaps he intended to use a few small slices of tomato and a sprinkling of fresh herbs as shown in the picture? I followed the recipe exactly as written, dutifully sprinkling on a full TABLESPOON of salt over each bread loaf and layering on slices of juicy tomatoes 'barely overlapping, like shingles.' What I got out of the oven was a soggy, salty mess. After baking for longer (due to all the liquid from the tomatoes) I had a bread with decent texture, but it tasted like ocean water. Bleagh! Hopefully this was just one misprint and the other recipes will taste as good as the chicken!

Mario's interviews and recipes are sheer delight. The TV program "Chew" further illustrates his passion and expertise that shines throughout the pages of this book. Joining the farm to fork movement gives all of us a look at how important it is.

Having received this as a Christmas gift, I devoured it in less than a day. I love to cook and Mario Batali was one of the first chefs I followed when I first started learning many years ago. I find the book brilliant and inspiring. I would love to see more recipes utilizing vegetables that often come up in CSA shares because some of them are more difficult than others, such as kohlrabi, which seems to have potential but eludes me somehow. I really hope that this book will be followed by more like it.

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