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# Food52 Genius Recipes: 100 Recipes That Will Change The Way You Cook



## Synopsis

There are good recipes and there are great ones—and then, there are genius recipes. Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They're handed down by luminaries of the food world and become their legacies. And, once we've folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones. There isn't yet a single cookbook where you can find Marcella Hazan's Tomato Sauce with Onion and Butter, Jim Lahey's No-Knead Bread, and Nigella Lawson's Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what's so brilliant about it in the James Beard Award-nominated Genius Recipes column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Once you try Michael Ruhlman's fried chicken or Yotam Ottolenghi and Sami Tamimi's hummus, you'll never want to go back to other versions. But there's also a surprising ginger juice you didn't realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you'll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, Genius Recipes is destined to become every home cook's go-to resource for smart, memorable cooking—because no one cook could have taught us so much.

## Book Information

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## Customer Reviews

Genius Recipes, presented by the website Food52, is a book I have been anticipating for a long time. The "genius recipes" section of their website is a collection of breakthroughs in everyday cooking. In this cookbook they have collected the hundred best of those already carefully curated selections. I have been a huge fan of them for years because they have a talent for finding the most surprising takes on old favorites, and the most innovative techniques that simplify, rather than make recipes more complex. The recipes in this book are written with clarity, successfully getting across the details of the steps without ever getting overwhelming. Sprinkled throughout are ingenious tips and ideas of how recipes can be altered to be more your own. There are stunning full color photographs of every finished recipe and many also have beautifully staged pictures of the process of making the dish. They could have framed prints of the set of photos showing making the chickpea stew with saffron, yogurt and garlic and I would happily have bought them. As a result of being twice curated, every recipe in this book is a gem. The English porridge and ginger fried rice have been habit-forming comfort food for me and my family. The exotic sounding sweet corn and black raspberry ice cream and the pasta with yogurt and caramelized onions are revelations with how finely balanced and lush the unlikely combinations mesh. The subtitle of Food52 Genius Recipes is "100 recipes to change the way you cook" and they have certainly changed the way I cook.

Love the idea of this book and several things work out. But it has not proven itself to be a Genius book- to use that title, you need to have an ironclad bullet proof believe that every recipe is not only flawless but also delicious. The chicken thighs with lemon were very nice, the crispy skinned fish was great...but then the black pepper tofu? Egads. And I have many books by Yotam Ottolenghi, who this recipe is from. A tofu stir fry dish with 11 tbsps of butter? Not only is it heavy handed and really unappealing, but the tofu tastes bizarre every single bite b/c it tastes buttery! Buttery tofu??? I looked up his recipe online and in another website, there were 20 or so reviews and every single one had edited his recipe in a variety of ways to make it 'better'. So how can it be 'genius'? If this

book were called "Favorites", I would judge less. I am happy I bought it but more because I am a fan of Food52 and appreciate their effort to provide tips or good ideas. But not because this book is actually full of genius recipes. It's pretty and nice and a few things have been a nice surprise. And others have been definitively disappointing.

Terrible . I was so looking forward to this book. I got it for a gift and went to look at my favorite brisket recipe and found it was a salad recipe. The same three salad recipe's repeat in the meat section. . Pages 63-67 are in the book twice . Once in the right spot and then again after page 126!

I have been a follower and fan of Food52 for years. I have tried several recipes from this book so far and each one turned out far from perfect. Yes there are some great ideas here but many recipes lack clarity or even entire steps that would really improve the outcome of the dishes. As an example I just made the balsamic glazed beets. I used medium sized beets (maybe 2.5-3in in diameter) 4 beets barely fit in my largest pan and the wedges were no where near tender at the 25 min mark. My guess is that relatively small beets were used for this recipe (and if anyone tries it that would be my suggestion.) I have no idea what the author did with the beet stems (was not included in directions) and after only 2 of the recommended mins of simmering the greens stunk like overcooked spinach. The tarragon, which was added at the beginning, was totally lost, and the balsamic never really became glaze like (and was diluted by the greens.) I had a similar experience with the green beans which came out tasting like overcooked canned string beans the likes of which I had in my elementary school cafeteria. I also tried the kale salad which turned out OK but certainly not "genius" level and the chocolate mousse recipe was pretty cool but more fudge-y than mousse like. My try at the brisket was also sub-par but that I cannot entirely blame on the authors, I used a grassfed brisket and suspect it was just too lean to use in the recipe - will give it another go with a conventionally raised cut. Also, I had previously made the roasted applesauce with less than stellar results. So far the only winners have been the roasted chicken and the salt-crusted potatoes with their stellar cilantro mojo sauce (the sauce is good! but still not quite what I would call "genius.")

I couldn't wait to review Food52 Genius Recipes, especially when it claims on the cover, "100 recipes that will change the way you cook." A lofty claim like that....Recently, I made my first olive oil cake, but before I did, I researched the Internet to find the "best" one. There were so many. I had to be careful, finding "my" recipe didn't become a full time job. That's what this book is, someone has done the work of combing through similar recipes and chosen what they feel is the standout recipe.

This way, you can focus on making the dish. There's a lot of celebrity naming in this book. Marcella Hazan, Eric Ripert, Alice Waters, Yotam Ottolenghi, et al.. If you're like me, you own a lot of cookbooks by these same celebs. What if you combined the best of -- what would you include? Tough, huh? Fret not, Kristen Miglore makes it easy for you and adds her own touch of "genius." Take something as simple as applesauce. I've always made it on the stovetop which takes constant watch, but apparently roasted applesauce helps apples become their best. Thanks to the late Judy Rodgers from Zuni Cafe for that revelation. I just bought some duck eggs, to treat myself, but until this cookbook, I never thought of poached scrambled eggs. Thanks, Daniel Patterson! Can't wait to make Rao's meatballs. And of course, the cover photo whets your appetite. Marcella Hazan's tomato sauce with butter and onion may look simple, but Hazan reminds us, "Simple doesn't mean easy." True enough, but with this book, simple is made easier, and as my father used to say (actually, he threatened), "Impress Me With Your Genius." Bon appetit! I received this book from Blogging for Books in exchange for my honest review.

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