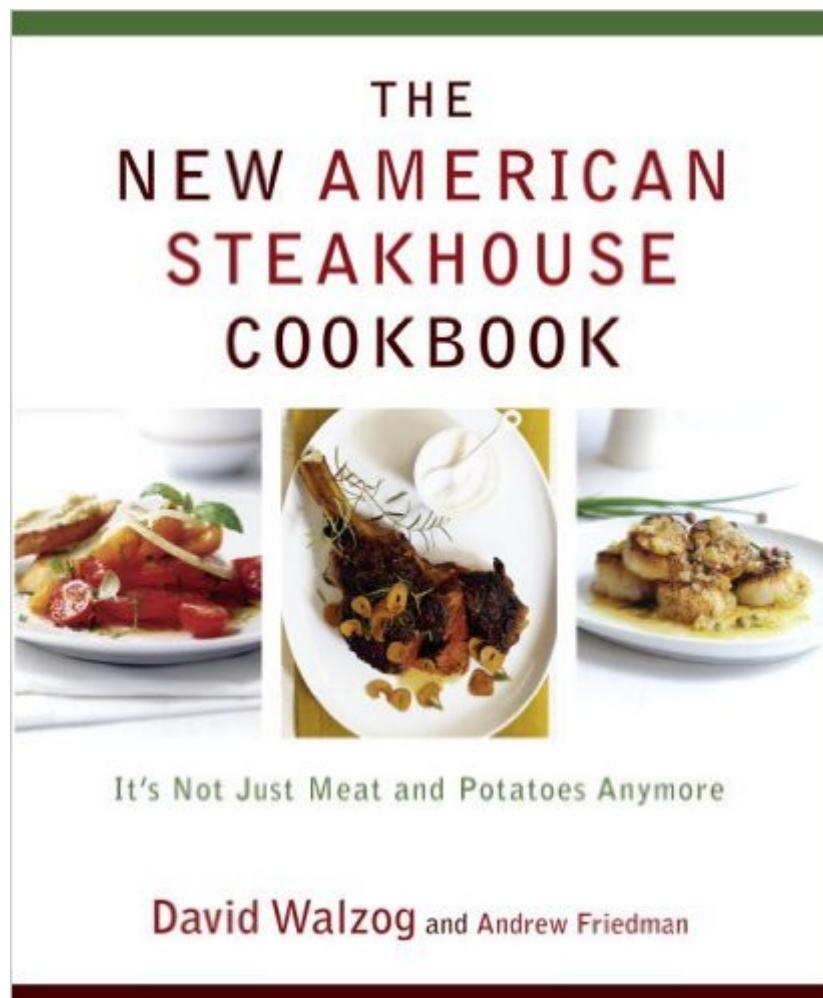


The book was found

The New American Steakhouse Cookbook: It's Not Just Meat And Potatoes Anymore



Synopsis

New York Cityâ™s best-known steakhouse chef brings restaurant-caliber cooking to the home kitchen with his creative spin on Americaâ™s classic cuisine, featuring a wide array of seafood, chicken, steaks, and chops, plus a host of scene-stealing appetizers, side dishes, drinks, and desserts. When David Walzog opened the doors to the first of his three New York steakhouses in 1998, he sought to update an American institution. By applying the principles of New American cuisineâ "with all its creativity and fresh-from-the-farm flavorâ "he reinvented the steakhouse. Now, in 125 favorite recipes, the celebrated chef invites you to duplicate his modern steakhouse meals at home. The New American Steakhouse Cookbook tackles every element of a meal, starting with flavor-packed hors dâ™oeuvres like Whipped Garlic Goat Cheese and Sherried Tomatoes on Cheese Crisps; Moroccan Spiced Lamb Chops; and Steamed Peel-and-Eat Shrimp. Salads and small plates (Baked Crabmeat Gratin; Sliced Beefsteak Tomatoes and Sweet Onions with Fresh Herbs and Blue-Cheese Croutons) and soups (Chilled Yellow Tomato Gazpacho; Green Lentil Soup with Grilled Country Ham) also make impressive starters. Walzogâ™s main dishes prove that âœsteakhouseâ • doesnâ™t just mean steak, with other hearty dishes such as Barbecue-Braised Beef Short Ribs; Marinated Skirt Steak; Beef Tenderloin Kebobs; Cider and Stout Roasted Pork Shoulder; Grilled Salmon Steaks with Buttered Leeks and Shitake Mushrooms; and Lemon-Pepper Marinated Chicken with Grilled Asparagus. This steakhouse specialist teaches you everything you need to know about buying, preparing, and cooking steak, as well. You can choose side dishes from such irresistible possibilities as Black Truffle Creamed Spinach, GruyÃ"re Potato Gratin, and Toasted Barley Risotto with Mushrooms and Thyme. Recipes for steakhouse sauces and condiments like Stilton Cheese Sauce, Red Onion Compote, and Smoked Chile Ketchup are here, too. He provides tips throughout on how to prepare a dish in advance and then finish it quickly, as well as expert grilling advice. Wine and beer pairing suggestions accompany the recipes, and there is a generous selection of drinks, including classic and contemporary cocktails ranging from Whiskey Sours to Flirtinis and even a selection of nonalcoholic drinks. Creamy Mascarpone Cheesecake with Marinated Fresh Raspberries, Five-Layer Chocolate Cake, and Strawberry âœBiscuitcakeâ • are some of the sweet finales. With The New American Steakhouse Cookbook, you can bring the best of Americaâ™s favorite restaurant dining experience home.

Book Information

Hardcover: 224 pages

Publisher: Broadway; First Edition edition (April 26, 2005)

Language: English

ISBN-10: 0767919432

ISBN-13: 978-0767919432

Product Dimensions: 9.5 x 0.8 x 7.6 inches

Shipping Weight: 1.7 pounds

Average Customer Review: 5.0 out of 5 stars See all reviews (2 customer reviews)

Best Sellers Rank: #755,515 in Books (See Top 100 in Books) #68 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Potatoes #234 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #449 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats

Customer Reviews

After eating at SW Steakhouse in Vegas, I was inspired to find out more about the chef, David Walzog. The meal was fabulous, and I was looking for the recipe for the creamed spinach. I discovered that many years prior to opening this restaurant, chef David Walzog wrote a cookbook that explains his techniques and approach to cooking. There are many recipes besides steak here. After reading through the cookbook, I learned so many new important tips, which improved my cooking. I sent a copy to my relative, who is a great cook. Like me, she gained insight and came away very inspired. We both discovered many mouth watering, yet uncomplicated recipes. David Walzog has a special talent for cooking. He marries the right ingredients....never boring or weird, just flavorful and cooked to perfection. He is creative, yet straight forward and easy to follow. I own dozens of cookbooks, and this is one of my favorites, basically because his food tastes great!

Much more than I was expecting. Also, delivery was quick.

[Download to continue reading...](#)

The New American Steakhouse Cookbook: It's Not Just Meat and Potatoes Anymore The Vegetarian Meat and Potatoes Cookbook The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat The Wooden Spoon Book of Old Family Recipes: Meat and Potatoes and Other Comfort Foods Healthy Meat and Potatoes for Waterless Cookware Meat & Potatoes: Home-cooked favorites from perfect pot roast to chocolate cream pie McCall's Cooking School Recipe Card: Meat 15 - Beef Brisket With Browned Potatoes (Replacement McCall's Recipage or Recipe Card For 3-Ring Binders) Crafted Meat: The New Meat Culture: Craft and Recipes Why Nobody Wants to Go to Church Anymore: And How 4 Acts of Love Will Make Your

Church Irresistible My Mom and Dad Don't Live Together Anymore: A Drawing Book for Children of Separated or Divorced Parents The Berenstain Bears Don't Pollute (Anymore) How to Cope with Menstrual Problems-A Wholistic Approach: You don't have to live with them anymore [A Good Health Guide] So You Don't Want to Go to Church Anymore: An Unexpected Journey The Everything Gluten-Free Slow Cooker Cookbook: Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb ... Pumpkin Spice Lattes...and hundreds more! The Everything Mediterranean Cookbook: Includes Homemade Greek Yogurt, Risotto with Smoked Eggplant, Chianti Chicken, Roasted Sea Bass with Potatoes ... Meringue Phyllo Tarts and hundreds more! The Everything Easy Mediterranean Cookbook: Includes Spicy Olive Chicken, Penne all'Arrabbiata, Catalan Potatoes, Mussels Marinara, Date-Almond Pie...and Hundreds More! The Essential Mormon Cookbook: Green Jell-O, Funeral Potatoes, and Other Secret Combinations Easy Mashed Potatoes Cookbook: 50 Simple and Delicious Mashed Potato Recipes The Seattle Football Fanatic Cookbook: Grub, Munchies & Eats for Tailgaters and Couch Potatoes (Cookbooks for Guys) (Volume 34) My Mueller Spiral-Ultra Vegetable Spiralizer Cookbook: 101 Recipes to Turn Zucchini into Pasta, Cauliflower into Rice, Potatoes into Lasagna, Beets ... (Vegetable Spiralizer Cookbooks) (Volume 4)

[Dmca](#)