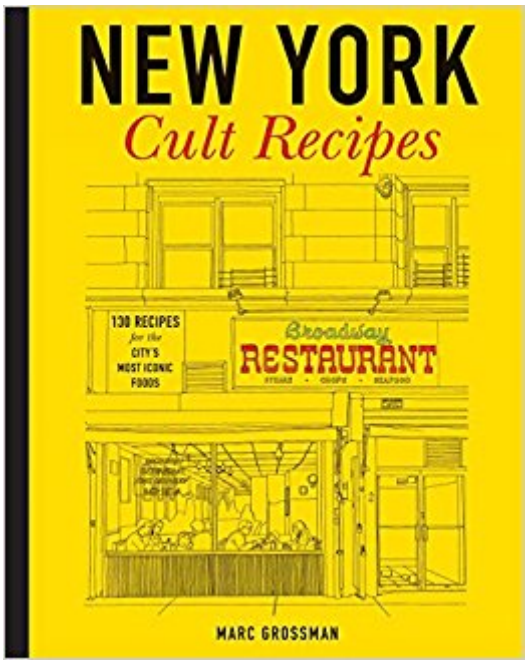
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New York Cult Recipes



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Synopsis

Take a bite of the Big Apple! Paris may be the capital of haute cuisine, but expat Marc Grossman craves the comfort food he grew up with in New York and Brooklyn. So he has lovingly recreated those iconic recipes, from blintzes, bialys, and black & white cookies to pork buns, cheeseburgers, cheesecake, matzo ball soup, and everything in between. Grossman zooms in on particular neighborhoods and their special fare, and even includes addresses of his favorite places to chow downÃ¢â ¬â •including Greek restaurants like Tom's and Big Nick's, kosher delis like Barney Greengrass and Murray's Sturgeon shop, or Brooklyn's cafÃƒÂ©-bakeries like Four & Twenty Blackbirds and Bakeri.

Book Information

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Customer Reviews

"ItÃ¢â ¬â„¢s cookbook season, and a couple stand out as must-haves for New York gourmands. "New York Cult Recipes'Ã Â was written by former New Yorker Marc Grossman, who now lives in Paris with his family and missed the food he grew up with, like black and white cookies, matzo ball soup and cheesecake. The book, which is beautifully shot in locations like KatzÃ¢â ¬â„¢s Deli and MurrayÃ¢â ¬â„¢s Sturgeon Shop, features instructions on how to make the dishes when youÃ¢â ¬â„¢re far from the Big Apple." Ã¢â ¬â •New York Daily News " . . . the book feels very true to American culinary traditions and trends . . . Featuring a fresh design and doable recipes for many of AmericaÃ¢â ¬â„¢s favorite comfort foods, this cookbook will make a great gift for anyone who loves New York.Ã¢â ¬Â• Ã¢â ¬â •Library Journal

Marc Grossman grew up in New York and now lives in Paris with his wife and children. What began,

for the author, as Ã¢â ¬Å“a minor homesick cravingÃ¢â ¬â •say, for a fresh bialy from Kossar’s or a piece of cheesecake from Junior’s"Ã¢â ¬â •grew into a Ã¢â ¬Å“full-blown culinary obsession,Ã¢â ¬Â• which, happily, has resulted in a splendid collection of recipes and photographs that recreate the wildly varied experience of eating in New York. Grossman is the creator of two organic food establishments located in ParisÃ¢â ¬â •Bob’s Juice Bar and Bob’s Kitchen. He has also written books on smoothies, muffins, and bagels.

ok

very nice with great pictures

Excellent!

Great temptations for an Aussie. The recipes are interesting and adventurous for an Australian. I love New York and try to experience it even when I’m not there.

Fantastic cookbook. Great recipes.

If you grew up in NYC back in the day you will have problems with this book.I am being generous in my rating, if nothing more than for the use of "flapjacks." No one, but no one in New York City would EVER say this, and it almost delegitimized the whole book for me. It’s PANCAKES. I almost fainted when I saw this. And "Silver Dollar Flapjacks?" Are you kidding me?First off, the title markets the book one way and the fine print and recipes another. I thought I was buying a book that dealt solely with classic dishes associated with NYC during a certain period, say maybe post-WWII through the 1980s. I have no problem giving plenty of latitude, but a green smoothie and all those cupcakes? A veggie burger?I certainly would not have jazzed up or updated classic recipes to the extent of a chicken salad with avocado instead of mayo. There are a million other cookbooks out there that take classic recipes to a place that’s more acceptable to current tastes.Yes, there are numerous recipes for "iconic" NYC dishes, as well as some nice little extras, but there are things the author could have included rather than expending real estate on dishes that make you go "huh?". Peanut butter smoothie?The author makes it clear in his intro that these recipes are specific to his unique experience (I am paraphrasing here), which basically takes him off the hook for whatever he wanted to include. No problem, but then convey that in the title.How about including a knock-off Papaya

King drink recipe and Biscuit Tortoni recipe in place of some of those donuts? How about an egg and potato hero -- something that screams New York City back in the day? There are many iconic dishes that could have been included rather than those from more recent trends.Here are a couple nits I need to pick:His fermented pickles (Slow Pickles) call for distilled water. Many serious fermenters, myself included, would never, ever use distilled water because it's stripped of everything -- including the minerals a ferment needs. Any person wanting to use natural fermentation to make pickles needs to do their research. Seriously. You need to know what you're doing and make your choice about water (I use spring water) accordingly. Also, standard off-the-shelf pickling spices have no place in NY-style/Kosher-style dill pickles. The author plays fast and loose with spices in his recipe, but if you want the real deal, start with just peppercorns and maybe a few mustard seeds and see how you like that.More about the pickles. What the author says about half-sours is incorrect. They are not pickled in a full brine and taken out sooner. They are fermented in a weaker brine. Fermenting in a weak brine is potentially hazardous, so it may be safer to approximate a half-sour by his method (I do this sometimes, too), but I have to wonder about the research here. The recipe comes across as all book-work with little hands-on experience.That said, there are many very nice recipes here. It is just not "130 Recipes for the City's Most Iconic Foods," unless you consider a Chocolate Protein Drink classic NYC.

Great

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