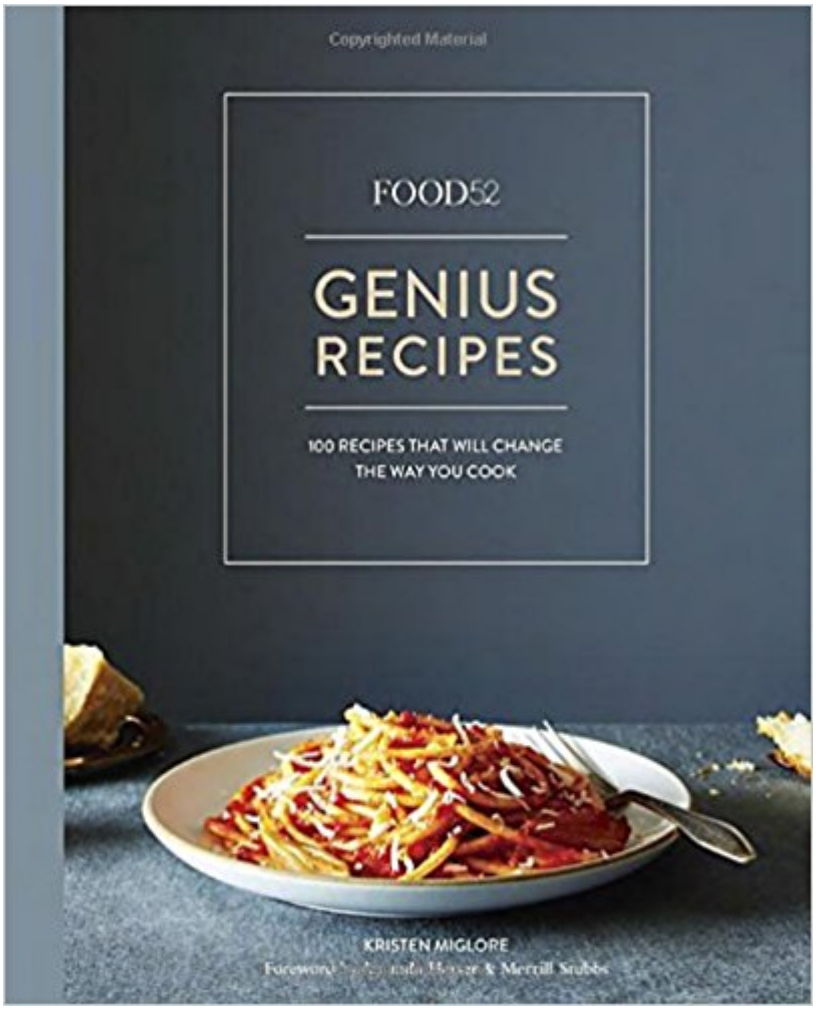
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Food52 Genius Recipes: 100 Recipes That Will Change The Way You Cook



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Synopsis

There are good recipes and there are great onesÃ¢â ¬â •and then, there are genius recipes. Ã Â 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. TheyÃ¢â ¬â„¢re handed down by luminaries of the food world and become their legacies. And, once weÃ¢â ¬â„¢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. Ã Â There isnÃ¢â ¬â„¢t yet a single cookbook where you can find Marcella HazanÃ¢â ¬â„¢s Tomato Sauce with Onion and Butter, Jim LaheyÃ¢â ¬â„¢s No-Knead Bread, and Nigella LawsonÃ¢â ¬â„¢s Dense Chocolate Loaf CakeÃ¢â ¬â •plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. Ã Â 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 whatÃ¢â ¬â„¢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 onesÃ¢â ¬â •nearly half of which have never been featured in the columnÃ¢â ¬â •with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Ã Â Once you try Michael RuhlmanÃ¢â ¬â„¢s fried chicken or Yotam Ottolenghi and Sami TamimiÃ¢â ¬â„¢s hummus, youÃ¢â ¬â„¢ll never want to go back to other versions. But thereÃ¢â ¬â„¢s also a surprising ginger juice you didnÃ¢â ¬â„¢t realize you were missing and will want to put on everythingÃ¢â ¬â •and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes youÃ¢â ¬â„¢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 cookÃ¢â ¬â„¢s go-to resource for smart, memorable cookingÃ¢â ¬â •because no one cook could have taught us so much.

Book Information

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Customer Reviews

AÃ Â New York Times Best Seller"This is my new favorite cookbook." - Michael Ruhlman

KRISTEN MIGLORE is the executive editor at Food52.com. She abandoned a career in economics to pursue a masterÃ¢â ¬â„¢s degree in Food Studies from New York University and a culinary degree from the Institute of Culinary Education. Her writing has been published in The Wall Street Journal, Saveur, and The Atlantic, and she was nominated for a James Beard Award for the Genius Recipes column in 2014. She lives in New York City. Ã Â Founded by Amanda Hesser and Merrill Stubbs in 2009, Food52.com has become the premier online community for cooks at all levels, with more than 30,000 recipes, cooking contests, a hotline, and an integrated kitchen and home shop. It was named Best Food Publication at the 2012 James Beard Awards and Best Culinary Website at the 2013 IACP Awards.

I’ve been cooking from this at least twice a week. So far all the recipes have been BIG hits with the whole family. I even got sworn cauliflower-haters to admit to enjoying the roasted cauliflower with whipped goat cheese. Nobu’s asparagus recipe is a real winner. As is Suzanne Goin’s pork burger. None of the recipes have been difficult or too time-consuming so far.

Every once in awhile, a cookbook comes along that is absolutely stupendous. This Food52 Genius Recipes fits that description. I have tagged almost all the recipes in this book and have cooked a few of them. For ingredients not available locally, there is a link to how to buy online. So far, it has been a love affair with this cookbook. Thank you, Food52, for being a genius in your own right to publish these recipes under one cover.

This is truly one of the best cookbooks I have ever purchased. You need to have some skills under

your belt but that shouldn't stop you from trying any and all of the recipes in this book. It's wonderful to have such a compilation of such wonderful recipes at your fingertips.

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.

I saw this book at a family member's home and looked through it. Found 30 recipes I wanted to try. I have already tried 3 and they turned out exactly as they should have. Soooo delicious. I am looking forward to making more recipes from this book. The book is aptly named Genius recipes. They certainly are all they claimed to be!

I'm really excited to try the different recipes, especially the Salt-Baked Herbed Salmon or the Warm Squash and Chickpea Salad with Tahini. The fresh twist to the ingredients has lit my creativity again.

The stories I could tell about the recipes I have successfully used from this book. Everytime I cook something wonderful, my husband says isis this a genius recipe!

An exceptional cookbook, I got it yesterday and already made one of the recipes which was delicious! As an avid viewer of Food52 for years this book is a great addition to my collection.

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