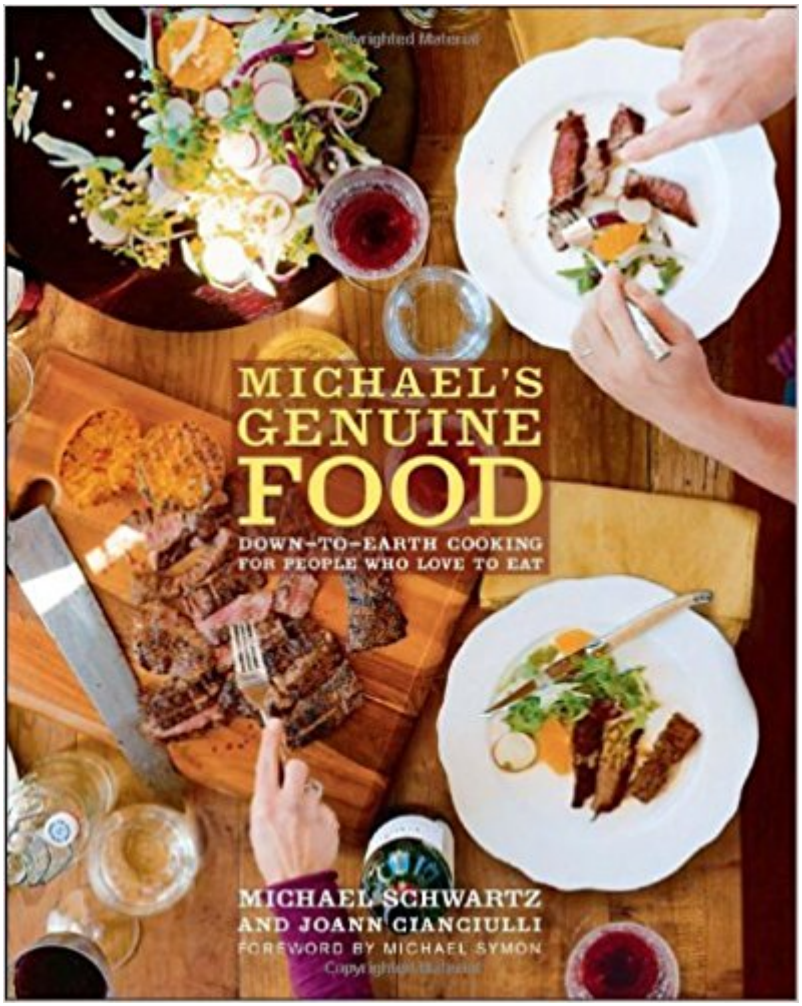
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Michael's Genuine Food: Down-to-Earth Cooking For People Who Love To Eat



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Synopsis

JAMES BEARD AWARDÃ¢â ¬â œWINNING CHEF Michael Schwartz put MiamiÃ¢â ¬â„¢s Design District on the culinary map when he opened his restaurant, MichaelÃ¢â ¬â„¢s Genuine Food & Drink, in 2007. In a town where food and cocktails are as much a part of the pulse as tans and nightclubs, MichaelÃ¢â ¬â„¢s Genuine strikes a very different note. Reviving the cityÃ¢â ¬â„¢s dining scene from an overabundance of Ã¢â ¬Å“FloribbeanÃ¢â ¬Â• cuisine, the restaurant quickly won national praise for its superlative yet unpretentious fare, with Frank Bruni of the New York Times naming it one of the countryÃ¢â ¬â„¢s top ten best new restaurants. In his first cookbook, Michael Schwartz shares his approachable, sought-after recipes with home cooks everywhere. Michael focuses on sourcing exceptional ingredients and treating them properlyÃ¢â ¬â •which usually means simply. A salad truly becomes a meal, such as BLT Salad with Maple-Cured Bacon, as do pizzas, pastas, soups, and sandwiches. Snacks arenÃ¢â ¬â„¢t precious bits on toothpicks but hearty, eat-with-your-hands fare that can be mixed and matched, such as Caramelized Onion Dip with Thick-Cut Potato Chips and Crispy Polenta Fries with Spicy Ketchup. Side dishes are adventurous accompaniments that hold up mightily on their own, while the boldly flavored main dishesÃ¢â ¬â •from Grilled Wild Salmon Steak with Fennel Hash and Sweet Onion Sauce to Grilled Leg of Lamb with Salsa VerdeÃ¢â ¬â •come in two sizes: large and extra large, for serving family-style at the table. From simple desserts that riff on classic childhood favorites and flavors, including Banana Toffee Panini, to MichaelÃ¢â ¬â„¢s favorite drinks, youÃ¢â ¬â„¢ll have everything you need for the perfect dinner at home.With seventy full-color photographs and abundant ingredient tips to help make the most of whatÃ¢â ¬â„¢s freshest at the market, MichaelÃ¢â ¬â„¢s Genuine Food is a guide youÃ¢â ¬â„¢ll return to time and time again for meals that will slip everyone into a state of genuine contentment.

Book Information

Hardcover: 256 pages
Publisher: Clarkson Potter; 1 edition (February 15, 2011)
Language: English
ISBN-10: 0307591379
ISBN-13: 978-0307591371
Product Dimensions: 7.9 x 1 x 9.9 inches
Shipping Weight: 2.2 pounds (View shipping rates and policies)
Average Customer Review: 4.7 out of 5 stars 19 customer reviews

Best Sellers Rank: #731,545 in Books (See Top 100 in Books) #112 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian #751 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

JAMES BEARD AWARDÃ¢â ¬â œWINNING CHEF Michael Schwartz put MiamiÃ¢â ¬â„¢s Design District on the culinary map when he opened his restaurant, MichaelÃ¢â ¬â„¢s Genuine Food & Drink, in 2007. In a town where food and cocktails are as much a part of the pulse as tans and nightclubs, MichaelÃ¢â ¬â„¢s Genuine strikes a very different note. Reviving the cityÃ¢â ¬â„¢s dining scene from an overabundance of Ã¢â ¬Å“FloribbeanÃ¢â ¬Â• cuisine, the restaurant quickly won national praise for its superlative yet unpretentious fare, with Frank Bruni of the New York Times naming it one of the countryÃ¢â ¬â„¢s top ten best new restaurants. In his first cookbook, Michael Schwartz shares his approachable, sought-after recipes with home cooks everywhere. Michael focuses on sourcing exceptional ingredients and treating them properlyÃ¢â ¬â •which usually means simply. A salad truly becomes a meal, such as BLT Salad with Maple-Cured Bacon, as do pizzas, pastas, soups, and sandwiches. Snacks arenÃ¢â ¬â„¢t precious bits on toothpicks but hearty, eat-with-your-hands fare that can be mixed and matched, such as Caramelized Onion Dip with Thick-Cut Potato Chips and Crispy Polenta Fries with Spicy Ketchup. Side dishes are adventurous accompaniments that hold up mightily on their own, while the boldly flavored main dishesÃ¢â ¬â •from Grilled Wild Salmon Steak with Fennel Hash and Sweet Onion Sauce to Grilled Leg of Lamb with Salsa VerdeÃ¢â ¬â •come in two sizes: large and extra large, for serving family-style at the table. From simple desserts that riff on classic childhood favorites and flavors, including Banana Toffee Panini, to MichaelÃ¢â ¬â„¢s favorite drinks, youÃ¢â ¬â„¢ll have everything you need for the perfect dinner at home.With seventy full-color photographs and abundant ingredient tips to help make the most of whatÃ¢â ¬â„¢s freshest at the market, MichaelÃ¢â ¬â„¢s Genuine Food is a guide youÃ¢â ¬â„¢ll return to time and time again for meals that will slip everyone into a state of genuine contentment. Featured Recipe: Classic Deviled Eggs

Classic Deviled Eggs Makes: 24 Pieces Deviled eggs are a classic that doesnÃ¢â ¬â„¢t need to be reinvented with all sorts of fancy ingredients. When it comes to making hard-boiled eggs, the biggest problem is easily overcooking them, which produces a nasty green ring around the yolk and a rubbery texture. The explanation for boiling eggs may seem like overkill, but trust me, you will have total success for the rest of your life. Ingredients 1 dozen large eggs Ã Â cup mayonnaise 1 tablespoon Dijon mustard Juice of Ã Â lemon 2 dashes HabaÃƒÂ ero Hot Sauce (see recipe

below) or store-bought hot sauce, or more to taste 1 teaspoon sweet smoked paprika Ã Â teaspoon kosher salt Ã Â teaspoon freshly ground black pepper Ã Â bunch fresh chives, minced A Note on Eggs: Buy local eggs! More than ever, farmersÃ¢â ¬â„¢ markets are selling fresh eggs from heritage chickens. Well-treated chickens that spend a lot of time on pasture, getting exercise and fresh air, and eating green vegetables (which makes the yolk a deep orange color) produce tasty eggs year round. They often come in a rainbow of shell colors that denote the breed of chicken. The yolks of all should be bright orange and the white have body and sit up on itself. Pastured eggs may cost more than conventional eggs, but they deliver a lot more pleasure, are better for the environment, and leave you with a cleaner conscience (you would not want to eat most mass-market eggs if you saw how they are produced). Instructions Put the eggs in a large wide pot, cover with 1 inch of cool water, and set over medium-high heat. Starting with cold water and gently bringing the eggs to a boil will help keep them from cracking. Once the water boils, turn off the heat, cover the pot, and let the eggs sit in the hot water for 15 minutes. In the meantime, prepare an ice bath by filling a large bowl halfway with water and adding a tray of ice cubes. The key here is to cool the eggs quickly. Why? ItÃ¢â ¬â„¢s the best way to prevent discoloration around the yolk and it makes them easy to peel. Using a strainer or slotted spoon, transfer the eggs to the ice bath. Allow them to sit in the water for 5 minutes so they are completely cool down to the center. Give each egg a few gentle taps on the kitchen counter; you want to crack the shell without damaging the white underneath. Gently roll the egg around until the shell has small cracks all over it. Peel it off. Using a paring knife, carefully trim off the ends of the eggs, so they will stand upright when serving. Halve the eggs crosswise (not lengthwise like youÃ¢â ¬â„¢re used to seeing) and pop the yolks out and into a food processor. Add the mayonnaise, mustard, lemon juice, hot sauce, half of the paprika, the salt, and pepper. Puree until completely smooth. Spoon the yolk filling into a pastry bag or a plastic bag with the corner snipped and pipe into the hollowed egg whites. Garnish the eggs with a sprinkle of the remaining paprika and the chives. Serve immediately or refrigerate, covered loosely, for up to 1 day. HabaÃƒÂ ero Hot Sauce Makes: 3 cups For all you chile heads looking for a knockout, eyewatering, tongue-tingling sauce, here it is; you may never buy commercially made hot sauce again. But a word to the wise: proceed with caution. Made from habaÃƒÂ eros, one of the fieriest chiles around, this serious sauce achieves the perfect balance between flavor and heat. ItÃ¢â ¬â„¢s best to protect your hands with a pair of latex gloves to keep the oils off your skin. Carrot is the secret weapon here; it not only adds amazing orange color but also gives the sauce another layer of flavor, with subtle sweetness and body. Use this hot sauce in Fried Ã¢â ¬Å“Buffalo StyleÃ¢â ¬Â• Rabbit (page 152) or to fire up Bloody Marys or mayo. This

sauce will keep practically forever! Ingredients 1 tablespoon canola oil Ã Â white onion, coarsely chopped 6 garlic cloves, coarsely chopped 1 large carrot, chopped 1 red bell pepper, stemmed, cored,seeded, and chopped 3 habanero chiles, stemmed and coarsely chopped 1 tablespoon tomato paste 1 cup champagne vinegar 2 tablespoons agave nectar 1 tablespoon sweet smoked paprika 1 tablespoon ground cumin 1 tablespoon ground coriander 2 tablespoons kosher salt 1 tablespoon freshly ground black pepper Instructions Put a large nonreactive pot over medium heat and coat with the oil. When the oil is hot, add the onion and garlic. Cook, stirring often, until the onion is translucent but not brown, 4 to 5 minutes. Add the carrot, bell pepper, chiles, and tomato paste and stir to combine. Pour in the vinegar and 4 cups water. Give everything a good stir and bring up to a simmer. Add the agave, paprika, cumin, coriander, salt, and pepper. Reduce the heat to medium-low and continue to cook until all of the vegetables are super soft, about 30 minutes. Remove from the heat and let cool. Transfer the cooled sauce to a standard blender (or use an immersion blender) and puree until smooth. Store covered in the fridge for up to 6 months.

James Beard AwardÃ¢â ¬â œwinner Schwartz serves up a stellar mix of meticulously planned recipes that focus on local ingredients and fresh, seasonal flavors. Sensible and simple, Schwartz is determined to make his audience comfortable in their own kitchens. To the delight of home cooks, he guides them through the rigors of tricky food prep while introducing them to trendy ingredients like Italian fregola, nutty Spanish romesco sauce, and fiery-hot North African harissa. However, readers may unknowingly miss the "basics" section, curiously placed at the end of the book, which is actually paramount to the execution of so many recipes. These include kimchi, easily incorporated into burger toppings and quesadillas, and fresh homemade ricotta, which finishes off a mind-blowing pappardelle with beef sugo. Other flavor-packed essentials like roasted garlic and maple-cured bacon make sporadic appearances throughout the book. Schwartz encourages home cooks to improvise where needed, and provides alternatives when facing more challenging steps. Schwartz effortlessly weaves the same ingredients throughout (page cross-references included), without becoming tired; for instance, he reminds readers that they can use habanero hot sauce in a bloody mary as well as buffalo style spices. (Mar.) (c) Copyright PWxyz, LLC. All rights reserved.

Fabulous book.

This cookbook is amazing! I had the opportunity to go to Michael’s Genuine Food & Drink in Miami and was blown away. One of the most exciting dining experiences I’ve had.The cookbook

absolutely lives up to the inventiveness you experience at the restaurant. The dishes are pro level, but very approachable. I knocked out 3 of the dishes in the first week of having the book. They tasted amazing! I love to cook, my wife not so much. But she was even impressed with how the recipes were not intimidating, and yield dishes that will impress. The Shrimp & Chorizo homemade pizza was outstanding.I love this chef (from when he guested on Top Chef!), and loved getting a chance to eat at his restaurant. Now that I can experience it at home too, this gets 5 stars.Impress your friend, your family and your tastebuds. Cooking is exciting, and this book shows you how to make it surprising too!

This is a great cookbook for the home cook/foodie. It’s beautifully illustrated!

Michael is a brilliant and creative chef with a witty and engaging writing style. His recipes are beautifully crafted with a fun and experimental twist on some trendy foody dishes. I have been thrilled with every dish I’ve tried. The skillet roasted chicken is by far the most successful and flavorful roast chicken I’ve ever made! I used half of the bird to later make a batch of my homemade chicken noodle soup to rave reviews by all. The crab cakes are utterly divine, easy to make, though make quite a visual statement and are perfect for your next brunch to treat and delight your guests. But, my favorite so far above all has been the "Mussels steamed with tomato harissa broth and black sticky rice". The dish is gorgeous in presentation and absolutely decadent and delicious! If you love to cook, get this book now!

I ordered this bookright after making just the parsley sauce for roasted cauliflower. Every recipe has been a great success-from making it to everyone loving everything I have made from this book.

Great cookbook. Have made several of the dishes. They are terrific. Michael Schwartz prepares easy to follow recepies and the dishes are delicious.

We ate at michael’s in grand cayman. The food was wonderful and what we ate is in this cookbook. Highly recommend.

I have just received it, but am anxious to try many of the recipes.

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