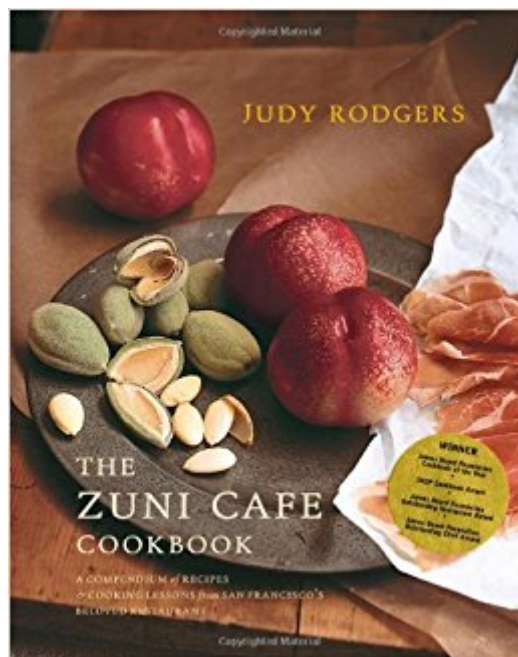




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The Zuni Cafe Cookbook: A Compendium Of Recipes And Cooking Lessons From San Francisco's Beloved Resturant



Synopsis

For twenty-four years, in an odd and intimate warren of rooms, San Franciscans of every variety have come to the Zuni Caf  with high expectations and have rarely left disappointed. In *The Zuni Caf  Cookbook*, a book customers have been anticipating for years, chef and owner Judy Rodgers provides recipes for Zuni's most well-known dishes, ranging from the Zuni Roast Chicken to the Espresso Granita. But Zuni's appeal goes beyond recipes. Harold McGee concludes, "What makes *The Zuni Caf  Cookbook* a real treasure is the voice of Zuni's Judy Rodgers," whose book "repeatedly sheds a fresh and revealing light on ingredients and dishes, and even on the nature of cooking itself." Deborah Madison (*Vegetarian Cooking for Everyone*) says the introduction alone "should be required reading for every person who might cook something someday." 24 pages of color; 50 black-and-white photographs

Book Information

Hardcover: 504 pages

Publisher: W. W. Norton & Company; 1st edition (September 17, 2002)

Language: English

ISBN-10: 0393020436

ISBN-13: 978-0393020434

Product Dimensions: 8.5 x 1.8 x 10.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 117 customer reviews

Best Sellers Rank: #48,421 in Books (See Top 100 in Books) #7 in  Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #20 in  Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California

Customer Reviews

Judy Rodgers, chef-owner of San Francisco's Zuni Cafe, has produced a true classic with *The Zuni Cafe Cookbook*. This book gives the cook and the reader two accessible temptations: to read from cover to cover, and to cook from cover to cover. One of the great voices in food writing today, Judy Rodgers truly stands shoulder-to-shoulder with any of the master food writers who have preceded and influenced her. Her writing is as delicious as the famous Zuni Roast Chicken with Bread Salad, as simple and elegant as the Zuni Cafe Caesar Salad. While firmly anchored in the food sentiments of California, Rodgers explores the honest cuisine g n re of France, Tuscany, Umbria, Sicily, Catalonia, and Greece. Her chapter "Small Dishes to Start a Meal" runs to 65 pages! Look for

her Lentil-Sweet Red Pepper Soup with Cumin and Black Pepper, her Citrus Risotto, and her Tomato Summer Pudding. Be sure to try Short Ribs Braised in Chimay Ale, and Rabbit with Marsala and Prune-Plums. Chapters are devoted to eggs, starchy dishes, sausage and charcuterie, and the cheese course; you'll also find all the basic chapters one might expect. Throughout, Gerald Asher provides insight into matching wines with foods. Rodgers's natural instinct is to share and to teach, and the instructional material in *The Zuni Cafe Cookbook* is like a deep-tissue massage, improving any cook's posture and performance. Rodgers's fine book invites both the novice and the experienced cook to delve deep into the heart of real food and real cooking. --Schuyler Ingle

Rodgers, chef-owner of the Zuni Cafe, cooks like a dream and writes like one, too. Both an extended tutorial and an autobiography in recipes, the book opens with a fascinating account of her formative experiences as a 16-year-old in Roanne, France, where she spent a year at a three-star restaurant taking reams of notes and occasionally peeling vegetables. The introduction is followed by a series of brief, thoughtful essays on the practice of cooking. While readers in the market for a few quick supper ideas might greet so much preamble with impatience not until the eighth chapter does she get around to some recipes most will appreciate her insistence on principles like "What to Think About Before You Start" and "Finding Flavor and Balance." In stunning detail, she explains how to salt a cod and cure a rabbit and brine a fowl and stuff a sausage. One would not be surprised to turn a page and find a description of how to slaughter a sheep. The book includes the recipes that have made her reputation, such as the Zuni Roast Chicken with Bread Salad, plus other fare from appetizers through dessert like Oxtails Braised in Red Wine and Shrimp Cooked in Romesco with Wilted Spinach. Unlike many chefs who style themselves as creative forces, Rodgers has a deep sense of how, as she puts it, "the simplest dish can recall a community of ideas and people." Rodgers's cookbook embodies that ideal beautifully. Copyright 2002 Cahners Business Information, Inc.

This cookbook is mostly all right though not entirely. Since I am already a reasonably accomplished home cook with a professional chef son, I can follow Rodgers' convoluted instructions without too much difficulty. But if I were a novice cook I would be entirely at sea.

I have only made a couple of recipes from this cookbook, but have read most of it and am interested in trying more! I am especially intrigued by their renowned recipe for roasted chicken. But- one of the recipes I've used a number of times now is the one for "seafood essence", and that alone is worth

the whole book. We occasionally have a lobster feast, and this is a BRILLIANT and efficient way of utilizing the lobster shells and carapaces that would otherwise be discarded. Also, one can save up shrimp shells, frozen, to add to the essence (if one does not use them to make shrimp butter, of course!). The "essence" is a lobster stock- a quick one to make, needing cooking for only an hour or so- then strained and cooked down until one has a tiny amount of pure lobster flavor. (At some point, it is helpful to strain any sludge out of it.) Then put it in a small jar and freeze it. One teaspoon of it can give a lovely lobster taste to almost anything!! am also eager to try her approach to perfect chicken stock. Very recommended! The recipes look amazing in general, and invite explorations. I'm 3000 miles away from the restaurant, and sur wish I were not!

This book was exactly as described a compendium of recipes and cooking lessons. There was also a fair amount of the author's history with food and the history of the Zuni Cafe. The only thing that I think that could have improved this book would have been more and larger photographs. I love to see photos of the food and there weren't any at least not in the Kindle edition.

Best recipe/technique for making pie crust...EVER! Impossible to overwork the dough. It always comes out flaky and buttery! Everything else is gravy. Very good, yummy, beautiful gravy! More than a cookbook, it is also a very interesting read.

I haven't used this book in it's entirety yet, however, I like what I've worked through so far. I cook a lot and always looking to perfect techniques and enhance flavour. While I find some of the book a bit preachy in places, the results are worth it. I've made great chicken stock for years, it's now been raised to a new level of wonderfulness! Same for Judy's shellfish fumet. What seemed like strange adjustments yielded great results. Not for the faint of heart, however, worth working through and planning your time in the kitchen. The guinea fowl preparation tips are excellent and make for a "quick" and tasty meal. A Cook friend in Burgundy recommended this for me, one of her favourite books.

I purchased this book some time ago for myself, read the book and cooked some of the recipes - what a great teaching cookbook! Ordered this gift for my children because they will enjoy these recipes and it will teach them to be better cooks!

I did not care for the style or the way it was laid out. I looked through it once and I doubt I'll ever look

at it again.

Love this book! It is worth it just for the Zuni chicken and bread salad recipe!

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