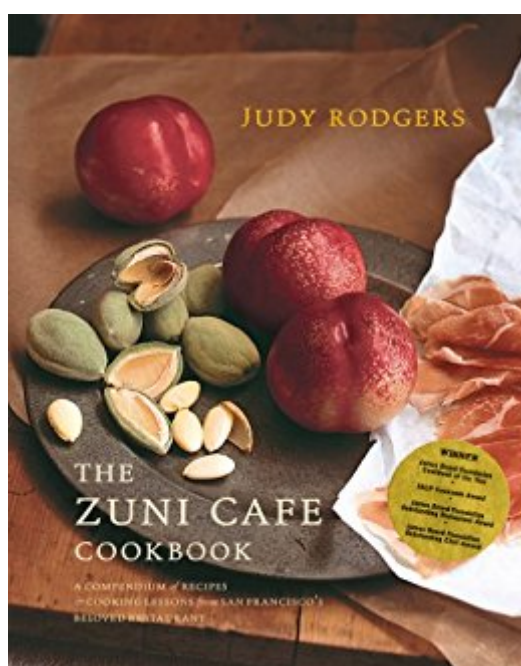


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The Zuni Cafe Cookbook: A Compendium Of Recipes And Cooking Lessons From San Francisco's Beloved Restaurant: A Compendium Of Recipes And Cooking Lessons From San Francisco's Beloved Restaurant



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."

Book Information

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Customer Reviews

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! I 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 sure 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 its 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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