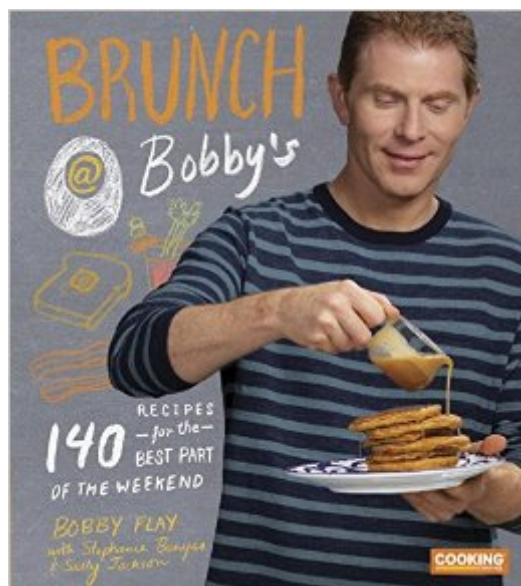


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Brunch At Bobby's: 140 Recipes For The Best Part Of The Weekend



Synopsis

At long last, Bobby shares his simplest, most sought-after recipes "while still delivering his signature intense flavors. Bobby Flay may be best known for his skills at the grill, but brunch is his favorite meal of the week. In *Brunch @ Bobby's* he includes 140 recipes starting with the lip-smacking cocktails, both spiked and virgin, that we have come to expect from him, along with hot and iced coffees and teas. He then works his way through eggs; pancakes, waffles, and French toast (including flavored syrups and spreads); pastries (a first) and breads; salads and sandwiches; and side dishes. Pull up a seat and enjoy a Sangria Sunrise, Carrot Cake Pancakes with Maple-Cream Cheese Drizzle, Sautéed Bitter Green Omelets, and Wild Mushroom-Yukon Gold Hash. This is how Bobby does brunch.

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Customer Reviews

I am a sucker for a good cookbook and I have a nice collection. I own a couple of Bobby's other cookbooks but this one is a little different because it focuses on the "Brunch" aspect and let me tell you - it is packed with awesome recipes and ideas for your next brunch! A couple of observations when I first got the book. I love the way it is bound (hardback) and the heavy paper stock it is printed on. I flipped through the pages to find beautiful photographs of the presentations of the finished products. Almost every item is shown with a picture - unlike a lot of cookbooks. It is laid out in a perfect format! First off you have an awesome selection of cocktails for your brunch and most you may have made but he puts a spin on it to make it unique. I really like the section on setting up a serve yourself Bloody Mary and what you need to provide for your guest. At the end of the book he

actually puts together a selection of recipes from the book into occasions so it makes it easy to plan your get together with friends. The book is broken down by topic for brunch foods like pancakes, eggs, pastries/breads, sandwiches, fruits to serve and then savory side dishes. I believe there are around 140 easy to understand recipes in this book. Most of the items call for things you should already have in your pantry, if not they are easy to find at most grocery stores. There is nothing over the top or crazy in this book - it is just a good book for your brunch. I did notice a few reviews on here mention that a lot of the recipes contained in this book is on his website. Don't get me wrong, I don't mind going to a website to get a recipe for something but having it all together in one book just makes it so much easier. It is beautifully designed and laid out and takes the burden of figuring out what to prepare by giving you suggestions and ideas. I don't really have anything negative to say about the book. I am very impressed overall. For the everyday cook I think you will really love this book. Again I love the simplicity of it and also the pictures. I have been cooking since I was a little boy and I always use these books as more of a guideline but in this case I think I would follow his suggestions. I'm planning a brunch this spring to be served outdoors and a lot of what I will serve will come directly from this book. A little more about me any why I love this book: I have a collection of cookbooks (around 50) and I love to try new things and invent my own style by learning from the tried and true champions of cooking. I like simple but delicious foods (no French sauces over poached fish with aspic on the side). I am a geek when it comes to cookware and having all the gadgets and the like. I spend a lot on getting the best quality that I can afford at that time in my life and enjoy what I have. I watch cooking shows more for ideas. I'm not a trained chef and have only taken the random cooking class here and there but my teacher was my Mother who was a wonderful southern cook. Thanks for reading my review and if you think it is helpful hit the button below! I try to be as honest as I can and review the products that I purchase and point out what I think YOU would like and not like. I'd recommend this book to friends and family!

As a fan of the series, Brunch at Bobby's, I was excited to see this book on . The book is made up of the following chapters:- Coffee, Tea & Cocktails- Spreads & Syrups- Pancakes, Waffles & French Toast- Egg Dishes- Pastries & Breads- Sandwiches- Fruit Dishes & Fruit Salads- Savory Side Dishes There are beautiful photos that accompany some of the 140 recipes. The instructions are clear and easy to follow. The ingredients can be found within your own pantry or at your local supermarket. I've made a couple of the recipes thus far (Salted Caramel Affogato, Almond Butter Syrup and Orange French Yogurt Cake) all turned out great and really tasty. I like that your common brunch fare (pancakes/scrambled eggs) are elevated to "show stoppers" like Oatmeal Cookie

Pancakes and Tarte Flambe with Softly Scrambled Eggs and Goat Cheese. There are a handful of recipes that highlight Flay's interest in spices like chipotle, chile de arbol and piquillo peppers but it doesn't dominate the book. I liked that there was a good balance of indulgent type recipes (Banana Fosters Beignets) and lighter/healthier fare (Tropical Fruit Salad). It has a nice balance of the best of both worlds. The one negative I have with this book is that there are a lot of duplicate recipes that can be found on the Brunch At Bobby's section on the Cooking Channel website. He does alter some of the recipes so they aren't exactly identical (example: on the website there is a recipe for Spanish Tortilla with Chorizo, Piquillo Peppers and Gurrroxta Cheese but in the book there is a recipe for Spanish Tortilla with Chorizo, Piquillo Peppers and Roasted Jalapeno Pesto.) Despite this, I would still recommend purchasing this book as a gift for someone who likes to cook.

I have only made two recipes, the bacon and hash brown quesadillas (which were okay, though somewhat dry) and the oatmeal cookie pancakes. I believe the recipe for the pancakes is incorrect. I made it as instructed and it was unbelievably runny. I then looked up this recipe, also from Bobby Flay

(<http://www.foodnetwork.com/recipes/bobby-flay/oatmeal-pancakes-with-maple-glazed-roasted-apples-recipe.html>) to compare the two recipes. In the book, the recipe calls for 1-1/2 cups flour; online the recipe calls for 2-1/2 cups flour. Oatmeal in the book--1/2 cup plus 1 tablespoon; online--1-1/2 cups oatmeal. Buttermilk in the book--2 cups; online--1-1/2 cups milk. Maple syrup in the book--3/4 cup plus 1 tablespoon; online--2 tablespoons. The book also calls for 4 tablespoons butter in the batter. Online, the recipe calls for 4 eggs rather than 2 eggs as the book does, but comparing all these measurements, you can see why I think the book has some serious typos. I'm very disappointed, but I love Bobby's show and will certainly try other recipes.

I took a cooking class that featured recipes from Brunch @ Bobby's. The demonstration included a fabulous frittata topped with a mouth-watering cherry tomato sauce (p.108); a delicious fig, ham and cheese panini (p.183) and very good churros (p.170). This book is doubly good in that we have another wonderful Bobby Flay cookbook to enjoy and one that targets breakfast, my favorite meal. Super recipes for traditional dishes include eggs, french toast, pancakes, and, of course, beverages for mid-morning blowouts abound. At least once, however, a recipe was included that probably wasn't reviewed by the author: a tomato strata (p.218). The recipe looks good, but the write up stumbles. A strata is a baked egg dish made with cheese and french bread; and the write up recommends serving it as "a lovely side dish for poached or scrambled eggs". Yeah right! serve

this egg dish as a side for eggs!

Waited two years for this book and.....it did not disappoint! The whole family loved the shoo fly muffins! Although, I admit, you could probably find a lot of his recipes on line. I still am glad I purchased the book!

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