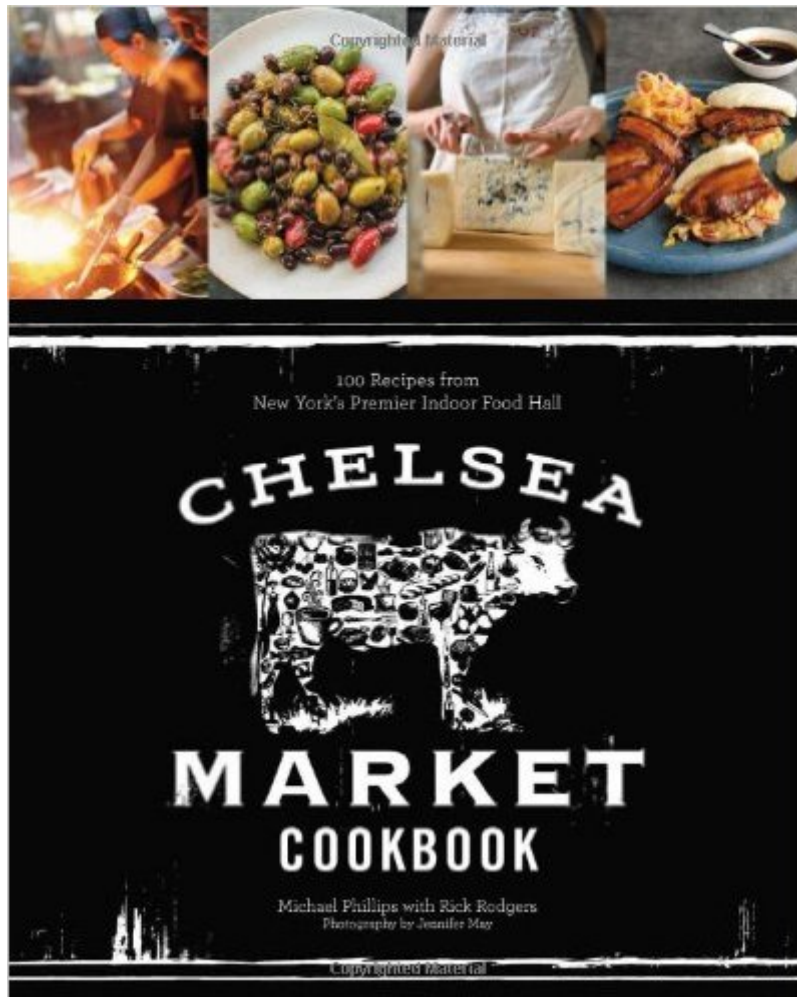


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Chelsea Market Cookbook: 100 Recipes From New York's Premier Indoor Food Hall



Synopsis

In the landmark National Biscuit Company building, Chelsea Market has inspired countless tourists and locals alike with its vegetable, meat, and seafood shops, top-notch restaurants, kitchen supply stores, and everything food-related in between. In celebration of its 15-year milestone, The Chelsea Market Cookbook collects the most interesting and famous recipes from the market's eclectic vendors and celebrity food personalities. Archival images, gorgeous food photography, and cooking and entertaining tips and anecdotes accompany the 100 recipes, ranging from Buddakan's Hoisin Glazed Pork Belly, to Sarabeth's Velvety Cream of Tomato Soup, to Ruthy's Rugelach. This keepsake volume is sure to bring the fun and tastes of this immensely popular food emporium to your home kitchen. Praise for The Chelsea Market Cookbook: "Amazing photographs and an eclectic range of recipes make this celebration of the market's 15th anniversary an eminently readable book with recipes that are straightforward and easy to understand . . . Advice on everything from wine pairing to tablecloths make this cookbook as intriguing as the market itself." —Miami Herald

Book Information

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Customer Reviews

I'm a great fan of cookbooks whether I actually cook from them or not. Just reading the recipes and looking at the photos is what I call cookbook porn. But in this case, I was intrigued enough to actually cook several of the dishes. There's a cauliflower dish that is remarkable as is the Bourguignon Burger. It is fantastic. I can't wait to further explore this wonderful book. I'm happy to report that any moderately able person can cook any of these recipes, no graduate degree required. And, if I may say so, these are really good recipes unlike some of the Food Network concoctions that seem only

to be made for selling cookbooks, not for people to actually make and eat. You will make many of these recipes and enjoy them, too.

We were excited to receive this book as a gift, having recently moved away from the Chelsea Market area. As we work our way through the recipes, the results have been mixed (see below), though the best dishes have been truly fantastic.*Ideal for foodies and folks who entertain (many complex/impressive dishes; creative cocktails and snacks)--especially those with access to good produce/meat/fish, as well as international and specialty food shops.*Less ideal for beginners, busy people. Recipes can be expensive. Ironically, not a great choice for those with the typical (tiny) "New York kitchen"--calls for quite a collection of kitchenware, and many recipes would be frustrating or even impossible with limited counter/fridge/burner space.

DESIGN: Great--fun to read/flip through, even if you're not in the mood to cook*Nicely bound with sturdy pages*Lots of beautiful photographs of the dishes and the market*Helpful ingredient glossaries and tips on choosing/preparing ingredients throughout*All recipes are listed in the contents--very handy!

RECIPES: (will update if we have a different experience w summer recipes)*Wonderful: Provençal Fish Stew (don't skimp on the pastis!), Shrimp and Sausage Cioppino, Roast Chicken with Balsamic Glaze (neither one of us is crazy about roast chicken, but this was incredible--there's no going back!)*Good, but maybe more work than it's worth: Bobotie, Old-Fashioned Beef Stew*Really not good: Chicken Cacciatore Pasta, Vegetable Soup with Chicken Matzo Balls, Seafood and Andouille Gumbo (my husband liked this more than I did--vinegary hot sauce helped)

SELECTION: Generally broad, not all from Chelsea Market*Nice range of cuisines/methods, though some sections lack variety--i.e. sides (more than half are some variation of starch and cheese--dreamy, but less helpful for meal planning) and vegetarian entrees (very cheese-centric; predominantly Italian)*The cocktails, appetizers, and desserts are largely from Chelsea Market vendors, but close to half the entrees/sides are from "guest chefs" and others affiliated with the market. That said, our favorites so far have all been from outside contributors, so no complaints.)

DIFFICULTY: Nothing impossible, but can be challenging/time consuming*Most dishes are pretty involved; many take hours or days. It's really more of a Sunday dinner/special occasion kind of book.*As another reviewer noted, the simpler recipes are a bit too simple (e.g. Tuck Shop's Roasted Brussels Sprouts: boil, drizzle with butter, bake)*Recipes tend to dirty an astounding number of dishes/pots/pans and may require special equipment and/or significant fridge space (several involve chilling relatively large things--often weighed down, ideally between baking sheets with cans on top--overnight/for several hours)*Emphasizes interesting twists/techniques--a good

way for intermediate cooks to learn some new tricks!INGREDIENTS: Interesting, but may not be readily available*Frequent hard-to-find ingredients (e.g. smoked alderwood salt, brined lemons, burdock root, Japanese yam cake) and specific brands/kinds of cheeses, preserves, vinegars, etc. In the latter case, they generally include substitutions. Can be pricey either way.*Because so many dishes feature seasonal produce, some of which is not available year-round, a seasonal index would be a helpful addition

I have a cookbook collection, probably over 150 books. Chelsea Market is my new favorite. I like the variety of recipes from all different vendors. It's full of the best of the best, signature recipes that are already approved by the NYC foodies. I made the "Brown Rice Bowl" the other night, it was delicious.

Very basic recipes. If looking for something interesting, keep looking. Pictures are nice but recipes are simple and consist of things you probably already have recipes for. Example. Two recipes for chili.

The print edition probably rates five stars, but not the Kindle edition (I added the Kindle edition because I have trouble reading small print). I thought I would find an interesting recipe in print, and then read the details on the Kindle. Unfortunately, that is practically impossible because the Kindle edition does not have a table of contents!

Don't know why I waited that long, but its absolutely down my alley....loved the tomato salad with basil vinaigrette....the drinks are also divine, explaining the betters....great idea....can't wait to try more....

I live near the Chelsea Market and walk there on a regular bases. I am an excellent cook. So this was an must cookbook for my collect. This cookbook also gives so of the history of the building and a great purchase to remember NYC for tourists.

Great read, love the history

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