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# A Super Upsetting Cookbook About Sandwiches



## Synopsis

Tyler Kord is a chef-owner of the lauded No. 7 restaurant and No. 7 Sub shops in New York. He is also a fabulously neurotic man who directs his energy into careless ruminations on sandwich philosophy, love, self-loathing, pay phones, getting drunk in the shower, Tom Cruise, food ethics, and what it's like having the names of two different women tattooed on your body. Most of these ruminations also happen to be truly excellent recipes, like roast beef with crispy shallots and smoky French dressing, or a mind-blowing mayonnaise that tastes exactly like pho. [Tyler, you never did finish writing that fried squid recipe though. You know that, right? -Ed.] This is his first book. If you buy it, you can help make sure it won't be his last.

## Book Information

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## Customer Reviews

Well, now my life has changed. I have to plan for making about six (initially) of this cookbooks special ingredients -not exactly exotic, but definitely a departure from the norm like home made chorizo, fried mushrooms, muchim brined everything.. I need to find my deep fat fryer. I need to ask some guests over who will not run off when I serve them deep fried soft boiled eggs or squid sandwiches with the tentacles sticking out. I went to No. 7 the restaurant during its opening week, and fondly remember the parallel universe menu of silly sounding sandwiches which -OMG- were terrific, unique, and I surmised not to be had until a return to Brooklyn. But, Tyler, you have made your food and techniques an enjoyable read and with recipes that look doable. I shall try. I shall take great delight in sharing your cuisine with friends.

Buy it just to read it. The sporadic comments by the editor, Francis, compelled me to sit down and read this book cover to cover, including the index (see the entry for Tuna for an example). I thoroughly get Kord's rant on people complaining about how much food in a restaurant costs, because good ingredients and paying people a decent wage costs. Make it yourself and price the ingredients, then decide how much you would pay people to make it for you. I love the recipes, but I must confess I've been putting the sandwich ingredients into a bowl (no bread) only because I can't eat that much bread. Kord himself says that you can use the recipes for plate food, and you can! This is another cookbook that uses the f-word liberally, but unlike Thug Kitchen whose overuse made the book unreadable, at least in this book it was used with some restraint.

This book is clearly different than a lot of "sandwich" cookbooks out there, and in this case, that's a good thing! The book has humor, tons of useful information, loads of great recipes and mouthwatering photographs. There are two main categories in this book, divided into "Sandwiches" and "Things to Put in Sandwiches". With lots of sub-categories "roast beef, chicken, sausages, broccoli / cauliflower / asparagus, muchim, fried things with gooey sauces, seafood explosion, vegetable purees, meatloaf and veggie burgers. Tons of great recipes fill this book, such as "Don't Cry For Me Argentina" (page 18), "The Frito Kid" (page 28), "This Is A Chicken Sandwich" (page 32), "Garlic and Thyme Grilled Bologna" (page 41 and a favorite of my Grandma Deloris "she loves her lunch meats), "The Empire Strikes Back" (page 49), "Broccoli Classic" (page 58), "Broccoli, Egg and Cheese" (page 65), "The Battle of Shanghai" (page 85), "Grilled Squid and Zucchini" (page 98), "Zucchini Parm" (page 112), "Basic Meatloaf" (page 124), "It Must Have Been While You Were Kissing Meatloaf" (page 128), "Patty Melt" (page 139), "Perfect Scrambled Eggs" (page 155 "and my new go-to recipe for scrambled eggs), and several recipes for dressings, sauces, tons of pickled foods, relish and even recipes for coleslaw (delicious) and homemade BBQ potato chips. There are things in this book that will appeal to all types of sandwich eaters. For those who think they might miss the meat in any of these recipes, think again! This book is a fabulous must have for any food lover!

This guy is really funny. Like, LOL funny! I have not yet experienced that while reading a cookbook.

Sometimes a smirk or a little tee-hee, but while reading this book I laughed. LOL'd! The sandwiches are inspired. I can't say that I'll be making most of these from start to finish, but I will definitely be using elements of each recipe.

Seeing this book on , I was immediately confused/intrigued. The author's vague description of the book & lack of a look inside the feature (it's there now! Took them long enough!!) left me even more intrigued. I like sandwiches & I assumed this book had some interesting recipes based on the humor of the title, so I went for it! First off, I love that every recipe has a beautiful photograph. Nothing I hate more in life than a photoless cookbook! Reading the recipes, I couldn't help but laugh out loud numerous times. The author's bizarre/twisted/offensive sense of humor is hilarious. The foreword, the titles & descriptions of the recipes, the steps, and he even managed to insert humor into the ingredients! This isn't a dry, painful-to-flip-through kinda cookbook, it's one I sat down & read cover to cover. Other than the book being highly amusing, the important part is the recipes! The book is organized by the type of protein of the sandwich (roast beef with a recipe for roasting your own beef!, sausage, fried things, veggie burger, etc.) and recipes for sauces & other components. I made the meatloaf & then the (His Name is) Robert Paulson sandwich - delicious. The pho mayo was great, black bean hummus was oddly good, the grape jelly mayo was very strange but tasty, I made the No.7 Sub Club with pico de lettuce & it was amazing. No fails! So many interesting sandwiches! I love the author's obsession with broccoli & once I get some, I'll be trying out all of the broccoli sandwiches. My copy of the book is full of bookmarks & there are lots more things I look forward to making. I received this book in exchange for my honest review.

This book is totally ridiculous in all the best ways. As a cookbook, it's clear and user-friendly, and the recipes while geared toward sandwiches, are weird and fun and versatile - I can use any and all of these components over and over and never make a sandwich. I love that. But more than anything, this book is a great read - It's sweet and thoughtful and weird, smart and engaging and hilarious.

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