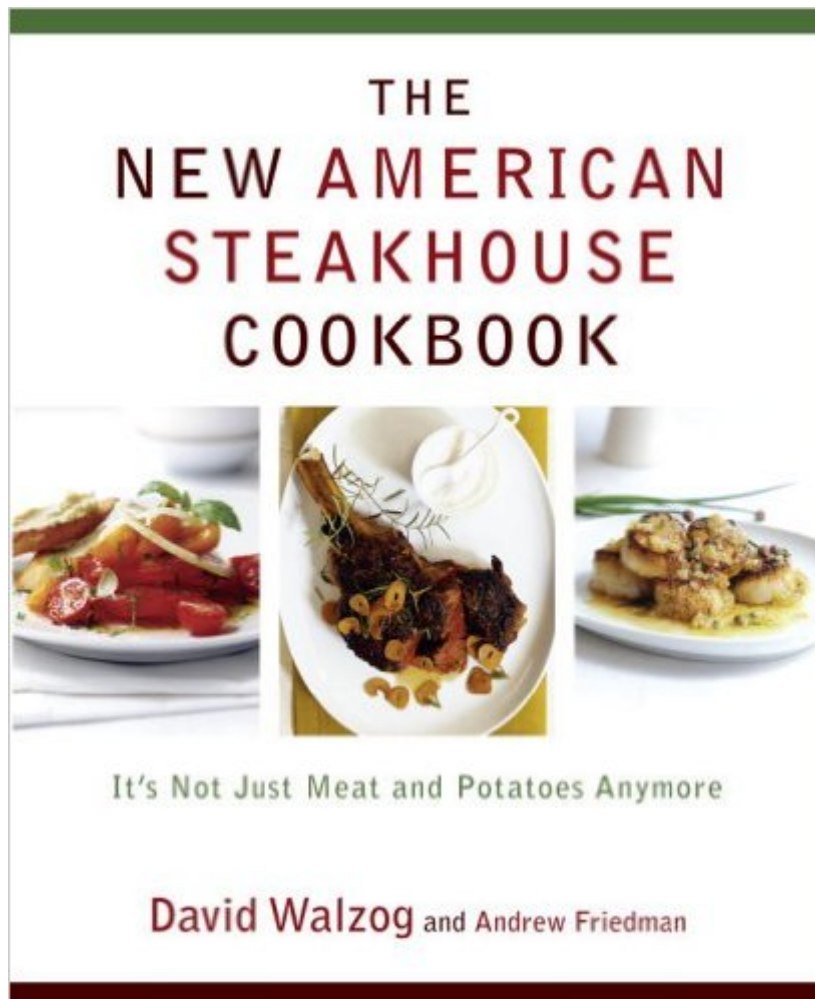


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The New American Steakhouse Cookbook: It's Not Just Meat And Potatoes Anymore



Synopsis

New York City's best-known steakhouse chef brings restaurant-caliber cooking to the home kitchen with his creative spin on America's classic cuisine, featuring a wide array of seafood, chicken, steaks, and chops, plus a host of scene-stealing appetizers, side dishes, drinks, and desserts. When David Walzog opened the doors to the first of his three New York steakhouses in 1998, he sought to update an American institution. By applying the principles of New American cuisine "with all its creativity and fresh-from-the-farm flavor" he reinvented the steakhouse. Now, in 125 favorite recipes, the celebrated chef invites you to duplicate his modern steakhouse meals at home. The New American Steakhouse Cookbook tackles every element of a meal, starting with flavor-packed hors d'oeuvres like Whipped Garlic Goat Cheese and Sherried Tomatoes on Cheese Crisps; Moroccan Spiced Lamb Chops; and Steamed Peel-and-Eat Shrimp. Salads and small plates (Baked Crabmeat Gratin; Sliced Beefsteak Tomatoes and Sweet Onions with Fresh Herbs and Blue-Cheese Croutons) and soups (Chilled Yellow Tomato Gazpacho; Green Lentil Soup with Grilled Country Ham) also make impressive starters. Walzog's main dishes prove that "a steakhouse" doesn't just mean steak, with other hearty dishes such as Barbecue-Braised Beef Short Ribs; Marinated Skirt Steak; Beef Tenderloin Kebobs; Cider and Stout Roasted Pork Shoulder; Grilled Salmon Steaks with Buttered Leeks and Shitake Mushrooms; and Lemon-Pepper Marinated Chicken with Grilled Asparagus. This steakhouse specialist teaches you everything you need to know about buying, preparing, and cooking steak, as well. You can choose side dishes from such irresistible possibilities as Black Truffle Creamed Spinach, Gruyère Potato Gratin, and Toasted Barley Risotto with Mushrooms and Thyme. Recipes for steakhouse sauces and condiments like Stilton Cheese Sauce, Red Onion Compote, and Smoked Chile Ketchup are here, too. He provides tips throughout on how to prepare a dish in advance and then finish it quickly, as well as expert grilling advice. Wine and beer pairing suggestions accompany the recipes, and there is a generous selection of drinks, including classic and contemporary cocktails ranging from Whiskey Sours to Flirtinis and even a selection of nonalcoholic drinks. Creamy Mascarpone Cheesecake with Marinated Fresh Raspberries, Five-Layer Chocolate Cake, and Strawberry "Biscuitcake" are some of the sweet finales. With The New American Steakhouse Cookbook, you can bring the best of America's favorite restaurant dining experience home.

Book Information

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Customer Reviews

After eating at SW Steakhouse in Vegas, I was inspired to find out more about the chef, David Walzog. The meal was fabulous, and I was looking for the recipe for the creamed spinach. I discovered that many years prior to opening this restaurant, chef David Walzog wrote a cookbook that explains his techniques and approach to cooking. There are many recipes besides steak here. After reading through the cookbook, I learned so many new important tips, which improved my cooking. I sent a copy to my relative, who is a great cook. Like me, she gained insight and came away very inspired. We both discovered many mouth watering, yet uncomplicated recipes. David Walzog has a special talent for cooking. He marries the right ingredients....never boring or weird, just flavorful and cooked to perfection. He is creative, yet straight forward and easy to follow. I own dozens of cookbooks, and this is one of my favorites, basically because his food tastes great!

Much more than I was expecting. Also, delivery was quick.

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