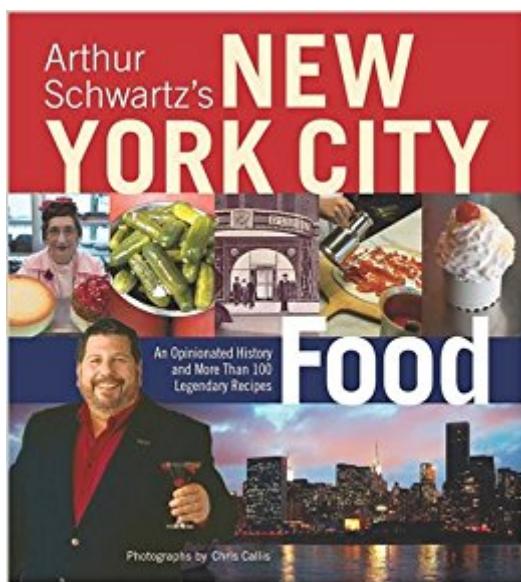


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Arthur Schwartz's New York City Food: An Opinionated History And More Than 100 Legendary Recipes



Synopsis

Arthur Schwartz is the Big Apple's official foodie-about-town, the Schwartz who ate New York City, a fellow who has fork-and-knived his way through the five boroughs. He knows his knish from his kasha, his bok choy from his bruschetta, his falafel from his frittata. And in "Arthur Schwartz's New York City Food," he shares his gastronomic expertise, chronicling the city's culinary history from its Dutch colonial start (think crullers and coleslaw) to its current status as the multicultural food capital of the world. For good measure, Schwartz also includes 160 recipes for American classics that either originated or were perfected in New York: Manhattan Clam Chowder, Eggs Benedict, Lindy's cheesecake, Lobster Newburg. Schwartz is not only informed, he's funny, and throughout the book he covers everything from the phenomenon of the celebrity chef to his first meeting with James Beard. His text is transporting, taking readers back to Delmonico's, the Colony, the Horn & Hardart Automats, and the once-popular Childs Restaurant with its renowned buttery pancakes. Whether revealing how an obscure dish known as Omelet Surprise was transformed into the decidedly chichi dessert Baked Alaska; investigating why some Jewish restaurants came to be known as Roumanian steakhouses; or instructing readers on the way to bake a molten chocolate minicake worthy of Jean-Georges Vongerichten, Schwartz is the ideal dining companion.

Book Information

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Customer Reviews

Chapters on New York City's massive ethnic influences ("The Jews," "The Italians," "The Chinese") mingle with ones on various kinds of eating establishments ("Grand Hotel Dining,"

"Steakhouses," "Hot Dogs") and with sections on "The Corner Bakery" and "The Golden Age of Cocktails" in this sumptuous celebration of Gotham's cuisine. Schwartz, a native New Yorker, has been dishing about the city's food for years on the radio, and here he catalogs dishes that are known the world over as well as ones that are nearly extinct. He reveals, for example, that only one bakery in Brooklyn still makes Nesselrode Pie, a "glorious mound of chocolate-curl-covered rum-, chestnut-, and candied-fruit-flavored Bavarian cream," and that New York Cheesecake is a descendent of the cheesecakes of Eastern Europe. He also includes concise profiles of famous New York foodies, like New York Times critic Craig Claiborne and Lutèce chef-proprietor André Soltner. Scintillating photographs of culinary delights such as Lobster Newberg (created at Delmonico's in the mid-1870s) and Biscuit Tortoni (which, before "the tiramisu explosion," was one of the city's most popular Italian-American desserts) complete this delightful volume. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Native New Yorker Arthur Schwartz has an encyclopedic knowledge of the city's aromas and tastes. Currently New York's foremost radio food expert, he was also the longtime executive food editor and critic of the New York Daily News. His previous books include *Naples at Table: Cooking in Campania* (HarperCollins) and *What to Cook When You Think There's Nothing in the House to Eat* (Ecco). Schwartz grew up in Brooklyn, where he lives today. Chris Callis has been a professional photographer for more than 30 years. He is the photographer of *Alvin Ailey Dance Moves* (STC) and *Maury Rubin's Book of Tarts* (William Morrow), among other titles.

NICE BOOK.

Have not tried any of the recipes yet but loved reading the book...lots of history.

Losts of fun information and recipes from some New York City icons.

This book is an encyclopedic collection of stories about NY restaurants from a bygone era. It has great photos and recipes as well. Really enjoy reading and will read it again and again.

I purchased this book because I am having a dinner party with the theme "I Love NYC" next month. I enjoyed reading the history of food in New York City. The descriptions and photos of famous

restaurants in the city are fascinating. As other reviewers have noted, the recipe selection is limited, but I feel it is sufficient. I was able to give my guests a myriad of ideas of what to bring for the party. Beautiful hard cover book, wonderful for anyone who loves New York City!

New York City Food is a cool combination of a food history of the greatest city in the world combined with recipes for those of us who hate the fact that we can't get to NYC often enough! It's NOT a restaurant guide, so careful not to try to use it as such. But it's a great read and can help you navigate the Apple's neighborhoods on your next trip. Thanks to this book, I found the "holy grail" of half-done pickles on the lower east side on my last trip!

I enjoyed reading this book, because it brought back memories of the great city of New York and inspired me to visit more often. Recipes are fabulous! I never made corned beef before, or Irish soda bread, but they were easy and wonderfully delicious. Great gift, as I'm sure my city daughter appreciates. A one-of-a-kind cookbook, for anyone who loves to cook. So glad I found it at .com.

I am from the NYC and it was wonderful r learning about dining history in NYC. All of the recipes were a wonderful bonus.

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