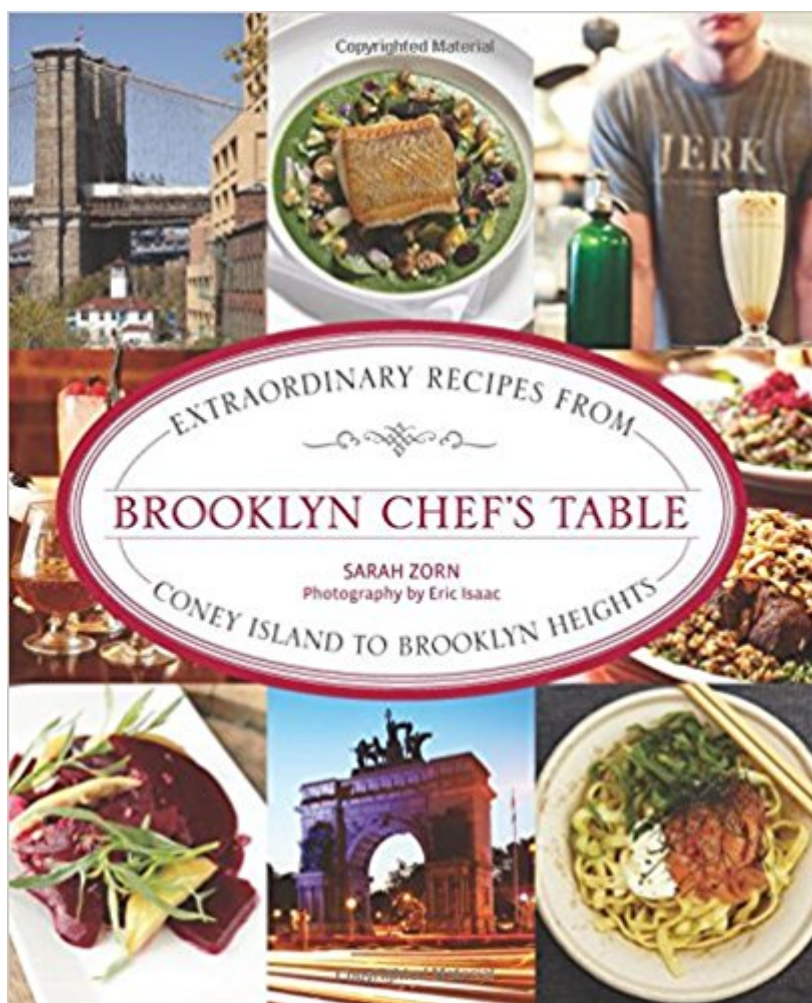


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# Brooklyn Chef's Table: Extraordinary Recipes From Coney Island To Brooklyn Heights



## Synopsis

It's become less of a trend to talk about how trendy the Brooklyn dining scene is, and just an accepted fact that from Crown Heights to Mill Basin, Prospect Heights to Bensonhurst, Brooklyn is home to some of the best and most varied and most destination-worthy restaurants, not just in New York City, but throughout the entire country. More than just a collection of recipes, Brooklyn Chef's Table uncovers a Brooklyn expressed through that glorious medium, food. By reading the stories of the members of Brooklyn's restaurant community, the ones that grew up here and never left, or that came from other countries in search of a dream, or merely migrated across the bridge in order to better articulate their craft, you'll discover Brooklyn as it was, Brooklyn as it is, and Brooklyn as it will be, far into the foreseeable future. With recipes for the home cook from 60 of the borough's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Brooklyn Chef's Table is the ultimate gift and keepsake cookbook for both tourists and New Yorkers.

## Book Information

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## Customer Reviews

Although today's with-it Parisian is said to be embracing all things 'tres Brooklyn, your everyday Manhattanite (or at least your older everyday Manhattanite, me included), has been pretty slow to cross the river. But after reading this book (and what a great read it is!) and reveling in the ridiculously come-hither food photos (the book gets an A-plus in food porn), I'm ready to move to

Brooklyn and buy a car so that every night I can drive from one Brooklyn neighborhood to the next in search of the ultimate progressive meal. I'm thinking I'd start with Buffalo Cauliflower, Caesar Salad with Schmaltz Croutons, Rampwurst with Snap Pea Slaw, Goat Ravioli, and Peach and Chamomile Ice Pops. The next night would be something completely different, but equally wonderful.

“Sara Moulton, public television show host, Sara's Weeknight Meals Back to Sarah Zorn's Brooklyn Chef's Table offers a thorough and compelling trip through some of Brooklyn's best restaurants, from the old standbys and the modern newcomers to the hidden gems and the scrappy upstarts. Through the book's recipes and, more importantly, its stories, it captures a borough that is rife with history (and red sauce Italian joints) but also open to new techniques and traditions from all over the world. It's a fitting tribute to the culinary scene of such a dynamic borough.

“Amanda Kludt, editorial director, Eater like me, you need a push to get all the way to Brooklyn, let Sarah Zorn's passionate homage, Brooklyn Chef's Table, be your guide and jump-start.

“Gael Greene, Insatiable-Critic.com Williamsburg? Greenpoint? Clinton Hill? Cobble Hill? Vinegar Hill? For all the hype its restaurants have garnered, Brooklyn is still, to most non-residents, a vast and uncharted Wild West where dining out requires a leap of faith and a few wrong turns. In Brooklyn Chef's Table, Sarah Zorn makes it all accessible, introducing readers to the full spectrum of chefs, from venerable veterans to hirsute hipsters, and shares recipes for the restaurant grub that put this former culinary punchline on the global dining map. A fun read for both 718 denizens and visitors, even if they're only visiting from faraway armchairs.

“Andrew Friedman, author and founder, Toqueland.com This book represents a great cross-section of the Brooklyn food scene, from restaurant dishes to pickles, cocktails to baked goods, cutting edge to comfort food. There is something in here for everybody.

“Andy Ricker, owner, Pok Pok Ny

Sarah Zorn is a professional food writer, born, raised, and currently living in Brooklyn. Her unadulterated love for the borough (combined with her even more virulent obsession with eating), has led to various positions at multiple city-centric publications. She's currently the food editor for Brooklyn Magazine and the L Magazine, associate editor at RestaurantGirl.com, food critic for Brooklyn Industry magazine, and a regular contributor to Every Day with Rachael Ray. Although Sarah has lived in Park Slope (before it was cool), Kensington (before it was cool), and Bay Ridge (before it was cool), she eventually moved to a far-flung corner of Bath Beach for the chance to own a fig tree, which she shares with the two loves of her life, her husband, Fred, and a hound dog mix named Rowdy. Eric Isaac is an Ohio-born food, travel & portrait photographer. When he was

younger, he wanted to be either a chef or a photographer. Now he takes pictures of food. His work can be seen in cookbooks, magazines and on his own blog at [food.ericisaac.com](http://food.ericisaac.com). He blogs about food culture all around the world and recipes that he comes up with in his spare time. Aside from photography, Eric reviews films for Tribeca Film Festival every year. His record is 41 films in 12 days. He has a passion for travel, South East Asia being his favorite region in the world. He lives in the Windsor Terrace neighborhood of Brooklyn, on a quiet tree lined street with his girlfriend and two cats.

Gave this book as a gift to my daughter and she loves it. We're Brooklyn born and bred, but any cook would enjoy the book.

I thought they would break it down into the varied cultural areas and the author did not.

Gave it as a gift. Hope that it had a plastic cover for packaging

We live and dine almost exclusively in Brooklyn. Such a renaissance happening over here! We were super excited to see this book published. If you are an amateur chef, like me, and have often tried to duplicate dishes you have enjoyed at restaurants but always felt there was just something "missing" this book is for you! Step by step instructions on the dishes that are true stand-outs on the menus of some really cool places. It is also very intriguing just to read the ingredients lists. Lots of "aha!" moments, and lots of new ideas to add to my repertoire. Also enjoyed meeting the chefs behind the establishments, they have as much "flavor" as the food. Makes a great gift, especially to former Brooklynites who have defected to leaner restaurant pastures.

The book is an exquisite journey through the history of Brooklyn through food, chef anecdote and author text and amazing photography. The book is a must for foodies, Brooklynites and makes the perfect gift!

Page 112 is a real eye-opener about the tastiest treats in all of NYC. Be sure to buy it now.

Did you actually write this recipe for Rachael Ray? Take this as a complement. I am up at 8 am on a Saturday morning, making, literally, my 18th batch of these treats. My husband's ex wife even puts orders in for them. I made a laundry basket of them for Christmas and not one remains. I am now a

slave to the puppy treat. Love your food and I am a native New Yorker myself. Thanks for thinking outside the box....Yappy New Year, on this one. Also ordered your cook book. Ten thumbs up.TH

"Brooklyn Chef's Table" is part cookbook, part food guide to Brooklyn, and overall a passionate and heartfelt tribute to to the author's beloved borough. Sarah Zorn has travelled all over Brooklyn interviewing its best chefs and restaurant owners for their stories and recipes, and shows how much of Brooklyn's fascinating multicultural history is intertwined in its food. The book also features gorgeous color photographs of the dishes and restaurant interiors. I moved to Brooklyn recently and this book has become a great way for me to learn more about places to eat in my neighborhood and in ones nearby. I'm also tempted to risk trying all the recipes out in my tiny apartment kitchen.

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