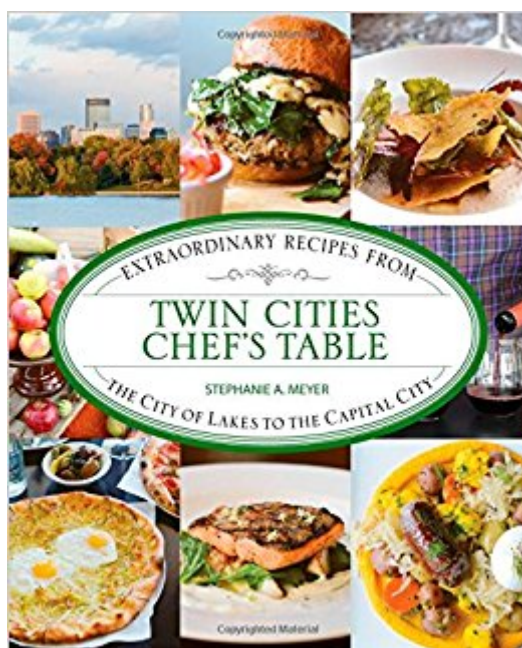


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# Twin Cities Chef's Table: Extraordinary Recipes From The City Of Lakes To The Capital City



## Synopsis

The Twin Cities boast a culinary scene that features locally-grown foods showcased in both local specialties and a variety of international traditions. The cities' chefs, several of which have been nominated for the James Beard Award, take the freshest ingredients from the season picked right from the local orchards or farms to create inspired dishes that lure diners downtown. With recipes for the home cook from over 50 of the two city's most celebrated eateries and showcasing over 100 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, *Twin Cities Chef's Table* is the ultimate gift and keepsake cookbook for both tourists and locals alike.

## Book Information

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## Customer Reviews

*Twin Cities Chef's Table* breaks fertile ground, honoring local foods of the Upper Midwest and at the same time showcasing the amazing chefs who now define our region's restaurant scene. Through this book, the whole world can see why the Twin Cities constitute the most exciting up and coming food community in the country. What used to be the farm belt, then became unfairly categorized as fly-over country, is now a beacon of culinary creativity. This book celebrates that achievement. •Andrew Zimmern, host of Travel Channel's *Bizarre Foods* not easy to take the pulse of a city's kingdom of chefs, but Stephanie Meyer has done it. This book proves that not only does this town cook at a freakishly high level, but it goes low-down

beautifully, too. And it illustrates exactly why Minnesota is, and has long been, home to the individualists, the renegades, and all the others who seek the freedom to do whatever the hell they want. Chefs here cook without boundaries but with a lot of wit, charm, and most of all, reverence for our ingredients, for this place, and for the community that springs up around good food.

Amy Thielen, author of *The New Midwestern Table* and host of Food Network's *Heartland Table* The Twin Cities restaurant scene is exploding with creativity and energy more than ever before. Stephanie, herself a master cook, takes you on the ultimate insiders' tour behind the kitchen door to meet the chefs, farmers, bakers, and mixologists fueling this Midwestern renaissance. Best of all, she shares their secret recipes so we can bring the tastes of the region home. A culinary keepsake!

Zoe Francois, Co-author of *Artisan Bread in Five Minutes a Day* Stephanie Meyer has captured the Twin Cities dining scene with luscious pictures and words that prove her comfort in kitchens. If you are local, *Twin Cities Chef's Table* is a book that will make you proud; if you're not local it will start by making you hungry. From the insidery profiles to the compelling modern recipes that have been made home-cook friendly, this is a thrilling jaunt into our burgeoning and exciting food scene. Who wouldn't want to live here?

Stephanie March, Senior Editor, Food & Dining, Mpls.St.Paul Magazine *Twin Cities Chef's Table* is a compelling reflection of the growing and vibrant Twin Cities restaurant scene. When *La Belle Vie* first opened its doors in 1998, there were only a handful of independent chef-owned restaurants. Now, we have countless restaurants in our community that could compete on a national level. Stephanie did a beautiful and insightful job chronicling some of the Twin Cities' best kitchens. As I read the book, it struck me how tight and connected our restaurant community is. It is heartening, for me, to recognize how many of the chefs in this book've had the pleasure and honor of working beside, and can count as friends.

From Tim McKee, executive chef/owner of *La Belle Vie*

Stephanie A. Meyer is a Minneapolis-based food writer, photographer, cooking instructor, and recipe developer. She writes a popular food blog, *Fresh Tart*, and is a columnist and blogger for *Minnesota Monthly* magazine and *Mother Earth Living*. Meyer's recipes and photographs have appeared in numerous magazines, cookbooks, and websites including *Food & Wine*, *Cambria Style*, and *Edible Twin Cities*. She is the founder and organizer of *Fortify: A Food Community*, a group of Minnesota food writers and industry professionals who host educational events and raise money for local charities.

I'm not sure what to do first? Curl up with a glass of wine and savor all the photos and stories in this book, run out and try all of the places featured in the book, or hit the grocery store so that I can start diving into all of the delicious recipes in the book? The author did a great job of capturing the flavor of the area and the photos will make your mouth water. This book makes me happy that I live in the Twin Cities and am fortunate to be able to have all of these amazing food choices at my fingertips.

A wonderful look behind the scenes at a selection of Twin Cities restaurants. The recipes are written for home cooks, although a few would take a pretty high degree of commitment. Outstanding photography also... Stephanie Meyer is multi-talented. The only down point--and it is not the author's fault at all--is that the Twin Cities restaurant scene is so volatile that several of the restaurants featured have already closed or the headline chef has moved on. But it's a great snapshot of the moment in time when the book was written, and will remain relevant as a darn good cookbook, regardless.

Great book! My son was one of the Chefs!

Two happy people in this family - me and my twin brother. I gave us both this book for Christmas. Fun!

My new favorite cookbook. Very well thought out, and beautiful pictures

After receiving my copy of Twin Cities Chef's Table, I knew that I immediately wanted to mark the pages of the restaurants that I needed to visit. Needless to say, every page is marked! I love how Stephanie captured the personality and passion of these talented local chefs and love that she compiled an amazing resource of fantastic food. Move over hotdish, Stephanie and the creative chefs in this book are going to challenge us to add some sophistication and raw flavor to our traditional classics!

Stephanie's ability to showcase local chefs and recreate their recipes for the home cook is amazing. It is so exciting to take a peek inside some of these kitchens and restaurants that truly showcase the greatness of the Twin Cities restaurant scene. The photography is simply stunning! It's hard to decide which recipe to make first, and there's something for every type of palette, from hearty meat dishes, glorious salads, beautiful desserts and small plates.

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