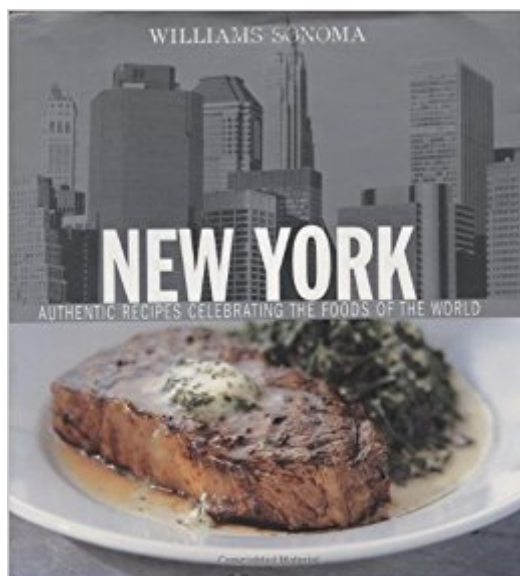


The book was found

Williams-Sonoma Foods Of The World: New York: Authentic Recipes Celebrating The Foods Of The World



Synopsis

Known as much for its pizza, bagels, and baklava as for its dazzling restaurants, New York has always inspired culinary heights. Williams-Sonoma New York, which includes recipes such as Puerto Rican Black Bean Soup, New York Cheesecake, and more sophisticated fare like Polenta Crostini with Chanterelles, is a celebration of the big apple and its favorite foods.

Book Information

Series: Williams-Sonoma Foods of the World

Hardcover: 192 pages

Publisher: Oxmoor House; 1 edition (May 1, 2005)

Language: English

ISBN-10: 0848730054

ISBN-13: 978-0848730055

Product Dimensions: 9.8 x 0.8 x 10.8 inches

Shipping Weight: 2.8 pounds

Average Customer Review: 3.7 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #931,633 in Books (See Top 100 in Books) #153 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic](#) #161 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England](#)

Customer Reviews

I'm a huge fan of the WS cookbooks, a huge fan. Taught me how to cook. But after reading this latest entry in *Authentic Cuisines of the World*, I'm starting to feel some nagging vibrations from my BS-meter. Granted, I'm no culinary expert or professional, but one of the most recognizable trends of the past few decades (and all due props to WS for its influential part in the grand scheme)--has been a back-to-the land approach originating out of San Francisco (WS-HQ) called, quite appropriately, "California Cuisine". California Cuisine traded in the fancy-schmoopy cuts of meat and elaborately prepared sauces we'd learned from French cooking in favor of the Tuscan approach--fresh in season produce, simply prepared to display the inherent deliciousness of the source ingredients. And California cuisine is delicious, and fresh, and utilized (with some degree of artful ingredient combination) in most contemporary restaurants. This is why restaurant menu entries now make a point of telling you the origin and species of every tomato and leaf in the dish. Out with pretentious cooking techniques, in with plain old tasty ingredients, in season and arranged simply--who can argue with that? Well--anyone who enjoyed food from NYC before 1980...or French

food...or the local cuisine of New Orleans, or London...which happens to represent about 1/2 of the Cuisines of the World Williams-Sonoma has claimed to "cover" in separate books in which it really just applies the California Cuisine standard to a couple indigenous novelties. Case in point-- I picked up their New York book and was expecting some fittingly gritty and greasy New York-style food. You know, pizzas and other Italian fare, bagels, Jewish and kosher recipes, sushi, Vietnamese, etc.

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