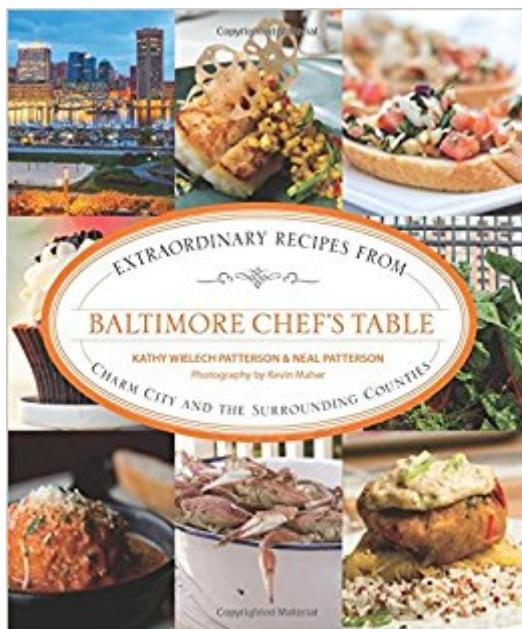


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Baltimore Chef's Table: Extraordinary Recipes From Charm City And The Surrounding Counties



Synopsis

In the midst of recent growth and downtown development, Baltimore is breaking away from its culinary stereotypes and emerging as a city that is attracting some extraordinary restaurants and talented chefs. While embracing the local food movement, the city is now being recognized for an expanding culinary movement. Newcomers and homegrown chefs alike are charming diners with delicious variations of the perennial favorite, crab, as well as offering unique options like frankenfish tacos and hearts of palm crab cakes that are becoming the taste of Charm City. With more than eighty recipes for the home cook from over fifty of the city's most celebrated eateries and showcasing photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Baltimore Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike.

Book Information

Series: Chef's Table

Hardcover: 224 pages

Publisher: Lyons Press; 1 edition (June 17, 2014)

Language: English

ISBN-10: 0762792248

ISBN-13: 978-0762792245

Product Dimensions: 7.7 x 0.7 x 9.4 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 6 customer reviews

Best Sellers Rank: #1,174,238 in Books (See Top 100 in Books) #24 in Books > Travel > United States > Maryland > Baltimore #183 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #685 in Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

“This [is] just the book Baltimore diners have been looking for, from just the people that could have done it best. As always, the authors are equal parts supportive and discerning.” •Richard Gorelick, restaurant critic, Baltimore Sun “With the release of Baltimore Chef's Table, Neal and Kathy Patterson take their first book, Food Lovers' Guide to Baltimore, to a whole new level. Whether you are a dedicated foodie or simply someone willing to try your hand at the recipes of your favorite chefs, Baltimore

Chef's Table provides a comprehensive look at the restaurants, chefs and recipes that make Baltimore a rising culinary destination. With mouthwatering photography and meticulous instructions, the Pattersons have produced a book that's a feast for the eyes and palate. •Connie Kirby, publisher of Discover Baltimore and LoveYourVisit.com "Kathy & Neal have captured the true essence of the flavors of Baltimore. Not everything in Baltimore is Maryland blue crab! From the hot new restaurants of Harbor East to the established restaurants of Baltimore's Mount Vernon cultural district, [and from] Little Italy mainstays to the burgeoning restaurant scene in Hampden, the Pattersons have included the best of the best. The chefs' recipes reflect both locally sourced and globally inspired dishes and include flavorful treats like Gertrude's rockfish tacos and escargot buns from the Fork & Wrench. •Dara Bunjon, author of Yum!: Tasty Recipes from Culinary Greats and diningdish.net, and columnist at Baltimore Dining Examiner/Examiner.com "Most people think of crabs when they think of Baltimore (and rightly so), but if you haven't been to Baltimore recently, you're missing out on a vibrant and diverse restaurant scene that can compete with any city in the United States. It's an exciting time to visit that's why I chose Baltimore as the setting for my own restaurant, Chazz: A Bronx Original. Inside, you'll find recipes from some of the chefs who are putting Baltimore on the culinary map. A great book for inspiration in your own kitchen, or, as a dining guide for your next visit to Baltimore! Buon Appetito! •Chazz Palminteri, restaurateur and Academy Award-nominated actor, writer, and director

Kathy Wielech Patterson has written everything from auction catalogs to fine jewelry appraisals to reports on social welfare issues. It wasn't until she started the food blog, Minxeats.com, that she understood that her true writing love was food. Neal Patterson, for many years a writer in the financial industry, is primarily a fiction writer. He's contributed to the anthologies *The Dead Walk!* and *Hey Kids, Comics!*, and on the website *Channel 37: Serial Science Fiction from the Distant Reaches of UHF*. Together, the Pattersons have written for local magazines like *Discover Baltimore* and *Towson Life*, and online sites like *Sniffapalooza Magazine*. They are also the authors of *Food Lovers' Guide to Baltimore* (Globe Pequot Press).

This is one of the most beautiful and inspiring cookbooks I own! The chef profiles provide insight into their lives and their unique culinary styles. The photography is stunning and the recipes will make you drool.

Great

I lived in Federal Hill for 6 years and have eaten the chicken pot pie at SoBo many, many times. I bought the book specifically for that recipe because I now live in the Midwest and wanted to make their pot pie for my family. The recipe in the book cannot be the complete recipe used at SoBo because their pot pie filling is somewhat sweet and has the obvious flavors of an alcoholic ingredient (sherry, brandy, or the like) and other flavors my husband and I guessed at being nutmeg and/or tarragon but could never exactly determine--which is why I have wanted the recipe since I first tasted the dish in 2005. What is presented in this book is a basic chicken pot pie filling with no distinguishing ingredients that would account for the alcohol used or the other sweetly spiced nuances. Because of this bait-and-switch I returned my copy for a refund. Hopefully the other restaurants were honest in disclosing the ingredients and instructions for their recipes.

I am a Baltimorean BY CHOICE, not by birth, and Baltimore Chef's Table reminds me why with each turn of a new page. I devoured it in one sitting---pages are dogeared, lists have been made, notes are scribbled. Fortunate to have the advantage of living near the restaurants creating these beautiful recipes as the accompanying stories made me want to visit them all again immediately. Through these anecdotes, I possess this overwhelming desire to retaste many of these dishes with the "insider information"----just take a forkful, nod my head, possibly sigh and then smile the smile of one who knows a delicious secret. Treat yourself to this book---so much more than recipes.

If you don't know Baltimore's dining scene (and I didn't) this book will have you thinking road trip. The recipes all sound delicious and are from some of best restaurants the city has to offer. There is a wide variety of recipes , some include crab naturally, but there are also vegetarian options , delicious sounding desserts (like Bourbon Bread Pudding) and more that you'll want to try at home. Pictures of both the city and the food make a great accompaniment to the recipes. Also included are a handful of recipes from places on Maryland's Eastern Shore as well. The authors are Baltimore natives as well as serious food lovers and know their subject well.

Great metro Baltimore travelog of best restaurants and recipes.

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