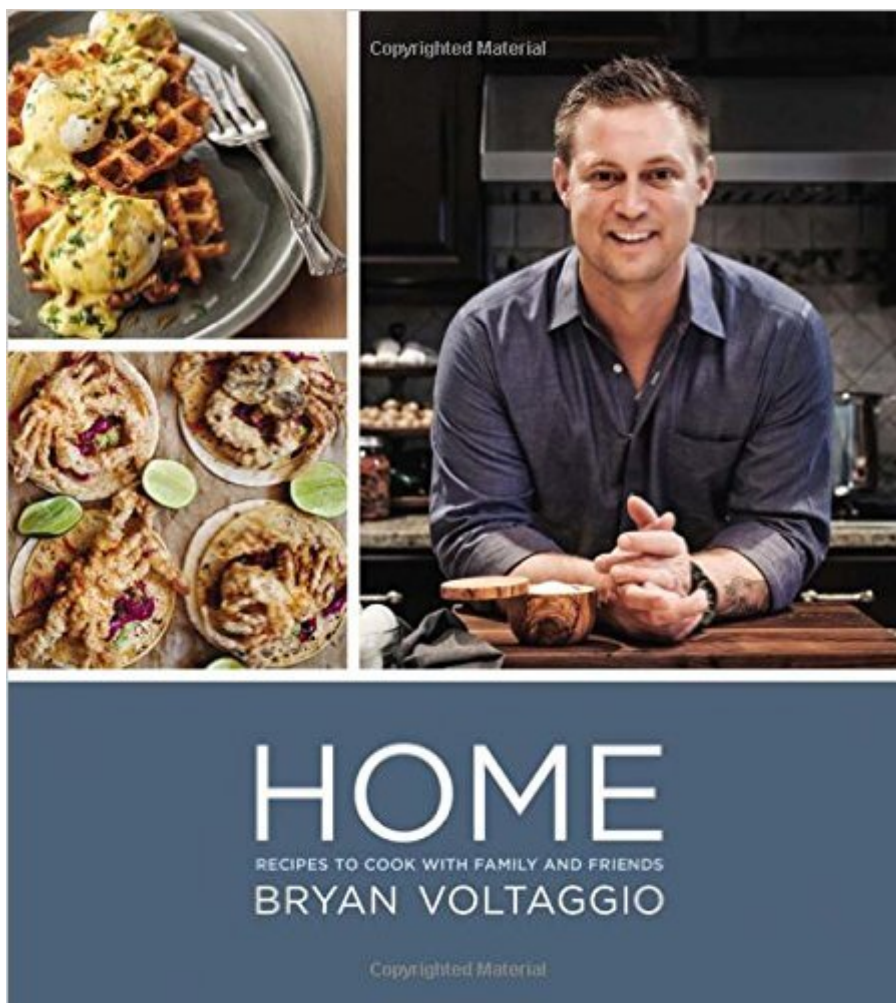


The book was found

Home: Recipes To Cook With Family And Friends



Synopsis

Top Chef Masters finalist Bryan Voltaggio's tribute to the American comfort food he enjoyed growing up, elevated with sophisticated and irresistible new recipes. Bryan Voltaggio brings an authentic love for seasonal, farm-to-table cooking and a playful and distinctive approach to classic dishes in his first solo cookbook. Many of the recipes celebrate his Middle-Atlantic roots in inventive ways, like Crab Waffle Benedict, Chicken Pot Pie Fritters, Sweet Potato and Chickpea Fries, and Spring Onion and Rhubarb Salad. Voltaggio loves to cook for a crowd and a special occasion, and he has included his menus for the gatherings with family and friends that mean the most to him: weekend brunches, Sunday suppers, Thanksgiving dinner, the Christmas Eve Feast of Seven Fishes, and Super Bowl Sunday. With tips and strategies that will save time and result in unforgettable dishes, Voltaggio proves that the best meals are the ones cooked at home.

Book Information

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Average Customer Review: 3.6 out of 5 stars Â Â See all reviews Â (14 customer reviews)

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Customer Reviews

I'm a huge Bryan Voltaggio fan and was very excited to get this cookbook. Make no mistake, it is gorgeous! The photos are positively luscious and the descriptions of the recipes are very personal. Many of the recipes really inspired me to cook, which is one of my primary indicators that I'm going to be happy with a cookbook. That's the good stuff. Unfortunately, after trying several recipes I found myself asking "Who tested these? Or did anyone actually test them?" For example, the Crab Waffles Chesapeake sounded really intriguing. I mean, how can you go wrong with crabmeat, waffles, poached eggs and beer-aise? The only problem was that when I made the sauce exactly as the recipe dictated (usually I stick to the letter of the law the first time I make something so I can figure out what I might change the next time I make it) it was a watery, tasteless mess. I managed to

do a fix so at least I had a sauce to pour on my crab but if I had been a less experienced cook, my dinner would have been ruined. Believe me, this isn't the only recent cookbook where I've had this experience - honestly, it doesn't seem as if anyone tests recipes before publishing them - but I honestly haven't had a single success from Home so far. Still love Chef Voltaggio, will still visit his restaurants, and will keep trying with this book but my next forays into Home will be recipes that don't call for expensive ingredients like lump crabmeat.

I really have to wonder whether the people giving high star reviews here have actually COOKED from the book. We selected this book as a cookbook club book yesterday, and made 11-12 dishes from the book. Every dish but one required adjustment; the squid ink pasta for the squid Bolognese was unsalvageable as written, the corn soup had a weird texture and made enough to feed 20 people, the fried chicken was time intensive and relatively unexciting, the radish dish had quantities of xanthan gum that were WAY off. This is not a group of novice cooks; many of us have professional culinary backgrounds and are accomplished cooks. This is the first book we've ever selected that was universally deemed a FAIL. Huge fan of Chef Voltaggio, and deeply disappointed in this untested product. While the book is VERY appealing visually (Great ideas, gorgeous photos) the proof comes down to the recipes, and they're just not good.

I've now made a handful of recipes and they've all come out great...the pot pie fritters, coffee rubbed pork and orange-cream butternut squash. Book is gorgeous and recipes easy to follow. Love the stories behind them and variation in case you don't have certain things.

ALL the favorite classic comfort foods with the Voltaggio touch applied. Sunday dinners, family breakfasts, holiday meals, Super Bowl snacks. This is already my favorite cookbook and one I will have OUT where I can see and reference it in my kitchen (unlike the other very fine books I put in a cabinet...).

Beautiful book, I know it's supposed to have been written for home cooking but prepared for your kitchen to be a disaster with all the steps and whatever you do, don't try to make the rocky road cookies - The recipe must not have been finished, or tested, before it was published. What a mess and waste of a lot of ingredients.

I bought this book for my daughter in law for Mother's Day. She is a gourmet cook and fan of

Voltaggio. She has been to his restaurant in Frederick, MD many times. She absolutely loved his book for family and friends. Probably the best gift I have ever given her!

I have eaten at Volt and loved the food. Watched Bryan Voltaggio on Top Chef and thought he should have won. He's a precise and thorough chef. However, his talents do not translate well to the home cook. Too many steps and too many ingredients. When I get home from work, I don't want to spend hours in the kitchen preparing dinner. Therefore, I can't recommend this cookbook.

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