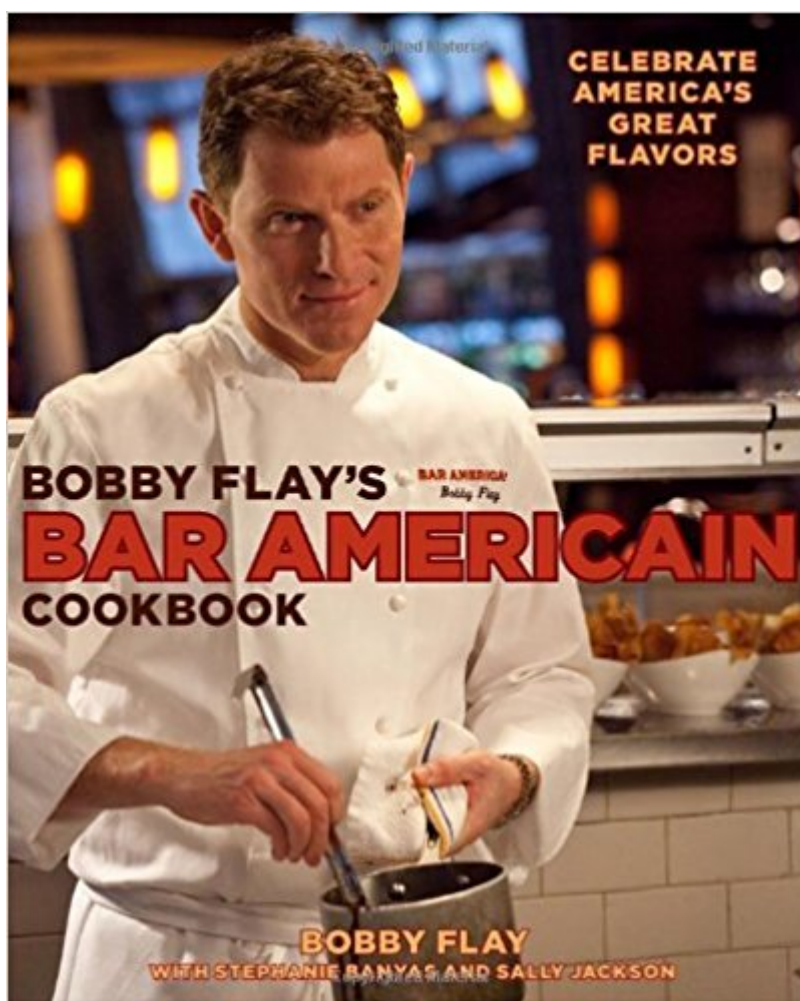


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Bobby Flay's Bar Americain Cookbook: Celebrate America's Great Flavors



Synopsis

When Bobby Flay looks at a map of the United States, he doesn't see states—he sees ingredients: wild Alaskan king salmon, tiny Maine blueberries, fiery southwestern chiles. The Food Network celebrity and renowned chef-restaurateur created his Bar Americain restaurants as our country's answer to French bistros to celebrate America's regional flavors and dishes, interpreted as only Bobby Flay can. Now you can rediscover American cuisine at home with the recipes in Bobby Flay's Bar Americain Cookbook. Start with a Kentucky 95—a riff on a classic French cocktail but made with bourbon and Barbecued Oysters with Black Pepper Tarragon Butter. Choose from sumptuous soups and salads, including a creamy clam chowder built on a sweet potato base, and Kentucky ham and ripe figs over a bed of arugula dressed with molasses-mustard dressing. Entrees will fill your family family-style, from red snapper with a crisp skin of plantains accompanied by avocado, mango, and black beans to a host of beef steaks, spice-rubbed and accompanied by side dishes such as Brooklyn hash browns and cauliflower and goat cheese gratin. Bar Americain's famed brunch dishes and irresistible desserts round out this collection of America's favorite flavors. Bobby also shares his tips for stocking your pantry with key ingredients for everyday cooking, as well as expert advice on essential kitchen equipment and indispensable techniques. With more than 110 recipes and 110 full-color photographs, Bobby Flay's Bar Americain Cookbook shares Bobby's passion for fantastic American food and will change the way any cook looks at our country's bounty.

Book Information

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Featured Recipe: Sweet Potato Gratin Definitely decadent, this sweet potato gratin is destined to become a do-or-die part of your family's holiday spread. Cinnamon, clove, and nutmeg perfume the cream with their warm flavors and seep their rich taste of fall into each layer. A mandoline makes quick work of slicing the potatoes and is worth the investment for the time it will save you in prep work. Don't forget to remove the cover for the last portion of baking time--the browned and bubbling crust is not to be missed. Yield 8 servings 2 cups heavy cream 1-1/4 teaspoons ground cinnamon 1/4 teaspoon ground cloves 1/4teaspoon freshly grated nutmeg 4 medium sweet potatoes, peeled and sliced 1/8 inch thick on a mandoline Kosher salt and freshly ground black pepper Preheat the oven to 375° F. Whisk together the cream, cinnamon, cloves, and nutmeg until smooth. In a 10-inch square baking dish, arrange an even layer of sweet potatoes. Drizzle with a few tablespoons of the cream mixture and season with salt and pepper. Repeat with the remaining potatoes and cream, seasoning with salt and pepper, to form 8 to 10 layers. Press down on the layers to totally submerge the sweet potatoes in the cream mixture. Cover and bake for 30 minutes. Remove the cover and continue baking until the cream has been absorbed, the potatoes are cooked through, and the top is browned, 30 to 45 minutes. Remove from the oven and let rest for 15 minutes before serving.

“king of deep, rich flavors” -- Publisher's Weekly

It is great and different than what we have seen him do on TV--most of the recipe are done on the cooktop-but they have been great.

If you have been cooking for a while and need to elevate your cooking, this cookbook will help! I have had this cookbook only a short time - last night for dinner I made Shrimp and Grits, and Pumpkin Bread Pudding for company. I made Kentucky 95 as a cocktail. Everyone was super impressed, the flavors were nothing short of awesome. Everyone wanted second and thirds. These recipes are not for the beginner or novice cook. These are also not for everyday weeknight cooking. It took me 4 hours total to get the above meal on the table - some of that time was peeling shrimp. For the bread pudding, you have to make the pumpkin bread, toast the cubes, makes the caramel apple sauce, let the custard soak into the bread cubes, etc. The flavors are spot on. My plan is to try

a recipe or two every couple of weeks on the weekend. I would say make sure you read the recipes several times before you start cooking so you don't forget anything and plan your time. Pour a glass of wine (or Bourbon which BF likes!) and some nice music, and get into your kitchen for some awesome food!

this is for cooks, good cook not beginners. over my head

Good Book...not the best of Flay, in my opinion, but it is good. Gives you a twist on recipes and provides some thoughts in different pairings...

I've made a few recipes in this so far and it's spot on. This book showcases traditional American food with the Bobby Flay flair, which for those of you that are familiar with his recipes, know that this means he uses a BUNCH of ingredients. BUT...it's worth it. His flavors are over-the-top delicious. I can't say I'm a Bobby Flay groupie like some, but the man is certainly a great cook - there's no arguing that. And his cookbooks don't disappoint. For another great Bobby Flay book, try his Mesa Grill cookbook - that one is another one of my favorites.

I enjoy cooking from Bobby Flay's books. I owned a few books and cooked many tasty dishes from them. This book is full of beautiful pictures and yummy recipes. I cooked a few dishes already and they tasted so good. The pumpkin bread pudding is very good. The red velvet cake is also good, well you get the picture here. This book is my top 10 all-time favorite book to cook from.

This was a requested Christmas gift. My daughter-in-law was thrilled; in fact, she loved it. Don't know if the recipes are working for her or if she has tried any yet. Do know that if they are as good as the food in his restaurant in New York, they will be just wonderful.

I love Bobby Flay and his recipes! This is the first book of his I purchased, mainly for a brunch recipe, but will use it for his other tips and recipes as well. His description of each recipe and its origin is also very informative. Great book!

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