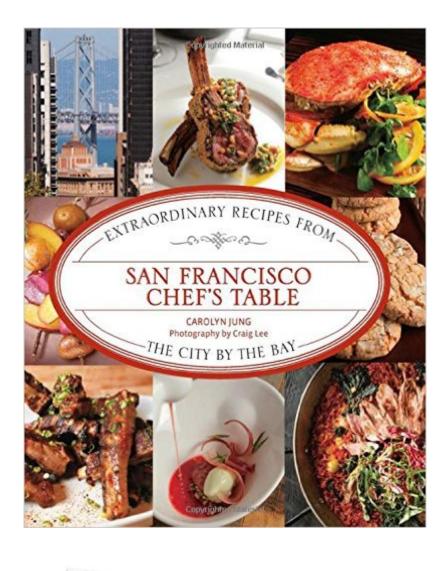
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## San Francisco Chef's Table: Extraordinary Recipes From The City By The Bay





## Synopsis

Very few areas in the world offer more diversity than the San Francisco Bay Area, a place that is without a doubt, ⠜foodie central.⠕ One reason for the major influx of the finest chefs and their restaurants here is perhaps twofold. First, the resident foodies love to eat out, not to mention the 16 million tourists that also visit here with food at the top of their to-do list. The second reason is perhaps the fact that the Bay Area offers chefs an incomparable proximity to fresh, local, and organic ingredients with which to cook, which anyone who cooks can tell you make all of the difference in the end result. With recipes for the home cook from over 50 of the area's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, San Francisco 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; First edition (December 17, 2013) Language: English ISBN-10: 0762792264 ISBN-13: 978-0762792269 Product Dimensions: 0.5 x 7.8 x 9 inches Shipping Weight: 1.5 pounds Average Customer Review: 4.8 out of 5 stars Â See all reviews (12 customer reviews) Best Sellers Rank: #526,171 in Books (See Top 100 in Books) #101 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #253 in Books > Travel > Food, Lodging & Transportation > Dining

## **Customer Reviews**

70+ fantastic recipes from 50+ amazing SF/Bay Area restaurants, as only James Beard Award-Winning Writer, Carolyn Jung, could produce. Put aside the gorgeous photos, the recipes are approachable for anyone who cooks or is learning how to. Recipes from Ame to Zare do not require sous-vide or gastronomic techniques (even though there's a cocktail recipe from Manresa too!). Jung puts together an intimate palate snapshot of the Bay Area's diverse farm-to-table and fine dining flavors after decades of writing and researching the California food scene. And the added bonus- stories about the chefs and epicurean delights rooted around the Bay. A must have for every I've been a fan of anything that Carolyn Jung does for a long time, from her days as a Food Editor at a major paper to her accomplishments since then. I've always had a curiosity of what makes the Bay Area Chefs tick and this book is a wonderful look-see into the delicious food they turn out. I really enjoy this book. Thank you.

I like this book because it features recipes from some of my favorite SF restaurants and they're actually easy to follow. Some cookbooks are complicated- this one has accessible recipes for the regular people who like to cook. There are chef bios and photos which add a nice touch to the book. I made the Sweet Corn Goat Cheese Bread Pudding (super yummy) and White Chocolate Cheesecake (decadent) and both were pretty easy to make considering the complexity of the flavors. One other thingâ |it makes me want to visit all of the restaurants featured in the book! This would be a great gift for yourself or a foodie friend.

This book is much more than just a cookbook â " itâ ™s also a great overview of the Bay Area culinary scene. It includes profiles of many of San Franciscoâ <sup>™</sup>s (and the surrounding areaâ <sup>™</sup>s) best restaurants and chefs, as well as recipes from each establishment. If you want to know what makes each of the featured restaurants special and what makes its chef â œtick,â • youâ ™II find it in this book. It will also educate you on local food topics, such as the history of San Francisco sourdough bread, the areaâ <sup>™</sup>s chocolatiers and coffee roasters and the Dungeness crab season. For instance, lâ <sup>™</sup>ve eaten at Boudin Bakery locations many times, but didnâ <sup>™</sup>t know that Boudin was where San Francisco sourdough bread originated or that they were still using the original â œmother doughâ • from 1849 in each loaf. Whether youâ ™re a local or an out-of-town visitor, youâ <sup>™</sup>II find the book invaluable in helping with dining decision-making. If youâ <sup>™</sup>re not planning a trip to SF, the recipes will let you experience some of the best dishes available here, such as Chef Bradley Ogdenâ ™s legendary Butterscotch Pudding (actually, itâ ™s his motherâ ™s recipe, which has been tweaked over the years â " something else I learned from this book).Did I mention that the pictures are stunning (and plentiful)? They feature not only the mouthwatering food, but also the restaurantsâ <sup>™</sup> interiors and the chefs. And include some really nice scenes of San Francisco. The book is also beautifully written â " the author, Carolyn Jung, is a former San Jose Mercury News food editor. Sheâ <sup>™</sup>s a highly entertaining wordsmith.Whether youâ <sup>™</sup>re a cook, a culinary armchair traveler or a hungry local, this book has something youâ <sup>™</sup>II enjoy. It truly captures the

flavor of San Francisco Bay Area dining. And we DO love our food here.

The luscious photographs and recipes are worth the price alone. I don't live in San Francisco but I adore the food there. The next best thing for me has been to make these recipes and muse on the dreamy dishes.

Beautiful presentation and photographs. I also bought this for my mother who's an amazing cook and enjoys going to the city for dinner with her husband. Now she can have her cake and eat it too! *Download to continue reading...* 

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