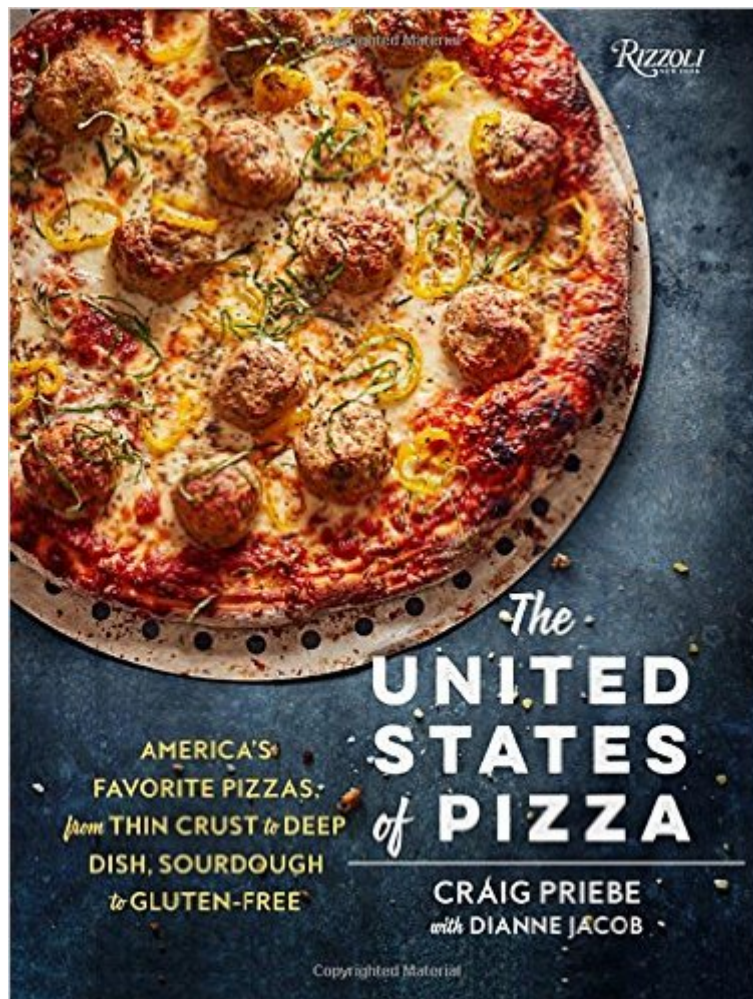


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The United States Of Pizza: America's Favorite Pizzas, From Thin Crust To Deep Dish, Sourdough To Gluten-Free



Synopsis

Recipes for homegrown pies from all regions of the country. Chef Craig Priebe has scoured the countryside, stopping in promising pizzerias to discover the tastiest pies. Smoked ham and cheddar? Roasted cauliflower and salsa verde? These toppings would be blasphemous in Naples, but in America anything goes—anything that tastes delicious, that is. His findings are collected here—stellar examples representing every style of pizza. What makes this collection of prize recipes especially fun is that each one has its own personality reflecting its local influences. From Seattle's Serious Pie comes pizza with white bean puree, asparagus, and Parmesan; from Los Angeles's Mozza, squash blossoms with burrata. The legendary Pizzeria Bianco in Phoenix offers up a pie with red onion, rosemary, and Arizona pistachios, while Louisiana Pizza Kitchen brings us one with crawfish Étouffée. Also included are blueprints for every type of dough (from Sicilian and sourdough to New York and gluten-free), a range of adaptable base sauces, an introduction covering tools and techniques, and an address book for all the pizzerias featured. The United States of Pizza shows that the country is not so much a melting pot, but instead a giant pie bubbling over with a fabulously diverse array of creative flavor combinations.

Book Information

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Customer Reviews

If this book doesn't inspire you to drop everything and gather up the ingredients to make your own home-baked pizza pie, nothing will! This is a beautiful tribute to one of the most popular dishes born in the late 19th century in Manhattan's Little Italy District. The color artwork in this cookbook is nothing short of mouthwatering and the recipes for both dough and pizza toppings inventive,

creative and imaginative. Whether the reader likes their pizza thin crust, stuffed, sourdough or gluten-free, The United States of Pizza offers a coast to coast tour of how America's chefs are re-inventing the traditional pizza pie!

As a professional pizzeria owner, this book is my favorite of the year! I've made at least five of these pies for my customers and they loved them. This book is easy to use, innovative, pizza-specific and upbeat without the pomposity of cookbooks from "know-it-all" chefs. I especially like the way that other small pizzerias across the country are represented here. The corn crust is now my go-to vehicle for all my southwest style pies and I am definitely stealing the Finocchio pizza with this delicious fennel jam as mine! Here's my version of Craig's fabulous Grilled Pear and Bacon Pizza, (I added some Stilton)

I ordered this book for my wife, who is the cook at home. I therefore am writing this review mostly as a consumer. It covers the various types of pizza with mouth watering pictures and recipes. The writing is excellent and very interesting. Historical and cultural notes are included, which is useful for "consumers" like myself to gain an appreciation of the various varieties of pizza. The Pizzeria Guide in the book is a bonus! In short, this book is a must for pizza aficionados.

Excellent book filled with very fun, innovative recipes - and yummy-looking pictures too! Only buy this book if you have a lot of time though - the crusts take a minimum of 12 hours and a maximum of 72 to hours to make when you factor in letting the dough rise. I've gotten into the habit of making the pizza dough on a Thursday night and making the actual pizza on Friday or Saturday.

Home cooks, pull out your pizza stones! This is a terrific book. I would say that the Deep Dish Reuben Pizza is one of the most delicious things I've ever eaten (not only in the pizza category!) The Chunky Tomato Sauce recipe is magical. There is a pizza for everyone here--classic, innovative, deep, thin, gluten-full and gluten-free. I am happy to have it on my shelf and need no other pizza book.

My family hardly ever orders pizza any more because I know I can make even better pizza at home using these recipes! I bake sourdough bread and am always looking for ways to use my extra sourdough starter. I love the recipe for the sourdough pizza crust. The instructions are so detailed and clear and the flavor is delicious. My family loves the Panna Pizza and I can't wait for summer to

make the Pizza Fiore with squash blossoms. The tomato sauce recipes are excellent as well and useful even if you want to buy pizza dough from the store.

Very comprehensive and detailed, creative variety of doughs, toppings and techniques. My only gripe is limiting the selection to only one place per state (with a few modest exceptions). I can understand that in much of the country where pizza is not dominant, but in the Northeast, especially eastern New England, practically every town has a pizza parlor or three. To limit RI to Al Forno and MA to Santarpio's (both fine choices) does a disservice to all the other truly unique and high quality places across each state. Looking forward to an un-official supplement to address this.

Loved the book and the history of pizzas around good old USA are very interesting readings. Will try the recipes soon.

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