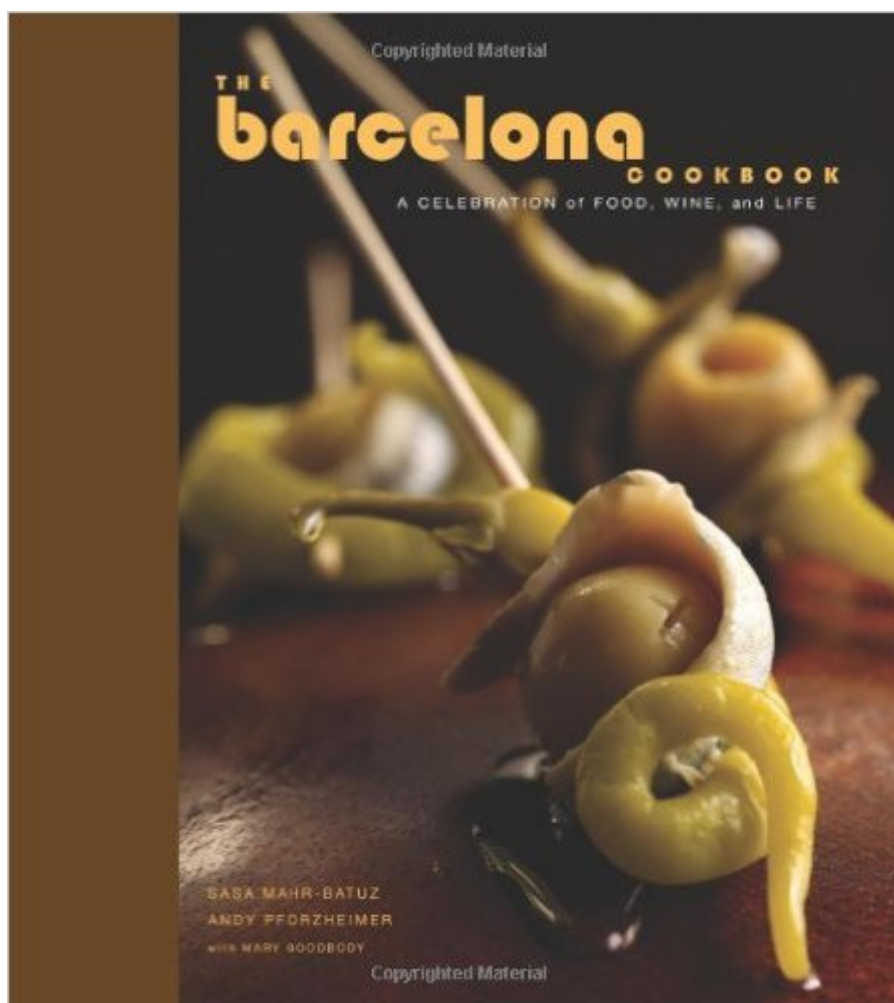


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The Barcelona Cookbook: A Celebration Of Food, Wine, And Life



Synopsis

It's tapas with a Mediterranean and Latin twist. This 224-page treat celebrates food, wine, and entertainment that is the heartbeat of the lively yet completely warm and inviting famous Barcelona Restaurant and Wine Bar in Connecticut. The Barcelona Cookbook is robust and gutsy, just like the establishment, and is oozing with good things. Alluring aromas, savory flavors, and good times are the main ingredients in this offering. It brings the cosmopolitan soul of Barcelona Restaurant and Wine Bar home with 110 unbelievable recipes perfect for sharing with friends and family. Along with the interesting sidebars, recipes are nicely paired with wine suggestions, menu and party planning recommendations, and tips for applying restaurant tricks to the home kitchen. A variety of both hot and cold tapas recipes are included. The outcome: a fabulous offering of mouthwatering dishes that are as rich and satisfying as the conversation around the table. The 175 beautiful photographs alone will convince you it's time for a party.* Barcelona Restaurant and Wine Bar first opened in 1996 and now has six locations. This Connecticut favorite can be found in South Norwalk, Greenwich, Fairfield, West Hartford, Stamford, and New Haven.* It is listed in Zagat's as one of "America's Top Restaurants."* This is a celebration of the Mediterranean lifestyle with lively and joyful Latin flairs and influences. It's a book for people who love to cook, eat, learn, experiment, and share, and love to give their guests a truly unique experience.

Book Information

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Customer Reviews

We (my wife and I) collect cookbooks for many reasons, but you know you've hit the jackpot when a

certain book is simultaneously fun to read with great stories; sprinkled with useful tips and hints throughout; contains photos that make you want to pluck the food off the pages to eat; inspires you; and, oh by the way, is full of delicious recipes that do not require a degree from Le Cordon Bleu or the Culinary Institute of America to prepare. First and foremost, we think for a cookbook to deserve a decent rating, the recipes have to work. Everything we've tried has been scrumptious thus far. Each recipe is well laid out, starting with a short introduction on the dish. Ingredients for the recipe follow and are listed logically. Easy to understand steps that make sense for any average home cook follow the ingredients. If your mouth is not watering by the time you're done reading the recipe for "Sherry-Braised Short Ribs with Autumn Vegetables" that starts on page 95, you may not have a pulse. Even someone who can barely boil water should be able to follow the recipe for "Albondigas" (Spanish for meatballs in tomato sauce) on page 110 and easily make succulent meatballs worthy of serving to any guest. The "Roasted Beets with Cabrales and Toasted Walnuts" cold tapas on page 31 is simplicity itself, but with a "secret" trick (using a certain type of vinegar to accentuate the beets) that make the dish transcendent. I could go on and on and on. Beyond the well laid out recipes that work, the anecdotes in the book such as "The Meat Guy" (starting on page 158) are amusing and fun to read. We don't know this meat guy, Mark Berlin, but after reading about him, we know we want to meet him someday and get our meat from him. Whether you cook or not, if you love food, this is a great book and a must have!

I have an extensive collection of cookbooks, including cookbooks in Spanish which I bought in Spain, but this cookbook has brought great Spanish and mediterranean cooking into my kitchen like no other. In addition to the fabulous photography and excellent writing and explanations about wine and party menus, what is striking about this book is that it accomplishes both simplicity and sophistication in all its recipes. This means that these recipes should be accessible to any home cook and to anyone who loves to entertain in style (but with low stress). I'm not a big drinker, but the cocktails like blood orange margaritas, clementine crush, and red and white sangrias, are too tempting to pass up. Some of my cookbooks end up downstairs in my bookshelves, but this one is going to stay with a coveted few in my kitchen.

This is a cookbook of the chain "Barcelona Restaurant and Wine Bar", most decidedly not of the city of Barcelona. (Yes the blurb states this. After failing a half dozen times to download the sample, because my Kindle app was one step out of date, I bought this book on spec, in love with all things Catalan.) As such it is more eclectic in its influences, and more useful for adapting to stateside

ingredients. Four stars is for the book, and does not reflect my mistake. If one really wants to cook authentic Catalan, the best resources are all in the Catalan language, which is unexpectedly readable at least for cooking, if one has a smattering of Spanish and French. One candidate for best dish is FideuÀ (paella made with noodles). There is no hint of these noodles here, as either a paella or risotto substitute. I'm just giving an example; this book is a rather interpretive take on Catalan cooking.

My favorite food in Barcelona was the patatas bravas and I couldn't wait to make them at home. The recipe in this book was not my favorite because it lacked ground nuts. However, it's beautiful to look at and fun to use. For some strange reason, I thought it was written by chefs from Spain. Not so, their restaurant is in the states.

Product arrived quickly and in good condition. I got this for a friend as a gift and he loved it. Having been to Barcelona a few times he was really excited to have some of the recipes of things he ate when he was there. This is a nice book and has illustrations as well.

I used to be a regular at the Original Barcelona Restaurant in Norwalk, CT, but with a new chefs/management the food quality and customer service have plummeted! So it's great to have all the recipes I love in my home. It is a must for any foodie that actually knows how to cook.

I frequently dine at Barcelona and have always loved the food, so what could be better than having access to some of their great recipes? Even if you haven't experienced the food at Barcelona, this is a great way to learn some delicious, exciting, new recipes to try at home. The book is beautifully illustrated and the recipes are easy to work with, not to mention the food is fantastic. If you're bored with always cooking the same thing, and want to try something new, this is the cook book for you. It's becoming my go-to cookbook. I highly recommend it!

A long-time patron of the fabulous Barcelona Restaurants, I was anxious to incorporate their signature dishes into my repertoire...and this book does not disappoint. There are recipes for both cold and hot tapas, main dishes (including Barcelona's great "chicken al pimentos") and party food. I especially like the chapter on Spanish wines and cocktails (blood orange margaritas top my list!) and the wonderful ideas for outdoor entertaining. The book is easy to read and easy to use -- great for anyone who likes to eat and loves to entertain!

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