

THE
**GRAMERCY
TAVERN**
COOKBOOK

MICHAEL ANTHONY
WITH A HISTORY BY DANNY MEYER

Gramercy Tavern Cookbook

Camilla Rothe



Gramercy Tavern Cookbook:

The Gramercy Tavern Cookbook Michael Anthony, Dorothy Kalins, 2013-10-29 One of the best New York restaurants a culinary landmark that has been changing the face of American dining for decades now shares its beloved recipes stories and pioneering philosophy Opened in 1994 Gramercy Tavern is more than just a restaurant It has become a New York institution earning dozens of accolades including six James Beard awards Its impeccable fiercely seasonal cooking welcoming and convivial atmosphere and steadfast commitment to hospitality are unparalleled The restaurant has its own magic a sense of community and generosity that s captured in these pages for everyone to bring home and savor through 125 recipes Restaurateur Danny Meyer s intimate story of how Gramercy was born sets the stage for executive chef partner Michael Anthony s appealing approach to American cooking and recipes that highlight the bounty of the farmer s market With 200 sumptuous photographs and personal stories The Gramercy Tavern Cookbook also gives an insider look into the things that make this establishment unique from the artists who have shaped its decor and ambience to the staff members who share what it is like to be a part of this close knit restaurant family Above all food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes *The Essential New York Times Cookbook* Amanda Hesser, 2021-11-02

A KCRW Top 10 Food Book of 2021 A Minnesota Star Tribune Top 15 Cookbook of 2021 A WBUR Here Now Favorite Cookbook of 2021 The James Beard Award winning and New York Times best selling compendium of the paper s best recipes revised and updated Ten years after the phenomenal success of her once in a generation cookbook former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes including Samin Nosrat s Sabzi Polo Herbed Rice with Tahdig Todd Richards s Fried Catfish with Hot Sauce and J Kenji Lopez Alt s Cheesy Hasselback Potato Gratin Devoted Times subscribers as well as newcomers to the paper s culinary trove will also find scores of timeless gems such as Purple Plum Torte David Eyre s Pancake Pamela Sherri d s Summer Pasta and classics ranging from 1940s Caesar Salad to modern No Knead Bread Hesser has tested and adapted each of the recipes and she highlights her go to favorites with wit and warmth As Saveur declared this is a tremendously appealing collection of recipes that tells the story of American cooking

The New Greenmarket Cookbook Gabrielle Langholtz, 2014-05-27 There s a kind of magic that the Greenmarket holds that even in this most urbanized of landscapes we can eat a locally grown Bosc pear whose glorious taste can cause our experience of the world to shift From the foreword by Jim Oseland Saveur Founded in 1976 with 12 farmers in a parking lot New York s famed Greenmarket has now grown to become the largest and most diverse network of outdoor urban farmers markets in the country with 54 markets and more than 230 participating family farms bakeries and fishermen Celebrated chefs have long touted the produce available at these markets sourcing ingredients for some of their best dishes Now The New Greenmarket Cookbook brings to life the variety flavor and personal connections that have made the Greenmarket a

culinary destination known the world over Following the natural cycle of a year at the market with chapters organized by season the book offers easy delicious restaurant recipes from the top chefs who frequent the stands for ingredients and inspiration With full color photos to illustrate the simple yet spectacular dishes think sugar snap pea and whipped ricotta tartines pavlova with strawberries and basil cider braised pork shoulder dandelion green salad with pancetta cantaloupe and hyssop popsicles and lemon thyme panna cotta The New Greenmarket Cookbook is a gorgeous flavorful journey through a bountiful year at the Greenmarket With recipes from Jose Andres Michael Anthony Mark Bittman April Bloomfield Daniel Boulud Melissa Clark Dana Cowin Amanda Hesser Dan Kluger Anita Lo Michael Pollan Eric Ripert Audrey Saunders Bill Telepan Christina Tosi and many more The Greenmarket provides our restaurant and neighbors with a variety of delicious nutritious and beautiful ingredients the dishes we create are often inspired by walks through the market It is also a meeting point with the growers the people who are the most passionate and knowledgeable about that food It is one of our most precious resources in New York City Michael Anthony Executive Chef Gramercy Tavern

The Good Fork Cookbook
 Sohui Kim, Rachel Wharton, 2016-11-01 A wonderful collection of warming recipes and stories perfect for the multicultural way we eat entertain and live today Anita Lo Michelin starred chef and author of Solo For more than 10 years The Good Fork has been one of Brooklyn's favorite restaurants It's a neighborhood spot that offers a rare treat in the crowded slick New York food scene a restaurant that feels like home Chef Sohui Kim and her husband live down the block blurring the lines between their kitchen at home and the restaurant kitchen The Good Fork Cookbook is packed with Kim's recipes for flavorful globally inspired cuisine that a home cook can make any night of the week Her influences and techniques range from French and Italian to American and Korean but every dish is comforting unfussy Pork Dumplings Korean Style Steak and Eggs with Kimchee Rice and Fried Eggs Buttermilk Fried Chicken and Waffles and more The Good Fork Cookbook shares the recipes that made The Good Fork Brooklyn's favorite mom and pop shop I believe that deep down inside every American cook wants to cultivate the delicate touch thoughtful spirit and audacious flavors found in Sohui's cooking Her distinctive style of combining Korean traditions with contemporary American flavors in such a personal way makes her cooking her restaurants and now her cookbook a reference point for all that is good in our food world today Michael Anthony James Beard Award winning chef Gramercy Tavern With this book you can at last re create Sohui's incredibly flavorful soulful and comforting food in an actual home Michelle Williams actor

The Last Course Claudia Fleming, 2001

Today's Kitchen Cookbook
 Meredith Books, 2005 Presents a collection of recipes from a variety of chefs and celebrities along with the hosts of the Today Show

V Is for Vegetables Michael Anthony, 2015-10-27 One of America's most highly acclaimed chefs gives us more than 150 simple recipes and techniques for imaginative vegetable cooking at home Gramercy Tavern's Executive Chef Michael Anthony believes a cook's job is to create delicious flavors and healthy meals Written for the home cook and featuring both vegetarian and non vegetarian options V is for Vegetables celebrates the act of cooking vegetables he loves Anthony shows

how unlocking the secrets of vegetables can be as simple as roasting a beet de knobbing a Jerusalem artichoke peeling a gnarly celery root slicing a bright radish washing a handful of just picked greens V is for Vegetables is personal accessible and beautiful Its charming A to Z format celebrates vegetables in richly detailed illustrations glorious food photographs and lots of helpful how to do it techniques Recipes include crispy composed salads fresh herb sauces satisfying warm gratins vibrant stews simple saut ed greens over a bowl of grains and veggies with meat and fish too V is for Vegetables delivers the tools to transform and conquer the vegetables in a CSA basket from the farmers market and even the grocery store It is an eye opening book for vegetarians and omnivores alike

Eater: 100 Essential Restaurant Recipes from the Authority on Where to Eat and Why It Matters Eater, Hillary Dixler Canavan, 2023-09-19 Must try recipes from the most popular and influential restaurants across the country brought to you by Hillary Dixler Canavan the restaurant editor of the food and dining culture brand Eater and its dedicated team of experts Sourced from the best street carts to pillars of fine dining and everywhere in between this diverse powerhouse collection features recipes that have been carefully adapted for home cooks Eater s dedicated team of on the ground experts live to drink dine and let you know what s great and the leading media brand s debut cookbook includes the dishes that diners can t stop thinking about from the chefs and restaurants that have shaped our food culture You ll be able to make lobster rolls like those from the quintessential Maine seafood shack McLoons master the best migas in Austin care of Veracruz All Natural perfect your pizza making skills with help from Jon Vinny s and Una Pizza Napoletana sip a martini as good as the one from iconic New York piano bar Bemelmans bake Birmingham pastry chef Dolester Miles s legendary cobbler and much more Also packed with expert advice from chefs bartenders and sommeliers on easy ways to level up your meals at home whether it s building a celebration worthy seafood tower using a jar of chili crisp to quickly add depth of flavor to your cooking sourcing game changing ingredients and tools or pairing sake with any kind of food Eater 100 Essential Restaurant Recipes From the Authority on Where to Eat and Why It Matters is a must have for anyone who loves to dine out and wants to bring that magic home With a foreword by Stephanie Wu Editor in Chief of Eater and packed with color photographs and illustrations

The Milk Street Cookbook (5th Anniversary Edition) Christopher Kimball, 2021-10-05 The complete Milk Street TV show cookbook featuring each dish from every episode and more over 400 dishes in all including 65 new recipes from the 2021 2022 fifth season Christopher Kimball s James Beard IACP and Emmy Award winning Milk Street TV show and cookbooks give home cooks a simpler bolder healthier way to eat and cook Now featuring over 400 tried and true recipes including every recipe from every episode of the TV show this book is the ultimate guide to high quality low effort cooking and the perfect kitchen companion for cooks of all skill levels Every recipe is paired with a photograph At Milk Street there are no long lists of hard to find ingredients strange cookware or all day methods Instead every recipe has been adapted and tested for home cooks like you You ll find simple recipes that deliver big flavors and textures fast such as Colima Style Shredded Braised Pork Lebanese Baked Kafta with Potatoes and Tomatoes

Braised Beef with Dried Figs and Quick Pickled Cabbage Japanese Style Chicken and Vegetable Curry Turkish Stuffed Flatbreads Banana Custard Pie Sweet Potato Cupcakes with Cream Cheese Caramel Frosting Italian Flourless Chocolate Torta Organized by type of dish from salads soups grains and vegetable sides to simple dinners and extraordinary desserts this book is an indispensable reference that will introduce you to extraordinary new flavors and ingenious techniques The New York Times Dessert Cookbook Florence Fabricant, 2006-10-03 Featuring 400 fabulous dessert recipes this comprehensive cookbook is drawn from the pages of The New York Times Four 8 page full color photo inserts Size C

Craft of Cooking Tom Colicchio, 2003-10-28 Tom Colicchio chef co owner of New York's acclaimed Gramercy Tavern offers inspiration to cooks of any skill level with 140 simple recipes and technical tips Realizing that his own culinary style had grown increasingly unembellished and gambling that New York diners were experiencing that same kind of culinary fatigue brought on by too much fancy food Colicchio set out to prove that the finest food didn't have to be the most complicated So in March 2001 he opened a new restaurant Craft that offered diners simple soulful dishes centered around single ingredients that went on to shake up many people's ideas of what restaurant food should be like Craft of Cooking leads you through Colicchio's thought process in choosing raw materials like what to look for in fresh fish or how to choose the perfect mushroom to show that good food is available to anyone with access to a good supermarket farm stand or gourmet grocery The book also features Day in the Life of Craft portraits which offer a fascinating behind the scenes glimpse at areas of the restaurant beyond the dining room These segments allow you to peer into the fast paced prep kitchen to witness the high drama of reservations and to get a taste of the humor and empathy necessary to serve New York's colorful visitors and foodies Using Tom's straightforward and friendly voice Craft of Cooking offers recipes suited to any purpose from a quick family meal to a festive dinner party for twelve **The Hamptons and Long Island Homegrown Cookbook** Leeann

Lavin, 2012-06-04 As the movement to eat what is grown locally gains momentum there is an increasing awareness of how best to incorporate this philosophy into our everyday lives We can grow our own food and buy food grown locally at food cooperatives and markets but what happens when we eat out There are a number of chefs around the country dedicated to using only the freshest locally grown ingredients in all the dishes they prepare and serve This book takes the reader on a private tour of outstanding chefs of the Long Island area and their gardens Each profile reflects the chef's personal style cultural background desire for healthy just picked ingredients and gardening philosophy Recipes plant lists garden layouts and color photos are included The Milk Street Cookbook Christopher Kimball, 2019-10-01 The complete Milk Street TV show cookbook featuring each dish from every episode and more nearly 400 dishes in all including 65 new recipes from the 2020 2021 fourth season Christopher Kimball's James Beard and Emmy Award winning Milk Street TV show and cookbooks give home cooks a simpler bolder healthier way to eat and cook Now featuring nearly 400 tried and true recipes including every recipe from every episode of the TV show this book is the ultimate guide to high quality low effort cooking and the

perfect kitchen companion for cooks of all skill levels At Milk Street there are no long lists of hard to find ingredients strange cookware or all day methods Instead every recipe has been adapted and tested for home cooks like you You ll find simple recipes that deliver big flavors and textures fast such as Stir Fried Chicken with Snap Peas and Basil Cacio e Pepe No Sear Lamb or Beef and Chickpea Stew Somali Chicken Soup Roasted Cauliflower with Miso Glaze French Apple Cake And Central Mexican Guacamole and Israeli Hummus classics with a twist Organized by type of dish from salads soups grains and vegetable sides to simple dinners and extraordinary desserts this book is an indispensable reference that will introduce you to extraordinary new flavors and ingenious techniques **The Chefs Collaborative Cookbook** Ellen Jackson,2013-03-12

With over 115 original recipes from over 115 of America s best chefs The Chefs Collaborative Cookbook celebrates the healthy food revolution and translates the tenets of sustainable food production into actual recipes that any home cook can prepare Some of the most revered chefs in the world including John Ash Rick Bayless Susan Feniger Nobu Matsuhita Nora Pouillon Michael Romano and Alice Waters came together to found Chefs Collaborative They vowed to use their influential restaurants to educate the public about a better way to nourish ourselves a way that would be better for the planet for our health and for our communities They stated their goal Support small farms healthy food and sustainable agriculture for everyone Now more than 12 000 strong the Chefs Collaborative network includes top American chefs who have been a significant force in the food revolution that s improved the way Americans eat The book is divided into four sections that focus on vegetables fruits and other edible plants meat and poultry fish and seafood dairy and eggs Each section features sumptuous recipes and also provides information about the principles of sustainability around those main ingredients with information provided by farmers artisan producers breeders environmentalists and activists The visually rich package contains over 50 finished dish photos Top Chef the Cookbook The Creators of Top Chef,Brett Martin,2008-04-02 A

cookbook based on the first three seasons of the television cooking competition also includes behind the scenes anecdotes from the show competitors reflections and episode guides The Connecticut Farm Table Cookbook Tracey

Medeiros,Christy Colasurdo,2015-06-02 From Connecticut s seafood shacks to its 4 star farmhouse restaurants locavore recipes and more The Connecticut Farm Table Cookbook brings home cooks a stellar collection of 150 delicious recipes from the Nutmeg State s celebrated chefs and the dedicated farmers fishers ranchers foragers and cheese makers they partner with to create dynamic New American and New England fare This is the best of regional and farm to table cuisine from food producers and purveyors whose commitment to sustainability and quality is evident in everything they do As consumers have demanded more locally grown foods more organics and foods with fewer additives the locavore movement has taken hold across the U S Every state and region has their own unique products and their own version of healthful wholesome innovative cuisine The Connecticut Farm Table Cookbook showcases delectable specialties that the state s growers and chefs are creating using local microgreens heirloom lettuces sunchokes ramps quail eggs Burrata bison chevre heritage breed pork

oysters and more Recipes are presented clearly and are easy to follow they utilize ingredients that are readily available no matter where you shop Along with mouthwatering recipes and beautiful photography you ll be treated to fascinating profiles of food producers chefs and restaurants This celebration of Connecticut s healthy sustainable food scene is a collection to savor and return to again and again

Savoring Gotham ,2015-11-11 When it comes to food there has never been another city quite like New York The Big Apple a telling nickname is the city of 50 000 eateries of fish wriggling in Chinatown baskets huge pastrami sandwiches on rye fizzy egg creams and frosted black and whites It is home to possibly the densest concentration of ethnic and regional food establishments in the world from German and Jewish delis to Greek diners Brazilian steakhouses Puerto Rican and Dominican bodegas halal food carts Irish pubs Little Italy and two Koreatowns Flushing and Manhattan This is the city where if you choose to have Thai for dinner you might also choose exactly which region of Thailand you wish to dine in Savoring Gotham weaves the full tapestry of the city s rich gastronomy in nearly 570 accessible informative A to Z entries Written by nearly 180 of the most notable food experts most of them New Yorkers Savoring Gotham addresses the food people places and institutions that have made New York cuisine so wildly diverse and immensely appealing Reach only a little ways back into the city s ever changing culinary kaleidoscope and discover automats the precursor to fast food restaurants where diners in a hurry dropped nickels into slots to unlock their premade meal of choice Or travel to the nineteenth century when oysters cost a few cents and were pulled by the bucketful from the Hudson River Back then the city was one of the major centers of sugar refining and of brewing too 48 breweries once existed in Brooklyn alone accounting for roughly 10% of all the beer brewed in the United States Travel further back still and learn of the Native Americans who arrived in the area 5 000 years before New York was New York and who planted the maize squash and beans that European and other settlers to the New World embraced centuries later Savoring Gotham covers New York s culinary history but also some of the most recognizable restaurants eateries and culinary personalities today And it delves into more esoteric culinary realities such as urban farming beekeeping the Three Martini Lunch and the Power Lunch and novels movies and paintings that memorably depict Gotham s foodscapes From hot dog stands to haute cuisine each borough is represented A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection

The Cook's Book DK,2005-08-29 With tips techniques and advice from the top chefs of the world it s the essential companion you ll always want to hand in your kitchen Master every technique and develop your culinary skills with classic contemporary and innovative recipes from around the world Eighteen top chefs including Marcus Wareing Charlie Trotter and Ken Hom present the basic preparations and the best methods with clearly explained step by step advice Features over 600 delicious recipes Illustrated with sumptuous photography Contains professional skills adapted for the home From homely English food to international cuisine let these top chefs from across the globe bring their expertise into your home Share their passion for food broaden your repertoire and cook for success every time with this one stop guide

It is the essential ingredient for every kitchen **The Flavor Matrix** James Briscione, Brooke Parkhurst, 2018 One of Smithsonian Magazine's Ten Best Food Books of the Year A revolutionary new guide to pairing ingredients based on a famous chef's groundbreaking research into the chemical basis of flavor As an instructor at one of the world's top culinary schools James Briscione thought he knew how to mix and match ingredients Then he met IBM Watson Working with the supercomputer to turn big data into delicious recipes Briscione realized that he like most chefs knew next to nothing about why different foods taste good together That epiphany launched him on a quest to understand the molecular basis of flavor and it led in time to The Flavor Matrix A groundbreaking ingredient pairing guide The Flavor Matrix shows how science can unlock unheard of possibilities for combining foods into astonishingly inventive dishes Briscione distills chemical analyses of different ingredients into easy to use infographics and presents mind blowing recipes that he's created with them The result of intensive research and incredible creativity in the kitchen The Flavor Matrix is a must have for home cooks and professional chefs alike the only flavor pairing manual anyone will ever need Chef's Library Jenny Linford, 2016-10-11 All chefs love and cherish cookbooks and increasingly cookbooks have become treasured manuals of the trade as well as beautiful art objects The Chef's Library is the world's first attempt to bring together in a single volume a comprehensive collection of cookbooks that are highly rated and actually used by more than 70 renowned chefs around the world Readers will discover the books that have galvanized acclaimed and brilliant culinary talents such as Daniel Humm Jamie Oliver Sean Brock Michael Anthony Tom Kerridge Suzanne Goin Tom Colicchio and many others Also featured are influential restaurant cookbooks essential books on global cuisines and specialist culinary subjects and historic favorites that have stood the test of time Part reference part culinary exploration this book is a must have for any cookbook collector or passionate foodie

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Gramercy Tavern Cookbook Introduction

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