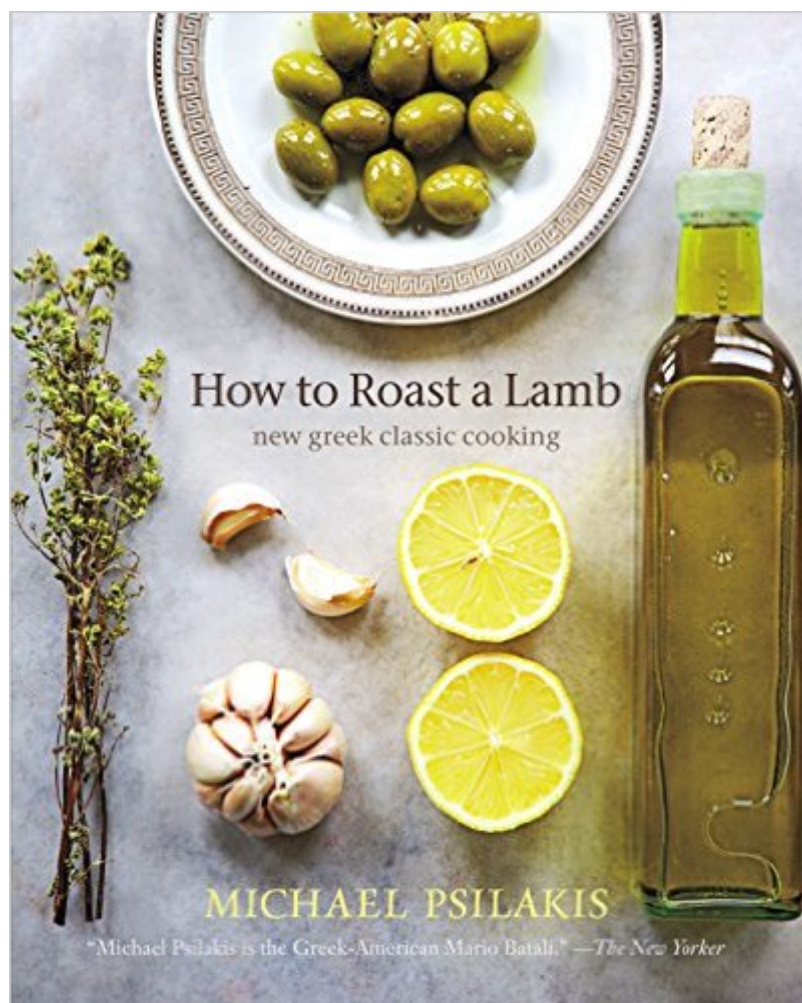


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How To Roast A Lamb: New Greek Classic Cooking



Synopsis

A rising star in the food world, Michael Psilakis is co-owner of a growing empire of modern Mediterranean restaurants, and one of the most exciting young chefs in America today. In *How to Roast a Lamb*, the self-taught chef offers recipes from his restaurants and his home in this, his much-anticipated first cookbook. Ten chapters provide colorful and heartfelt personal essays that lead into thematically related recipes. Gorgeous color photography accompanies many of the recipes throughout. Psilakis's cooking utilizes the fresh, naturally healthful ingredients of the Mediterranean augmented by techniques that define New American cuisine. Home cooks who have gravitated toward Italian cookbooks for the simple, user-friendly dishes, satisfying flavors, and comfortable, family-oriented meals, will welcome Psilakis's approach to Greek food, which is similarly healthful, affordable, and satisfying to share any night of the week.

Book Information

Hardcover: 304 pages

Publisher: Little, Brown and Company; First Edition edition (October 28, 2009)

Language: English

ISBN-10: 0316041211

ISBN-13: 978-0316041218

Product Dimensions: 8.2 x 1.2 x 10.4 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars See all reviews (35 customer reviews)

Best Sellers Rank: #194,872 in Books (See Top 100 in Books) #21 in Books > Cookbooks, Food & Wine > Regional & International > European > Greek

Customer Reviews

The initial look of the book is magnificent. It's a large book (three pounds) with a rare cover to the book outside of the jacket. I have noticed most books only contain the print on the jacket while the book is left bare. The photography is very inviting and draws you in. To me, it was not just a recipe book but a family journal of inspirational ideas with a feel for getting to know who Michael was and is. This cookbook is more than a cookbook as it's a collection of recipes on memories, emotions and insights that transpired throughout Michael's childhood and early adolescence. The forward section thoroughly explains the recipes and how to follow them which I found very helpful as I'm a novice Greek cook. His offerings of short cuts and optional steps/ingredients is a nice touch as you elevate up the level of being a true Greek chef. If you aren't too familiar with ingredients used in Greek

recipes, he does a superb job with describing them and providing the substitutes. For the recipe I chose, which was difficult as there were so many wonderful choices, I went with Souvlaki: Chicken and Pork Shish Kebab. It looked AMAZING and mouth watering good!! I will warn you that the recipes are not simple or at least the ones I looked at. They take time to read and understand and to coordinate what you need to purchase. I photocopied the pages I needed as there was the main recipe but I also needed items for the Greek Salad, Ladolemono and Tatziki. All in all, it was a labored event so ensure you have the time to put forward in creating this masterpiece. This meal was FANTASTIC and definitely worth the time it took to make. If you love or even like Greek food and have even a small desire to cook, this book is for you!

This is a beautiful combination cookbook/memoir filled with relatively classical Greek recipes & a number of the writer's own interpretations of these classics. Michael Psilakis was voted Best New Chef by Food & Wine magazine for 2008. One of his Greek restaurants - Anthos - is one of only two Greek restaurants in the world with a Michelin star; that's really impressive. That he writes well & tells charming story, obviously loves food & wants to share his love of it, & can craft a good recipe are wonderful bonuses where he is concerned. Many of these recipes are, frankly, complicated & require a pretty strong cooking background & lots & lots of ingredients. Many more, however, are straightforward & should be doable for most home cooks. The author's stories about his family & his love of Greek cuisine are highly readable & enjoyable. The photos in the book are outstanding & will make you want to go out, buy, & prepare octopus. Right now. I am especially intrigued by the last chapter of Aegean pantry items that includes all kinds of confits, vinaigrettes, & candied fruits. Aside from the fact that it all sounds really tasty, it also screams Christmas presents! This is a beautiful book & I know I'll be cooking from it often.

This big, beautiful cookbook tells you everything you need to know to start cooking delicious Greek food. There are ten chapters of recipes, techniques, personal memories, black and white and color photos. You will find 150 recipes: salads and side dishes, grilled meats, seafood delights, sauces, vinaigrettes, etc. There are classics like: spanakopita (spinach pie), Greek mac and cheese, chicken and pork Shish Kebab, tomato and String bean salad, pan roasted chicken with lemon potatoes, and more in this large collection of classic Mediterranean dishes and meals. I especially like the stuffed baby eggplant. Delicious! For cooks of Greek heritage or cooks in general, this is a very nice edition to the kitchen.

How to Roast a Lamb by Michael Psilakis is an oversize and gorgeous Greek cookbook. It is also, in part, a memoir of Psilakis's early years. How to Roast a Lamb would be ideal for a Greek cuisine foodie or other proficient cook. For instance, foodies will likely enjoy the following recipes: Ouzo & Orange-Braised Snails; Roasted Skate with Walnut Baklava Yogurt & Candied Quince; and Octopus, Salami & Apples with Anchovy Vinaigrette and many more. The novice cook, however, may find these recipes challenging and/or aspirational. Still even the novice cook will find numerous delicious and accessible recipes, such as: Shrimp with Orzo & Tomato; Pan-Roasted Chicken with Lemon Potatoes; Spinach Rice; and Beef & Rice Meatballs in Egg-Lemon Soup. In addition, the memoir passages provide an interesting backstory to the recipes. How to Roast a Lamb would be a great gift for Greek Foodies of all levels! Publisher: Little, Brown and Company, Hachette Book Group, (Oct. 28, 2009), 304 pages Advance Review Copy Provided Courtesy of the Publisher

This is a gorgeous cookbook! It is oversized with beautiful colorful photos and wonderful recipes that are well written out! I am not a professional cook, but welcome new cooking ideas. I don't necessarily need easy recipes, just good directions. Well, I was so excited when I opened it up! Sprinkled among the recipes are anecdotes, and stories of the author's family! It was all so interesting and welcoming. When I looked thru the recipes I didn't feel intimidated I felt invited. Michael Psilakis talks a little about each recipe before he gets into the "how to's" of making it! And the recipes are easy to understand. I made the Chicken Souvlaki Shish Kabob w/ Ladolemono sauce and spinach rice as a side dish. It was delicious!! If you want to try Greek cooking look no further! This is a wonderful cookbook, with a variety of mouth watering recipes!

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