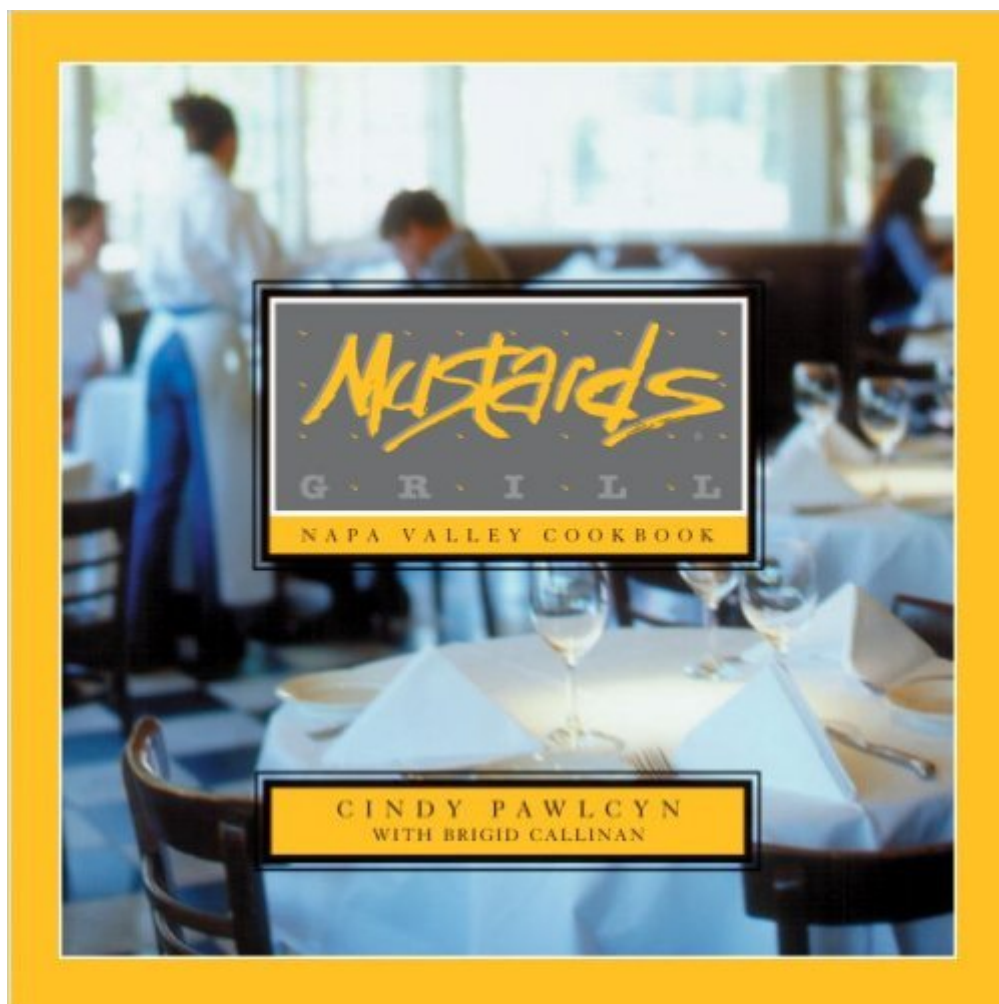


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Mustards Grill Napa Valley Cookbook



Synopsis

As anyone who has spent time in Napa Valley knows, Mustards Grill is an institution in the wine countryâthe friendly restaurant where locals first started going for a full plate of fabulous food and a glass of Napa's finest. Chef-owner Cindy Pawlcyn, founding chef of San Francisco's original Fog City Diner, put down her roots in Napa over 15 years ago, bringing her midwestern sensibility and flair for reinventing American food to the valley. Ever since then, Mustards has been affectionately known as the fancy rib joint with way, way too many wines. Gorgeous full-color food photography from Saveur photographer Laurie Smith. Awards: 2002 James Beard Award Winner "Mustards is universally loved by local residents and tourists alike for its smoky, tender, spicy baby back ribs; cornmeal-coated fried green tomatoes; tasty Asian-marinated flank steak; Chinese chicken noodle salad; and, of course, Mustards' always-crisp tangle of deep-fried onion threads. The enduring vitality of this place comes from the fact [that Cindy Pawlcyn] put all the dishes she loved on the menu: country dishes transformed by her sprightly offbeat style and sparkle." â"FOOD LOVER'S GUIDE TO SAN FRANCISCO

Book Information

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Customer Reviews

I would recommend this cookbook to those with some experience - this is not a recipe guide, but rather an inspiration source from a chef with well-grounded tastes. The recipes are easy to follow, are not difficult or overly time consuming in preparation, and show culinary flair and wisdom without being trendy for trend's sake. I would describe the dishes as simple food for gourmets. The book's

design and photographs are tasteful. With this praise in mind, I am disappointed in the book's production - unforgivable oversights such as: three prominent photographs throughout the book of what appears to be plates of crispy fried onion rings... but no mention or recipe. Or the recipe for a Salmon Roulade accompanied by eight very clear how-to photos - the photos show skinless salmon, butterflied and pounded, but the recipe calls for fillets with skin on, and no mention of pounding. An edit for future releases would be welcome. My opinion is this would be a logical cookbook for those who appreciate Jaques Pépin's series of books aimed at the aspiring novice, as well as for more experienced cooks who would like some inspiration for higher-end simple food.

This book is the example of what a cookbook should be. Beautifully written and photographed it deserves to be on display in your home. And if that is not enough the recipes will knock your socks off. This is why Cindy Pawlcyn is one of this country's greatest chefs. Mustard's grill is the bringing together of seasonality, diversity and the best of what California has to offer. I spent some time at Mustard's eating and I can tell you this book stays true to the restaurant. Congratulations Chef on a great writing effort.

When you visit the Napa wine region you must eat at Mustard's Grill. If that is not possible then you should buy Cindy Pawlcyn and Brigid Callinan's cookbook. The recipes for fantastic grilled food, unique side dishes, and incredible desserts found in this book will make you plan your next vacation to northern California. If you like pork you will love her Mongolian pork chops with Chinese mustard sauce. Serve it with her mashed potatoes and braised red cabbage for a winning meal reminiscent of the friendly restaurant nestled among Napa's vineyards. Buy this cookbook and you will immediately understand why it won a James Beard award. And I hear that another cookbook is in the works ...

I was given this cookbook for Christmas and was a little intimidated by it. It looks more like a coffee table cookbook at first glance -- something fun to look at and read but too challenging to actually use. However, I have fallen in love with this cookbook!! The Jack Daniel's Pecan Chocolate Cake with chocolate sauce is divine AND easy (and for those who don't eat wheat or gluten, totally flourless). The House-Made Ketchup is extremely good and makes a great BBQ sauce (recipe also included). Even though the recipes are not hard, this is no canned-mushroom-soup cookbook. If you're the king (or queen) of fresh and don't mind spending a little time in the kitchen now and then, you might just love it. Kudos to Mustard's for sharing their best.

Remarkable cookbook! The prep times for SOME of the recipes can be a bit ...much, and SOME ingredients scarce (like rabbit or truffles or chanterelles or morel mushrooms, at least where I am from); but I can not fault any of the food, because everything I have made out of this cookbook so far has been savory and delicious and has received rave reviews from my family. The Lemon Garlic Chicken for instance, well worth the lengthy prep time; mmmmmm, that sauce. (I believe there is a video demonstrating how to make it on YouTube, that was very helpful as well, as the sauce preparations can be a bit tricky to do). Goes great with Mustards Mashed Potatoes; goat cheese variation is quite flavorful as well. Same goes for the Seared Ahi Tuna on Sesame Crackers, appetizer sized but absolutely delicious. + I keep reading reviews exclaiming the awesomeness of the Mongolian Pork Chops; am totally going to make those next with the Mixed Wild Mushroom Risotto with Grilled Chanterelles (am just going to sub those with baby bellas, what can you do *shrugs*).

I have been to Mustard's Grill a few times on trips to Napa and always enjoy the food. This cookbook includes recipes for many of the dishes served at the restaurant which is great and I think it is very generous of her to share so many of them! She presents each main dish as a meal indicating the appropriate sides with recipes. The book is beautifully illustrated and there are also little side notes about the dishes and their preparation that are interesting and helpful. I am a pretty good cook and so far I have tried 3 of the recipes/meals, including the famous "Mongolian Pork Chop", and have been very pleased with the results. The preparation requires time and planning and, for me, some ingredients that I had never used before but had no problem finding locally. I'm definitely happy that I purchased this cookbook and I'm looking forward to trying more of the recipes.

I love this book. I collect cookbooks and read them for fun. I love her chatty style of describing recipes. She gives you such a good idea of when they are good to use, what equipment you will need. Also, her combinations are quite unique. Over and over I came across unusual ideas that sound fabulous. I recommend this to anyone who loves to cook, it's a great resource.

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