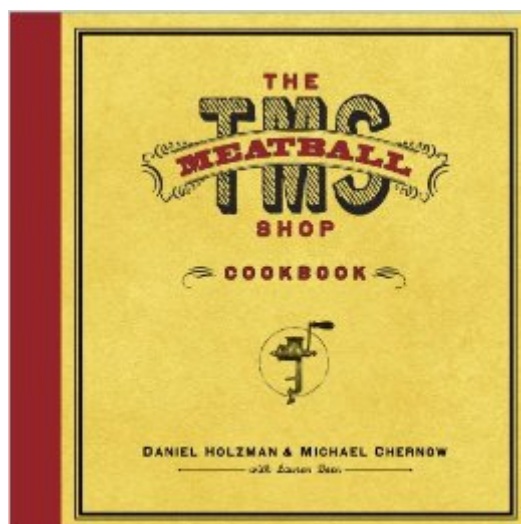


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The Meatball Shop Cookbook



Synopsis

The Meatball Shop has quickly grown into a New York City dining destination. Food lovers from around the city and beyond are heading down to Manhattan's Lower East Side for a taste of this breakout comfort food phenomenon. In this fun and satisfying cookbook, chef Daniel Holzman and general manager Michael "Meatball Mike" Chernow open up their vault of secrets and share nearly 100 recipes—from such tried-and-true favorites as traditional Bolognese Meatballs and Mediterranean Lamb Balls to more adventurous creations like their spicy Mini-Buffalo Chicken Balls and Jambalaya Balls. Accompanying the more than twenty meatball variations are recipes for close to a dozen delectable sauces, offering endless options to mix and match: from Spicy Meat to Parmesan Cream to Mango Raisin Chutney. And what would a meatball meal be without succulent sides and simple salads to round out the menu: Creamy Polenta, Honey Roasted Carrots, and Marinated Grilled Eggplant, just to name a few. You'll also find helpful tips on everything from choosing the best cuts of meat to creating the perfect breadcrumbs to building the ultimate hero sandwich. There may not be a Meatball Shop near you yet—but there's a meatball for everyone (and lots more) in this crowd-pleasing cookbook that will have them lining up outside your kitchen.

Book Information

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Customer Reviews

Authors/chefs/restaurateurs Daniel Holzman and Michael Chernow have given the meatball a soul. What was once a golf ball-sized hit of protein, usually hamburger, usually aswim in a red sauce, is now a luscious chameleon. Holzman and Chernow have explored the bounds of the

meatball and determined it to be limitless. If there is a national cuisine -- Greek, Spanish, Mexican -- these young chefs have devised a savory meatball proclaiming its virtues. The recipes in this new cookbook are the same ones the chefs developed and use in their three new and popular Meatball Shops in New York City. The shops offer a selection of different types of meatballs that are always on the menu, specials for the day, sauces, sides, vegetables and their signature dessert -- homemade cookie and ice cream sandwiches. You mix and match, choosing what sauce, meatballs and sides appeal to you at that given moment. You use a marker to note your selections on a laminated menu that's easily wiped clean. The cookbook is a generous gift to those who love meatballs and to the restaurateurs' legions of devoted patrons. Not only do they provide you with all the recipes they use, they take great pains to explain how to get the best possible results. Holzman and Chernow first worked together when the best friends were 13. They were delivery boys for a vegan restaurant and shared a dream to open a restaurant together some day. Holzman went on to work at the highly acclaimed La Bernardin in NYC before moving to the West Coast to work in restaurants in San Francisco and Los Angeles. Chernow, who is a health-conscious marathon runner, also worked in restaurants.

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