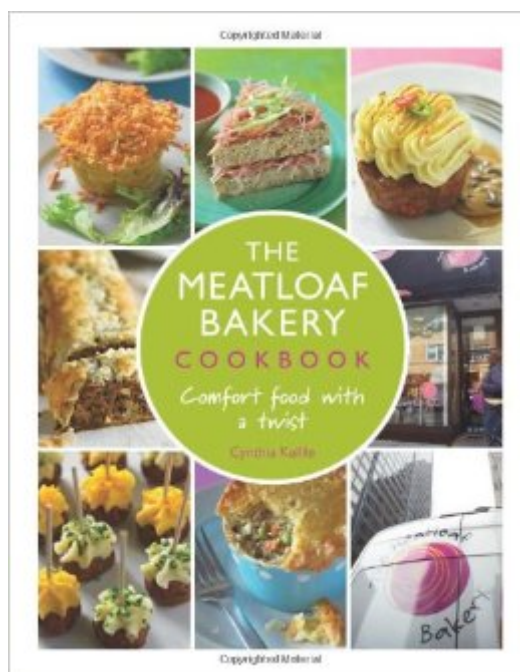


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The Meatloaf Bakery Cookbook: Comfort Food With A Twist



Synopsis

"Some of the best and most gratifying food in town." --Michelin Guide Chicago 2012"Cynthia Kallile rethinks the comfort-food classic with recipes like her chorizo-spiked El Loafo del Fuego." --Food & Wine"Unless she's an editor at a major food magazine or Martha Stewart, this isn't your mom's meatloaf." --SeriousEats.comPeople are raving about The Meatloaf Bakery's tasty creations, and now its founder, Cynthia Kallile, brings her bakery-inspired savory treats from her Windy City shop to your kitchen table. Make every meal memorable with these flavorful twists on everyone's favorite comfort food.Add a kick to Sunday night dinner with Chili Chili Bang Bang topped with a layer of Cheesy Cornbread. Serve up amazingly tasty bites at your next get-together with a tray of Loafer Pops. Or sit down with the family and enjoy the mouthwatering dish that started it all--The Mother Loaf.With inspiration from all over the world and ingredients that go far beyond ground chuck, The Meatloaf Bakery Cookbook gives a nod to Mom's cooking while letting you be creative in the kitchen. These delightful dishes will be everyone's new favorites in no time!

Book Information

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Customer Reviews

We visited the Meatloaf Bakery a few years ago and I fell in love with Loaf-A-Roma. The tasty cupcake of Italian flavored meatloaf with angelhair pasta topping fed me for two meals. We purchased several others and enjoyed them also but that Italian flavored tidbit was my favorite. I am a cookbook collector and was quite happy to discover that Ms. Kallile had decided to create a book from which I could make my own. I won't but it was fun to think that for a while. The book is just the

right size but what makes it for me is the design. I love the look. It appears that the recipes are scotch taped to notebook paper. The pictures throughout are of excellent quality. I could almost taste the meatloaf as I read about the different types. The names are a hoot. Lentl Yentl is one of the funniest. Herby Turkey and The Mother Loaf immediately bring a remembered taste to your mouth. If you are at all interested in cookbooks or meatloaf this book is worth every penny. Now excuse me while I go plan a road trip to Chicago.

I really like this book because it has both very basic meatloaf recipes (like the Mother Loaf or Herby Turkey) and more sophisticated ones with ingredients like lamb or salmon. Each recipe has its own clever topping too and can be baked in a loaf pan or muffin tin or use your imagination. The first chapters have basic tips for new cooks.

Well, it truly IS possible to recreate the taste of those incredible creations I buy at The Meatloaf Bakery! I couldn't believe it. Mine weren't as pretty, but hopefully that will come with practice. The taste was right on, and the directions so easy to follow. I just love the fact that the owner decided to share her secrets so we can all get kudos at home. I'm especially appreciative of the number of vegetarian items in the book for my growing list of veggie friends. All the bases are covered. A fabulous book!

I eat at The Meatloaf Bakery everytime I am in Chicago. I am very excited that now I can make their unusual meatloaf at home in St. Louis. The recipes are easy to follow and the items I've made taste just like they do in the store. And now I understand how they achieve all those interesting and subtle savory layers and tastes. The chicken recipe -- Wing and a Prayer -- is my favorite. But the wasabi mashed potatoes on the salmon Omega 3 loaf is genius. A nice touch too --the cookbook is colorful and creative --just like the store. All my friends are getting The Meatloaf Bakery Cookbook for Christmas.

I make a meatloaf from time to time and I wanted to get a bit more extravagant. This was a good buy. Gave me ideas for ingredients I would have never tried. Some will become staples in my meatloaf making.

Love this cookbook. First got it from the library and decided I must buy it. Recipes are great, many good tips and the Macnificent Pasta is awesome. Have too many cookbooks, but this was a

must-have.

The Meatloaf Bakery Cookbook by Cynthia Kallile is filled with information and recipes for making a variety of meatloaves and meatloaf cupcakes. Recipes for meatloaves and/or meatloaf cupcakes in the book include The Mother Loaf (the author's original meatloaf recipe) as well as ones for a J. P. Reuben Loaf, a Herby Turkey Loaf, a My Thai Loaf, a Party Hearty Pizza Loaf, and many others. Clear directions for making each type of meatloaf and a full-color illustration of the meatloaf are included in the book. The author also includes a nice selection of recipes for "lite bites," sides, and sauces to serve with the meatloaves. The book is a "one of a kind" cookbook and one that any meatloaf lover will find invaluable. All recipes are from the the author's meatloaf bakery in Chicago and, on a rotating basis, available in the bakery. After purchasing the book and trying several recipes from it, I have added the author's Meatloaf Bakery to my list of bakeries/restaurants to visit.

The reviews that convinced me to order this book really weren't backed up by trying out the recipes I've prepared so far. One review touted it's "vegetarian" recipes and I live with a vegetarian and am always looking for things we can both enjoy. The one truly vegetarian recipe I tried was basically inedible, and so far it's the only recipe I've found in this book that doesn't have a component that originally had a face and pulsing blood - and no, fish and/or fowl are not vegetables. I'll try some of the other meat recipes, but even the ones I've tried so far really aren't all that good. This will probably end up as a donation to one of the charitable second-hand stores in our area. I'm not unhappy I bought it, but I wouldn't have bothered if I'd been able to read the actual recipes before spending the money.

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