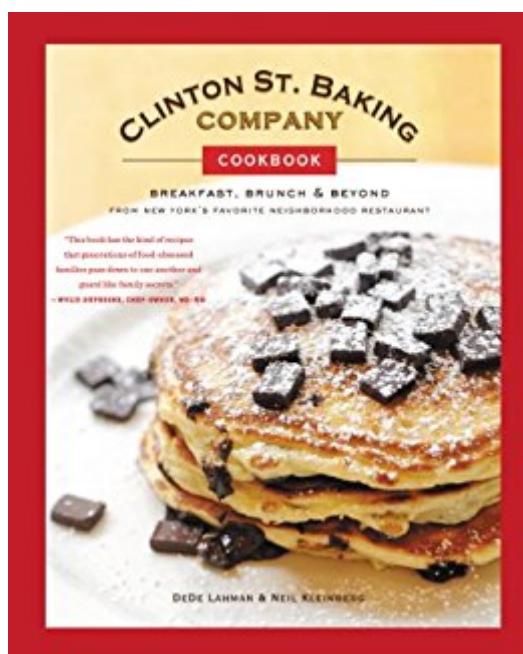


The book was found

Clinton St. Baking Company Cookbook: Breakfast, Brunch & Beyond From New York's Favorite Neighborhood Restaurant



Synopsis

The Clinton St. Baking Company is one of the hottest brunch spots in a city obsessed with brunch. A tiny thirty-two-seat eatery on Manhattan's trendy Lower East Side, the restaurant draws long lines of customers who come from far and wide to sample fresh-baked goods, hearty omelets, sugar-cured bacon, and light-as-air pancakes with maple butter. In the Clinton St. Baking Company Cookbook, owners DeDe Lahman and Neil Kleinberg share more than 100 treasured recipes that have made their restaurant a sensation. Learn the secret to their house-made buttermilk biscuits and tomato jam, irresistible muffins and scones, delicious soups and sandwiches, and their decadent, eye-catching desserts. Helpful techniques, like Neil's patented omelet "flip and tuck," and gorgeous color photographs throughout will have readers cooking like pros in no time, and sharing the delicious results.

Book Information

File Size: 74832 KB

Print Length: 203 pages

Publisher: Little, Brown and Company; 1 edition (November 8, 2010)

Publication Date: November 8, 2010

Sold by:Ã Hachette Book Group

Language: English

ASIN: B003YFIVYU

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #282,713 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #19 inÃ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #65 inÃ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #89957 inÃ Kindle Store > Kindle eBooks > Nonfiction

Customer Reviews

I bought this book because so many people rave about their biscuits and photos always showed lines out the door of their restaurant. The recipes are okay but after trying out some of the recipes, I

found problems with measurements and accuracy. The biscuits I believe had a typo of 2 TBSP instead of the proper 2tsp. Also they mentioned using "White Lily" flour but actually in an interview Mr. Kleinberg mentioned they used "trumped" flour. These flours have very different compositions and effect on the finished goods. I am not a technical baker but I wanted exceptional biscuits as promised. After several batches, "trumped" flour I believe is what they actually use. A few of the muffin recipes were also very close adaptation from the White Lily company recipes rather than originals. For the price I paid for the book, I expected a more accurate/ honest representation of what actually makes their food unique or fantastic.

This is one of the most useful cookbooks I've ever purchased, because the recipes are all (mostly) simply meals that you will want to eat everyday. I tried the chocolate/banana muffin recipe, left out the banana and added 1/4 of cocoa powder. I added just a couple tablespoons of milk because the batter seemed too thick to me. They turned out so delicious! My husband made the Crab Cakes with Cajun Remoulade. Another home run! After trying their recipe for hash browns I will never go back to the old way I used to do them. Clarified butter and baked potatoes is the secret. I also tried the Fried Chicken Recipe. I used half of the salt that was called for in the buttermilk marinade, and they were plenty salty enough. The buttermilk does make some of the most juicy and delicious fried chicken. I am a little confused about one thing: the "Buttermilk Waffle" recipe says to use the "Pancake Recipe." with a few extra things thrown in. But the pancake recipe calls for whole milk, not buttermilk. It's a little confusing and I think must be an error in the book. I tried the pancake recipe with both milk and buttermilk and it's great both ways, so not to worry. All in all, this cookbook has wonderful recipes and hints as long as you use your head, (like not using the full amount of salt called for in the chicken marinade and the onion ring marinade).

So far I have only cooked a few of these recipes, but from the response I received from family and friends, I fully intend to work my way through the entire book in very short order! The waffles are pure perfection. I love to make waffles and this recipe along with the maple butter are now requested daily. The biscuits? Perfection. Look no further for recipes... don't even ask your grandma! Our family loves breakfast, and I am thrilled the Clinton St. Baking Company was generous enough to share their recipes. While we visit them annually, we don't live in New York, so I am happy to bring a bit of them home... and you will be too!

What a beautiful cookbook and so many of the recipes sound divine. Over Thanksgiving, I roasted

baby sugar pumpkins and froze extra pumpkin puree which is a unique ingredient in the Black and White Cake. I've just made the cake and was disappointed that the cake fell in the middle. I'm a pretty experienced baker and I'm pretty certain the baking temperature was too low for the cake to rise properly. I would suggest baking the cake at 325 degrees as opposed to the 300 degrees noted in the cookbook.

I randomly bought this cookbook after it popped up in suggestions, so when I first received it, I was a little disappointed that they're weren't some fancier/nouveau recipes, but in fairness, that's not what this book or their restaurant is about. I've tried a few recipes so far - pancakes, chocolate sauce, cheesy grits, and herb goat cheese muffins, and they've all been very good. The effort to create them is a little more time consuming/intensive than what you'd get in a "basic" cookbook, but the results from these recipes definitely take the classics up a notch. I made the goat cheese and herb muffins at Thanksgiving and they were a hit with the entire family. The pancakes do require having time to prepare (even better if you have a sous chef) since you're doing things like whipping egg whites, but the result is worth it if you love food.

I've owned this cookbook for awhile now and I've made several things out of it (unlike other cookbooks I've purchased and end up making nothing out of them). I'm a visual person when it comes to food so I appreciate all the pictures. The recipes are easy to read and don't require too many hard to find ingredients. Some recipes do have a lot of steps to them and take awhile to make, but the payoff is there. I'm glad I bought the book. And if you get the book, make the fried chicken. It's so moist.

[Download to continue reading...](#)

Clinton St. Baking Company Cookbook: Breakfast, Brunch & Beyond from New York's Favorite Neighborhood Restaurant Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) New York City Travel Guide: 101 Coolest Things to Do in New York City (New York Travel Guide, NYC Travel Guide, Travel to NYC, Budget Travel New York, Backpacking New York) Sarabeth's Good Morning Cookbook: Breakfast, Brunch, and Baking Bariatric Cookbook: Breakfast and Lunch bundle ☰ 3 Manuscripts in 1 ☰ 120+ Delicious Bariatric-friendly Breakfast, Brunch, Lunch and Snack Recipes for Post Weight Loss Surgery Diet Breakfast Recipes: 50 Quick and Healthy Breakfast Recipes (Quick & Easy Breakfast Recipes, Delicious Breakfast, Everyday Recipes) Bread Baking Cookbook: 52 Best Baking Recipes

For Beginners (Baking Series) Breakfast Ketogenic Cookbook: Quick & Easy for Weekdays / Brunch for Weekends (Elizabeth Jane Cookbook) Breakfast: Meals, Dining, Bountiful Breakfast Cookbook - 90 All-Time Classic, Amazingly Easy, Incredibly Delicious, Quick-To-Make Breakfast Recipes Fit ... The Whole Family (Cookbooks Best Sellers 3) 50 Quick and Easy Recipes For Breakfast – Including Pancake Recipes, Waffle Recipes and Crepes Recipes (Breakfast Ideas - The Breakfast Recipes Cookbook Collection 2) The New York Times Guide to New York City Restaurants 2002 (New York Times Guide to Restaurants in New York City) Hillary Clinton, Prophecy, and the Destruction of the United States: Is Hillary Clinton Fulfilling Biblical, Islamic, Catholic, Buddhist, and other America-Related Prophecies? The New York Times Best of Thursday Crosswords: 75 of Your Favorite Tricky Thursday Puzzles from The New York Times (The New York Times Crossword Puzzles) Easy Crepe Cookbook: 50 Delicious Crepe Recipes (Crepe Recipes, Crepe Cookbook, Breakfast Recipes, Breakfast Cookbook Book 1) Bernice Chesler's Bed & Breakfast in the Mid-Atlantic States: Fifth Edition--Delaware, Maryland, New Jersey, New York, North Carolina, Pennsylvania, ... and Breakfast in the Mid-Atlantic States) Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Auntie Em's Cookbook: A Musician's Guide to Breakfast and Brunch The Star Wars Cookbook: BB-Ate: Awaken to the Force of Breakfast and Brunch Weight Loss Surgery Cookbook: MORNING MEALS bundle – 2 Manuscripts in 1 – 80+ Delicious Bariatric-friendly Breakfast, Brunch and Snack Recipes for Post Weight Loss Surgery Diet

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)