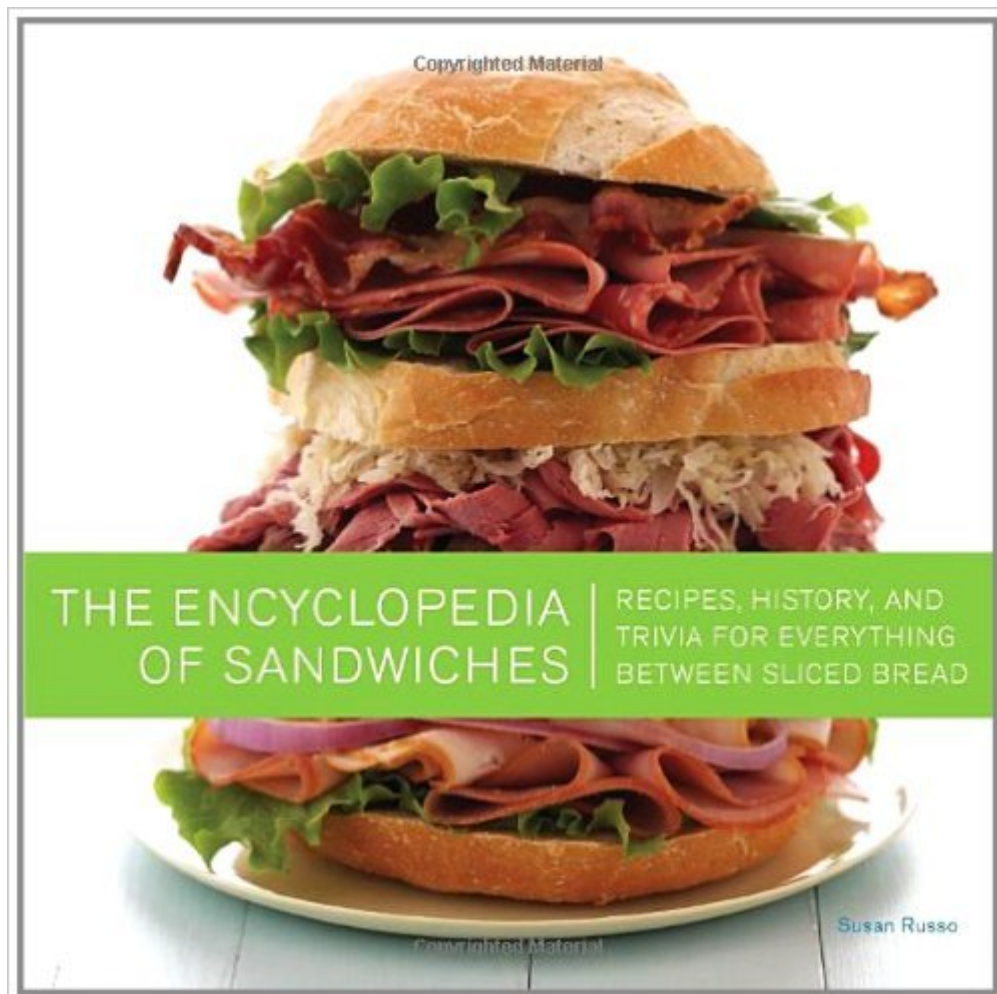


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# The Encyclopedia Of Sandwiches: Recipes, History, And Trivia For Everything Between Sliced Bread



## Synopsis

How do you keep a Dagwood from toppling over? What makes a Poâ™ Boy so crispy and crunchy? And who was the genius that invented the Fluffernutter? Discover these answers and more in *The Encyclopedia of Sandwiches* "a chunky little cookbook dedicated to everything between sliced bread." Author Susan Russo has searched the globe to catalog every sandwich imaginable, providing tried-and-true recipes, tips and tricks, and fascinating regional and historical trivia about the best snack of all time. Quick how-to instructions will ensure that every Panini is toasted to buttery perfection, every Sloppy Joe is deliciously sloppy, and every Dagwood is stacked to perfection! *The Encyclopedia of Sandwiches* is essential reading for sandwich connoisseurs everywhere.

## Book Information

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## Customer Reviews

Sandwiches are a weekend lifesaver at our house -- it's every man for himself in creating the perfect Dagwood. Susan Russo has created a wonderfully entertaining compendium of this historic menu item, along with plenty of inspiration for keeping your sandwich plate filled with simple to sublime creations. Recipes include the famous New England Lobster Roll, the infamous Elvis bacon-banana-peanut butter gut buster, the hot and crisp Monte Cristo and even a pound cake sandwich for a different twist on sandwich bread. Even the sweet tooths are satisfied with suggestions for the ice Cream Sandwich and the heavenly Fluffernutter. *The Encyclopedia of Sandwiches* offers the perfect menu solution for anyone stumped by the question -- what's for lunch

(or breakfast or dinner for that matter!). Beautifully illustrated and easy to follow sandwich-making directions.

I was looking for ideas for my husband's lunch box and ordered this book for inspiration. It has just about every type of sandwich you can imagine and more. Maybe not a gourmet's delight, instead it is geared more for the home cook. There are cold sandwiches, hot sandwiches and the panini. It contains enough recipes to keep you busy for several months. The recipes are simple with ingredients you can find at most grocery stores. No need here to hunt for that unusual ingredient. Great for the person who prefers simplicity in meal preparation.

I was filling out my classroom library this summer, and was buying a lot of Encyclopedias of one topic or another. On a whim I got this. Never have I seen a book so eagerly read, or so fought over. I have to keep track of who has it so every student has a chance to read it. They go completely nuts over it, or should I say Fluffer Nutter over it. Often I have three or four students reading it at once. As a side benefit I have often gotten students to bring me some of these sandwiches, which I claim to eat (I have seen their desks, and hands, I am not eating what they cook.) They say the sandwiches are spectacular, however. For 5th and 6th graders this was a surprising must buy for a class library.

I bought this as a Christmas gift for my adult son who absolutely loves sandwiches. As we continued opening gifts, he didn't put it down. I think it was a hit! Not sure if he has attempted any of the recipes yet but he definitely liked the book.

No one really needs a recipe for a sandwich, but how can you not love a book that tells you not only how to assemble an authentic Kentucky "Hot Brown", but also how the delicious hot turkey sandwich originated and got its name? Every sandwich that I could think of is included, from the lowly grilled cheese, plain ham sandwich, and hot dog, to the more complex Reuben, Dagwood, pineapple Spamwich, fried green tomato BLT, and skewer-prepared Spiedie. (Okay, there's no "Manwich".) Some of the recipes suggest variations, and all of the recipes include descriptions of the authentic original ingredients. This book should inspire you to create a multitude of totally-not-dull lunches! Each sandwich is illustrated with a beautiful, full-color, close-up photo; the sandwiches are presented in alphabetical order by name: and there is a complete Index of Sandwiches at the back. This modest little 7" x 7" x 3/4" book is comfortable to carry around, and is a lot of fun for commute-time, break-time, or any-time reading. It's also guaranteed to make you hungry, if you

haven't just eaten.

This a fantastic little book with many, many, awesome recipes and beautiful photos. The author and photographer have done a spectacular job. Sure, you know most of the sandwiches in the book but there are a few surprises and you may have forgotten about some of the sandwiches. There are also interesting variations. And, you get the back story with food trivia which makes it interesting and fun. If you have never had a pepper and egg sandwich, you should try one soon. (big on the east coast) I think this book would be a great gift for anyone.

I want to do a little something different with sandwiches rather than your basic turkey and cheese. Some of the recipes in this look pretty good and the directions are really simple and to the point. But there are just as many dumb, filler recipes. Take the Peanut Butter and Jelly recipe. "Spread peanut butter on both slices of bread. Top 1 slice with liberal amount of jelly. Close sandwich and eat." Yes, that is the recipe for a peanut butter and jelly sandwich. Unless you've been living in a cave, most people already know how to make a lot of these sandwiches, which I dub "filler recipes" to bulk up the book. The photos are nice and that's really the only reason I've giving it 3 stars. The more complex sandwiches have clear, short instructions. The history given is nothing more than "This sandwich was popular in the 1920's", so don't expect any depth to the history. If I had it to do over again, I would not buy this book. It would probably make a good gift for a college student or teenager looking to learn how to make basic sandwiches but for adults wanting to diversify the basic ham and cheese sandwich, skip this book.

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