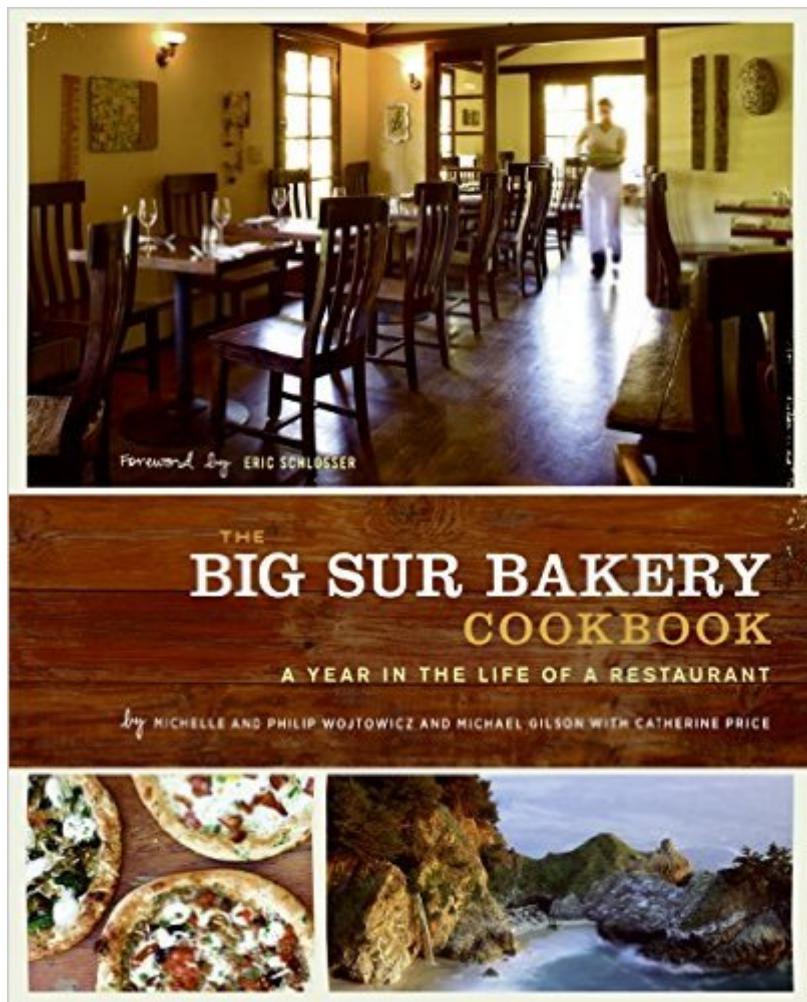


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# The Big Sur Bakery Cookbook: A Year In The Life Of A Restaurant



## Synopsis

Here from the celebrated California restaurant Big Sur Bakery is a stunningly photographed cookbook showcasing seasonal ingredients, local vintners, fishermen, and farmersâ "and the food that makes the Big Sur Bakery unique.Tucked behind a gas station off California's legendary Highway 1, the Big Sur Bakery is easy to miss. But don't be fooled by its unassuming locationâ "stumbling across the Bakery, as countless visitors have done on their way up and down the Pacific Coast, will make you feel as if you've discovered a secret: a gem of a restaurant where the food, people, and atmosphere meld together in a perfect embodiment of the spirit of Big Sur.The three restaurant owners, chef Philip Wojtowicz, baker Michelle Wojtowicz, and host Michael Gilson, escaped the Los Angeles food scene to create their version of the ideal restaurant, nestled in the heart of some of the most beautiful country in the world. This is simple, wood-fired American cooking at its best, executed in a way that lets the ingredientsâ "seasonal and often locally producedâ "shine. Weekend brunches feature thick, nine-grain pancakes and savory breakfast pizza topped with crisp bacon, fresh herbs, and pasture-raised eggs. At night, Phil offers classics like Grilled Prime Rib Steak with Red Wine Sauce along with twists on traditional favorites like Venison Osso Buco or Rockfish Scampi. And every meal should end with one of Michelle's great desserts, whether it's a homemade Peppermint Ice Cream Sundae or Hazelnut Flan with Roasted Cherries.But this is more than a cookbook; it's a yearlong glimpse into what it's really like to live in Big Sur, introducing the people and places that make the restaurant's renowned food possible, including Wayne Hyland, hunter and forager, Jamie Collins, organic row cropper, and Gary Pisoni, the eccentric vintner who supplies some of the restaurant's most beloved wine. With its outstanding photography, lively profiles, and dozens of must-make recipes, this book helps bring the experience of Big Sur home.

## Book Information

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## Customer Reviews

I understand all the rave reviews for this cookbook based on the photography and the narrative story it tells. But as a cookbook, I find it completely impractical. I bought the book based on these rave reviews and I wish one person would have been more upfront about the recipes and I would have made a more informed choice. The photographs are lovely. The narrative is interesting. The food and recipes however are impractical to replicate in my own home which is why I only gave this cookbook one star. As an example, here is a list of key ingredients for one recipe after another in this cookbook: fresh sardines (not canned), rabbit, rose geranium leaves, rice bran oil, huckleberries, lemon verbena leaves, mulberries, rockfish, burrata, fresh mackrel, quail, foie gras, quince, ahi tuna, fresh oysters, beluga lentils, fresh squid, etc. etc. I have nothing against this type of cooking. I'm sure the recipes are delicious. I sadly will never know because I live in the mid west in a modest sized town and just simply don't have access to these ingredients. If you have access to this type of food then this cookbook will probably work for you. These 'rarified' ingredients aren't widely available to the rest of us and I wish I had known what type of cookbook this was before wasting my money.

I have been a passionate reader of cookbooks most of my adult life. This cookbook tops them all. The recipes are within reach of the average kitchen cook, and they are amazingly tasty. But the reason this book stands out is not just because it's a great cookbook. It is really a fresh, compellingly honest story of what it takes and the personalities involved in owning and running a premier, slow food restaurant in Big Sur. Most importantly, it updates us on what Big Sur really is today through the lives of each of the folks involved in making this the best place to eat on Highway One.

I rushed to buy Big Sur Bakery's new cookbook because I've been a fan of theirs since they opened and was eager to get my hands on their recipes, but this book is so much more than I expected. It truly blew me away! The recipes are simple, delicious, irresistible and often unique; the photography of their food, friends, and landscape is outstanding; and their story is captivating, inspiring and mesmerizing. Big Sur comes gloriously to life with all its quirks, adventure and beauty. The cookbook progresses month by month, cooking with the seasons (beginning in March), taking us

through a year in the life of the bakery. Every recipe looks great, but my family is most eager to try their breakfast pizza, topped with bacon and eggs. YUM!

This book is a window onto a lifestyle. Recipes, yes, wonderfully creative, mouth-watering recipes, but I picked up this book and didn't put it down again until I had read it right through! How often do you do that with a cook book? I love the personalities involved in this little gem of a restaurant, the book leads us through the day in a way that gives us intimate portraits of everyone involved, from the beekeeper to the sommelier. And if you have a chance to visit Big Sur, you will not be disappointed. The restaurant, like the book, is a real find --- fabulous food in a relaxed atmosphere. Big Sur is magical, and this is part of that magic.

LOVE this cookbook! The Big Sur Bakery Cookbook is an amazing collection of seasonal, sustainable, delicious recipes (by month) with stories about everyday life in the restaurant and about the restaurant's eccentric, organic farmers, butchers, and fishermen. I read dozens of cookbooks each month, and I am a trained chef. That being said, my highest compliment is that the recipes in Big Sur Bakery Cookbook are some of the best written, best explained I have seen! The chefs really teach you how to make each dish exactly by explaining why you are doing certain things. I read this cookbook cover-to-cover, which is a compliment to the chefs and authors. Every recipe so far has been exceptional. HIGHLY recommended!!!

This is a beautiful book from many points of view. The recipes, while sometimes complicated, are delicious. I especially recommend the blueberry pie, and the salmon trout wrapped in prosciutto. The photographs are exquisite, worthy of a coffee table in the living room. The writing by Catherine Price about the history of the restaurant, her profiles of many of the people connected to the restaurant, like the "bee guy" and the woman who raises herbs on her porch, and the man whose bread is legendary, is totally engaging. I've never seen a cook book with a format like this. It's interesting reading, even if you don't have company coming to dinner!

I bought this for a very good friend as a birthday gift. We both lived in Northern California and love this area - of course, who doesn't? As I was wrapping the book, I flipped through and found at least a dozen recipes I wished I had time to make right away! Now I need to buy my own copy of the book... This would make a perfect gift for a "foodie" and also for someone who enjoys this area of the California coast. The beautiful photography and layout of the book all add to the enjoyment -

lovely!

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