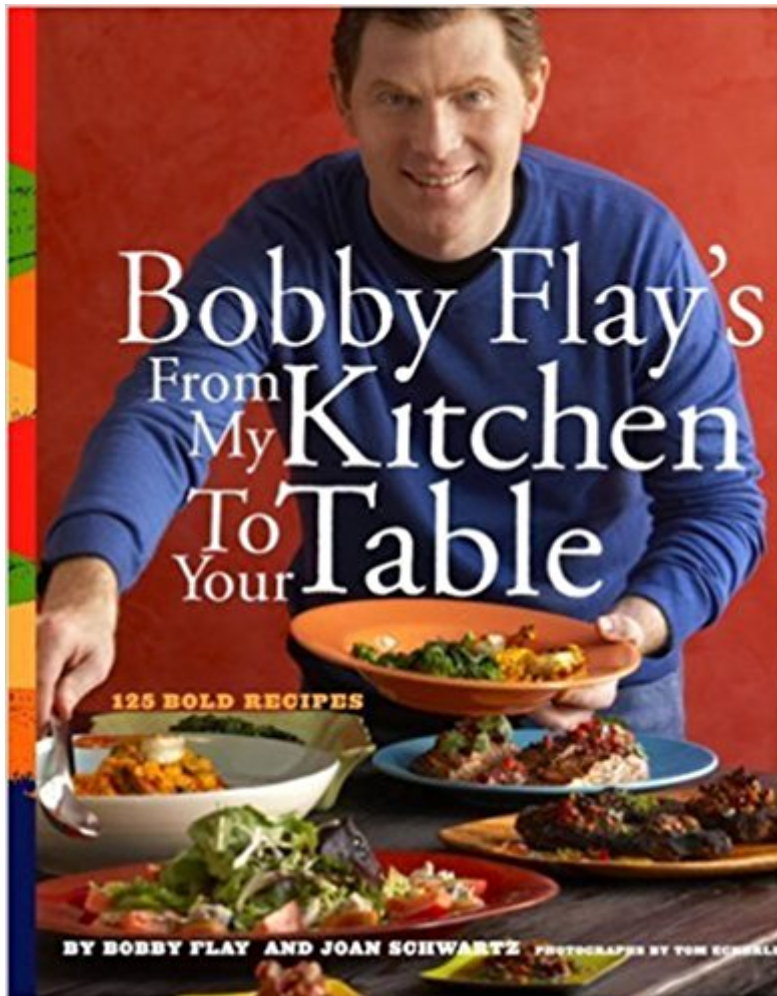




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# Bobby Flay's From My Kitchen To Your Table: 125 Bold Recipes



## Synopsis

You've seen him on The Food Network, grillin' and chillin'. And on Lifetime's The Main Ingredient, demystifying cooking. And if you're lucky, you've eaten in one of Bobby Flay's three New York city restaurants. Now Bobby's using his formidable culinary talents to turn entertaining on its ear, sharing the secrets of his kitchen and making them accessible to you. "Why make a meal that you can't enjoy with everyone else?" asks Bobby. "Let me introduce you to food that is fun!" And fun it is. Bobby's party dishes are a bold and fragrant mix. Nothing is designed specifically to be an appetizer or a main course--instead, everything is heaped in large bowls or arranged on oversized platters and set out on the table at the same time. To help you in the kitchen, recipes are organized according to where the dish is prepared or how it is served ("From the Oven," "Cool Platters"), with easy-to-find ingredients and simple-to-follow instructions. Many of the dishes or their components can be made ahead of time.

## Book Information

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## Customer Reviews

Bold, bold, bold, bold, bold! It is a word constantly associated with Bobby Flay and with good reason: he doesn't like to be subtle. "Party dishes that are bold and fragrant," "Next time you cook, take a big bold step...." "My party dishes make for a fragrant and bold mix." And yes, bold is an excellent word to describe Bobby Flay's from My Kitchen to Your Table (aptly subtitled 125 Bold Recipes). Flay's genius for mixing Latin flavors and blending cuisines is indeed bold. Dishes such as Pan-Roasted Rabbit with Crushed Blackberry-Ancho Sauce and Yellow Corn-Coated Soft-shell

Crabs with Red Chile-Mustard Sauce come from equal parts conviction and adventure. But best of all, these recipes work. In Bobby Flay's from My Kitchen to Your Table, he shows how to prepare dishes that are perfect for social gatherings. These are party dishes in which the distinction between appetizer and main course is purposely blurred. Flay likes meals with attitude--lively, colorful dishes all served at once. Forget about separate courses--set out all the dishes at the same time and encourage the guests to dig in. No appetizer, accompaniment, or main course. As Flay likes to say, "it's all just food." That is an easy statement to make if you are an award-winning chef with your own television show and author of the acclaimed Bobby Flay's Bold American Food (there's that word again). Still, Flay makes his food accessible. The recipes are easy to follow. And recipes that sound intimidating, such as Skewered Lamb with Rioja Red Wine Vinaigrette, are, in actuality, simple to prepare. So take a tip from Bobby Flay: have fun with your cooking, be adventurous, exuberant, and entertaining. Most of all, be bold. --Mark O. Howerton

Proprietor of three New York City restaurants, host of Lifetime's The Main Ingredient and cohost of TVFN's Grillin' and Chillin', Flay (Bobby Flay's Bold American Food) is in the vanguard of current celebrity chefs. Again, he champions cuisine boasting big flavors. Featuring Mediterranean food with a Latin emphasis much like the fare showcased at his Bolo restaurant, the recipes are organized according to cooking method or presentation (e.g., From the Oven, From the Grill, From the Stovetop, Cool Platters). Menus are designed to serve eight in a casual family style. Heady combinations are exemplified by Roasted Turkey with Pomegranate Sauce and Wild Rice-Goat Cheese Dressing and Pan-Roasted Rabbit with Crushed Blackberry-Ancho Sauce served with Green Onion Tamales. Recipes such as these and Spicy Maple-Glazed Pork Chops with Red Onion Marmalade and Blue Corn-Sweet Potato Tacos may be more than a home cook can face with relative calm. Less threatening dishes offering considerable appeal include Tapenade Crusted Salmon and Garlic and Oregano-Marinaded Grilled Chicken with Grilled Pepper and Black Olive Relish. Desserts range from Catalan Custard with Dried Fruits to a Very Rich Chocolate Sauce. True to the book's title, Flay keeps most preparations manageable (given their sophistication) and doesn't insist on too many specialty ingredients (long-grained rice, for instance, is fine for paella). Author tour. Copyright 1998 Reed Business Information, Inc.

I am pleased with the book, and I can't wait to try the recipes. This is my first cookbook ever where there is an explanation of culinary terms. I think of it as "Intro to Culinary School 101. Great job Bobby!

Great food & stories!

Love the book

Great condition

I Love it...

Purchased for a gift and recipient loves it.

Great recipes

I bought this book for my daughter for her birthday cause she's such a huge fan of Bobby Flay. She loves it and she's using us as guinea pigs. It was one of her favorite gifts. Great recipes!

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