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California Pizza Kitchen Pasta, Salads, Soups, And Sides



Synopsis

At California Pizza Kitchen restaurants across the country, many of the favorite dishes (and most-requested recipes) are not the pizzas! Customers keep coming back for the boldly flavored pastas, soups, salads, and side dishes. The follow-up to the bestselling California Pizza Kitchen Cookbook, this new cookbook serves CPK customers just what they ordered -- secret restaurant recipes, never available before. With gorgeous color photographs of the finished dishes throughout the book, CPK fans will be tempted by recipes for Oriental Chicken Salad, Spinach Artichoke Dip, and Kung Pao Spaghetti, to name just a few. The new cookbook will include stories and anecdotes from CPK employees from around the country about favorite recipes, customers, and more. In the generous spirit they're best known for, CPK owners Larry Flax and Rick Rosenfield will donate all royalties and proceeds from sales of the book in the restaurants to children's charities. Just like the first CPK cookbook, expect Pasta, Salads, Soups, and Sides to be one of the hottest cookbooks of the year. The CPK chain of restaurants is bigger than ever, and this new book will be published in the cool California style that has made the first book and the restaurants themselves so popular.

Book Information

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Customer Reviews

I did not anticipate using this book very much, and purchased it intending to use one recipe I was familiar with and wanted. I ended up using nearly every recipe in the book. I have come to understand the artistry of cooking by studying the different uses of flavor and textures in this book. What's even more appealing is that CPK donates all their proceeds from the book to charities. I

would say the only downfall is that most recipes require planning (making the sauce the day before, stocking the oriental vegetable in the refrigerator, or cooking the chicken beforehand) I would definitely say the final dishes are worth the preparation. This is especially a great book if you are interested in expanding the type of cuisine you eat (ie getting away from casseroles, chicken, mashed potatoes, the old standards) and eating more interesting and exotic foods, especially vegetables.

The reason why I bought this book was because of the Thai Chicken Springrolls. I always like buying them at CPK. Although they don't have the "Mediterranean" version in this cookbook I do enjoy the Thai ones very much due to their spicy sauce and fresh ingredients. One thing to know about the CPK cookbooks is that many of their recipes take a long time to prepare and several of them probably have ingredients that you won't normally have in your kitchen. The Thai rolls typically take me about three hours in total to make but like many of the dishes in this book, can be not fully assembled and stored in the refrigerator until it is time to do a final heating and serve. Once you serve them any problems that you had will be over though and you'll receive tons of compliments on your food. The reason for a non-perfect score: I had difficulty finding portion sizes, nutritional information, and estimated number of servings per recipe. Additionally, the way that the text wraps around the pages can make it difficult to not skip steps by accident. My best recommendation for you if you buy this book is to read all recipes at least two times before you start to make sure that you understand the time required, steps, and have all of the ingredients.

If you love California, and pasta and pizza, this is a fun-loving and colorful collection of recipes. The whole wheat pizza crust recipe with honey is to die for! It works swell in a bread machine; or by following the "manual" directions. I don't use a preheated pizza pan, I just shape on a cold cookiesheet and place it in a heated oven, and it works swell. You feel like you're not having all the calories or the junk food when you have a whole wheat crust, so there's less guilt.

I like this one much better than the original California Pizza Kitchen Pizza recipe book. The pizzas really are too complicated for me to want to make at home. But the recipes in this book for soups, salads, sides & desserts are wonderful and easy to replicate at home. We love the Spaghetti Carbonara and the Apple Crisp is the best I have ever had!

I loved California Pizza Kitchen restaurant when I lived in LA, and the book finally answered my

question about barbeque chicken salad: "How they do it?" The salads and soups are great, despite million ingredients. What is bad in this book is salt. I don't know who wrote it but salt in each recipe more than twice as much as it should be. Put as recommended-and you want be able to touch it. This is very inconvenient, since I want to trust the recipes in a book that I buy. Another minus to the cook book-all dishes take a lot of time to prepare, so unless you are crazy about the taste (like I am about that Barbeque chicken salad), you might not appreciate the time spent.

Funny thing - I saw this cookbook while at a fire station, about to enjoy a wonderfully home cooked meal served up by a firefighter chef. I picked it up and while looking at the recipes, the firefighter cook mentioned that it is his favorite cookbook. From the look of the wrinkled pages, I believed him! From there we had a very lively conversation about his favorite recipes from the book and all about how he has cooked many meals from it at the fire house. I made a note of that and ordered the book. I have tried many of the recipes that he recommended and I can say that I was not disappointed. Very easy to cook with delicious results. This book is also beautifully illustrated with a photograph of each recipe.

These innovative restaurateurs have captured the loyalty of many customers who enjoy their unique pizzas but were asking for "significant others" i.e. salads, soups, desserts, sandwiches. So here are the results. As a loyal customer who truly enjoys their food, this is excellent companion to their pizza cookbook. Their appetizers are a hit, especially the Bangkok BBQ Chicken Tortilla Spring Rolls, which is a takeoff on their hit first dish, BBQ Chicken Pizza. The Grilled Lime Chicken with Horseradish Cream Sauce and some heat with spices makes this an outstanding dish to prepare and serve. Takes a little effort but the raves will more than compensate. I really enjoy their salads, and the White Balsamic Provençal Salad is healthy and delicious. Try the substitute of goat cheese for the feta. The Tuscan Bean Soup with cabbage is hearty and satisfying as well is the Grilled Rosemary Chicken Sandwich. Kung Pao Spaghetti and Eggplant Parmesan Lasagne are faves at our table. Desserts are straight forward and not very complex to prepare but worth the effort.

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