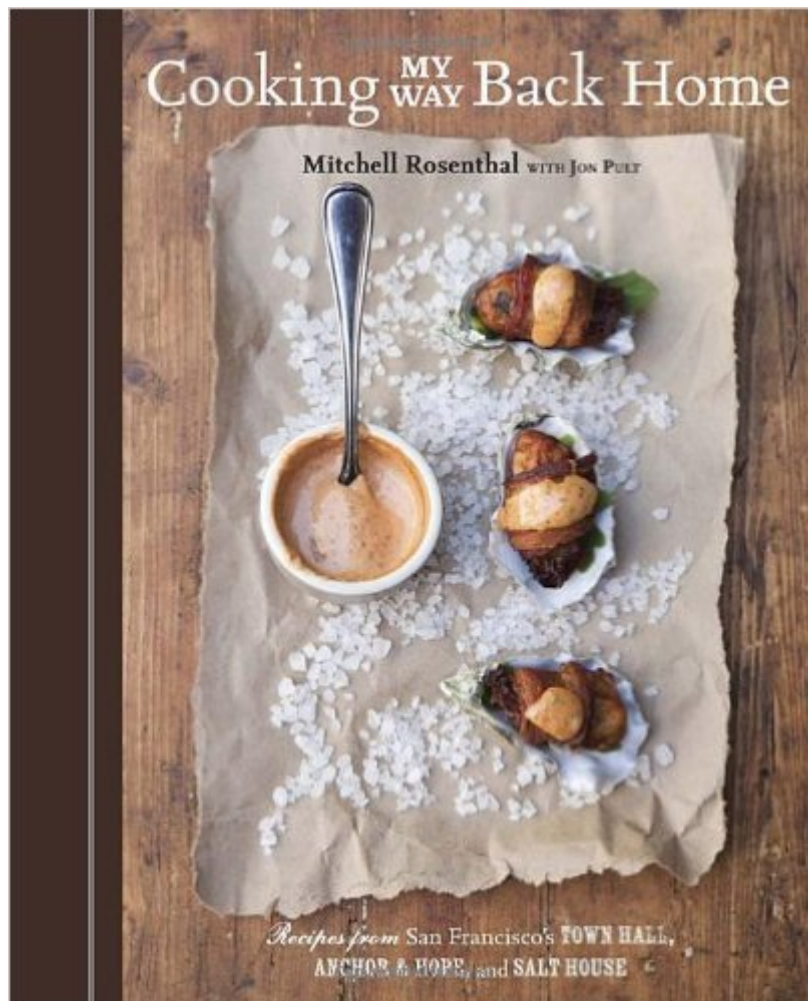


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Cooking My Way Back Home: Recipes From San Francisco's Town Hall, Anchor & Hope, And Salt House



Synopsis

A collection of Mitchell Rosenthal's personal recipes for Southern-inspired comfort food with a California influence. In *Cooking My Way Back Home*, Mitchell Rosenthal delivers the same warmth, personality, and infectious enthusiasm for sharing food as can be found at his wildly popular San Francisco restaurants, Town Hall, Anchor and Hope, and Salt House. With his trademark exuberance and good humor, Mitchell blends Southern-inspired comfort food with urban sophistication and innovation, for exciting results. Reflecting on the classics (Shrimp *à la Touffée*), updating regional specialties (Poutine), elevating family favorites (Chopped Liver), and reveling in no-holds-barred, all-out indulgences (Butterscotch Chocolate Pot de Crème) are what's on order in this collection of 100 imaginative and irresistible recipes. Like a good friend offering up a platter of freshly fried Oysters *à la Moulade*, these robust, full-flavored recipes are impossible to refuse.

Book Information

Hardcover: 272 pages

Publisher: Ten Speed Press (October 18, 2011)

Language: English

ISBN-10: 158008592X

ISBN-13: 978-1580085922

Product Dimensions: 8.3 x 1 x 10.3 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (10 customer reviews)

Best Sellers Rank: #346,909 in Books (See Top 100 in Books) #61 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West](#) #77 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California](#) #421 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#)

Customer Reviews

So many cookbooks aspire to be that "go to" cookbook that you'll grab and use over and over again. Mitchell Rosenthal's book is now one of four in my life that has achieved that status. Beautiful juicy stains have already appeared on the pages for Buttermilk Jicama Slaw, Guajillo Chili Pork Stew, Potato Lakes with Dill Creme Fraiche. Now that's spring I suspect that the Asparagus Fondue will be the next excellent page marred by dips and finger prints. These recipes really work. It's all the more wonderful that the book comes with beautiful images and stories that actually mean something. You

can feel and taste the love of a lifetime of sharing deliciousness with friends, family and thankfully the rest of us. Bless whoever put a cleanable surface on the outside of this book. I shudder to think of what my copy of this book will look like in a few years without it. This book will be a pleasure to give to others as I certainly will. I might just be selfish and give it to friends out of town however, since I'm already cooking dishes from this book for my local pals.

First of all, the food at all of Mitch's restaurants is incredible. I was excited when he came out with a cookbook so I could try to replicate the food at home. Some of my favorites are the Guajillo Chile Pork Stew, Slow Roasted Duck with Fig Jus, and the Country Biscuits with Ham and Red Pepper Jelly are to die for. The recipes are accessible but still really impress company. One of the best things I've EVER eaten is the Butterscotch Chocolate Pot De Creme. I go to Town Hall just to get that alone. Great book. Can't say enough about it!

This book has very quickly become a new favorite, because I like the kind of food Rosenthal makes. Well thought-out dishes that are imaginative without being too fussy or fastidious. This book proves that comfort food does not have to bore you with its bland familiarity, but can actually be sophisticated and fresh. Rosenthal takes simple comfort food and elevates it to something higher. It seems when looking at the recipes first that you have seen it all before, but there is always a new and different twist to the old favorites, for example Asparagus Fondue with Truffle Oil or Ham and Cheese Toasts with Jalapeño Cream. The book is very user-friendly. The recipe instructions are clear and the author always tells the reader a bit about the origins of the recipe and/or the inspiration behind it. Another big plus are the beautiful photographs. This book may not be for the complete cooking novice, but everyone with a little bit of experience should be able to make these dishes.

This is one of the cook books that really changes the way you cook and how you approach certain ingredients. One of the cookbooks that I will cook from often and turn to when I want something innovative and delicious. Very glad I bought it!

I love this book. I just received the book and already cooked the "angels on horseback" (picture on front of cover) and it was very yummy. There is pictures for every recipes and that is the kind of book that I enjoy cooking from. There is so many interesting recipes to cook from. I can't wait to cook my way through this book. The lobster rolls is calling out to me right now.

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