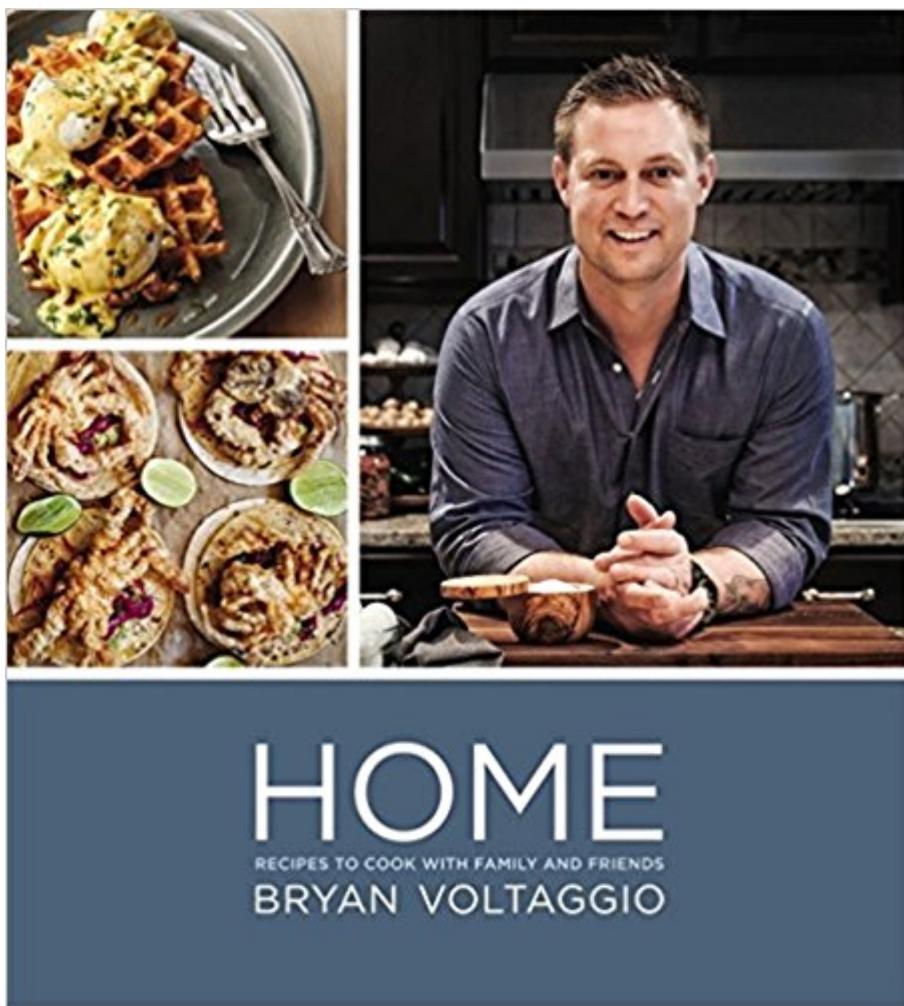


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# Home: Recipes To Cook With Family And Friends



## Synopsis

Top Chef Masters finalist Bryan Voltaggio's tribute to the American comfort food he enjoyed growing up, elevated with sophisticated and irresistible new recipes. Bryan Voltaggio brings an authentic love for seasonal, farm-to-table cooking and a playful and distinctive approach to classic dishes in his first solo cookbook. Many of the recipes celebrate his Middle-Atlantic roots in inventive ways, like Crab Waffle Benedict, Chicken Pot Pie Fritters, Sweet Potato and Chickpea Fries, and Spring Onion and Rhubarb Salad. Voltaggio loves to cook for a crowd and a special occasion, and he has included his menus for the gatherings with family and friends that mean the most to him: weekend brunches, Sunday suppers, Thanksgiving dinner, the Christmas Eve Feast of Seven Fishes, and Super Bowl Sunday. With tips and strategies that will save time and result in unforgettable dishes, Voltaggio proves that the best meals are the ones cooked at home.

## Book Information

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## Customer Reviews

"A spectacular collection of 100 flavorful riffs on American South classics. . . . Voltaggio's inventive approach yields page after page of 'must try' dishes." • Publishers Weekly (starred review) "Voltaggio is all about brunches, Sunday suppers, Super Bowl Sundays and big holiday meals. . . . [He] wants to motivate home cooks to be inspired in their own kitchens." • Associated Press

Bryan Voltaggio is the Executive Chef and owner of restaurants Volt, Lunchbox, Family Meal, Range, and Aggio. As a finalist on Top Chef Season 6 and Top Chef Masters Season 5, Voltaggio is the first chef to compete on both programs. The James Beard Foundation Award finalist co-authored the cookbook Volt Ink. with his brother, Michael. Voltaggio lives with his wife, Jennifer,

and their three children Thacher, Piper, and Ever Maeve in their hometown of Frederick, Maryland.

I really have to wonder whether the people giving high star reviews here have actually COOKED from the book. We selected this book as a cookbook club book yesterday, and made 11-12 dishes from the book. Every dish but one required adjustment; the squid ink pasta for the squid Bolognese was unsalvageable as written, the corn soup had a weird texture and made enough to feed 20 people, the fried chicken was time intensive and relatively unexciting, the radish dish had quantities of xanthan gum that were WAY off. This is not a group of novice cooks; many of us have professional culinary backgrounds and are accomplished cooks. This is the first book we've ever selected that was universally deemed a FAIL. Huge fan of Chef Voltaggio, and deeply disappointed in this untested product. While the book is VERY appealing visually (Great ideas, gorgeous photos) the proof comes down to the recipes, and they're just not good.

As I started reading through this cookbook, I immediately thought of the tastes of my daughter-in-law from Frederick, Maryland in contrast to my Pacific Northwest informed tastes. This translates as I immediately labeled the book as regional cuisine. This was less true as I reached the chapters "Salads and Side Dishes" and "Sunday Suppers". I did get some fascinating hints such as the use of sodium citrate to stabilize a cheese sauce, the availability of smoked turkey tails to flavor greens, and the use of orange soda as a braising liquid. The various feast chapters (Thanksgiving, Feast of Seven Fish, Superbowl) were more interesting as a comparison of traditions rather than meals to replicate although particular recipes look interesting. I was disappointed with the bread recipe for sandwiches as lacking weight and flavor. I was amused by the preference for Duke's without stating why for those of us outside the Duke's perimeter and his use of his own faux-Old Bay again without explanation. On the other hand, he simply specifies "curry powder" where I have at least six non-interchangeable versions in my pantry at any time. Recipes that caught my attention to try or to take ideas from include "Spring Onions and Rhubarb", "Beets and Burrata", "Celeriac and Green Apple Slaw", "Braised Greens with Smoked Turkey Tails", "Mushroom Confit", However, when he uses Dr. Pepper with Kimchi, I start with the assumption I may need to play with the recipe. Or in other cases such as "Quadruple Chocolate Brownie Sundaes" there is a single element "Chocolate Stout Ice Cream" that catches my attention. So my recommendation is read the reviews, look at the previews and decide if this interesting and somewhat innovative cookbook is appropriate for you.

I just tried to make the Ginger Parsnip Cake and it was a bubbling molten greasy mess. After cooking for twice the time it recommended, I called time of death as it was just frying around the outer edge. I am hesitant to try any more recipes in this book.

ALL the favorite classic comfort foods with the Voltaggio touch applied. Sunday dinners, family breakfasts, holiday meals, Super Bowl snacks. This is already my favorite cookbook and one I will have OUT where I can see and reference it in my kitchen (unlike the other very fine books I put in a cabinet...).

Great book.

I bought this book for my daughter in law for Mother's Day. She is a gourmet cook and fan of Voltaggio. She has been to his restaurant in Frederick, MD many times. She absolutely loved his book for family and friends. Probably the best gift I have ever given her!

Great addition to my cookbook library. Great chef cooking at home.

I have eaten at Volt and loved the food. Watched Bryan Voltaggio on Top Chef and thought he should have won. He's a precise and thorough chef. However, his talents do not translate well to the home cook. Too many steps and too many ingredients. When I get home from work, I don't want to spend hours in the kitchen preparing dinner. Therefore, I can't recommend this cookbook.

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