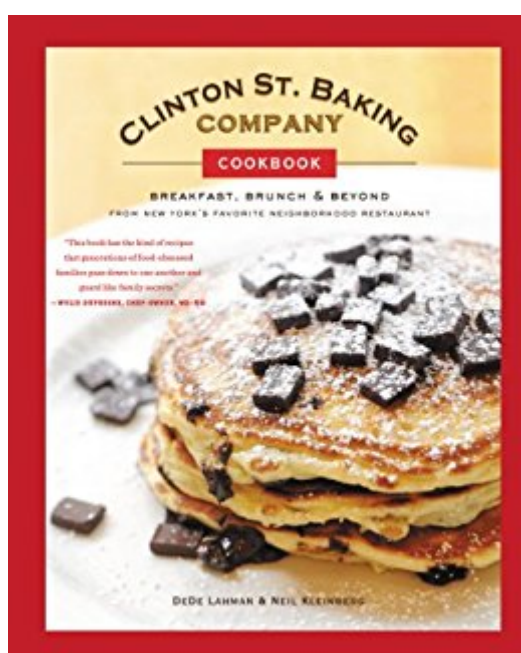


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Clinton St. Baking Company Cookbook: Breakfast, Brunch & Beyond From New York's Favorite Neighborhood Restaurant



Synopsis

The Clinton St. Baking Company is one of the hottest brunch spots in a city obsessed with brunch. A tiny thirty-two-seat eatery on Manhattan's trendy Lower East Side, the restaurant draws long lines of customers who come from far and wide to sample fresh-baked goods, hearty omelets, sugar-cured bacon, and light-as-air pancakes with maple butter. In the Clinton St. Baking Company Cookbook, owners DeDe Lahman and Neil Kleinberg share more than 100 treasured recipes that have made their restaurant a sensation. Learn the secret to their house-made buttermilk biscuits and tomato jam, irresistible muffins and scones, delicious soups and sandwiches, and their decadent, eye-catching desserts. Helpful techniques, like Neil's patented omelet "flip and tuck," and gorgeous color photographs throughout will have readers cooking like pros in no time, and sharing the delicious results.

Book Information

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Customer Reviews

I bought this book because so many people rave about their biscuits and photos always showed lines out the door of their restaurant. The recipes are okay but after trying out some of the recipes, I found problems with measurements and accuracy. The biscuits I believe had a typo of 2 TBSP

instead of the proper 2tsp. Also they mentioned using "White Lily" flour but actually in an interview Mr. Kleinberg mentioned they used "trumped" flour. These flours have very different compositions and effect on the finished goods. I am not a technical baker but I wanted exceptional biscuits as promised. After several batches, "trumped" flour I believe is what they actually use. A few of the muffin recipes were also very close adaptation from the White Lily company recipes rather than originals. For the price I paid for the book, I expected a more accurate/ honest representation of what actually makes their food unique or fantastic.

This is one of the most useful cookbooks I've ever purchased, because the recipes are all (mostly) simply meals that you will want to eat everyday. I tried the chocolate/banana muffin recipe, left out the banana and added 1/4 of cocoa powder. I added just a couple tablespoons of milk because the batter seemed too thick to me. They turned out so delicious! My husband made the Crab Cakes with Cajun Remoulade. Another home run! After trying their recipe for hash browns I will never go back to the old way I used to do them. Clarified butter and baked potatoes is the secret. I also tried the Fried Chicken Recipe. I used half of the salt that was called for in the buttermilk marinade, and they were plenty salty enough. The buttermilk does make some of the most juicy and delicious fried chicken. I am a little confused about one thing: the "Buttermilk Waffle" recipe says to use the "Pancake Recipe." with a few extra things thrown in. But the pancake recipe calls for whole milk, not buttermilk. It's a little confusing and I think must be an error in the book. I tried the pancake recipe with both milk and buttermilk and it's great both ways, so not to worry. All in all, this cookbook has wonderful recipes and hints as long as you use your head, (like not using the full amount of salt called for in the chicken marinade and the onion ring marinade).

So far I have only cooked a few of these recipes, but from the response i received from family and friends, I fully intend to work my way through the entire book in very short order! The waffles are pure perfection. I love to make waffles and this recipe along with the maple butter are now requested daily. The biscuits? Perfection. Look no further for recipes... don't even ask your grandma! Our family loves breakfast, and I am thrilled the Clinton St. Baking Company was generous enough to share their recipes. While we visit them annually, we don't live in New York, so I am happy to bring a bit of them home... and you will be too!

What a beautiful cookbook and so many of the recipes sound divine. Over Thanksgiving, I roasted baby sugar pumpkins and froze extra pumpkin puree which is a unique ingredient in the Black and

White Cake. I've just made the cake and was disappointed that the cake fell in the middle. I'm a pretty experienced baker and I'm pretty certain the baking temperature was too low for the cake to rise properly. I would suggest baking the cake at 325 degrees as opposed to the 300 degrees noted in the cookbook.

I randomly bought this cookbook after it popped up in suggestions, so when I first received it, I was a little disappointed that they're weren't some fancier/nouveau recipes, but in fairness, that's not what this book or their restaurant is about. I've tried a few recipes so far - pancakes, chocolate sauce, cheesy grits, and herb goat cheese muffins, and they've all been very good. The effort to create them is a little more time consuming/intensive than what you'd get in a "basic" cookbook, but the results from these recipes definitely take the classics up a notch. I made the goat cheese and herb muffins at Thanksgiving and they were a hit with the entire family. The pancakes do require having time to prepare (even better if you have a sous chef) since you're doing things like whipping egg whites, but the result is worth it if you love food.

I've owned this cookbook for awhile now and I've made several things out of it (unlike other cookbooks I've purchased and end up making nothing out of them). I'm a visual person when it comes to food so I appreciate all the pictures. The recipes are easy to read and don't require too many hard to find ingredients. Some recipes do have a lot of steps to them and take awhile to make, but the payoff is there. I'm glad I bought the book. And if you get the book, make the fried chicken. It's so moist.

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