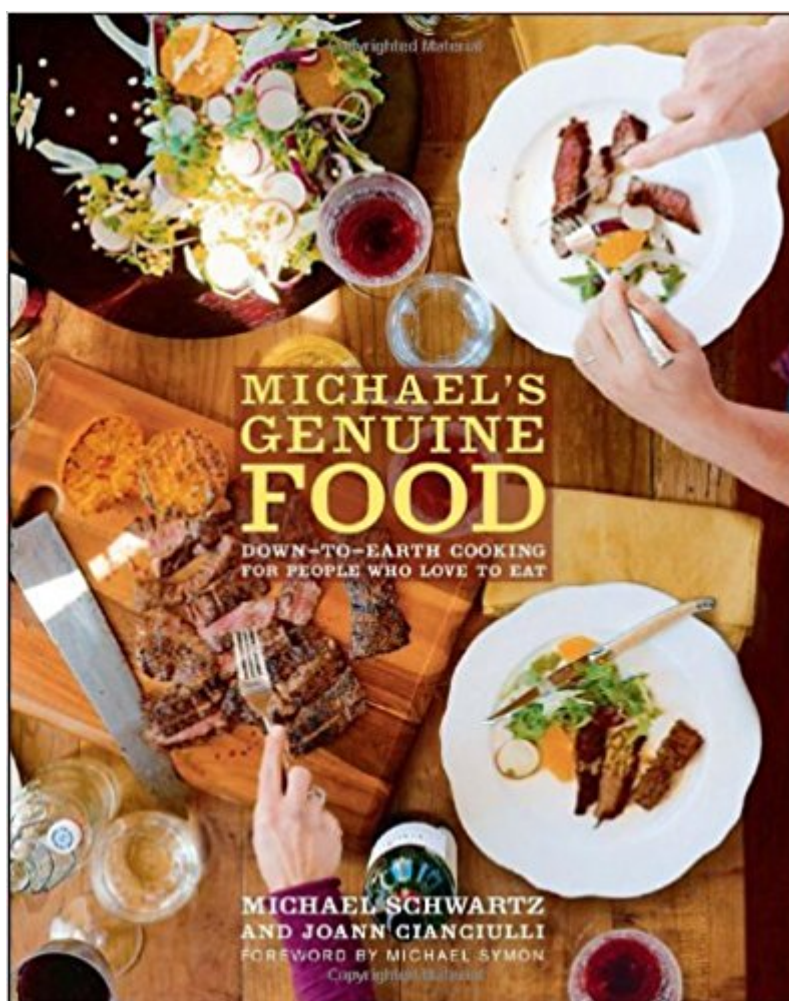


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Michael's Genuine Food: Down-to-Earth Cooking For People Who Love To Eat



Synopsis

JAMES BEARD AWARD® “WINNING CHEF Michael Schwartz put Miami’s Design District on the culinary map when he opened his restaurant, Michael’s Genuine Food & Drink, in 2007. In a town where food and cocktails are as much a part of the pulse as tans and nightclubs, Michael’s Genuine strikes a very different note. Reviving the city’s dining scene from an overabundance of “Floribbean” cuisine, the restaurant quickly won national praise for its superlative yet unpretentious fare, with Frank Bruni of the New York Times naming it one of the country’s top ten best new restaurants. In his first cookbook, Michael Schwartz shares his approachable, sought-after recipes with home cooks everywhere. Michael focuses on sourcing exceptional ingredients and treating them properly—which usually means simply. A salad truly becomes a meal, such as BLT Salad with Maple-Cured Bacon, as do pizzas, pastas, soups, and sandwiches. Snacks aren’t precious bits on toothpicks but hearty, eat-with-your-hands fare that can be mixed and matched, such as Caramelized Onion Dip with Thick-Cut Potato Chips and Crispy Polenta Fries with Spicy Ketchup. Side dishes are adventurous accompaniments that hold up mightily on their own, while the boldly flavored main dishes—from Grilled Wild Salmon Steak with Fennel Hash and Sweet Onion Sauce to Grilled Leg of Lamb with Salsa Verde—come in two sizes: large and extra large, for serving family-style at the table. From simple desserts that riff on classic childhood favorites and flavors, including Banana Toffee Panini, to Michael’s favorite drinks, you’ll have everything you need for the perfect dinner at home. With seventy full-color photographs and abundant ingredient tips to help make the most of what’s freshest at the market, Michael’s Genuine Food is a guide you’ll return to time and time again for meals that will slip everyone into a state of genuine contentment.

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Customer Reviews

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ever, farmersâ™ markets are selling fresh eggs from heritage chickens. Well-treated chickens that spend a lot of time on pasture, getting exercise and fresh air, and eating green vegetables (which makes the yolk a deep orange color) produce tasty eggs year round. They often come in a rainbow of shell colors that denote the breed of chicken. The yolks of all should be bright orange and the white have body and sit up on itself. Pastured eggs may cost more than conventional eggs, but they deliver a lot more pleasure, are better for the environment, and leave you with a cleaner conscience (you would not want to eat most mass-market eggs if you saw how they are produced). Instructions Put the eggs in a large wide pot, cover with 1 inch of cool water, and set over medium-high heat. Starting with cold water and gently bringing the eggs to a boil will help keep them from cracking. Once the water boils, turn off the heat, cover the pot, and let the eggs sit in the hot water for 15 minutes. In the meantime, prepare an ice bath by filling a large bowl halfway with water and adding a tray of ice cubes. The key here is to cool the eggs quickly. Why? Itâ™s the best way to prevent discoloration around the yolk and it makes them easy to peel. Using a strainer or slotted spoon, transfer the eggs to the ice bath. Allow them to sit in the water for 5 minutes so they are completely cool down to the center. Give each egg a few gentle taps on the kitchen counter; you want to crack the shell without damaging the white underneath. Gently roll the egg around until the shell has small cracks all over it. Peel it off. Using a paring knife, carefully trim off the ends of the eggs, so they will stand upright when serving. Halve the eggs crosswise (not lengthwise like youâ™re used to seeing) and pop the yolks out and into a food processor. Add the mayonnaise, mustard, lemon juice, hot sauce, half of the paprika, the salt, and pepper. Puree until completely smooth. Spoon the yolk filling into a pastry bag or a plastic bag with the corner snipped and pipe into the hollowed egg whites. Garnish the eggs with a sprinkle of the remaining paprika and the chives. Serve immediately or refrigerate, covered loosely, for up to 1 day.

HabaÃero Hot Sauce Makes: 3 cups For all you chile heads looking for a knockout, eyewatering, tongue-tingling sauce, here it is; you may never buy commercially made hot sauce again. But a word to the wise: proceed with caution. Made from habaÃeros, one of the fieriest chiles around, this serious sauce achieves the perfect balance between flavor and heat. Itâ™s best to protect your hands with a pair of latex gloves to keep the oils off your skin. Carrot is the secret weapon here; it not only adds amazing orange color but also gives the sauce another layer of flavor, with subtle sweetness and body. Use this hot sauce in Fried âœBuffalo Styleâ • Rabbit (page 152) or to fire up Bloody Marys or mayo. This sauce will keep practically forever!

Ingredients 1 tablespoon canola oil Â white onion, coarsely chopped 6 garlic cloves, coarsely chopped 1 large carrot, chopped 1 red bell pepper, stemmed, cored, seeded, and chopped 3 habanero chiles, stemmed and coarsely chopped 1 tablespoon tomato paste 1 cup

champagne vinegar 2 tablespoons agave nectar 1 tablespoon sweet smoked paprika 1 tablespoon ground cumin 1 tablespoon ground coriander 2 tablespoons kosher salt 1 tablespoon freshly ground black pepper

Instructions Put a large nonreactive pot over medium heat and coat with the oil. When the oil is hot, add the onion and garlic. Cook, stirring often, until the onion is translucent but not brown, 4 to 5 minutes. Add the carrot, bell pepper, chiles, and tomato paste and stir to combine. Pour in the vinegar and 4 cups water. Give everything a good stir and bring up to a simmer. Add the agave, paprika, cumin, coriander, salt, and pepper. Reduce the heat to medium-low and continue to cook until all of the vegetables are super soft, about 30 minutes. Remove from the heat and let cool. Transfer the cooled sauce to a standard blender (or use an immersion blender) and puree until smooth. Store covered in the fridge for up to 6 months.

James Beard Awardâwinner Schwartz serves up a stellar mix of meticulously planned recipes that focus on local ingredients and fresh, seasonal flavors. Sensible and simple, Schwartz is determined to make his audience comfortable in their own kitchens. To the delight of home cooks, he guides them through the rigors of tricky food prep while introducing them to trendy ingredients like Italian fregola, nutty Spanish romesco sauce, and fiery-hot North African harissa. However, readers may unknowingly miss the "basics" section, curiously placed at the end of the book, which is actually paramount to the execution of so many recipes. These include kimchi, easily incorporated into burger toppings and quesadillas, and fresh homemade ricotta, which finishes off a mind-blowing pappardelle with beef sugo. Other flavor-packed essentials like roasted garlic and maple-cured bacon make sporadic appearances throughout the book. Schwartz encourages home cooks to improvise where needed, and provides alternatives when facing more challenging steps. Schwartz effortlessly weaves the same ingredients throughout (page cross-references included), without becoming tired; for instance, he reminds readers that they can use habanero hot sauce in a bloody mary as well as buffalo style spices. (Mar.) (c) Copyright PWxyz, LLC. All rights reserved.

Fabulous book.

This cookbook is amazing! I had the opportunity to go to Michael's Genuine Food & Drink in Miami and was blown away. One of the most exciting dining experiences I've had. The cookbook absolutely lives up to the inventiveness you experience at the restaurant. The dishes are pro level, but very approachable. I knocked out 3 of the dishes in the first week of having the book. They tasted amazing! I love to cook, my wife not so much. But she was even impressed with how the

recipes were not intimidating, and yield dishes that will impress. The Shrimp & Chorizo homemade pizza was outstanding. I love this chef (from when he guested on Top Chef!), and loved getting a chance to eat at his restaurant. Now that I can experience it at home too, this gets 5 stars. Impress your friend, your family and your tastebuds. Cooking is exciting, and this book shows you how to make it surprising too!

This is a great cookbook for the home cook/foodie. It's beautifully illustrated!

Michael is a brilliant and creative chef with a witty and engaging writing style. His recipes are beautifully crafted with a fun and experimental twist on some trendy foody dishes. I have been thrilled with every dish I've tried. The skillet roasted chicken is by far the most successful and flavorful roast chicken I've ever made! I used half of the bird to later make a batch of my homemade chicken noodle soup to rave reviews by all. The crab cakes are utterly divine, easy to make, though make quite a visual statement and are perfect for your next brunch to treat and delight your guests. But, my favorite so far above all has been the "Mussels steamed with tomato harissa broth and black sticky rice". The dish is gorgeous in presentation and absolutely decadent and delicious! If you love to cook, get this book now!

I ordered this book right after making just the parsley sauce for roasted cauliflower. Every recipe has been a great success—from making it to everyone loving everything I have made from this book.

Great cookbook. Have made several of the dishes. They are terrific. Michael Schwartz prepares easy to follow recipes and the dishes are delicious.

We ate at Michael's in Grand Cayman. The food was wonderful and what we ate is in this cookbook. Highly recommend.

I have just received it, but am anxious to try many of the recipes.

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