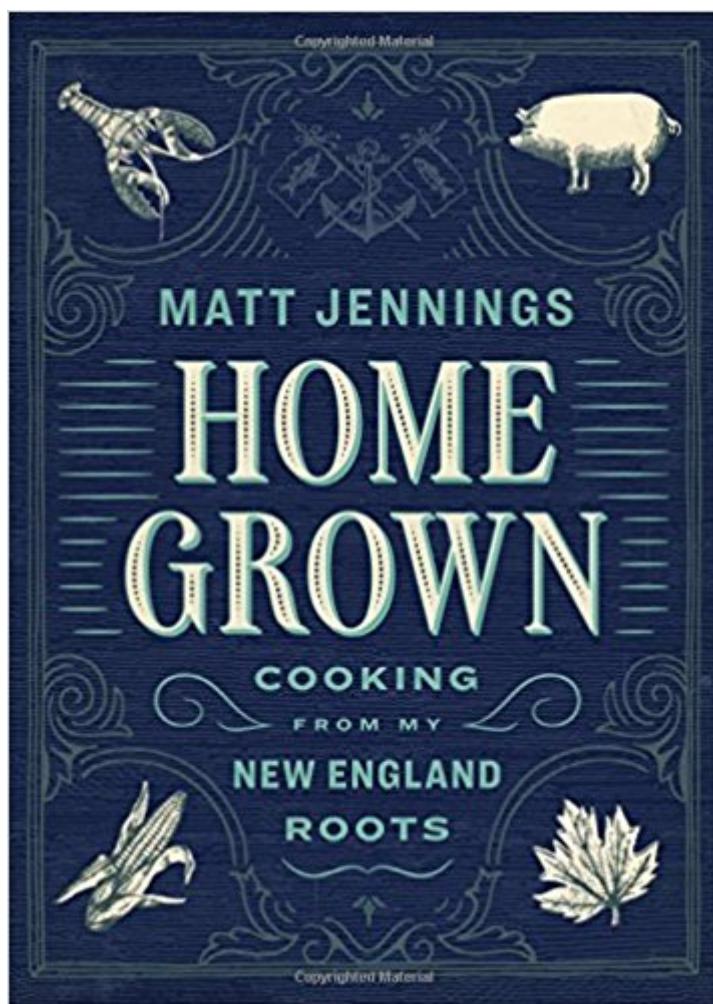


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Homegrown: Cooking From My New England Roots



Synopsis

“Simple, approachable, and delicious recipes. . . . Matt finds the perfect balance between honoring New England’s influential landscape and rich history while also providing a fresh twist on classic dishes, including influences from his wide travels and infinite repertoire.”
• Mario Batali, chef, author, philanthropist **A Game-Changing Chef Redefines a Classic American Cuisine** In his debut cookbook, chef Matt Jennings honors the iconic foods of his heritage and celebrates the fresh ingredients that have come to define his renowned, inventive approach to cooking. With four James Beard Award nominations for Best Chef: Northeast, three Cochon 555 wins, and a spot on Food & Wine’s 40 Big Food Thinkers 40 and Under list, Jennings is a culinary innovator known for his unexpected uses of traditional northern ingredients (maple syrup glazes a roasted duck; a molasses and cider barbecue sauce makes the perfect accompaniment to grilled chicken wings; carbonara takes on a northern slant with the addition of razor clams). With over 100 vibrant, ingredient-driven recipes—including modern spins on New England staples like clam chowder, brown bread, and Boston cream whoopie pies, as well as beloved dishes from Jennings’ award-winning restaurant, Townsman•Homegrown shines a spotlight on a trailblazing chef and pays homage to America’s oldest cuisine. **A**

Book Information

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Customer Reviews

“This book echoes the simplicity and delight of mealtime with Matt’s wife and their boys rather than the foods that require a restaurant kitchen and larder. **Homegrown** will make your

kitchen a better place to cook in and a better place to eat in and will supply you with a lifetime of great recipes that your family will love. *“Matt’s book tells us a compelling personal story about the place that defines him. His respect for these ingredients and his delicious recipes will forever transform your understanding of New England flavors.”* Andrew Zimmern, from the foreword

“I’ve always known Matt Jennings to have a contagious pride for northeastern cuisine, and it’s delightful to see how he shares that with the world of both home and professional cooks here in *Homegrown*. Matt’s simple, approachable, and delicious recipes drive me right to the store and back to the kitchen to sate my appetite for Yankee cooking with a serious reboot. Matt finds the perfect balance between honoring the region’s influential landscape and rich history while also providing a fresh twist on classic New England dishes, including influences from his wide travels and infinite repertoire. This book makes me crazy with hunger for a visit to Matt’s table in Beantown.” Mario Batali, chef, author, philanthropist

“The recipes Matt gives us in *Homegrown* honor not only the food of his heritage but also the food of his heart. As a dad, Matt realizes that what we cook at home must be both simple to make and worth the effort. These dishes will soon become favorites in your house, too.” Tyler Florence, chef, author, restaurateur

“A great debut for Matt Jennings! His New England background and his love for food make this a great read as well as an amazing reference for anyone looking to amp up their kitchens. The recipes are simple enough for a home cook to follow with professional results.” April Bloomfield, chef and author, *A Girl and Her Pig and A Girl and Her Greens*

“With a title like *Homegrown*, who could resist? This book is an inspired compilation of the food Matt Jennings has grown up with. From his soul to your table, these dishes will take you right to New England and all the delectable seasonal provisions it offers.” Daniel Boulud, chef/owner, The Dinex Group

“This is new, quintessential New England cuisine brought to you in a book full of insight and delicious, smart food.” David McMillan, chef and author, *The Art of Living According to Joe Beef*

With four James Beard Foundation Award nominations for Best Chef: Northeast, three Cochon 555 wins, and a spot on Food & Wine’s 40 Under 40 Big Thinkers in America list, chef Matt Jennings is recognized nationally for his bold, lusty cooking, and his dedication to New England artisan and seasonal ingredients. After a decade of success with his restaurant Farmstead in Providence, Jennings returned to his native city of Boston in February 2015 to open Townsman, a

New England brasserie that pays homage to his deep roots in the area, showcasing his commitment to locality and love of the Northeast. Townsman was named one of Esquire's Best New Restaurants in America; USA Today named it one of the 10 Best New Restaurants in the country; and Food & Wine included Townsman in their list of 10 Restaurants of the Year. Find Jennings on Instagram @matthewjennings and online at townsmanboston.com. ☺

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