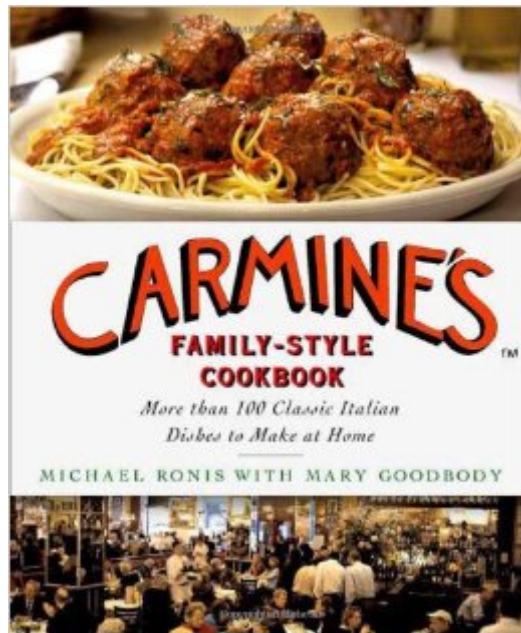


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# Carmine's Family-Style Cookbook: More Than 100 Classic Italian Dishes To Make At Home



## Synopsis

Anyone who has visited Carmine's flagship Times Square restaurant knows that Carmine's food is the best of classic Italian cuisine—each dish prepared simply to bring out the most vibrant flavor and make anyone who tastes it smile and reach for seconds. Carmine's Family-Style Cookbook reveals the simple secret of Carmine's longtime success—heartily, rich Italian food, just right for sharing, and perfect for cooking at home! Carmine's Family-Style Cookbook's perfect Italian recipes include:—Appetizers, Soups and Salads: from Chicken Wings Scarpariello-Style to Carmine's Famous Caesar Salad—Carmine's Heroes: from classic Cold Italian Hero sandwiches to Italian Cheesesteak Heroes—Pasta: from Country-style Rigatoni to Pasta Marinara—Fish and Seafood Main Courses: from Salmon Puttanesca to Shrimp Fra Diavolo—Meat and Poultry Main Courses: from Porterhouse Steak Contadina to Veal Parmigiana—Side Dishes: from Spinach with Garlic and Oil to Creamy Polenta—Carmine's Desserts: from Chocolate Bread Pudding to the world-famous Titanic Ice Cream Sundae. Carmine's restaurant packs them in every night in its four bustling locations, including its warm, festive Times Square flagship where over a million people from all across the country come every year to share meatballs, chicken parmigiana, linguini with clam sauce, and fried calamari. Carmine's flavors are the tastes Americans love to cook and eat at home—fresh garlic, bubbling tomato sauce, and pasta boiled just to the perfect al dente. Try any of the recipes in Carmine's Family-Style Cookbook and bring home that classic Italian flavor to your family.

## Book Information

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## Customer Reviews

I'm an "Italian girl", born and bred in Brooklyn, I know my Italian food. I am a foodie and collect a roomful of cookbooks, and love this one along with the best of them. It's hard to explain the appeal of this cookbook. Yes, many recipes "seem" to be a revival of many we know, as one other reviewer chafed, that it's a repeat of the same old recipes with an ingredient changed here or there...well, I had to laugh...it's precisely that "ingredient here or there" that can make or break a dish, change it from ordinary to extraordinary...and Carmine delivers! The Pasta with sausage and broccoli in olive oil and Garlic, sounds like a simple straightforward recipe that's surely been done b/4, but not like this one! Using lots of fresh basil from the garden in summer (or frozen and used in winter), it comes out tasting like heaven and looks likewise and simple to make. It's a great family-style meal to feed a crowd and have made it many times. The recipe can be started ahead of time and finished in just minutes right before serving so it is piping hot and fresh to the table. The pasta and veggie are cooked in the same pot of water. It's just simplicity at its best. I've made shrimp fra diavolo (to eat lighter fare, ha!), it was simpler still. The Marsala dish uses a basic brown gravy recipe at back of book. I made a larger amount of the gravy one day, froze it into individualized portions for sev'l meals, and can take one out whenever the Marsala mood strikes--half the work is already done saving time and effort. This "cook once--eat many times" strategy is a Godsend when you are short on time but not appetite! I try to do this in general whenever I can. I even make extra of Carmine's toasted bread crumbs (with their blend of simple ingredients "here & there" again) to freeze; it is so tasty, I could make a meal out of just that. I look forward to trying many other dishes. This Foodie feels like I have found a hidden jewel. Great for beginners as well as advanced cooks.

This is the best cookbook I have ever owned. The recipes are super easy to follow. So far I've made 3 recipes from this book and I have to admit, they were as good as the restaurant. When I tried the first recipe (Rigatoni Country Style), I thought to myself "I got lucky". But then when the Meatballs turned out delicious and the Chicken Scapariello was outstanding, I realized "this cookbook is foolproof". So, to all of you Italian food lovers out there, get your hands on this book. You won't be disappointed. Carmine's Family-Style Cookbook: More Than 100 Classic Italian Dishes to Make at Home

This is pretty much as close as you can get to the Italian American experience in the northeast. I grew up with many of these flavors as they came out of Italian American homes. This is not the "new wave" diet conscious cooking we sometimes rightfully explore today, rather the real "home cooking" experience of immigrants from (mostly) Southern Italy and Sicily. It's easy to tweak these

recipies to suit you own taste or double them without being concerned with the end result. This is what sparked America's love for "Italian food" in restaurants accross the country.I love this book!!

I love Carmine's -- it is my favorite restaurant in the city. I am not an italian cook, so I approached this cookbook with a fair amount of trepidation....However, my worries were unfounded. This is such a beautiful and easy to use cookbook. The directions are so clear, and everything has been available at my local grocery story. I am such a novice, honestly, I had to go to customer service to find the prosciutto. I've been cooking my way through the cookbook and my family has loved it. Many thanks to Carmines for helping me to make all these wonderful dishes at home.

I made the spaghetti and meatballs for Grandparents' Day. I should have taken photos before I put them out for lunch because they are all gone. I have had so much praise for my cooking, but all I did was follow the recipe. I also made the spinach with garlic and oil, and the pingnoli cookies also disappeared. My cookies came out a bit hard, but that was because my hand mixer was having a hard time with the almond paste. They tasted awesome though. I am so happy I bought this book to make such a nice memorable family event. I am looking forward to trying all the other recipes!!! My dad hardly ever praises anything but he told me several times that I made restaurant quality food, he was very impressed. He is a very tough man to impress.

i have already tried 4 recipes from this delicious cookbook. i am a frequent guest at the restaurant and these recipes did not disappoint.

My family and I are HUGE fans of Carmine's restaurants. We are always trying to find reasons to make the trip to NYC or Atlantic City just to go to Carmine's. I really wanted to find the recipes to our favorite dishes so we could enjoy them more often than once or twice a year. I purchased the book immediately after finding it. I received it in one day and couldn't wait to start cooking! I read the entire book first and chose to make angel hair pasta with garlic and oil. It was AMAZING!! Exactly like what you get in the restaurant. The only thing I don't like it the cookbook says chopped garlic, but the restaurant uses thinly sliced or shaved garlic. I sliced the garlic thinly and it was perfect. I can't wait to cook my way through this book. Finally...REAL Italian food!!

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