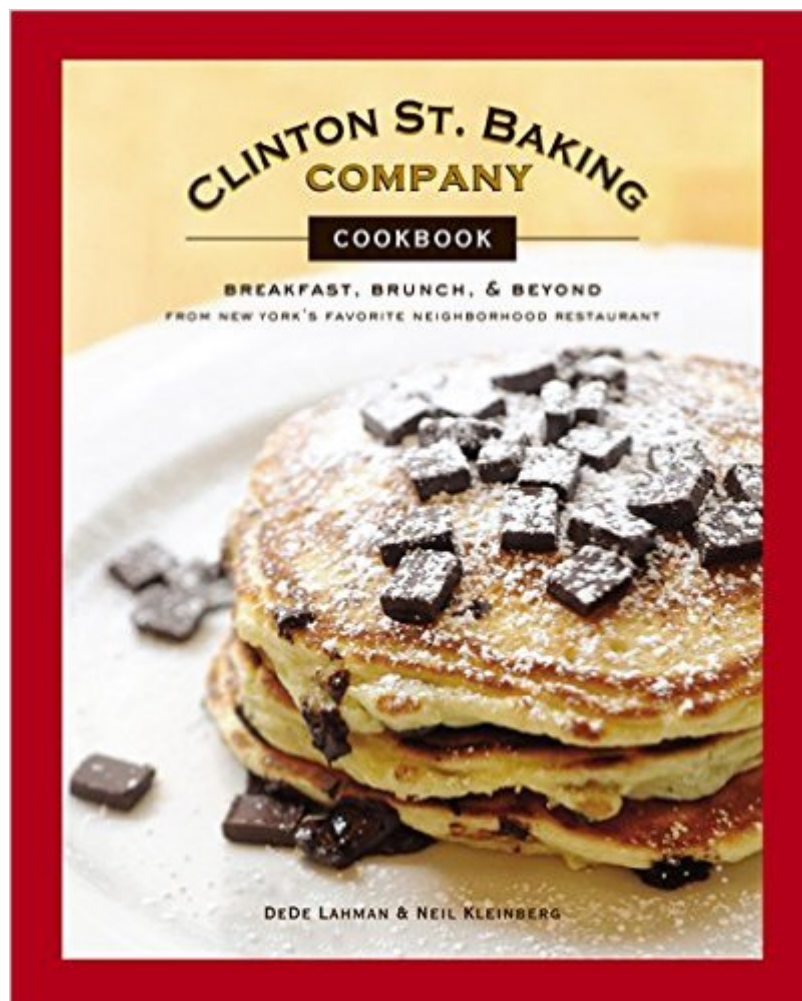


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# Clinton St. Baking Company Cookbook: Breakfast, Brunch & Beyond From New York's Favorite Neighborhood Restaurant



## 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

See those pancakes on the cover? I made those! They turned out just as beautifully. A word of warning though, I would cut this recipe in half unless you have a football team lurking around. I used all of the batter and froze the remaining pancakes. One minute in the microwave and they tasted almost better than the fresh made ones. I have read about other cooks doing this with pancakes, but never tried it myself. I put them in zip lock bags with wax paper in between. Now whenever I want pancakes, I just put a couple in the microwave for about 45 seconds. My son is still talking about how good the maple butter was and it was quite simple to make. I also put aside some of that in the refrigerator for use later. The recipes are all really good and I am working my way through the book. I found that they were quite easy to follow. All of the directions are clear and concise. The

ingredients are easy to find, so no worries there like some other cookbooks. This is definitely a keeper for me.

My cookbook stash is really too low. I don't even have a basic Betty Crocker cookbook, how sad is that? And I'm not really the best at picking out new cookbooks to add to my shelf... or I wasn't until the Clinton St. Baking Company Cookbook set the bar high for me. This very nice, hardcover book with glossy pages is full of everyday breakfast, brunch, and anytime recipes - basics like biscuits, buttermilk fried chicken, and split pea soup, and specialty dishes like baked truffled grits or coconut lemon curd cake. It's full of color photos, hints and tips, and step-by-step instructions that even I can't mess up. ;-)

So far my favorite recipe is the Blueberry Crumb Muffins. I made a batch of them one day and the next they were gone. And oh my word, SO good! They truly were the best muffins I have ever made, and were easy enough that I'll never feel that I need to go with a box mix again. In fact, just saying (or typing) "box mix" makes me feel like I'm cheating on these delicious muffins.

**YUM!**

I've made a couple recipes from this book so far. The pancakes were OK. Scrambled eggs were good, but I already knew how to make scrambled eggs. Something is off with the biscuit recipe --I think 2 tablespoons of baking powder to 2 cups of flour is way too much baking powder. Resulted in a bitter-tasting biscuit with a poor rise from inflating and (deflating) too fast [for the record, I don't use BP with aluminum]. The thing that ticks me off is I went to Martha's website and saw a video of him making "his" biscuits and he used an entirely different technique and recipe --that recipe had 8 cups of flour to 2 tablespoons plus 2 teaspoons of baking powder and he baked them at 400 degrees (not 350 as called for in this book). I then went to Food and Wine's website and they had another recipe for "his" biscuits, which again, was entirely different; although, the editors said he "contributed," which means that they recognized that the recipe he gave them was a sham [for the record, the F&W recipe has 2 teaspoons of baking powder plus 1/2 teaspoon of baking soda to 2 cups of flour, baked at 425 degrees]. I'm no mathematician, but even I can see the ratios are OFF. Hmm. . . . Overall, it is a beautiful book with good ideas for sprucing up breakfast and lunch. But don't think for one minute that you will actually be getting authentic (or tested) recipes if you buy this book. Neil wants you to think you're a failure in your kitchen so you have to stand in line for breakfast at his restaurant.

This is a terrific cookbook. I have a large collection of cookbooks, but this one is my new favorite.

The variety of recipes is wonderful.....the pictures are gorgeous and the directions are clear and easy to follow. The restaurant tips make you understand that sometimes it is the little tricks you learn that make all the difference.If you have ever been to the restaurant (Clinton Street Baking Company) and had the pancakes, the biscuits, the fried chicken, the eggs Benedict etc..... the book will be well worth it so that you can make these recipes at home.A perfect gift for any cook you know.

The pancakes are great and are now my go-to recipe. However, I think many of the recipes contain editing errors:1) The biscuits I made didn't brown and I think it's because the recipe doesn't contain baking soda; acidic batters, such as those that contain buttermilk, don't brown well.2) The recipe for buttermilk waffles doesn't contain buttermilk3) The white cake recipe has you fill a mixing bowl with dry ingredients and then never tells you what to do with it.Such apparent errors wouldn't usually earn a cookbook four stars, but I'm so happy with the pancakes that I'm giving the authors the benefit of the doubt about the quality of the other recipes, assuming the correct recipe were deduced.Note that one star would have automatically been deducted from this book because the authors fail to provide weights for the ingredients in the recipes. Shame on you.

We made the basic pancake recipe and they were good. we made the biscuit recipe and i would agree with another reviewer that something is off with the recipe. I made the chocolate chip cookies following the recipe EXACTLY and my cookies were a disaster!!! how can you screw up cookies? i've made chocolate cookies numerous times and understand the need for chilled dough. these cookies spread out really thin and gooey and not like the picture at all. i would be curious about other reviews on these cookies.

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