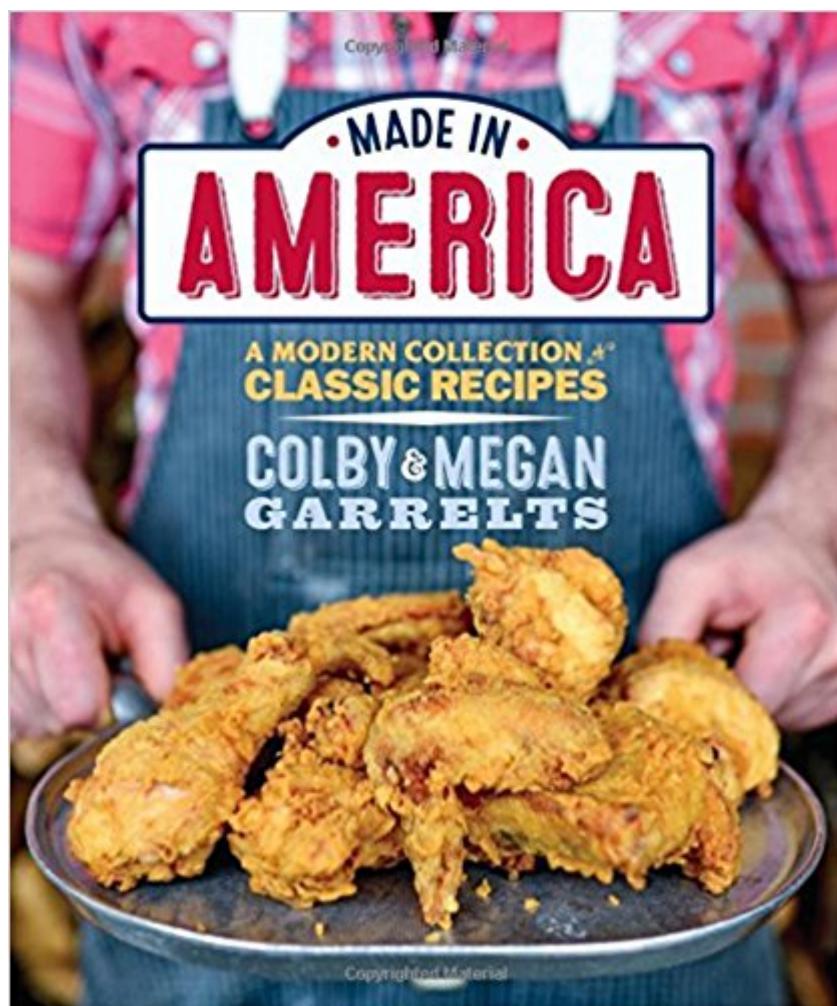


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# Made In America: A Modern Collection Of Classic Recipes



## Synopsis

An American collection of heirloom recipes from a chefâ™s point of view designed for home cooking. Award-winning chefs Colby and Megan Garrets present 50 handcrafted recipes passed down through generations and celebrated around American tables, along with 68 full-color photographs. This beautiful collection of traditional American recipes is an invitation to reminisce with generations around the kitchen table. Acclaimed Kansas City chef and recipient of the 2013 James Beard award for Best Chef Midwest, Colby Garrets and his wife, Megan, a James Beard semifinalist for Best Pastry Chef, feature their favorite library of American classics redefined by easy, chef inspired techniques, quality ingredients, and a love for regional flavors from their Midwestern roots. These recipes will soon be the classics you refer to again and again for true Americana cooking. Made in America features 50 handcrafted recipes sorted by the cooking methods commonly used in American kitchens from daybreak, to the bakeshop. Many recipes begin with a childhood memory from Colby or Megan that describes the roots and the journey of each recipe. This heirloom collection from a modern point of view includes such as Biscuits and Gravy, Corn Fritters with Fresh Sheep&#39;s Milk Cheese, Quick Pickles, Panfried BBQ Pork Chops with Tomato Horseradish Sauce, Grilled Garlic-Thyme Kansas City Strips, Garrets Fried Chicken, Lemon Meringue Pie, and Chocolate Butterscotch Cookies, to name a few. Suggested menus for festive America holidays such as Mother&#39;s Day, 4th of July, Back to School night, and Christmas are also included. Sidebars throughout showcase handcrafted cocktails such as the Bloody Mary, The State Fair, and the Pimm&#39;s Cup that pair well with the different recipes within. Love and pride are woven together to create this collection that will remind you of your favorite recipes that define the comforts of home.

## Book Information

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## Customer Reviews

Colby and Megan Garrelts are the chef-owners of Bluestem (Kansas City, MO) and Rye (Leawood, KS) restaurants. They met in Chicago at Tru where they worked under chefs Rick Tramonto and Gale Gand. Following work in Las Vegas and Los Angeles, they returned to Kansas City and opened their first restaurant, bluestem, in 2004. Colby is a 2013 James Beard Foundation winner, Best Chef: Midwest and 2005 Food & Wine magazine Top 10 Best New Chef. Megan is a James Beard semifinalist for Best Pastry Chef. They opened Rye restaurant in 2012, which celebrates regional Midwestern cooking. The Garrelts live in Leawood, Kansas with their children, Madilyn and Colin.

Good book.

Some great recipes in this new cookbook.

Excellent selection of yummy Midwest recipes!

Guess I should have investigated more. Not for me. Odd recipes (and I'm from the Midwest which this book claims to be as well).

This just may be my new favorite cookbook. While I love a wide variety of different cuisines, nothing quite hits home (literally) like good ole Americana. This is a cookbook that takes the classic dishes from the U.S. of A and introduce modern or new twists, making these recipes both familiar yet something entirely new at the same time. I really appreciate that this book features bites from all over the United States. There's influence from the Midwest and the South to name a few, giving the collection of recipes a great at-home feel to it. These are all dishes that drum up images of Mom's home cookin' and summers spent outside under the summer sun. Personally, I recommend that foodie fans get this book before 4th of July- there's so many things I'd like to make for the event, and for picnics too. Speaking of events, I love, love, love, that nestled in this cookbook there's menus included for holidays and special meals to help you organize how to best pair all these lovely new recipes together in a theme. I think this is a really great touch. This book is largely sorted by technique, making it easy to flip for the perfect dish, but food isn't the only thing in this book. The

chefs are people after my own heart, and this book is sprinkled with awesome sounding cocktail recipes. The recipe instructions are step by step and easy to follow, with good descriptions for each step of the cooking process, making it a great book for beginners too. Everything is handmade, from crusts to ice cream bases and even sauces, which is a great thing too. The pictures in this book are stunning and delicious looking, and there's one for nearly every recipe (if not every). Some of the recipes that I'm most excited to try include Corn Cookies with Milk Jam and Strawberries, Madeira Braised Chicken with Sour Cherries, and Braised Bacon with Bourbon, Raisins, Nuts, and Fried Eggs. In short, this is a great collection of classic American dishes flipped on their head with innovative new tastes and twists. There's clear instructions and great pictures, making this a good book for both beginners and seasoned cooks alike. It's a great new book for the upcoming summer, and it's one I'll certainly be referencing often. I received a copy in exchange for my honest thoughts.

I own many cook books and use them on an on-going basis. I like to have cook books which present an area of cooking and give me enough recipes to find one that will appeal to my taste palate, my skill set, and my desire try something new or different. "Made In America" hits a home run for me in all areas. It is a beautiful book with lovely pictures that entice me into wanting to cook almost every recipe. The descriptions that preface each chapter and each recipe and both entertaining and informative. The recipes present a picture of food in America that is instantly recognizable to me. I know most of these foods. The recipes have slight twists from versions I have made in the past and so my interest is piqued to try a new way of cooking. I like the variety of chapters (thank you for having both a chapter on grilling and on barbecue - some people don't know the difference.) As most of the foods are extremely rich in content and flavor, I would probably not use this for making my meals every single day. I would, however, use it every single weekend when I had more time to dedicate to making extraordinary meals - rich in flavor. From breakfast to lunch to dinner, I could find several recipes that would make my weekend meals a real adventure as well as a treat. I would give this to a new cook, along with a basic cookbook so that they could master skills and then have a great cookbook to grow into. It is also something that I would give to anyone who has a little experience in cooking and who wants to make some of the best American comfort food in their own kitchens. I received a temporary advanced reader digital copy of this book from the publisher via Netgalley.

Being a former Kansas-Citian myself, I knew I had to check out this cookbook and see how it stacked up to my childhood memories, and hoo-boy, it sure does! From the very first recipe, a hash

made with burnt ends, Made in America remains true to Kansas City while venturing into amazing new levels. Who doesn't love cinnamon rolls, but Fried Cinnamon Rolls sounds truly epic. Midwestern mainstays like Apple Butter or pickled vegetables are balanced against trendy but still ultra-Midwestern Slow Cooked Pale-Ale Barley. Barbecue sauce holds the identity of every Kansas-Citian and I love the spice and vinegary goodness of their sauce recipe. I cannot wait to share this cookbook with my children and my friends. It will be an immediate classic, not just in the Midwest, but all across this country!

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With memories of the dishes, photos to have our mouths watering, and suggestions for party and dinner themes for special occasions Made in America is a cookbook for anyone who hungers for American Classics. Kansas City Barbeque, Southern Fried Chicken, Midwestern Corn Fritters all waiting for you and your kitchen to bring their flavors to life. There is also Lemon Meringue Pie (My favorite), Banana Cream Pie (a close second), and Biscuits and Gravy. It is time to return to our roots and enjoy the flavors of home.

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