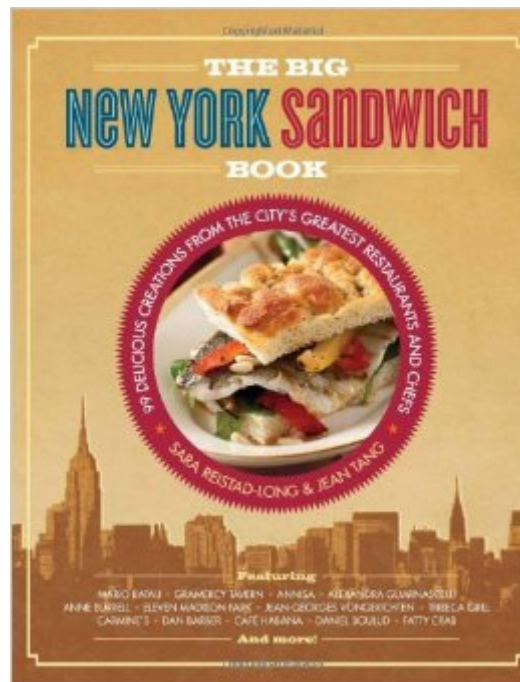


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# The Big New York Sandwich Book: 99 Delicious Creations From The City's Greatest Restaurants And Chefs



## Synopsis

What better way to celebrate the Golden Age of the Sandwich than with the Big New York Sandwich Book. A gorgeous collection of more than 99 delicious sandwich recipes from a "who's who" of talented chefs, such as Dan Barber, Daniel Boulud, Jean-Georges Vongerichten, Mario Batali, and beloved restaurants in New York City, it is a virtual map--in sandwiches--of New York's diversity. From the classic deli-style sandwich to the exotic haute sandwiches, there is a sandwich for everyone. Heavily illustrated with images of the chefs and restaurants as well as beautiful full-color photographs of the sandwiches themselves, this book is a keepsake as well as a practical recipe book for big New York sandwiches.

## Book Information

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Average Customer Review: 3.9 out of 5 stars [See all reviews](#) (16 customer reviews)

Best Sellers Rank: #883,540 in Books (See Top 100 in Books) #141 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic](#) #257 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches](#)

## Customer Reviews

I am not sure what I was expecting, but the peek inside simply wasn't enough to show you what type of book you were getting. This is a gourmet sandwich book, full of recipes that are not typical of your local sandwich shop. There were many ingredients I had never heard of such as red fife flour, double-smoked thick cut bacon, lamb bellies, Reblochon, frozen mantao etc. Most of the recipes are labor-intensive where you are required to make the bread, the relishes, the sauces, the aolis. One sandwich, called the Raw "Tuna" Salad sandwich consisted of the "tuna" salad which contained raw almonds, celery, onion, garlic, parsley, capers, lemon juice, cayenne. The "tuna" salad also had a pine nut mayonnaise made with pine nuts, avocado, dulse seaweed, nori seaweed. This was then put between sliced manna bread. So you can see that this is not a typical deli sandwich. Not my cup of tea but definitely an interesting purchase for the gourmet.

I got this book initially because I found the concept intriguing: sandwich recipes from some of the best chefs in NYC. Not only was I impressed with the diversity of options (pork banana bread, beer-fried tilapia, fried tofu, etc.), I really enjoyed reading the background information about the various chefs and hearing them describe their sandwich in their own words. The book is organized into accessible categories (including vegetarian, seafood, dessert, etc.) and assigns each recipe a level of difficulty, packability, and healthiness to facilitate the selection process. For the visually inspired, the photos alone will make you want to try some of these immediately. Highly recommended for anyone who likes food!

This is one of the most fun, creative, and user-friendly cookbooks I've ever purchased! It includes both classics (tuna melts, BLTs) and new creations (apparently Jean-Georges created a sandwich specifically for the book - I was impressed). Some of the sandwiches can be assembled very quickly, and some are complex enough for a fun afternoon. The recipes cover a wide range of cuisines, and the ones I tried out were delicious. Also, the descriptions are clear, well-written, and give insight into the chefs' personal stories. I love it!

Interesting for ideas, but the recipes obviously were not tested nor proof read. Instructions for recipes include ingredients that are not listed on the ingredients lists. Titles of recipes, also do not appear on the same page as ingredients making it difficult to picture the recipes. This book was laid out for the glory of the chefs, not for the recipes for us to use.

I wanted to love this book but honestly, while it was interesting to see what goes into the sandwiches at some of my favorite places, most of the recipes were just way too convoluted/involved/multi-stepped for a home cook.

Fantastic cookbook--there are recipes for serious foodies who like a challenge, but lots of completely easy-to-execute (like the grilled mozzarella). Every sandwich I've made so far has been fantastic. Highly recommended for the home cook.

I highly recommend this book for yourself or as a gift. It is rare to find quality food writing and great recipes in the same place--this book achieves just that. An artfully curated survey of the great New York sandwich.

This is an amazing and fabulous book. Not only is it done in an innovative way but it also covers really good recipes as well as interesting stories! It is easy, fun to read, and a nice introduction to New York's brilliant chefs. The book is a must because it is both a good read and a good way to improve your chef skills in a fun and enjoyable way!

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