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Bluestem: The Cookbook



Synopsis

Bluestem restaurant is one of the most highly acclaimed restaurants in the Midwest. Bluestem: The Cookbook delivers the best of their 125 modern, seasonally-driven recipes with a Midwestern flair to the home cook."James Beard-nominated chef Colby Garrelts and his wife, pastry chef Megan Garrelts, worked in notable restaurants in Chicago, Las Vegas, and Los Angeles before opening Bluestem in Kansas City, Missouri. Written with lawyer-turned-food writer/photographer Lee (the formerly anonymous gourmand behind the Ulterior Epicure blog, ulteriorepicure.com), the Garreltses' debut is a beautiful restaurant cookbook that makes it easy for advanced home cooks to construct an upscale, multicourse menu with wine pairings. Each seasonal section is divided into eight courses featuring elegant, contemporary dishes like Nettle Soup, Whipped Lemon Ricotta; Rack of Venison, Pickled Lady Apples; and White Coffee, Passion Fruit Parfait." --Library JournalA repeated nominee for the James Beard Award for "Best Chef Midwest," chef Colby Garrelts and highly respected pastry chef Megan Garrelts offer their culinary techniques inside Bluestem: The Cookbook. From Warm Eggplant Salad and Potato-Crusted Halibut with Herb Cream to delectable desserts such as Honey Custard and Peanut Butter Beignets with Concord Grape Sauce, the Garreltses showcase local, Midwestern ingredients and artisanal producers through 100 seasonally driven recipes. Including a full-meal lineup of recipes, from amuse-bouche to dessert, Bluestem offers helpful tips from a professional kitchen alongside seasonal wine notes and 100 full-color photographs that capture the simple beauty of Bluestem's composed dishes. Guided by their childhood memories and inspired by the world around them, the Garreltses offer a Midwestern sensibility inside Bluestem: The Cookbook, while enabling cooks of all experience levels the opportunity of replicating Bluestem's contemporary taste and signature dishes at home.

Book Information

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Customer Reviews

Occasionally, cookbooks written by restaurant chefs are user friendly for home cooks. Bluestem is not one of these. Many of the recipes are very good and you would welcome the results when dining out but not many you would think of creating in your own kitchen. You may undertake a few when entertaining, have a very large food budget and willing to spend considerable time looking for ingredients and in preparation but these recipes are not for everyday cooking. Take such simple food as gnocchi: you need to find "00" flour and fresh nettle leaves. You will need to find ingredients like Jonah crabmeat, togarashi and prepare cucumber juice to make Jonah Crab, for instance. For many recipes ingredients and preparations are available in the walk-in of a restaurant kitchen but hardly in a home kitchen. For some recipes you need as many as four different preparations before assembling the recipe (e.g. Pea Soup).||This is a large-format, beautifully illustrated cookbook, nicely designed having most recipes on a single or adjoining pages. But recipe writing was obviously done by professionals, using some equipment not accessible to home cooks and terminology few would understand. Instructions and index are very good.

Beautifully written cookbook which provides terrific recipes as well as interesting narrative. I have eaten at RYE, the newest restaurant of these chefs and am delighted to have these recipes available.

After eating at the Bluestem with my daughter, I bought the book for her birthday gift and she bought a copy for my Mother's day gift. Boy were we both surprise! Lovely restaurant and wonderful book.

This is one of the more artistic cookbooks I have in my arsenal- it's gorgeous. The recipes themselves celebrate seasonality and, while they could be perhaps difficult for a novice, include clear instructions and deliver consistent results if followed. If you put the time in to find the right ingredients, hone your technique, and follow the recipes, you can reward yourself with a beautiful meal. If you are more looking for inspiration for your own cooking, the photographs and recipes will certainly help with that as well.

Reviewed by: DiabeticSnackerReview Snippet: Chef Colby Garrelts also known as The Best Chef Midwest in culinary circles all over the US, along with Pastry Chef guru Megan Garrelts offer their own special spin of techniques with over 100 well thought out and timeless seasonal recipes. This is by far the absolute biggest edition about cooking I've ever seen and it's called simply; Bluestem The Cookbook. If you want the biggest "Jaws" of cooking topics I think this might be the one. It's a complete and detailed compilation of the 2 Chef's works and they aren't holding anything back. They cover each season of the year with their hearty favorites. Each recipe uses easy to find spices so the meals are well seasoned and not hard to put together. Full Review on Night Owl Reviews / © Night Owl Reviews We received a complimentary copy of the book in exchange for an honest review.

I totally agree with the other reviewer who gave this a 3 star rating. The pictures are gorgeous and it is written well. Since I don't have most of the ingredients in my pantry (& I suspect not very many home cooks do), it would be an expensive as well as challenging endeavor to recreate these masterpieces. I would rather go to a wonderful restaurant and enjoy a delicious meal prepared by someone who knows what they're doing! The good thing is that I borrowed the book from the library and before it's due, I will make the banana-pineapple tea cake and the malted strawberry macarons. I can't resist dessert recipes!

Very likeable book how this couple make nice dishes from fresh and perfect ingredients. Contains nice recipes and more simple recipes.

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