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Descargar libro en línea PDF epub mobi Español Tasting Table Chefs' Recipes: Winter Collection 2012 TastingTable , To help get you through these cold winter months, TastingTable.com has compiled a special collection of exclusive recipes from our Chefs' Recipes edition, each channeling the season's rich, comforting flavors. These 26 dishes from top chefs around the country like April Bloomfield of The John Dory Oyster Bar in New York, Sean Brock of Husk in Charleston, and Burce Binn of Thermidor in San Francisco, run the gamut from starter to side dish to sweet, with a few choice cocktails mixed in too. Every recipe is designed for easy weeknight cooking and carefully tested so you can be sure that the results are as delicious in practice as they sound in print. Download Tasting Table Chefs' Recipes: 2012 Winter Collection and enjoy recipes like pepperoni soup, spiced Hubbard squash bisque, sweet onion mac and cheese, porchetta, and hot chocolate cake.

TastingTable.com's Chefs' Recipes 2012 Winter Collection includes recipes from the following chefs: Nick Anderer of Maialino in New York, NY; Jodi Elliott of Foreign & Domestic Food & Drink in Austin, TX; Jeff Pikus of Maude's Liquor Bar in Chicago, IL; Aaron Barnett of St. Jack, in Portland, OR; April Bloomfield of The John Dory Oyster Bar in New York, NY; David Bull of Second Bar + Kitchen in Austin, TX; Michael Kornick of Fish Bar in Chicago, IL; Alex Sigeti of Brick Bistro in Nantucket, MA; Bruce Binn of Thermidor in San Francisco, CA; Justin Severino of Elements Contemporary Cuisine in Pittsburgh, PA; Steven Satterfield of Miller Union in Atlanta, GA; Brian McCracken and Dana Tough of The Coterie Room in Seattle, WA; Mark Peel of The Tar Pit in Los Angeles, CA; Tom Douglas of Seatown Snackbar in Seattle, WA; Sean Brock of Husk in Charleston, SC; Marcie Turney of Barbuzzo in Philadelphia, PA; Clinton Woods of The Arrogant Butcher in Phoenix, AZ; Damon Boelte of Prime Meats in New York, NY; Brady Weise of 1886 in Los Angeles, CA; and Kenneth McCoy of Ward III in New York, NY.

Plus, you'll find a hand picked selection of recipes from great new cookbooks like *Odd Bits: How to Cook the Rest of the Animal* by Jennifer McLagan; *The Art of Living According to Joe Beef* by Frederic Morin, David McMillan and Meredith Erickson; and *Michael's Genuine Food: Down-to-Earth Cooking for People Who Love to Eat*.

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