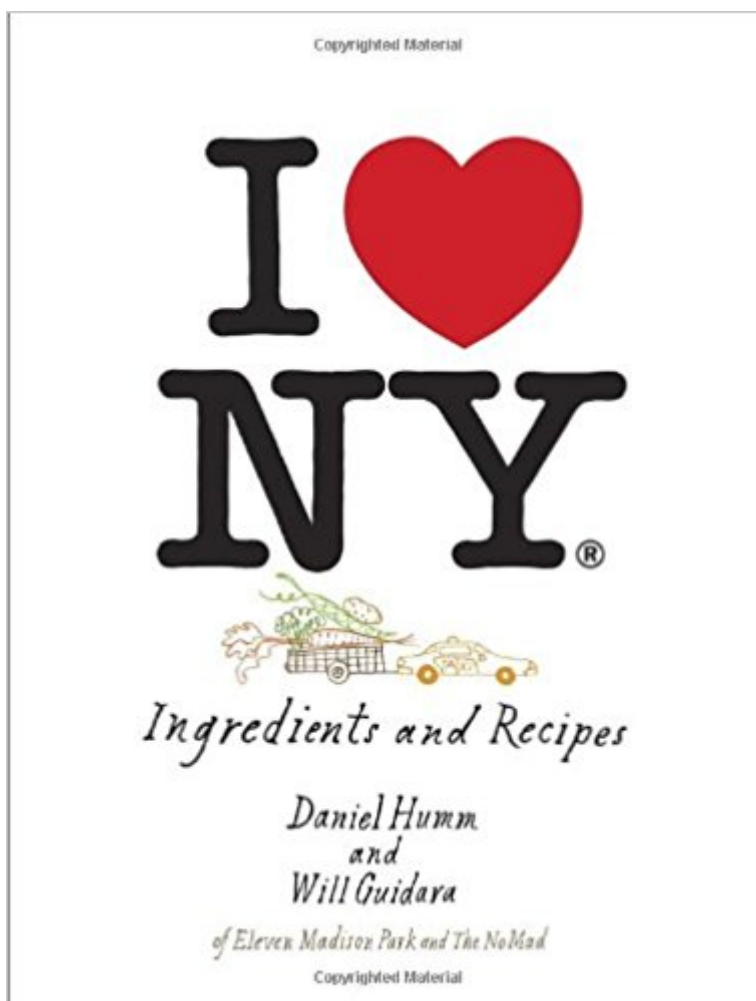


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# I Love New York: Ingredients And Recipes





## Synopsis

From the acclaimed team behind Manhattan's three-Michelin-starred Eleven Madison Park restaurant comes this deluxe cookbook showcasing the foods, ingredients, and culinary history of New York. After landing rave reviews for their transformation of Eleven Madison Park from a French brasserie into a fine dining restaurant, chef Daniel Humm and general manager Will Guidara decided to refashion Manhattan's ultimate destination restaurant into a showcase for New York's food artisans. Instead of looking abroad for inspiration, Humm and Guidara headed to their own backyards, exploring more than fifty farms in the greater New York area and diving into the city's rich culinary heritage as a cultural melting pot. In *I Love New York*, Humm and Guidara present an in-depth look at the region's centuries-old farming traditions along with nearly 150 recipes that highlight its outstanding ingredients—from apples, celery root, and foie gras to nettles, pork, scallops, and venison. Included among these dishes designed explicitly for the home cook are reinterpretations of New York classics, like Oyster Pan Roast, Manhattan Clam Chowder, and the Bloody Mary. Lushly illustrated with photographs of the area's dramatic landscapes and the farmers who tend the land, this unique ode introduces the concept of New York regional cuisine as it celebrates the bounty of this exceptional state.

## Book Information

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## Customer Reviews

Featured Recipe from *I Love New York*: Baked Egg with Spinach, Mushrooms, and Cheese Serves 4  
Mushroom Duxelles 3 tablespoons butter 4 cups diced (1/8 inch) cremini mushrooms 1/2 cup



diced (1/8 inch) shallot 2 sprigs thyme 2 tablespoons sherry Salt Melt the butter in a medium sauté pan over medium-high heat. Add half of the mushrooms and cook, stirring frequently, until the mushrooms are golden brown, 10 to 12 minutes. Add the rest of the mushrooms and continue cooking until golden brown, another 10 to 12 minutes. Add the shallot and cook until softened, 2 to 3 minutes. Add the thyme and sherry and cook, stirring frequently, about 5 minutes. Season with salt to taste.

**Sautéed Spinach** 2 teaspoons butter 1 teaspoon diced (1/8 inch) shallot 4 cups spinach, stems removed Salt In a medium sauté pan, melt the butter over medium heat. Add the shallot and sweat until softened, 2 to 3 minutes. Add the spinach and sauté until wilted. Season with salt to taste.

**To Finish** 8 slices deli ham 1/2 cup crumbled Tonjes Farm Dairy Rambler cheese (a raw cow's milk cheese similar to aged cheddar) 8 eggs Preheat the oven to 375° F. Line 8 of the wells of a muffin pan with the slices of ham, treating them like muffin liners. Divide the sautéed spinach among the 8 wells and top with the mushroom duxelles. Distribute the cheese evenly, and then crack an egg into each well. Bake in the oven until the whites are set but the yolks are still runny, 11 to 13 minutes. Rest for a few minutes before gently removing the baked eggs from the muffin pan with a small offset spatula.

**Featured Recipe from I Love New York: Lamb Rack with Cucumber Yogurt** Serves 4 Cucumber Yogurt 1 1/2 cups plain Greek-style yogurt 2 cucumbers Salt 2 teaspoons lemon juice 1 tablespoon olive oil 1/2 clove garlic 1 1/2 tablespoons chopped dill Line a colander with a quadruple layer of cheesecloth and pour the yogurt into the cheesecloth. Suspend over a large bowl and refrigerate for 48 hours, allowing the moisture to drain from the yogurt. Peel and grate the cucumbers on a box grater. Season with 1 teaspoon of salt and hang in a quadruple layer of cheesecloth to drain excess moisture, about 1 hour. Measure 1 cup of the drained yogurt and reserve the rest for another use. Combine the cup of yogurt and the drained cucumbers in a medium bowl. Stir in the lemon juice and olive oil. Grate the garlic on a Microplane grater into the mixture and fold in the chopped dill. Mix well and season with salt to taste.

**Roasted Lamb Rack** 1 tablespoon canola oil 1 lamb rack (about 2 1/4 pounds), frenched and tied Salt 2 tablespoons butter 5 sprigs thyme 1 clove garlic, crushed but kept whole Preheat the oven to 300° F. Heat a large cast-iron skillet over high heat. Season the lamb rack generously with salt. Place the rack in the skillet fat side down and sear over high heat until browned, 2 1/2 to 3 minutes. Turn and sear the bottom for 1 minute. Turn the rack back onto the fat side and add the butter, thyme, and garlic. Baste the rack with the butter for 2 1/2 to 3 minutes. Transfer the lamb rack fat side up to a wire rack set in a rimmed baking sheet and roast in the oven for 10 minutes. Turn the lamb rack over, baste with butter, and return to the oven for another 10 minutes. Remove the lamb rack from the oven, turn it back over, and baste once more. Roast in the oven for another 10 to 15 minutes, until the



internal temperature reaches 130° to 135° F. Let the lamb rack rest for 10 to 15 minutes before slicing. Serve with the cucumber yogurt and heirloom tomatoes.

As an observer of the New York food scene for over fifty years, I have witnessed (and enjoyed) the constantly evolving landscape of this city's cuisine. Never has a focus on New York, though, been more exciting than right now as Daniel Humm and his contemporaries skillfully interpret local ingredients and legendary classics. It should be no surprise that this book is as beautiful as it is enjoyable, and as delectable as it is inspiring, given the history of the authors in their restaurants. Their passion for New York and their loyalty to local suppliers of superb ingredients shows throughout the pages, as does the respect and inspiration Daniel Humm exhibits in everything he serves. The result of all of this is a wonderful cookbook full of subtly intriguing recipes that are well within the abilities of any halfway experienced home cook.âMimi Sheraton, food journalist and former restaurant critic of the New York Times and other publications

Love this book, the recipes and the history of the food in NY.

I bought this instead of his Eleven Madison Park cookbook. Glad I did. It compliments my New York cookbook that I bought years ago. Quite an undertaking, but glad to read it through the eyes of Daniel Humm. As it is will be used more of a coffee table book, I wouldn't pay full price for it. Glad I bought it heavily discounted from a second seller.

Disclaimer: I will not talk about the recipes themselves as we haven't cooked one yet. I got this as a Christmas gift to my husband as it a beautiful object first. There are so many cookbooks out there, you might as well gift a pretty one. When I went through the pages I saw almost all of the recipes had images which I know is important for the person the gift was intended to. I also loved the fact that it features farms from the NY state, and that some of the recipes were around products we don't find commonly in American cookbooks like foie gras. Great buy!

From the same great minds of 11 Madison, this book is so intelligently laid out and beautifully photographed that it makes everything look easy. The recipes are not trivial, but anyone who loves to cook can accomplish them. You may need some odd ingredients, but none of the usage is particularly esoteric. Like all high-intensity food, you need to read and understand the recipe before starting, but these are all very rewarding (you won't need a whole brigade like the Alinea or 11



Madison books).

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This book is a beautifully written love letter to New York. It is a must have for anyone that has a connection to New York, even if they don't cook as it highlights local farms and the people who run them. The recipes in this book are all do-able even for the home cook. When I bought this book, I was thinking I could give it as a gift to a friend but once I looked through it I decided it was too beautiful to give away and I should keep it for myself. I highly recommend this book and think it's a bargain for \$35.

It's cool to see Humm take an honest approach to food at an accessible level. Great book, the apple vinegar recipe is steller as well, an adaptation of that recipe is now a staple in my kitchen.

I absolutely love the concept and design of this book. A good amount of delicate and rich recipes with local produces. However, it was a bit disappointing to find some inconsistency between ingredients and instructions like missing a whole portion of one ingredient in the instruction (flour for clam chowder) or using olive oil instead of canola when there was only canola oil in the ingredients etc. And this is not a kind step by step cookbook. So it could be challenging but full of awesome ideas for special meals.

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