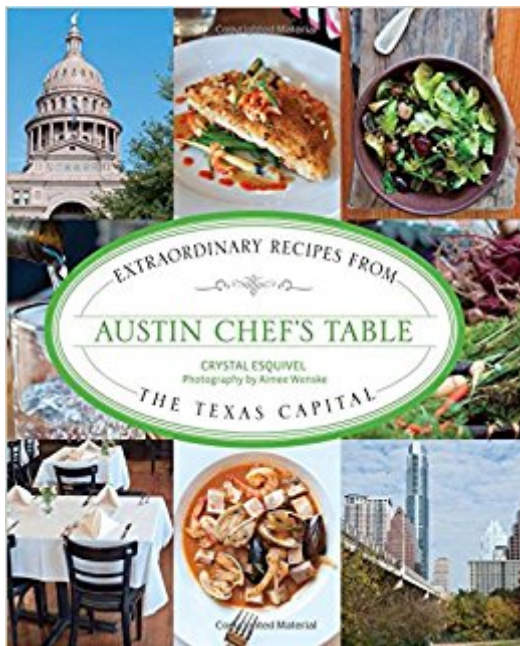


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Austin Chef's Table: Extraordinary Recipes From The Texas Capital



Synopsis

Austin is an oasis of creativity in Texas. Food ranges from mom-and-pop eateries and eclectic food trailers to high-end, chef-driven restaurants, and all of them have received a warm welcome from the community. East Austin is home to taquerias and barbecue joints, while north Austin claims some of the city's best Vietnamese and Korean cuisine. Austin Chef's Table is the first cookbook to gather Austin's best chefs and restaurants under one cover. Including a signature "at home" recipe from more than fifty iconic dining establishments, the book is a celebration of the city's creative food scene. Full-color photos throughout capture Austin's eclectic eateries and highlight fabulous dishes and famous chefs.

Book Information

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Customer Reviews

“Crystal Esquivel brilliantly captures the essence of Austin’s restaurants—their stories, the chefs behind them, and the recipes shared by them. Aimee Wenske’s photography is delicious. Austin Chef’s Table is not just a great cookbook; it is a must-have for any foodie interested in exploring Austin. Bravo!”—Lisa Fox, ASTI Trattoria and FINO Restaurant Patio & Bar restaurants

Author and Registered Dietitian Crystal Esquivel has been an Austin-area foodie for over ten years. She maintains a blog, Poco-Cocoa, in which she chronicles her cooking adventures in her own kitchen, and her eating adventures in Austin’s numerous restaurants. Crystal also writes about food

for various publications, including Remedy Quarterly. She is the author of theÂ Food Lovers' Guide to AustinÂ (Globe Pequot).

Some of the best recipes from some of the best restaurants in one of the best cities on earth. There's some darn good food in Austin and now you can make it at home.

Austin Chef's Table is a delightful treasure of a book. The author tells you about over 50 of the best restaurants in the city, and has fun commentary and pictures about them, as well as one or more recipes from each! Having lived in or near Austin for decades, I was surprised at how many places I really have to make a point of going to now. And I am delighted to find many of my old favorites as well. Austin is not just about BBQ and Tex-Mex. There are certainly more high end food trailers in Austin than probably anywhere. There are amazing Vietnamese and Korean restaurants, as well as dining that features local, sustainable produce, with an emphasis on health, such as the macrobiotic oasis of Casa de Luz. If you live near Austin or travel there for events such as SXSW, you need this book! If you have never been to Austin but want to try some creative, amazing dishes, put on some Robert Earl Keen or Willie Nelson and pretend you are dining in Austin! Everyone will love this little book. It really is a gem. The only downside? Instead of 210 pages, I would have loved to see it at around 500 pages. There are so many amazing places to eat in Austin, including my current favorite, Pho Thaison Vietnamese restaurant on Anderson. Esquivel's gem of a book is arranged by type of dish, with the restaurant listed under that heading. Drinks are scattered throughout, paired with the dish. To give you an example of the layout, here is an example of one restaurant, with recipes, from each category. Soups, Salads, & Sauces Guero's Taco Bar Achiote Marinade Tequila Aioli Guero's Famous Margarita Small Plates Uchiko Ao Saba (Mackerel with Blue Foot Mushrooms, Juniper & Huckleberry Gastrique) Yokai Berry Big Plates Paggi House Gulf-Caught 'Snowy Grouper' with Maitake Mushrooms, Holland Leeks & Fresh Black Truffle Espresso-Rubbed Sika Deer with Butternut Squash & Spinach Sides Jack Allen's Kitchen Tamale & Jalapeno Corn Bread Dressing Tito's Sage Grapefruit Splash Brunch Hyde Park Bar and Grill Grilled Salmon Benedict on Parmesan Polenta Huevos Rancheros Passion Fruit & Raspberry Mimosa Desserts Big Top Candy Shop 'King Killer' Bark Cucumber Soda The recipes are well written and look like they are accurate and easy to follow. There are some amazing sounding recipes that I can't wait to try, including Pecan-Crusted Catfish that is topped with Crawfish Tails and a house-made hot sauce. The recipe has ingredients and instructions for each part, the pecan crust, the catfish, the crawfish tails, and the sauce. so in reality, this one recipe consists of 3 recipes. I plan to pick up some Salt Lick Brisket to make the

Lavaca Omelet next time we have overnight company, and I will make the Migas (which includes the recipe for the Pico de gallo and the Ranchero Sauce) in the morning.....or I might make the Huevos Rancheros first. I will make the Butternut Squash with Pumpkin Seed Pesto for a pot luck on Sunday. This is a book that I cannot wait to start cooking from, but it is a delight to read and look at as well.

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