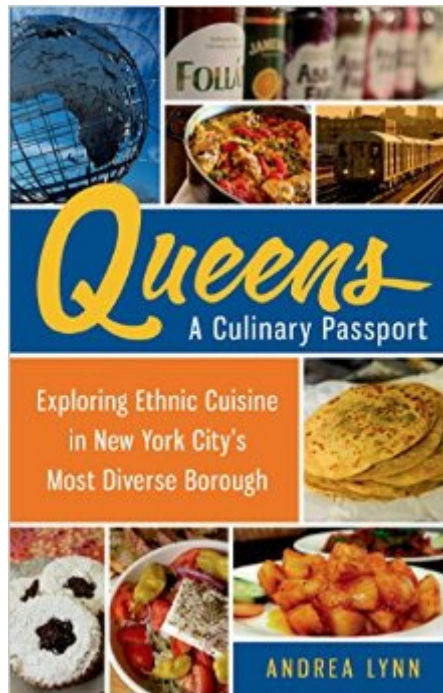


The book was found

Queens: A Culinary Passport: Exploring Ethnic Cuisine In New York City's Most Diverse Borough



Synopsis

Everyone knows New York City is the culinary epicenter of the United States. And while Manhattan gets Michelin stars and Brooklyn gets blogger hype, real culinary fanatics know that authentic ethnic food experiences happen in the restaurants of Queens. There, New York's celebrated ethnic diversity is the most potent, with more than one million foreign-born residents. This means food lovers can travel the globe without using any vacation time: take a culinary tour of China, sip a frappe in Greece, dine on authentic Italian sausage—all without ever leaving Queens! Queens: A Culinary Passport welcomes visitors to the borough, serving as your guide to more than 40 hand-picked ethnic restaurants and food stands, complete with chef profiles and recipes for recreating signature dishes at home. Also included are highlights of not-to-be-missed hidden spots, like ethnic grocery stores stocked with multicultural essentials, fresh-from-the-sea fish markets, and delis that turn out freshly made mozzarella and sopressata. For Queens novices, the book includes easy-to-follow subway directions and even detailed neighborhood walking tours, ensuring that your next trip to Italy, India, Greece, Latin America, and China is only a borough away.

Book Information

Paperback: 224 pages

Publisher: St. Martin's Griffin (September 30, 2014)

Language: English

ISBN-10: 1250039878

ISBN-13: 978-1250039873

Product Dimensions: 5.2 x 0.6 x 8 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #424,383 in Books (See Top 100 in Books) #64 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic](#) #156 in [Books > Travel > United States > New York > General](#) #202 in [Books > Travel > Food, Lodging & Transportation > Dining](#)

Customer Reviews

For those who think there's no New York beyond Manhattan (or Brooklyn, these days), this book is here to prove otherwise. Queens: A Culinary Passport is a knowledgeable and enticing showcase of the diversity—and density—of the borough's food scene. It's a guidebook, cookbook, and shopping primer in one: it offers restaurant highlights, shares easy-to-make ethnic recipes, and

recommend specialty food stores to make sure your at-home recreations are truly authentic. Bonus points for the adorable subway tile-inspired design and the mapped walking tours of each neighborhood. You could easily spend a week eating and drinking your way through Queens with the help of this book.

There are certain places in Queens where I have roamed and noshed noshed noshed. I have NEVER been disappointed. This is a GREAT book that brings back some wonderful memories (30+ years' worth), and gives me new incentive. As for the author NOT being able to get information in a specific nabe, I think I know EXACTLY what nabe that is-- LOL.

Fascinating. A tour of the borough with the added benefit of recipes from the restaurants. The photography of the interior and exterior of the restaurants is my favorite. Richly evocative of the city - it makes me want to go back there and explore. The ethnic diversity is well represented. The book is dense with information, history and delights. ** received the book for free through Goodreads First Reads **

As someone who is not all that comfortable in the kitchen (or in Queens), Andrea Lynn made me feel right at home, and made me want to hop on the subway to taste all that Queens has to offer. Her engaging book hooked me from the beginning with her friendly wit, culinary knowledge, enticing descriptions of dishes, and insider's perspective of Queens. I felt like I had a personal tour guide and buddy taking me through the borough (she even provides ready-made food walking tours for each Queens neighborhood), and a helping hand in the kitchen (offering me easy ways to make dishes I might only find in a culturally-rich restaurant). And along the way, I was let in on hidden secrets I would never have stumbled upon otherwise (like the linzer tarts and rugelach at Andre's Hungarian Bakery). This cookbook and guide book is a great read and a fabulous resource.

I love cookbooks and I have pretty high standards when I read them and try out recipes. When I started reading Lynn's book, I knew right away that this wasn't your average cookbook. Lynn's book doesn't just give you recipes and photos. She takes you on a journey through this lovely and interesting burough. The engaging writing style and mouth-watering photos will make you want to take a special trip to Queens.

The best books teach you things you never expected to learn! This book, Queens: A Culinary

Passport: Exploring Ethnic Cuisine in New York City's Most Diverse Borough, falls into that category. I did not know that Queens has such an amazing variety of food. I did not know about all the shops, all the variety and all the culinary walks and tours of Queens! Of course, now I want to run and visit and eat. Andrea Lynn's book has one more little secret - all the places mentioned are subway accessible so that when I visit, I don't have to take taxis or rent a car to enjoy all that Queens has to offer. I received a review copy of the book but the opinion is my own. I would highly recommend this book.

[Download to continue reading...](#)

Queens: A Culinary Passport: Exploring Ethnic Cuisine in New York City's Most Diverse Borough
The Historical Atlas of New York City, Third Edition: A Visual Celebration of 400 Years of New York City's History
The Historical Atlas of New York City: A Visual Celebration of 400 Years of New York City's History
Rat Queens Volume 2: The Far Reaching Tentacles of N'Rygoth (Rat Queens Tp)
Seats: New York: 180 Seating Plans to New York Metro Area Theatres Third Edition (Seats New York)
Mike Meyers' CompTIA Security+ Certification Passport, Fourth Edition (Exam SY0-401) (Mike Meyers' Certification Passport)
Mike Meyers' CompTIA A+ Certification Passport, Sixth Edition (Exams 220-901 & 220-902) (Mike Meyers' Certification Passport)
Monster High: Boo York, Boo York: Catty Noir Finds Her Voice (Passport to Reading Level 3)
Exploring the World of Chemistry: From Ancient Metals to High-Speed Computers (Exploring Series) (Exploring (New Leaf Press))
Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America)
New-York Historical Society
New York City in 3D In The Gilded Age: A Book Plus Stereoscopic Viewer and 50 3D Photos from the Turn of the Century
The Bridges of New York (New York City)
New York in the Thirties (New York City)
Stories in Stone New York: A Field Guide to New York City Area Cemeteries & Their Residents
The Hundred Thousand Fools of God: Musical Travels in Central Asia (and Queens, New York)
The New Wildcrafted Cuisine: Exploring the Exotic Gastronomy of Local Terroir
City of Sedition: The History of New York City during the Civil War
Storied City: A Children's Book
Walking-Tour Guide to New York City
StreetSmart NYC Map by VanDam - City Street Map of Manhattan, New York, in 9/11 National Memorial Edition - Laminated folding pocket size city travel and subway map, 2016 Edition
The Food of Paradise: Exploring Hawaii's Culinary Heritage (A Kolowalu Book)

[Dmca](#)