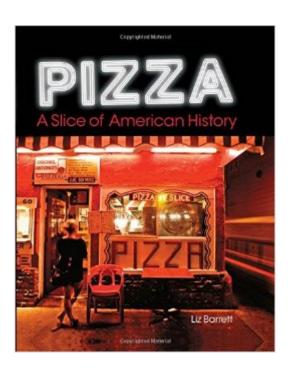
The book was found

Pizza, A Slice Of American History





Synopsis

Americans eat a combined 350 slices of pizza every second! Pizza: A Slice of American History tells the story of how pizza has become one of the country's most popular foods, enjoyed coast to coast by millions of pizza fans. Pizza journalist Liz Barrett explores how it is that pizza came to and conquered North America and how it has evolved into different forms across the continent. Each chapter investigates a different pie: Chicago's famous deep-dish, New Haven's white clam pie, California's health-conscious varieties, New York's Sicilian and Neapolitan, and many others. Recipes provide readers with the opportunity to make and sample some of America's favorite pizza styles. Illustrated throughout with modern and historical photographs, postcards, and memorabilia, Pizza: A Slice of American History is one of the most comprehensive and fun cultural histories of pizza ever written.PRAISE FOR THE BOOK: "Barrett's pizza knowledge is extensive and she has a unique gift to distill the information into delectable slices. The images are impressive and create a brilliant visual history of pizza. You will discover some rarities which are true nuggets of the pizza saga." -- Albert Grande, Legends of Pizza "Liz Barrett has written one of the best all-around books on pizza I've come across... This is a broad-based exploration of pizza, its history and its place in our culture." -- Dave, The Rochester NY Pizza Blog "Chock full of American pizza history, folk-lore, and guest interviews with many pizza luminaries." -- Peter Reinhart, Pizza Quest "I am in love with it." -- Scott Wiener, Scott's Pizza Tours "Well-written, engaging, beautifully designed and photographed." -- Adam Kuban, founder of Slice

Book Information

Hardcover: 176 pages

Publisher: Voyageur Press; First Printing edition (September 1, 2014)

Language: English

ISBN-10: 0760345600

ISBN-13: 978-0760345603

Product Dimensions: 8.5 x 1 x 10.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â See all reviews (26 customer reviews)

Best Sellers Rank: #777,498 in Books (See Top 100 in Books) #109 in Books > Cookbooks,

Food & Wine > Baking > Pizza #970 in Books > Cookbooks, Food & Wine > Cooking Education

& Reference > History #1804 in Books > Cookbooks, Food & Wine > Main Courses & Side

Dishes

Customer Reviews

Pizza: A Slice of American History Flatbreads sans tomato have been eaten since further back in history than we can document, but part of what makes pizza a pizza is the sauce. Tomatoes were discovered in 1522, when Spanish conquistadors came upon them growing in the Peruvian Andes. Unfortunately, when the new fruit was brought back to Europe, everyone was too scared to eat it. The ruA A-mor was that tomatoes were poisonous. Only the poor were brave enough to try out the fear-inducing fruit; once tomatoes were found to be harmless, everyone began integrating them into their diets (mainly in pastas at first). Legend says that Italian sailors used to eat a lot of pasta with tomato sauce back in the sixteenth century. In fact, the word â Âœmarinaraâ Â• originates from the Italian word â Âœmarinaro,â Â• which means â Âœof the sea.â Â• By the 1700s, tomatoes had made their way onto flatbreads and focaccia, the first step toward their role in the pizza sauce we all love today. By the time pizza was officially introduced to Americans in 1905, with the opening of Lombardi \hat{A} ¢ \hat{A} \hat{A} TMs, the tomato sauce was the star of the show. Many early pizzerias referred to their pizzasâ Â"and pizzeriasâ Â"as tomato pie. Since those early days of pizza, the humble tomato sauce has always remained a constant, even as pizza has changed around the country. Its simplicity is unmatched. Most chefs donA¢Â ÂTMt even need to cook a sauce, but rather hand crush a few plum tomatoes right onto the pie, along with some extra-virgin olive oil and seasoning. You canâ ÂTMt argue with natureâ ÂTMs perfection. As pizzerias have looked to stand out over the past few decades, weâ Â™ve seen new sauces emerge on pizza, such as barbecue, ranch, garlic, Alfredo, and more. Theyâ Â™re all interesting to try, but our taste buds usually lead us back to the traditional tomato-based sauce we grew up enjoying. In those sauces or scattered on our pizzas, some herbs and spices have become typical over the years. These include basil, oregano, garlic, and red pepper flakes.

Download to continue reading...

Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion Pizza, A Slice of American History Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones) Viva la Pizza!: The Art of the Pizza Box Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More Truly Madly Pizza: One Incredibly Easy Crust, Countless Inspired Combinations & Other Tidbits to Make Pizza a Nightly Affair My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home Pizza: More than 60

Recipes for Delicious Homemade Pizza Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue Perfectly Chewy & Crispy Every Time Pizza: Recipes from Naples' Finest Pizza Chefs Craft Pizza: Homemade Classic, Sicilian and Sourdough Pizza, Calzone and Focaccia The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home The Vegetable Butcher: How to Select, Prep, Slice, Dice, and Masterfully Cook Vegetables from Artichokes to Zucchini American Pie: My Search for the Perfect Pizza A Pizza the Size of the Sun Curious George and the Pizza Party with downloadable audio Baking with Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, and More! (Lab Series)

Dmca