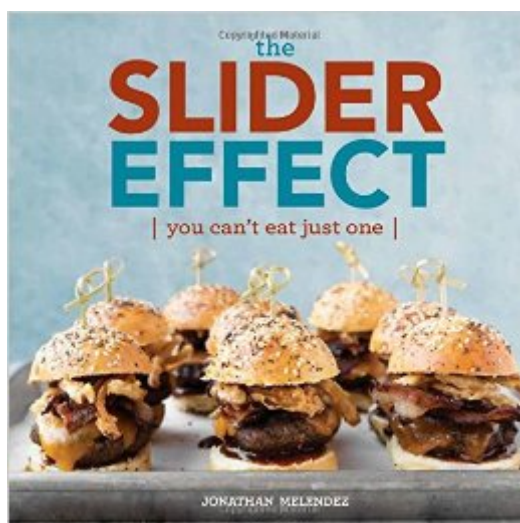


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# The Slider Effect: You Can't Eat Just One!



## Synopsis

Sliders are an art form, a modern-tapas-of-sorts . . . A remarkable slider is one that allows you to evenly taste all of the delicious ingredients within it. You can't eat just one! Way better than a cupcake, sliders are delicious and fun—and you can't eat just one of these savory, handheld treats. Indulge in the awesome world of sliders and mini sandwiches through more than 75 omnivorous and vegetarian recipes—that are more than just your usual mini burger—complete with homemade breads, buns, and sauces. Way better than a cupcake, these omnivore and vegetarian slider recipes include limitless ingredient and flavor combinations just waiting to be squeezed between two buns. Sliders are the perfect bite that can be served as an appetizer, tapas, entrée, side, or midnight snack. The Slider Effect focuses on these amazing, handheld mini sandwiches featuring more than 75 recipes and 65 delicious photographs designed to turn you into a slider pro. The opening chapter begins with slider pantry basics, followed by four main chapters that focus on meat, poultry, seafood, and vegetarian sliders. In the Meat chapter you'll find recipes for Grilled Steak and Potato Sliders as well as Mediterranean Lamb Sliders. The Poultry chapter will introduce you to Turkey-Bacon BLT Avocado Sliders and Chicken Curry Sliders. The Seafood chapter ranges from Fish and Chips Sliders to Shrimp Fajita Sliders. And in the Vegetarian chapter you'll find tiny buns filled with roasted beets, eggplant, polenta, and black beans. If you like making your own rolls, there are recipes ranging from biscuits to challah and from waffle to pretzel buns. And what slider would not be complete without a dab of Cilantro, Lime and Green Chile Aioli or Arugula Pumpkin Seed Pesto on top? There is no end to what you can make work in a slider!

## Book Information

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## Customer Reviews

Note: I liked this book so much I purchased it. I originally read the book as a galley from NetGalley. The Slider Effect by Jonathan Melendez is a cheerfully upbeat cookbook that tells about the wonders of preparing and enjoying slider sandwiches. The author details the basics of sliders and sliders preparation. He also includes information concerning pantry essentials and equipment needed to prepare these tasty little sandwiches. The book contains the following chapters: Introduction Pantry Essentials Equipment Meat Sliders Poultry Sliders Seafood Sliders Vegetarian Sliders Buns, Rolls, and Biscuits Sauces, Spreads, and Condiments Some of the recipes you'll find include: American Breakfast Sliders Lobster Roll Sliders Roasted Beet Sliders Vegetable Tempura Sliders Whole Wheat English Muffins Black Pepper Buttermilk Biscuits Pretzel Buns You'll find plenty of color photos illustrating the recipes making this cookbook a delight to use. Recommend.

“The ingredient and flavor combinations that can fit between two buns are limitless”  
Jonathan Melendez is inspired. An amateur foodie currently caught up in the “slider phenomenon”, I came across this title I couldn't resist “The Slider Effect: You Can't Eat Just One!” and downloaded it. This rates right up there with my favorite cookbooks. In his biography, Jonathan says he is a food blogger, so that can explain the great writing. He also claims to be a passionate food photographer so that explains the gorgeous 60+ photographs that provide a great sensory impression. But Jonathan Melendez is also a cook and baker or else this book wouldn't exist. His well-explained recipes for both the innards (meat, poultry, seafood, vegetarian) and buns are creative and all seem easy enough to make for novices like me and with no special equipment. So far I have made with great results the BBQ Pulled Pork Sliders on Sweet Pineapple Hawaiian Rolls and Afternoon Snack Sliders on Black Pepper Buttermilk Biscuits. So delicious, no substitutions needed. I think next on my list will be the Buttermilk Fried Chicken and Waffle Sliders. This is a cookbook I will try most if not all of the recipes. Jonathan also includes an introduction on pantry essentials, providing great tips “I learned some new things about the basics of spices and herbs. I just also bought the hardcopy of this cookbook, as it will be easier to switch between pages/recipes.

As a regular reader of Jonathan's blog, The Candid Appetite, I know how delicious and inventive his

recipes are, and how beautifully photographed. I have been so excited to receive this book since I heard it was coming out a few months ago. It arrived yesterday and it's everything I hoped it would be and more. There are so many recipes I want to try, and each recipe is accompanied by Jonathan's excellent photographs. The buns, rolls, and biscuits chapter alone would be good reason to buy the book, along with the sauces, the Eggplant Parmesan Sliders, The Fried Zucchini Sliders, the Fish and Chips Sliders, the Mediterranean Lamb Sliders, etc....I could go on and on!! In addition to the great recipes, I'm truly enjoying reading Jonathan's comments about the recipes and his encouragement to give things a try, even if you might be a little intimidated by something you haven't tried before. This book will be something I go back to again and again.

Just got my copy of The Slider Effect and I can't wait to start cooking!! Love how the book is organized and the photographs are amazing!! The recipes are exciting and fresh. I really like the option of being able to make your own breads and spreads/sauces, although the sliders seem so good that if you get a little lazy substituting in store bought bread/sauce would be delicious too :D Got a few extra copies as they will make great gifts!

I'm obsessed with this book, it's only been 2 days and I've already considered converting (after 14 years of being vegetarian) to eating meat, just so that I can enjoy the flavor combinations that are in this book! I'm super impressed by the vegetarian sliders though, they sound magical. Gorgeous photos, great flavors and such a fun book to actually read. Can't wait to try more of these recipes.

Such cute and fun little rolls, they would make lovely party food for any occasion. Very easy to make with simple ingredients and quick to make. The photos look delicious. The book is separated into chapters of meat, poultry, fish and vegetable sliders, and it had recipes for the various buns to make for the sliders. I particularly like the bagels, but there are English muffins, focaccia and rolls all to go with the wonderful little sliders to serve to your friends for any occasion. This book was provided to me in return for a honest and unbiased review

Where has this book been my entire life? Every time I visit one of those fancy gastropubs, I'm always like, "how the hell can I make one of these sliders for myself?!" And then, boom, this book rolls across my Recommended screen. Seriously, this book doesn't just talk sliders. It reinvents them. I'm also afraid to touch it because the photos are so god damn beautiful. Get it!

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