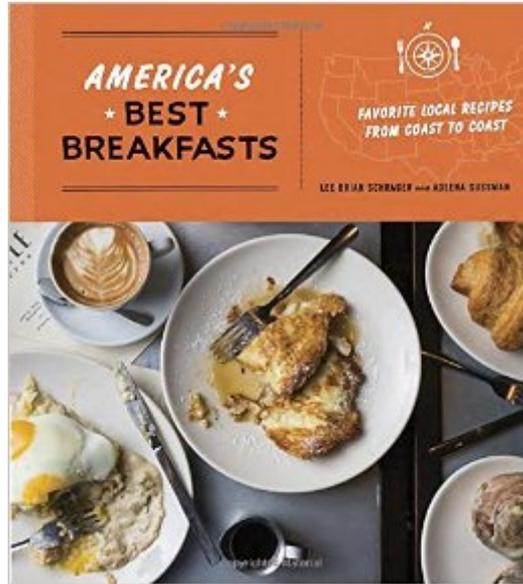


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America's Best Breakfasts: Favorite Local Recipes From Coast To Coast



Synopsis

Rise and dine! If there's one meal of the day to get passionate about—no matter where you're from in this great land—it's breakfast with all the fixings. Featuring down-home diners, iconic establishments, and the newest local hot spots, America's Best Breakfasts is a celebration of two of this nation's honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Even without a road trip, you can re-create favorites that will satisfy any time of day: Shrimp and Grits, Hominy Grill, Charleston Croque Monsieur Sandwiches, Tartine, San Francisco Kimchi Pancakes, Sunshine Tavern, Portland Filipino Steak with Garlic Fried Rice, Uncle Mike's, Chicago Cannoli French Toast, Café Lift, Philadelphia Brioche Cinnamon Buns, Honey Bee, Oxford Morning Glory Muffins, Panther Coffee, Miami

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Customer Reviews

Readers, I'm a breakfast person. But not breakfast for breakfast most of the time. I like breakfast all day! And I love trying recommended breakfast places when we travel. Like the San Diego place with the mammoth biscuits we couldn't even finish, or the food truck breakfast tacos we had on our last trip to Houston... It's always been this way for me: midnight trips to the local 24-hour diner in my college and post-college years were a heaven of fried eggs and gravy fries, Corned Beef Hash with Dill Hollandaise was kind of a life-changing discovery when we found our favorite brunch place after moving to Colorado, and the fabulous Cajun Benedict concoction I had for lunch on my last trip to Lafayette is the stuff of dreams! And I haven't even mentioned some of our other local favorites we

take visitors to here. All that's to say that I think (or thought) America's Best Breakfasts: Favorite Local Recipes from Coast to Coast would be the absolute perfect cookbook for me. In their newest book Lee Brian Schrager and Adeena Sussman highlight some of the best breakfasts from around the country and provide readers with the recipes to make them in their very own kitchens. Yum! But there are two things I don't love about this book. First, the title and premise are a bit misleading. The authors don't highlight ALL of the states. In fact, they hop skip and jump straight from LA, San Francisco, and Portland over to Omaha, Kansas City, St. Louis, Cleveland, and Ohio with nothing in between. That's a whole lot of states not covered by even one highlighted breakfast spot! Now I don't know the reason for this and (most of you don't know this) considering I once wrote cookbooks that required places to agree to have their submitted recipes printed in a book, it could simply be that the authors intended to highlight ALL of the states and had issues getting recipes. I don't know. But there are sections highlighting places without recipes in the book as well, so that still doesn't explain why so many states aren't represented at all. My second issue with this book is that in perusing the recipes I noticed a lot of them require quite a bit of prep for multiple components, some of which have to be made a day ahead of time. Now, like I said I'm not hellbent on breakfast for breakfast but when I went to make the "Caramelized Grapefruit with Basil Sugar," for example, I was not prepared to have to let the grapefruit chill for at least an hour before I could eat it. It's broiled grapefruit with sugar! And considering it's got olive oil on it, it was essentially cold, greasy grapefruit... Not all of the recipes were overly complicated or unappealing, though. The "Bacon, Egg, and Cheese 'Paco'" (a brilliant creation courtesy of the Food on a Roll Truck in Miami) is a breakfast wrapped in a pancake (why did I never think to do this?!). "Marlene Schrager's German Breakfast (For Dinner)" is a tasty and easy scramble as is the slightly more time consuming (only slightly) "Devil's Mess" from Richmond, VA's Millie's Diner. In spite of my above issues, the variety and types of recipes is actually quite nice. There are omelets, crepes, donuts, breakfast sandwiches, and even pop tart recipes included. There are a number of regional and ethnic dishes as well - "Pozole" (from San Francisco), "Koko Moco" with a homemade mushroom gravy (from Koko Head Cafe in Honolulu), "Pho Bo" (courtesy of D'Angelo's in New Orleans), Ingrid Hoffman's "Yuca Buns" and an Avena Breakfast Smoothie, and even a Scapple recipe from DC's Birch & Barley. And while the "Morning Glory Muffins" (Panther Coffee and Cindy Kruse's Baked Goods in Miami) may have made me dirty every dish in my kitchen to make them and Lambert's (Austin) "Frito Pie" requires the forethought (and self control) of keeping extra brisket on hand after a BBQ meal, the argument could be made that there is enough variety and enough recipes like Versailles' (Miami) "Tortilla de Papas" and Miss Lily's (New York) "Coconut Pancakes"

to appease even someone like me who doesn't want to think about breakfast a day ahead of time. I do still wish there had been more representation of the other states, though.

On our first holiday to the states, my husband and I flew into San Francisco, then rented a car and drove a scenic route up the west coast to Seattle, then a little trip to Whistler, flew to Las Vegas and toured Arizona and Utah.....No matter where we were in the country, the same old eateries were everywhere - Denny's, IHOP, Jack in the Box, Wendy's, McDonald's... etc. Homogeneity across the board, or at least from the freeway. Finding some food that was actually nice? Well, that was a struggle, especially for a vegetarian as the aforementioned chain restaurants have a very limited range of options! This book is dedicated to the search of the exceptions to the chains, those local places that you are so thankful to find, and of course the best things from each. Some are fairly classic American fare such as Biscuits and Gravy, but there is that little something that makes it exceptional, worth stopping off at, and something you would want to recreate at home. The book is arranged primarily by geographic region: The West Coast and Pacific Northwest; The Midwest; The South; and The Northeast and Mid-Atlantic, and then with an extra couple of sections dedicated to Bloody Marys and perfect eggs. Pictures abound of the food, along with little blurbs about each place, making it kind of part travel book also, as in planning a trip based on "which place should we go eat at first?" Haha! There are a few places mentioned that are reasonably local to me (in SF), only one of which I have been to (Tartine) so I look forward to trying to get to the rest! A few particular recipes of interest: Cheesy Biscuits and Vegetarian Gravy (Over Easy, Omaha, NE) Corn and Andouille Skillet Fritters (Flying Fig, Cleveland, OH) - subbing out the Andouille Really intrigued by: Kimchi Pancakes (Sunshine Tavern, Portland, OR) I found it very similar in style to the *The Truck Food Cookbook: 150 Recipes and Ramblings from America's Best Restaurants on Wheels* by John T Edge, a book that also tours the US in search of good food, and this is no bad thing. All in all it is written in a very easy style, conversational and friendly, contains lots of pictures to make the mouth water, and would make an excellent gift for any foodie friends - provided you can let go of it. Best buy yourself a copy too. I received this book from Blogging for Books for this review.

America's Best Breakfasts is a collection of restaurants that claim to have the best breakfast in America! From the West coast to the Midwest and down to the Deep South, this book has recipes from each area that are famous and well known. With easy to read recipes and pretty pictures of the food, this book is a great book to have in your breakfast cookbook collection. I wasn't in love with this book but at the same time I don't hate either, for me it just need to be more recipes from everywhere

and not just the big cities. Some of the recipes look so good that you want to go make them right away and the pictures were perfect for this book. For me, only about a couple of recipes caught my eye and mostly due to me being a Texan that thrives on a hearty down home breakfast and not something too fancy like most of these recipes seemed to convey. Thank You to Lee Brian Schrage & Adeena Sussman for sharing these recipes with everyone!!! I received this book from Blogging For Books in exchange for a honest review.

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