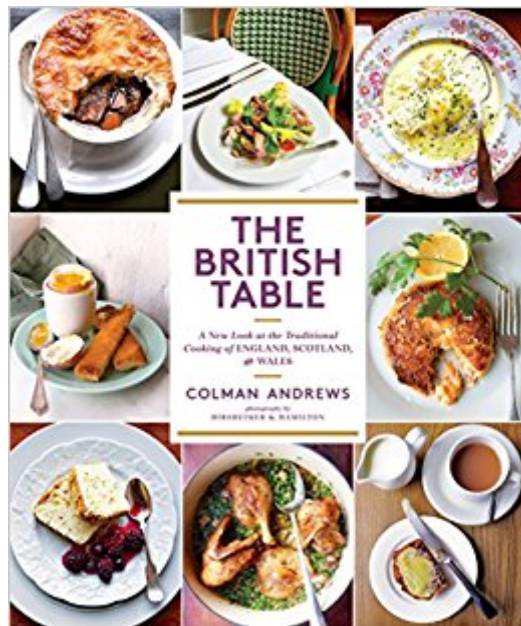




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British Table: A New Look At The Traditional Cooking Of England, Scotland, And Wales



Synopsis

The British Table: A New Look at the Traditional Cooking of England, Scotland, and Wales celebrates the best of British cuisine old and new. Drawing on a vast number of sources, both historical and modern, the book includes more than 150 recipes, from traditional regional specialties to modern gastropub reinventions of rustic fare. Dishes like fish pie, braised brisket with pickled walnuts, and a pastry shop full of simple, irresistible desserts have found their way onto modern British menus—delicious reminders of the depth and breadth of Britain's culinary heritage. The book blends these tradition-based reinventions by some of the finest chefs in England, Scotland, and Wales with forgotten dishes of the past worthy of rediscovery.

Book Information

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Customer Reviews

"I always want to know what Colman Andrews is thinking about when it comes to food. His writing changes the way I cook, and I look forward to every book. The British Table is no exception—it is filled with so many fascinating recipes to help us discover the traditional cooking and culture of England, Scotland, and Wales." (Alice Waters, founder of Chez Panisse and The Edible Schoolyard)"This book makes me so hungry! Leafing through these beautiful pages of unfussy food, I find myself wanting to cook everything, eat everything—or just climb on the first plane to England." (Ruth Reichl, former editor-in-chief of Gourmet and author of My Kitchen Year)"Both a lovely and a loving book." (Nigella Lawson)

Colman Andrews is the recipient of eight James Beard Awards, including the 2010 Cookbook of the

Year award for The Country Cooking of Ireland. A founding editor of *Saveur*, he is the author of eight previous books on food, including *Catalan Cuisine*, *Ferran: The Inside Story of El Bulli* and the *Man Who Reinvented Food*, and *My Usual Table: A Life in Restaurants*, a memoir. He lives in Connecticut.

I never thought I'd be salivating over British food someday, but I am now. Colman Andrews gives us the best of traditional British food, as it's presented today, complete with interesting backstories and historical notes. The recipes are modern kitchen friendly, too. The fabulous photography by Hirsheimer & Hamilton just add to the mouthwatering appeal of this book. A definite must for Anglophiles and those, like myself, who are open to conversion, this book will be at the top of many holiday gift lists. (I received a pre-publication electronic copy of this book through NetGalley, but my opinions are my own and I will definitely be adding a paper copy to my library on my own dime.)

Raised on New England cookery, perhaps I am predisposed to enjoy the best of British cooking. From my 30's I have visited Britain (England and Wales), I love Dorothy Hartley's classic '*Food In England* (1954)', Jane Garmey's '*Great British Cooking: a Well-Kept Secret*' (1981) and Marwood Yeatman's '*The Last Food of England* ((2007). Each of these books shows that good food has been served forth over the generations and that this food grew from 'locavore' roots and an appreciation for quality farming of poultry, livestock, fruits and vegetables. Readers and cooks who share these interests will be well-served by Colman Andrews' *THE BRITISH TABLE*. This book springs from the same soil; the same traditions. Andrews was editor in chief of *Saveur*, a high-end food magazine I enjoyed immensely 'back in the day.' He is experienced and knowledgeable of his subject here. Tradition plays an appropriate role in this cookbook with commentary. Yet, this book is fresh in that it adds to what I found in the books mentioned above. Which of us doesn't LOVE a 'full English' breakfast? Surprise, surprise I learned here that it did not traditionally come with baked beans OR broiled tomato topped with cheese! I enjoy a bacon roll, potato scones and oatcakes. Recipes for each are provided. Omelette 'Arnold Bennett', as offered for decades by the Savoy, features smoked haddock (a wonderful product when honestly done.) At this point, I knew I was in safe hands! The book continues with high-quality chapters featuring significant or iconic dishes in the categories Soups, Fish and Shellfish, Poultry and Rabbit, Beef, Pork and Lamb; Wild Game and Offal; Savories and Puddings; Vegetables; Desserts and Confections; Whets and Savories (appetizers); Sauces, Condiments and Preserves; Teatime; Whisky (note British spelling), Cider, Beer and Wine and useful appendices on Basics like stocks and doughs. A current list of sources is

included for ingredients. Basically, we are buying 310 pages of illustrative recipes, a five page Appendix and a thorough and well-organized Index; decently bound in a hard-cover edition. The photography by Hirsheimer and Hamilton is lovely, mainly focusing on finished plates and evocative images of life in Great Britain at one or another point in history. Andrews gives ample deference to signature dishes offered by contemporary chefs...and those dishes can readily be made at home. Original 'touches' flourish in the recipes so this is definitely a book for British food lovers in America or in the UK to add to their collections. Be reassured: measures are NOT METRIC and are completely familiar to North American readers.

Great book very authentic recipes or at least that's what my girlfriends, English mother tells me. Can't wait to start cooking.

Some wonderful recipes here!

Love it. So impressed that I searched and purchased other books by Mr. Andrews. Would recommend to anyone looking at trying recipes from the UK.

I like it.

an excellent read, nice graphics, and utilitarian recipes...

I received my book on a timely fashion and I'm know enjoying reading it immensely!

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