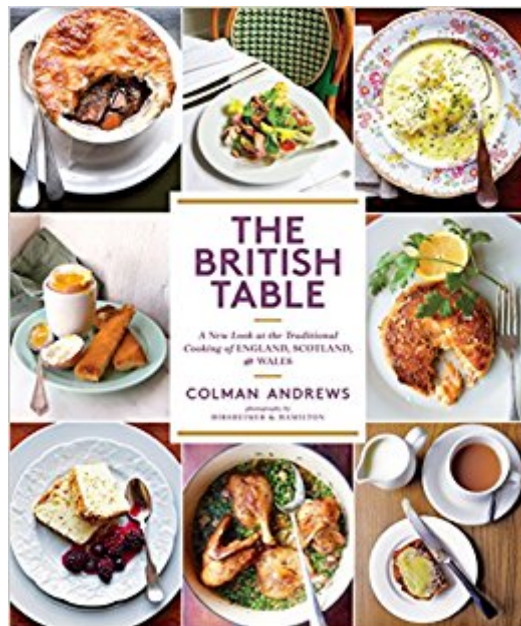




The book was found

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 menusâdelicious reminders of the depth and breadth of Britainâ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

Hardcover: 328 pages

Publisher: Harry N. Abrams (November 8, 2016)

Language: English

ISBN-10: 1419722239

ISBN-13: 978-1419722233

Product Dimensions: 9 x 1.2 x 10.9 inches

Shipping Weight: 4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 9 customer reviews

Best Sellers Rank: #179,831 in Books (See Top 100 in Books) #39 in Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #231 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

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.ÂThe British Table is no exceptionâ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 everythingâ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!

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

Scotland: Scotland Travel Guide: 101 Coolest Things to Do in Scotland (Edinburgh, Glasgow, Inverness, Dundee, Backpacking Scotland, Travel to Scotland, Scotland Holidays, Scotland Tours)
British Table: A New Look at the Traditional Cooking of England, Scotland, and Wales Karen Brown's England, Wales & Scotland 2009: Exceptional Places to Stay & Itineraries (Karen Brown's England, Wales & Scotland: Exceptional Places to Stay & Itineraries) Karen Brown's England, Wales & Scotland 2010: Exceptional Places to Stay & Itineraries (Karen Brown's England, Wales & Scotland: Exceptional Places to Stay & Itineraries) New England Style Cooking: Authentic Recipes from Connecticut, Maine, Boston, and Vermont (New England Cookbook, New England Recipes, New England Cooking, Boston Recipes, Boston Cookbook Book 1) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern

Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Readers Digest Complete Atlas of the British Isles: Including Great Britain, England, Wales, and Scotland, with the Orkney and Shetland Islands, Northern Ireland, the ... Isle of Man, and the Republic of Ireland The History of Wales: Comprehending the Lives and Succession of the Princes of Wales, From Cadwalader the Last King, to Llewelyn the Last Prince, of ... Under the Kings of England (Classic Reprint) A History of Everyday Life in Scotland, 1600-1800: A History of Everyday Life in Scotland, 1600 to 1800 (A History of Everyday Life in Scotland EUP) Scotland Travel Guide: 101 Coolest Things to Do in Scotland (Backpacking Scotland, Edinburgh Travel, Glasgow Travel, Inverness, Shetlands, Aberdeen, Dundee) Scotland: Scotland Travel Guide: The 30 Best Tips For Your Trip To Scotland - The Places You Have To See (Inverness, Glasgow, Aberdeen, Edinburgh, Dundee Book 1) Scotland: Scotland Travel Guide: The 30 Best Tips For Your Trip To Scotland - The Places You Have To See (Inverness, Glasgow, Aberdeen, Edinburgh, Dundee) (Volume 1) The Times Atlas of Britain: National Atlas of England, Scotland, Wales and Northern Ireland (The Times Atlases) Classic Golf Links of England, Scotland, Wales, And Ireland England, Scotland, Wales: The Guide to Sacred Sites and Pilgrim Routes in Britain (Spiritual Traveler) Castles of England, Scotland and Wales (Country Series) Fodor's Essential Great Britain: with the Best of England, Scotland & Wales (Full-color Travel Guide) Karen Brown's England, Wales & Scotland, 2007: Exceptional Places to Stay & Itineraries Great Britain Travel Guide: 101 Coolest Things to Do in Great Britain (UK Travel Guide, England Travel Guide, Wales Travel Guide, Scotland Travel Guide, Travel to Britain) Karen Brown's England, Wales & Scotland: Exceptional Places to Stay & Itineraries 2006

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)