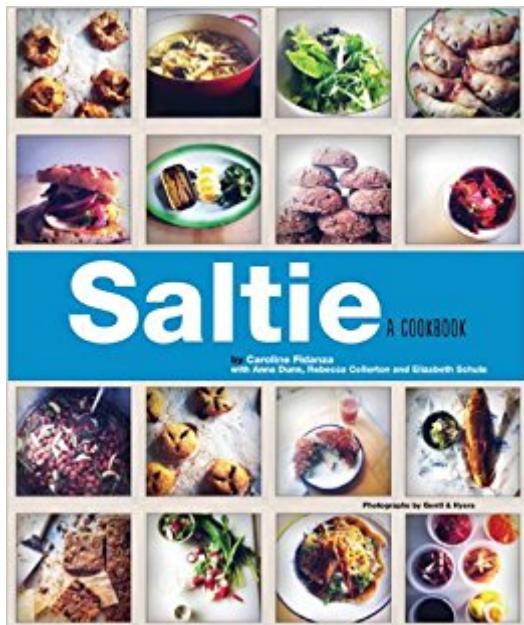


The book was found

Saltie: A Cookbook



Synopsis

Saltie is an eatery in Williamsburg, Brooklyn, that was created and is run by three pioneers of the Brooklyn food scene. The shop boasts a devoted following of diners who love their magnificent sandwiches, soups, egg bowls, drinks, and sweets. This cookbook features 75 recipes for all of these favorite foods, plus more than 50 color photographs and 10 humorous drawings by Elizabeth Schula that capture the sense of commitment, locality, and belonging countless devoted foodies feel for this famed eatery. Full of surprising visuals, great recipes and colorful storytelling, Saltie is at once a unique cookbook and a guide to good eating.

Book Information

Hardcover: 224 pages

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Average Customer Review: 4.4 out of 5 starsÂ See all reviewsÂ (18 customer reviews)

Best Sellers Rank: #497,532 in Books (See Top 100 in Books) #82 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #153 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #491 inÂ Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

I LOVE the Saltie cookbook. The prose about the evolution of the restaurant and the recipes is fascinating and provides a wonderful backdrop for the food... the recipes are easy to follow and the photos are great. The drawings are also beautiful. What a great addition to my cookbook collection! My first attempt will be focaccia, tortilla, and the Spanish Armada sandwich, which I had at Saltie in Williamsburg and loved. Yum!

I have read almost the whole cook book and have tried a few things already. The writing is great, really personal stories about food, recipes, and kitchen life. It gives you a broader understanding of how a certain dish came to be a part of the family. I make the lazy house wife vinegrette and salad rapide at least once a week. The cock a leekie was a great success and it felt so special to have a

soup I have come to love at Saltie in my own kitchen. I love this group of chefs and I love this cookbook!

I found this cookbook by accident and it has revolutionized my way of thinking about food. I try to cook healthy, but I was in a rather boring rut. The Saltie Team gave me a whole different take on food. They don't bill themselves as "healthfood", but they take great, healthy food and combine it in ways I would never have thought of. I've taken some of the sandwich recipes and turned them into salads - For instance, I put the fantastic Scuttlebutt s/w on a bed of arugula and toss it for a great full-meal salad - you'll never miss the bread! The Clean Slate is great the same way - put the humus and grain on the bottom and the greens on the top. The Saltie book I bought on is my third - I gave it to my college sophomore daughter on her 19th birthday. May she never think eating well has to mean eating boring :-)

I got this for someone as a gift, but I think I want to buy one for myself. Great sandwich recipes, soups, appetizers, entrees, and the book itself is so beautiful. Heavy on aioli and pickled things, but I like that.

Saltie was one of my all time favorite places to eat in Brooklyn. The same way the nachos at the commodore are my benchmark, this was my go to spot to grab a sandwich and a lassi while running errands. The women who own it are doing everything right by food- the way they serve it, talk about it, prepare it and source it. Very inspiring place--I waited to buy the cookbook until after I left Brooklyn and I have to say it makes me homesick. This cookbook reads like your most honest and hardworking friend telling you about some simple ways to really elevate your cooking. Every recipe I've tried is great....can't recommend it enough!

Saltie cookbook should probably be relabeled as a loving tribute to food, good friends and foodies, and Caroline's journey as a person and cook/chef/partner and restauranteur! Despite how well she knows food and her kitchen, there's not an ounce of haughtiness or talking down to the new cook-wanna-be just trying a recipe. They are so simple to make for the most part (a relief as I have no time or tolerance for 30 minute meals that take 90 minutes). I can't wait to visit Caroline in Saltie (I should mention I have never been there but love it nonetheless!)

You quickly pick up some very helpful building blocks: the lightest scrambled eggs (don't break the

yolk till the heat's off), and excellent dressings and herbs. The rest is fun too :-)

Great cookbook from a great little spot in Brooklyn; makes me homesick. Will definitely be cooking from this inspiring book .

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