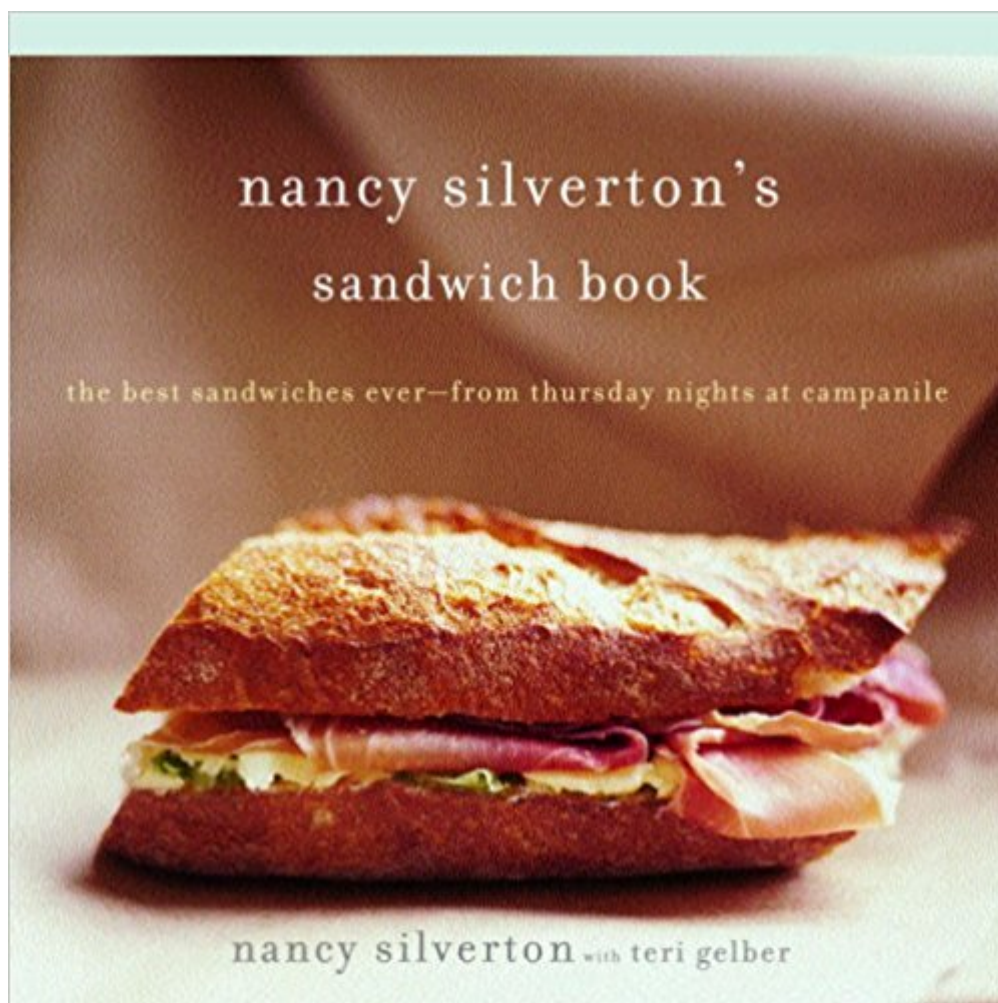


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Nancy Silverton's Sandwich Book: The Best Sandwiches Ever--from Thursday Nights At Campanile



Synopsis

When Nancy Silverton began serving sandwiches one night a week at Campanile, her and husband Mark Peel's award-winning restaurant, she envisioned a laid-back and intimate evening when she'd be able to relax, chat with customers, and have some fun devising new and creative recipes. Well, she hasn't had much time to relax: Sandwich Night became one of Campanile's busiest nights, a vastly popular weekly tradition in Los Angeles and the place to be on Thursdays. And since then, sandwiches have become the latest craze to hit the American food scene. The reason for Sandwich Night's success is easy to understand: the sandwiches are incredible. They're gourmet meals that happen to sit on bread, the furthest thing away from the boring old sandwiches that we usually content ourselves with. Instead of PB&J or tuna salad, how about Braised Artichokes, Ricotta, and Mint Pesto with Pine-Nut Currant Relish? Or Eggplant, Seared Tuna, and AnchoÃade? Or even Bacon, Avocado, and Watercress? These open-faced sandwiches are innovative dishes that taste wonderful, look beautiful, and are perfect for entertaining. The closed-faced sandwiches are delicious new takes on well-loved standards like the Croque Monsieur, the Monte Cristo, the Reuben, and, of course, everyone's favorite, the Classic Grilled Cheese. Also included are Nancy's creative sort-of sandwiches "Fondue the Swiss Way, Snackbreads, and Skewered Mozzarella" and tea sandwiches, wonderful creations that will banish memories of limp watercress and insipid egg salad forever. As if this isn't enough, there are the mouthwatering sandwich cakes and cookies, like the Open-Faced Berry Brioche Sandwich, Chocolate Cake Club Sandwich, and Almost Oreos. There are recipes for some truly addictive bar snacks, like Cheese Fritters and Candied Spicy Walnuts, to serve before the meal. And there are also recipes for tantalizing spreads and condiments that go well beyond the ordinary. Finally, for the cook who wants to make everything from scratch, Nancy has included recipes for different breads, from Brioche to Hot Dog Buns, based on those from her world-famous La Brea Bakery. Written in Nancy's charming, down-to-earth style, these recipes are versatile and easy to follow. As good to look at as they are to eat, these sandwiches offer a new, creative solution to entertaining and will be a valuable addition to the home cook's repertoire. The result: Sandwich Night is sure to be a hit in your home, too. From the Hardcover edition.

Book Information

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Customer Reviews

I love cooking, in a real serious aficionado kind of way. A few months ago, I became obsessed with sandwiches and I bought this book . At first when I got it, I started reading it and became a little "are you out of your mind" but then decided to give it a chance. I made the Fried oyster sandwiches, the monte cristo, the remoulade sauce and bagna cauda (relatively easy recipes) and WOW, I was hooked. I guess my problem at first was that I supposed I was buying a Subway or Quizons do it at home book but was I wrong. These sandwiches are top of the notch gourmet food for a refined and balanced eating experience. Attention to detail is essential and most of the recipes require a lot of pre preparation beforehand for the final assembly (culprit to my initial drawback). The desserts are dazzling (I tried the Not Nutterbutter cookies and the Blums Crunch cake) and I hold this book now amongst my most treasured ones. If you love fine food, don't mind slaving a little for a worth while dazzling finale, buy this book, it will change your outlook on sandwiches forever.....

While many of the recipes in this book are just too elaborate for me to try, I still enjoyed reading them. And the photos were works of art in themselves. As the book description says, these are recipes for gourmet meals that just happen to be served on bread!The author divides the sandwich recipes into open-faced, closed face, sort-of sandwiches, tea sandwiches, and several other categories.I am especially interested in trying the Pan Bagna, the Peppered Beef with Sauteed Greens and Caper Onion Mayonnaise, and the sandwich made with asparagus, poached eggs, prosciutto and fontina cheese.The Grilled Autostrada sandwich was yummy (four cured meats, peppers and provolone) as were several of the grilled sandwiches.The book also contains interesting food background information and some useful tips for adapting the recipes.

I have been going to Thursday Nights at Campanile for as long as Nancy has been behind the bar cooking up her delicious sandwiches. It is the same dedication that forces her to show up and grill

after just stepping off a plane from Bangkok that makes this book so wonderful. The recipes are magnificently constructed with a clock-makers precision and a bakers intuition. Not only would I recommend this book to every cook, but I would buy it for every friend.

I don't think I'll ever make a "white bread" sandwich ever again! These recipes are time-consuming, but easy. They are also not your average ingredients that one may just pluck out of the cupboard or the fridge. This is a great book, but if you're going to make one of these yummy dishes, you gotta take a list to the supermarket or better yet, the local farm stand. I'm from Long Island, so we don't have all the fresh fruits and veggies that California does, but that doesn't mean you can't make these deliciously. In addition, the author also gives us several oils, spread, etc., that are out of this world. Try the book, and kiss your old PBJ good riddance!

I picked up this book because I have baked from Nancy's La Brea Bread Book before and I love her attention to detail. But what sold me was the recipe that the book fell open to: "Not Nutter Butters". When I read that this was her take on a Girl Scout Cookie that the entire family loves, I just had to check it out. The cookie was everything I hoped for and even more work than I expected. But worth every hour of it. Now onto "Almost Oreos" for the chocolate lovers in the clan. Oh, and the sandwiches....simply amazing! Nancy has done it again.

The author really gets it right. The trick to a good sandwich isn't a trick at all. When you have a food that has five ingredients, every one of them needs to be very good, and very fresh. The recipes in the book are simple and delicious. I especially like the trick of making the grilled cheese sandwich, then opening it after it is finished cooking and slipping in a cool slice of tomato. Fantastic! Good pictures, too!

This is a nice addition to a cookbook library, but some of the recipes are very, deeply involved, not to mention not for the beginner cook. Yes, I have ages of cooking experience behind me, but some of these methods were just too involved for me.

firstly, i want to say that Nancy Silverton is a brilliant baker. this book is not for people looking for quick sandwich ideas. i mean, why bother buying a book of sandwich ideas that aren't special? rather, it's a book that attempts to introduce impressive sandwiches to the menu designed to impress, and to inspire the reader to try different flavour combinations in a friendly but tired vehicle

like a sandwich. anyway, i wanted to mention that a review above roasts Ms. Silverton for supposedly not knowing what a croque madame is but the reviewer was grossly misinformed. a croque madame does traditionally include a fried egg, not chicken. in america and the UK, for whatever reasons, the traditional croque madame has transformed in a croque monsieur with chicken instead of ham, but, according to the Larousse Gastronomique, Ms. Silverton was 100% correct. which makes that review incorrect, in addition to being petty and snotty.

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