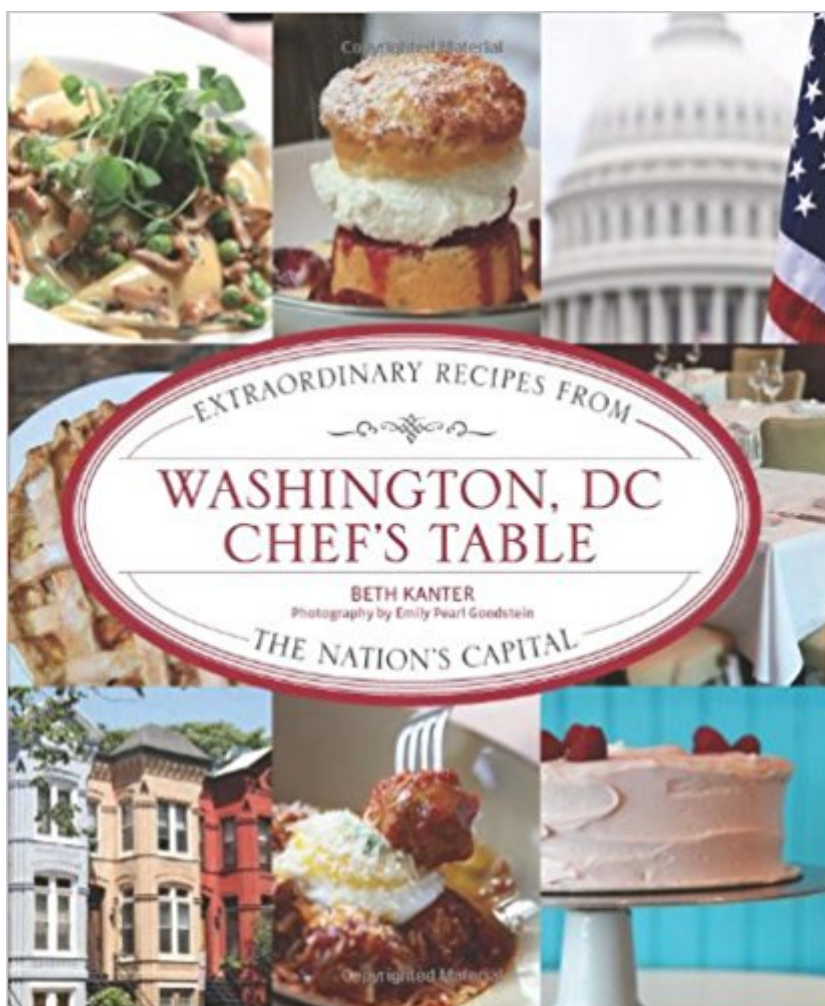


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Washington, DC Chef's Table: Extraordinary Recipes From The Nation's Capital



Synopsis

In Washington, DC, political rivals disagree on just about everything, but there is widespread bi-partisan support for the city's restaurant scene. The nation's capital and neighboring suburbs boast premier restaurants and inspired chefs who bring even the most hardened adversaries, to the table. Now, everyone, inside and outside the beltway, can savor a taste of the best Washington has to offer. With tantalizing recipes from more than 50 of the capital's most celebrated chefs and 100 beautiful full-color photographs, Washington, DC Chef's Table is a feast for the eyes as well as the palate.

Book Information

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Customer Reviews

"Washington, DC Chef's Table offers a uniquely engaging tour of the Capital City's world-class restaurant scene. As much a storybook as it is a cookbook, Chef's Table provides readers with history and fun facts about the region's favorite dining rooms and the personalities behind them. This background, paired with stunning original photography, provides a frame of reference to deepen the dozens of mouthwatering, easy-to-follow recipes culled from the city's top kitchens. You don't have to be a celebrity chef to wow dinner guests with 4-star culinary creations or impress them with an insider's knowledge of beltway dining. This gorgeous and engaging book has it and is, quite simply, an indispensable addition to any DC food lover's library." — Josh Dinar, Founder and Publisher of DiningOut magazines

and www.diningout.com"When I first got to Washington, D.C. for grad school a decade ago, I didn't think much of the food this town had to offer. Now new restaurants pop up by the day, culinary trends emerge and evolve, and residents and visitors alike talk about a culinary renaissance in the nation's capital. Washington, D.C. Chef's Table doesn't only find some of the city's best chefs—both traditional and cutting edge—but it tells you their story and lets you in on the secrets of some of their tastiest recipes. You can sample the city's best food—and then cook it yourself."

—Martin Andres Austermuhle, Editor-in-Chief, DCist.com"Washington holds more secrets and spies than perhaps any other city in the world. And no secrets are held more closely than those of the city's chefs. So a big kudos to Beth Kanter and her artful photographer Emily Goodstein for digging up these recipe secrets and revealing them to us in this delightfully written and illustrated treasure of a book."

—Peter Earnest, Founding Executive Director, International Spy Museum"The incredible recipes from DC's top chefs are reason enough to own this book, but for food lovers, it's also an invaluable guide to the city's best places to eat, from food trucks to fine dining. The recipes include some of my all-time favorite restaurant dishes, which I'll now be recreating at home."

—Amanda McClements, food writer and owner of Salt & Sundry"The Washington DC Chef's Table does an excellent job of capturing the stories of some of DC's most well-known chefs. Beth Kanter artfully weaves in their memories and anecdotes into the recipes, giving the reader a better sense of the people behind the food. Washingtonians will be proud of our city's culinary talent and proud to have this cookbook on their bookshelves."

—Marissa Bialecki, Food writer and editor for WeLoveDC.com

Beth Kanter's books and articles help visitors and locals alike experience the tastes, sights, and unique feel of the nation's capital. The Washington, DC Chef's Table is Beth's third book about her favorite city. The author of *Food Lovers' Guide to Washington DC* and *Day Trips from Washington DC* (both Globe Pequot Press), Beth's essays and articles have appeared in national newspapers, magazines, and online. Beth has an MSJ from Northwestern's Medill School of Journalism and, when not writing about her favorite hometown, teaches writing workshops.

Being from Washington DC, it is fantastic to see a book that showcases DC's growing food scene. It contains amazing recipes from top restaurants in the area (most, if not all, are very doable at home), beautiful pictures, and a lot of helpful tips. This is not one of those cookbooks where you do not have any of the ingredients at home and do not understand how to make the recipe even after

reading the directions - it's written in plain language for the home cook with great tips. Perfect for any food lover or Washingtonian.

In the past, I've given cookbooks related to local cuisine to friends and family who live in different regions. I'm thrilled to give this cookbook to my entire family this year because it connects great recipes to great restaurants to great stories! All curated with beautiful photos! Brilliant! I'm excited to try to make and taste my own versions of some of my favorite dishes (especially Fried Green Tomatoes from Founding Farmers!).

Kanter reviews several DC-area restaurants. The list is worth the price of admission. The narratives provide just enough introduction. I highly recommend this book to anyone who spends much time in the area.

WoW! I was amazed by some of the awe-inspiring dishes between the covers of this book. No, it's not for Wednesday night supper at my house, but when I need something to impress a dinner party, this will be my go-to guide. The photography is lovely, the step-by-step directions are clear, and I can't wait to try the next recipe! This would make a lovely gift for your gourmand or gourmet! Thumbs way up.

Washington DC Chef's Table is a well written book. It was wonderfully researched. The stories of these famous chefs make this a great book either to read or to use as a cook book.

Beautifully done - great variety of restaurants and recipes. Short stories are nice for those "foodies" new to DC and for those whom have moved away to reminisce.

This is a fantastic book for anyone who loves to cook and eat good food. I love to hear the stories connected with the chefs and the dishes they create and the photos are mouthwateringly gorgeous. Put this on you holiday list--a great gift!

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