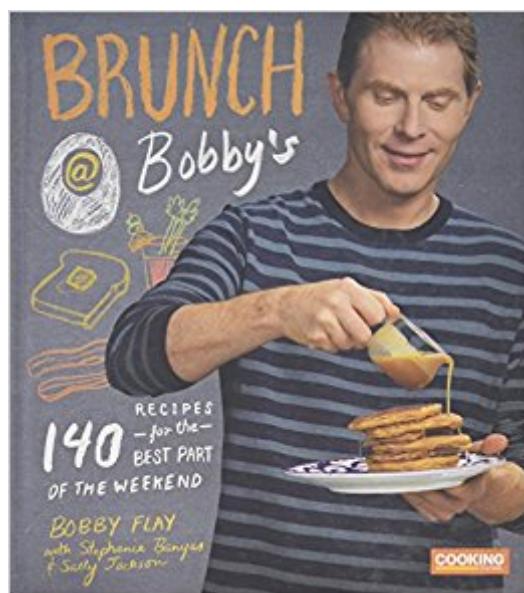


The book was found

Brunch At Bobby's: 140 Recipes For The Best Part Of The Weekend



Synopsis

At long last, Bobby Flay shares his simplest, most sought-after recipes—while still delivering his signature intense flavors. Although Bobby Flay may be best known for his skills at the grill, but brunch is his favorite meal of the week. In *Brunch @ Bobby* he includes 140 recipes starting with the lip-smacking cocktails, both spiked and virgin, that we have come to expect from him, along with hot and iced coffees and teas. He then works his way through eggs; pancakes, waffles, and French toast (including flavored syrups and spreads); pastries (a first) and breads; salads and sandwiches; and side dishes. Pull up a seat and enjoy a Sangria Sunrise, Carrot Cake Pancakes with Maple-Cream Cheese Drizzle, Sautéed Bitter Green Omelets, and Wild Mushroom-Yukon Gold Hash. This is how Bobby does brunch.

Book Information

Hardcover: 256 pages

Publisher: Clarkson Potter (September 29, 2015)

Language: English

ISBN-10: 0385345895

ISBN-13: 978-0385345897

Product Dimensions: 8.3 x 0.9 x 9.3 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 170 customer reviews

Best Sellers Rank: #48,474 in Books (See Top 100 in Books) #12 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #32 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #130 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

"These bold, flavorful moves from Flay's breakfast playbook will leave readers salivating."—Publishers Weekly

BOBBY FLAY, New York Times bestselling author, is the chef-owner of five fine-dining restaurants, including Gato, Bar Americain, Mesa Grill, and Bobby Flay Steak, and an expanding roster of Bobby Flay's Burger Palaces. He is the host of numerous popular cooking shows on Food Network—from the Emmy-winning *Bobby Flay's Barbecue Addiction* to *Iron Chef America*, *Throwdown! with Bobby Flay*, and *Food Network Star*—as well

asÃ Brunch @ BobbyÃ¢ ¸sÃ on Cooking Channel. His website is www.bobbyflay.com.Ã STEPHANIE BANYAS has been Bobby FlayÃ¢ ¸s business assistant since 1996. She is the coauthor of Bobby FlayÃ¢ ¸s Barbecue Addiction; Bobby FlayÃ¢ ¸s Throwdown!; Bobby FlayÃ¢ ¸s Burgers, Shakes & Fries; Bobby FlayÃ¢ ¸s Grill It!; Bobby FlayÃ¢ ¸s Mesa Grill Cookbook; and Bobby FlayÃ¢ ¸s Grilling for Life. Stephanie and her cat, Fred, divide their time between New York City and Woodstock, New York.Ã SALLY JACKSON lives in New York City with her husband, their children, and one especially well-fed poodle. This is her seventh cookbook with Bobby Flay and Stephanie Banyas.

I am a sucker for a good cookbook and I have a nice collection. I own a couple of Bobby's other cookbooks but this one is a little different because it focuses on the "Brunch" aspect and let me tell you - it is packed with awesome recipes and ideas for your next brunch!A couple of observations when I first got the book. I love the way it is bound (hardback) and the heavy paper stock it is printed on. I flipped through the pages to find beautiful photographs of the presentations of the finished products. Almost every item is shown with a picture - unlike a lot of cookbooks. It is laid out in a perfect format! First off you have an awesome selection of cocktails for your brunch and most you may have made but he puts a spin on it to make it unique. I really like the section on setting up a serve yourself Bloody Mary and what you need to provide for your guest. At the end of the book he actually puts together a selection of recipes from the book into occasions so it makes it easy to plan your get together with friends.The book is broken down by topic for brunch foods like pancakes, eggs, pastries/breads, sandwiches, fruits to serve and then savory side dishes. I believe there are around 140 easy to understand recipes in this book. Most of the items call for things you should already have in your pantry, if not they are easy to find at most grocery stores. There is nothing over the top or crazy in this book - it is just a good book for your brunch.I did notice a few reviews on here mention that a lot of the recipes contained in this book is on his website. Don't get me wrong, I don't mind going to a website to get a recipe for something but having it all together in one book just makes it so much easier. It is beautifully designed and laid out and takes the burden of figuring out what to prepare by giving you suggestions and ideas. I don't really have anything negative to say about the book. I am very impressed overall.For the everyday cook I think you will really love this book. Again I love the simplicity of it and also the pictures. I have been cooking since I was a little boy and I always use these books as more of a guideline but in this case I think I would follow his suggestions. I'm planning a brunch this spring to be served outdoors and a lot of what I will serve will come directly from this book.A little more about me any why I love this book: I have a collection

of cookbooks (around 50) and I love to try new things and invent my own style by learning from the tried and true champions of cooking. I like simple but delicious foods (no French sauces over poached fish with aspic on the side). I am a geek when it comes to cookware and having all the gadgets and the like. I spend a lot on getting the best quality that I can afford at that time in my life and enjoy what I have. I watch cooking shows more for ideas. I'm not a trained chef and have only taken the random cooking class here and there but my teacher was my Mother who was a wonderful southern cook. Thanks for reading my review and if you think it is helpful hit the button below! I try to be as honest as I can and review the products that I purchase and point out what I think YOU would like and not like. I'd recommend this book to friends and family!

This book is fantastic! My first of his cookbooks and I am so happy to have this in my collection. The cookbook is wonderful, would make most everything in here. Just the right level of complexity and ingredients to make the recipes very, very doable, but also a big step above what I call "housewife food". I am so glad I bought this and can't wait to use these recipes for years to come. Super happy with this purchase, I cannot image anyone who likes to cook or who loves brunch that would not be thrilled with this book.

As a fan of the series, Brunch at Bobby's, I was excited to see this book on . The book is made up of the following chapters:- Coffee, Tea & Cocktails- Spreads & Syrups- Pancakes, Waffles & French Toast- Egg Dishes- Pastries & Breads- Sandwiches- Fruit Dishes & Fruit Salads- Savory Side DishesThere are beautiful photos that accompany some of the 140 recipes. The instructions are clear and easy to follow. The ingredients can be found within your own pantry or at your local supermarket. I've made a couple of the recipes thus far (Salted Caramel Affogato, Almond Butter Syrup and Orange French Yogurt Cake) all turned out great and really tasty. I like that your common brunch fare (pancakes/scrambled eggs) are elevated to "show stoppers" like Oatmeal Cookie Pancakes and Tarte Flambe with Softly Scrambled Eggs and Goat Cheese. There are a handful of recipes that highlight Flay's interest in spices like chipotle, chile de arbol and piquillo peppers but it doesn't dominate the book. I liked that there was a good balance of indulgent type recipes (Banana Fosters Beignets) and lighter/healthier fare (Tropical Fruit Salad). It has a nice balance of the best of both worlds.The one negative I have with this book is that there are a lot of duplicate recipes that can be found on the Brunch At Bobby's section on the Cooking Channel website. He does alter some of the recipes so they aren't exactly identical (example: on the website there is a recipe for Spanish Tortilla with Chorizo, Piquillo Peppers and Gurroxta Cheese but in the book there is a

recipe for Spanish Tortilla with Chorizo, Piquillo Peppers and Roasted Jalapeno Pesto.) Despite this, I would still recommend purchasing this book as a gift for someone who likes to cook.

Love it, so many great recipes, most with pictures. I know these recipes are available online as well but I like having them all in one place, with clear directions and photographs.

We cook from this almost every weekend for brunch. We've loved every recipe we've tried. Some are very decadent, but there is such a great variety in the book! A must if you enjoy weekend brunch at home!

Lots of super recipes. I use this book a lot, as our family gets together often for brunch. Ingredients are easily attainable and methods are not complicated.

i purchased this for my husband, because he loves Bobby Flay. He has cooked a few recipes out of the book and they turned out delicious and beautiful!!! This book is a must buy

Great gift for anyone that is a Food Network Fan.

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

Brunch at Bobby's: 140 Recipes for the Best Part of the Weekend Gale Gand's Brunch!: 100 Fantastic Recipes for the Weekend's Best Meal The Immortal Bobby: Bobby Jones and the Golden Age of Golf The Weekend Crafter: Mosaics: 20 Great Weekend Projects (Weekend Crafter (Rankin Street Press)) TAKING THE FALL - The Complete Series: Part One, Part, Two, Part Three & Part Four Taylor's Weekend Gardening Guide to Cold Climate Gardening: How to Select and Grow the Best Vegetables and Ornamental Plants for the North (Taylor's Weekend Gardening Guides (Houghton Mifflin)) Omelets, Quiches & Egg Casseroles: Main Dish Recipes For Breakfast, Brunch, Lunch & Dinner! (Southern Cooking Recipes Book 21) Southern Dessert Muffins & Quick Breads: Recipes for Breakfast, Brunch, Snacks & Dessert! (Southern Cooking Recipes Book 24) The Little e-Book of Raw Vegan Holiday Recipes: 50 recipes for Halloween, Thanksgiving, Hanukkah, Kwanzaa, Christmas, New Year's Eve, and New Year's Day Brunch Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat:The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes,

Wine Making) Tiling and Mosaics in a Weekend (In A Weekend Series) Taylor's Weekend Gardening Guide to Soil and Composting: The Complete Guide to Building Healthy, Fertile Soil (Taylor's Weekend Gardening Guides (Houghton Mifflin)) The Weekend Crafter: Painting Floorcloths: 20 Canvas Rugs to Stamp, Stencil, Sponge, and Spatter in a Weekend NAPLES & MARCO ISLAND -The Delaplaine 2016 Long Weekend Guide (Long Weekend Guides) Quebec City Long Weekend Complete Travel Guide (Long Weekend Complete Travel Guides) (Volume 1) SAVANNAH - The Delaplaine 2017 Long Weekend Guide (Long Weekend Guides) Savannah - The Delaplaine 2015 Long Weekend Guide (Long Weekend Guides) ATLANTA - The Delaplaine 2017 Long Weekend Guide (Long Weekend Guides) Atlanta - The Delaplaine 2015 Long Weekend Guide (Long Weekend Guides)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)