

The Hot Brown Louisvilles Legendary Open Faced Sandwich

For twenty years, diners in the Bluegrass have been able to satisfy their cravings for Ouita Michel's sustainable, farm-to-table cuisine at her many acclaimed restaurants. Each restaurant -- from Wallace Station to Holly Hill Inn -- features dishes that combine Kentucky's bounty with Michel's celebrated vision. Diners can enjoy traditional southern staples like buttermilk biscuits, country ham, and Po-Boy sandwiches, or opt for unique variations on international favorites and American classics. Now, readers around the country can experience what makes Ouita Michel a culinary and cultural treasure. Just a Few Miles South serves up the recipes that patrons of Michel's restaurants have come to know and love, including the Bluegrass Benedict breakfast sandwich, Ouita's Sardou Panini, Wallace Station's Creamy Chicken and Mushroom Soup, and Honeywood's Hoecake Burger. Some dishes offer creative twists on classics, like the Inside Out Hot Brown, the Wallace Cubano, or the Bourbon Banh Mi. Throughout, the chefs responsible for these delicious creations share the rich traditions and stories behind the recipes. When you can't get down to your favorite place, this book will help you bring home the aroma, the flavors, and the love of fresh foods made with locally sourced ingredients -- and share it all with friends and family.

Contemporary food goes way beyond avocado and quinoa salads. Delicious Places presents the new wave of cafés, restaurants and entrepreneurs that are writing a fresh chapter on culinary culture. Food culture has come a long way. New restaurants, bars and cafés are born out of fresh ideas that, with a clever twist, lead to an unprecedented culinary experience that balances location and concept--and ultimately influences a new world of food. Delicious Places collects the examples that execute the business idea in the best possible way. Single-dish restaurants, traditional pasticcerias, fisherman cooperatives with the freshest produce or high-end restaurants in the mountains. They offer a unique experience that starts the moment you set foot in the door and spans from the interiors to the branding, and behind the scenes to the supply chains and sustainable procedures. Take a seat at the table and feast your senses one by one--the mind will follow. Tired of the same old tourist traps? Whether you're a visitor or a local looking for something different, let Kentucky Off the Beaten Path show you the Bluegrass State you never knew existed. Soothe your ailments and your hunger with the healing properties of poke at the Poke Sallet Festival; take an expedition through Walt Whitman's "vale of the Elkhorn" in a canoe; or stay in your own personal concrete teepee in Cave City. Visit the incredible collection of fossils on display at Big Bone Lick State Park, in an area where colossal mammals came to lick salt (and sulfur) more than 10,000 years ago. So if you've "been there, done that" one too many times, get off the main road and venture Off the Beaten Path.

Insiders' Guide to Louisville is the essential source for in-depth travel and relocation information to this storied Kentucky city. Written by a local (and true insider), this guide offers a personal and practical perspective of Louisville and its surrounding environs.

Got a hankering for a Kentucky Hot Brown? A serious need for a Navajo Taco? Craving an authentic Florida Cuban? Then this is the cookbook for you! You can thank John Montagu, the Fourth Earl of Sandwich, for its invention, though he probably wasn't the first guy to put stuff between two pieces of bread. No matter who created it, the sandwich is still the king of food in America. We eat more than 45 billion sandwiches per year, with the average person consuming 193 sandwiches annually! That's a lot of mustard! From Po'Boys to Lobster Rolls, Buffalo Burgers to Muffalettas, Becky Mercuri has a recipe for every sandwich imaginable, and a location in each region where you can find the real thing. Or, fix up a mess of your favorite regional sammies without ever leaving the comfort of your own kitchen! Learn about the

history of the sandwich, the birth of Wonder Bread, the influence of immigrant flavors and foods, and the origins of each unique regional specialty sandwich in this affordable little American culinary road trip.

Louisville is consistently recognized as having one of the best dining scenes in America, with its farm-to-table aesthetic, celebrity chefs like Edward Lee, and ultra-hip pockets of dining culture around the city, from NuLu to Downtown to the Highlands. But Louisville is also home to countless one-of-a-kind eateries that span myriad cultures, from Vietnamese food to street tacos to Ethiopian fine dining to mom-and-pop diners and soul food restaurants. Unique Eats and Eateries of Louisville will take you on a tasty tour of some of the city's most distinctive, unusual, and downright delicious places to fill your belly.

With more than 1,800 entries, The Encyclopedia of Louisville is the ultimate reference for Kentucky's largest city. For more than 125 years, the world's attention has turned to Louisville for the annual running of the Kentucky Derby on the first Saturday in May. Louisville Slugger bats still reign supreme in major league baseball. The city was also the birthplace of the famed Hot Brown and Benedictine spread, and the cheeseburger made its debut at Kaelin's Restaurant on Newburg Road in 1934. The "Happy Birthday" had its origins in the Louisville kindergarten class of sisters Mildred Jane Hill and Patty Smith Hill. Named for King Louis XVI of France in appreciation for his assistance during the Revolutionary War, Louisville was founded by George Rogers Clark in 1778. The city has been home to a number of men and women who changed the face of American history. President Zachary Taylor was reared in surrounding Jefferson County, and two U.S. Supreme Court Justices were from the city proper. Second Lt. F. Scott Fitzgerald, stationed at Camp Zachary Taylor during World War I, frequented the bar in the famous Seelbach Hotel, immortalized in *The Great Gatsby*. Muhammad Ali was born in Louisville and won six Golden Gloves tournaments in Kentucky.

From John Dillinger's Gin Fizz to Al Capone's Templeton Rye, mobsters loved their liquor—as well as the millions that bootlegging and speakeasies made them during the Prohibition. In a time when any giggle juice could land you in the hoosegow, mobsters had their own ways of making sure the gin mill never ran dry and the drinks kept flowing. And big screen blockbusters like *The Godfather*, *GoodFellas*, and *Scarface* and small screen hits like *The Sopranos* and *Boardwalk Empire* ensure that our obsession with mobsters won't run dry, either. Mixology expert Albert W. A. Schmid shows how you can recreate the allure of the gangster bar life with step-by-step instructions on how to set up the best Prohibition-style bar and pour the drinks to match. Recipes include mob favorites like the Machete, the Paralyzer, Greyhound (Salty Dog), Say Hello to My Little Friend, and Angel Face, as well as classics like the Gimlet, Kamikaze, and Bee's Knees. *How to Drink Like a Mobster* also includes profiles of the most notorious mobsters' connections to the booze business, along with tips to stay under the radar in any speakeasy: always have at least one or more aliases ready, pay with cash, don't draw attention to yourself, and in the case of a raid, drink the evidence as fast as you can!

The Hot Brown Sandwich is a delicious staple of culture and heritage in Louisville, Kentucky. Originally created at its namesake the Brown Hotel, the Hot Brown began as turkey on bread covered in Mornay sauce and topped with tomato wedges and two slices of bacon, and has developed into an entire industry of fries, pizza, salads, and more. Chef Albert W. A. Schmid offers a wealth of recipes for the notorious sandwich and reveals the legends and stories that surround the dish. For example, it may have had humble beginnings as a tasty way to use up kitchen scraps, or it could have been invented to ward off hangovers—scandalous since the first Hot Browns were served during the Prohibition. Schmid treats

readers to an exceptional collection of recipes for the legendary sandwich and hotel cuisine scrumptious enough to whet any appetite, including the Cold Brown (served during the summer), Chicken Chow Mein (the Brown Hotel Way), and Louisville-inspired cocktails such as the Muhammad Ali Smash.

Shaken, not stirred. James Bond's classic order made the martini famous. Now spy fans can discover new favorites from beloved novels like those by Ian Fleming and Tom Clancy and big screen blockbusters like the Jason Bourne movies, Argo, Austin Powers, and Steven Spielberg's Bridge of Spies. Mixology expert Albert W. A. Schmid provides step-by-step instructions on setting up and stocking a bar worthy of 007 and pouring the drinks to match. Recipes include secret agent favorites like The Lucky Jim versus the Montgomery, Kurrant Affair, Pillow Talk, From Russia with Love, Bossanova, Betsy Flanagan versus the Manhattan, Dark 'n' Stormy, and TNT. How to Drink Like a Spy also includes profiles of the most famous and notorious spies throughout history and a lexicon so you don't blow your cover when ordering your next drink.

Whether served in a batch of cookies or in a soup bowl, the persimmon is a favorite fruit of Midwesterners. Called the "divine fruit" or the "fruit of the gods," persimmons range from the American common persimmon, perfect for every kind of dessert, to Fuyu persimmons, a variety from China that has since won many hearts. In The Perfect Persimmon, award-winning journalist Michelle Medlock Adams serves up persimmon expertise, from knowing when the fruit is at its ripest to sharing the best preparation techniques. Adams hails from the birthplace of the Mitchell Persimmon Festival in Lawrence County, Indiana, where the Midwest's best-kept secret, persimmon pudding, has people flocking toward what some consider the persimmon capital of the world. Armed with a love of persimmons that has been nurtured from a young age, Adams has collected the best persimmon recipes, guaranteed to satisfy any hankering for the savory or the sweet.

Accompanying these recipes are personal anecdotes detailing childhood memories and folktales about greedy possums, wise turtles, and the persimmon seed's ability to predict winter forecasts, providing a colorful context for this favored fruit. Reveals the finest food found in restaurants in Alabama, Georgia, Mississippi, Arkansas, the Carolinas, Texas, Virginia, Kentucky, Louisiana, and Tennessee, in a volume that also includes recipes for the best in regional cuisine.

Now you can re-create the best and most inventive sandwiches in America right in your own kitchen. In this eating tour of the nation, those gurus of the road, Jane and Michael Stern, hunt down nearly 100 examples of supreme sandwichery. You'll enjoy mouthwatering discoveries from nearly every state, from California (grilled Gruycre with leeks on multigrain from a neighborhood bakery in Los Angeles) to Maine (an overflowing, warm lobster roll from a seaside diner) to Florida (a Cuban: ham, pork, Swiss, and garlicky salami with pickles, lettuce, and tomato). The Sterns have tracked down America's best muffuletta (cold cuts and cheese topped with a bold and briny olive salad on Italian bread) and the

specialty of Louisville, Kentucky (the Hot Brown: white turkey meat under sizzling cheese with tomato and bacon), not to be confused with Hot Truck (a hot pizza sub baked open-face, a campus sensation in Ithaca, New York). Each of the legendary heroes, hoagies, wraps, grinders, blimps, gyros, and subs comes with its own quirky story, making this book as much fun to read as it is to cook from.

When Bobby Flay looks at a map of the United States, he doesn't see states—he sees ingredients: wild Alaskan king salmon, tiny Maine blueberries, fiery southwestern chiles. The Food Network celebrity and renowned chef-restaurateur created his Bar Americain restaurants as our country's answer to French bistros—to celebrate America's regional flavors and dishes, interpreted as only Bobby Flay can. Now you can rediscover American cuisine at home with the recipes in Bobby Flay's Bar Americain Cookbook. Start with a Kentucky 95—a riff on a classic French cocktail but made with bourbon—and Barbecued Oysters with Black Pepper–Tarragon Butter. Choose from sumptuous soups and salads, including a creamy clam chowder built on a sweet potato base, and Kentucky ham and ripe figs over a bed of arugula dressed with molasses-mustard dressing. Entrees will fill your family family-style, from red snapper with a crisp skin of plantains accompanied by avocado, mango, and black beans to a host of beef steaks, spice-rubbed and accompanied by side dishes such as Brooklyn hash browns and cauliflower and goat cheese gratin. Bar Americain's famed brunch dishes and irresistible desserts round out this collection of America's favorite flavors. Bobby also shares his tips for stocking your pantry with key ingredients for everyday cooking, as well as expert advice on essential kitchen equipment and indispensable techniques. With more than 110 recipes and 110 full-color photographs, Bobby Flay's Bar Americain Cookbook shares Bobby's passion for fantastic American food and will change the way any cook looks at our country's bounty.

Discover unique, strange, funny, record-breaking, and downright unbelievable facts about every state in the USA. One dish. A few simple supermarket ingredients. That's all it takes for the Dinner Doctor to work her magic. Here, beloved author Anne Byrn offers twenty inventive recipes for easy-to-make, delicious one-dish comfort foods you can put together in fifteen minutes or less, and then plop in the oven. Fancy a Parmesan Chicken and Biscuit Pie tonight? All you'll need is a rotisserie chicken, a bag of frozen vegetables, cream, frozen biscuits, and some pre-grated Parmesan cheese and dinner is served. Note: Comfort Foods from the Dinner Doctor is an excerpt from Anne Byrn's bestselling *The Dinner Doctor*. The Dinner Doctor is a registered trademark of Anne Byrn.

Provides a resource for traveling to Kentucky that features recommendations for dining, lodging, transportation, shopping, recreational activities, landmarks, and cultural opportunities.

“A book that will stand as one of the most essential cookbooks in the history of Southern cuisine.” —Edward Lee, chef

and author of the James Beard Award–winner of Buttermilk Graffiti Bourbon, the first uniquely American distilled spirit, is nearly synonymous with Kentucky, its birthplace. However, it has come a long way since it was first distilled in the late 1700s, and its popularity and refinement have never been greater. At the same time, southern cuisine has evolved to keep up with bourbon’s evolution through once unheard-of collaborations between kitchen and bar, a renewed interest in seasonal local ingredients, and the influence of the delicious food traditions of the region’s growing migrant populations. This book distills the spirit and hospitality—both new and old—of great southern food and drink into ninety accessible recipes designed to help you achieve the ease and elegance of Bourbon Country entertaining in your own home. Arranged by the kind of traditional fare you’d find on a Kentucky table—pickles, vegetables, ancient grains, bounties from the barnyard, bourbon cocktails, and more—these recipes pay homage to the rituals and victuals of yesteryear while embracing the new southern palate and the flavors of modern Kentucky bourbon. “Farm fresh and artisanal aren’t trends in the bluegrass state, but a long-established way of life. Add the resonant ring of the finest American distillation—Kentucky bourbon—as these brilliant chefs do, and you’ve created magnificence and memories. In fact, the recipes, stories, and photographs here are so fine, you won’t want to wait for a horse race, but use this book year ’round.” —Ronni Lundy, author of the James Beard Award–winner Victuals

Originally created at its namesake the Brown Hotel in Louisville, Kentucky, the Hot Brown began as turkey on bread, covered with Mornay sauce and topped with tomato wedges and two slices of bacon. Today, this delicious sandwich has been developed into an entire industry of Hot Brown fries, pizza, salads, and much more. Did the Hot Brown have humble beginnings as a tasty way to use up kitchen scraps, or was it invented to ward off hangovers—scandalous since the first Hot Browns were served during the Prohibition? Chef Albert W. A. Schmid shares the legends that surround the dish and treats readers to an exceptional collection of recipes for the legendary sandwich and hotel cuisine scrumptious enough to whet any appetite, including the Cold Brown (served during the summer), Chicken Chow Mein (the Brown Hotel way), and Louisville-inspired cocktails such as Muhammad Ali Smash.

Take a journey across the 50 states to discover the country's most iconic destinations and experiences. Find the best art and culture, food and drink, family-friendly places and gain local insight into unmissable parks, museums, attractions, and more.

"Women of all ages, races, and nations share their hopes, fears, desires, advice, and support with the new Vice President. As the first woman of color elected as the Vice President of the United States, Kamala Harris broke through many barriers and made history, energizing a host of women who have a lot to say. Seeing a model of themselves filling the second-most-powerful office in the Free World, women from Africa to California, Canada to Florida began writing to

the new Vice President. Dear Kamala: Women Write to the New Vice President showcases a selection of these heartfelt and moving letters. Girl Scouts confide their fears for a future ravaged by climate change; a business owner in Harlem offers unflinching advice about the need for real investment in inner cities; civil rights activists share their stories, struggles, and successes over the decades. Filled with moving personal stories and heartbreaking tales of racial injustices suffered, Dear Kamala offers much more than kind words. They represent an offer of support and a call to action for all those who will be at Vice President Harris's side throughout the next four years"--

Despite humble beginnings on Corn Island in 1778, the city of Louisville has grown to legendary status. Courageous individuals have worked together overcoming hardships, defeating enemies, celebrating victories, and laying the foundation for our river city. Louisville is the home of many legends including boxing great Muhammad Ali, William Clark (of the famed Lewis and Clark Expedition), baseball star Pee Wee Reece, Academy Awardwinner Jennifer Lawrence, Pulitzer Prizewinner Marsha Norman, broadcast journalist Diane Sawyer, sculptor Ed Hamilton, and author Hunter S. Thompson. Other legends who have called Louisville home include Kentucky Fried Chicken founder Colonel Harland Sanders, actor Tom Cruise, and inventor Thomas Edison. Louisville boasts the nations largest annual fireworks display, the worlds largest baseball bat, and The Most Exciting Two Minutes in Sports also known as the Kentucky Derby. You are invited to read about these and more exceptional folks who have shaped our eclectic city called Louisville.

"Royalty." A single word that invokes daydreams of champagne, lavish lifestyles, and extravagant parties. In How to Drink Like a Royal, Albert W. A. Schmid offers readers a taste of how the other half lives, with cocktail recipes inspired by some of the world's most famous dynasties. To ensure that you will delight even royal guests, Schmid also provides tips for proper etiquette, such as the requirement to stand if the Monarch is standing and to never, ever try to take a selfie. Discover cocktails like the Golden Doublet, created to celebrate the marriage of England's Princess Anne to Captain Mark Phillips, or the Savoy Royale created for Queen Elizabeth the Queen Mother on her visit to the Savoy Hotel, London. Other recipes give ode to royal families from works of literature, like the Beowulf Cocktail honoring King Hrothgar of the Danes. Even the royalty of the United States is featured through the Hawaiian Martini, an homage to the Hawaiian royal family who reigned from their palaces until 1893. With easy-to-follow glossaries for both royal and cocktail-making terms alongside 180 reciepes for a wide array of drinks that will quench any sort of thirst, How to Drink Like a Royal is an informative and light-hearted manual to help you cultivate your inner prince or princess.

An offbeat culinary odyssey journeys around the country to explore America's rich traditions of regional cuisine, offering recipes and trivia about a host of favorite specialty dishes that range from the South's Hoppin John and Kentucky's Burgoo to California's Hangtown Fry and Spiedies from Broome County, New York. Original.

Offering a panoramic view of the history and culture of food and drink in America with fascinating entries on everything from the smell of asparagus to the history of White Castle, and the origin of Bloody Marys to jambalaya, the Oxford Companion to American Food and Drink provides a concise, authoritative, and exuberant look at this modern American obsession. Ideal for the food scholar and food enthusiast alike, it is equally appetizing for anyone fascinated by Americana, capturing our culture and history through what we love most--food! Building on the highly praised and deliciously browseable two-volume compendium the Oxford Encyclopedia of Food and Drink in America, this new work serves up everything you could ever want to know about American consumables and their impact on popular culture and the culinary world. Within its pages for example, we learn that Lifesavers candy owes its success to the canny marketing idea of placing the original flavor, mint, next to cash registers at bars. Patrons who bought them to mask the smell of alcohol on their breath before heading home soon found they were just as tasty sober and the company began producing other flavors. Edited by Andrew Smith, a writer and lecturer on culinary history, the Companion serves up more than just trivia however, including hundreds of entries on fast food, celebrity chefs, fish, sandwiches, regional and ethnic cuisine, food science, and historical food traditions. It also dispels a few commonly held myths. Veganism, isn't simply the practice of a few "hippies," but is in fact wide-spread among elite athletic circles. Many of the top competitors in the Ironman and Ultramarathon events go even further, avoiding all animal products by following a strictly vegan diet. Anyone hungering to know what our nation has been cooking and eating for the last three centuries should own the Oxford Companion to American Food and Drink.

Describes essential places to see throughout the United States and Canada, offering information on what to find at each spot, the best time to visit, things to see and do, local accommodations and eateries, and other important information. Who doesn't dream of the rock star lifestyle? Loud music, throngs of adoring fans, and parties that last for days. The glitz, the glamor, and the drinking. In How to Drink Like a Rockstar, Albert W. A. Schmid offers readers a taste of how the rock stars live with his various cocktail recipes inspired by some of America's favorite musicians, from classic rock to contemporary artists. Drinks like Opera, Jumpin' Jack Flash, and T.N.T pay tribute to bands such as Queen, the Beatles, and AC/DC, each with a different twist. Every one of Schmid's cocktail recipes celebrates the lives and careers of artists such as Van Halen's Michael Anthony with his Jack Daniels-shaped guitar or The Grateful Dead and their army of "Dead Head" groupies. Not only does he detail the best mixing techniques, list the necessary equipment, and provide instructions on how to make homemade cocktail cherries and syrups but Schmid also includes rock star life advice so that readers can maximize their rock star experience. With easy-to-follow glossaries for both rock 'n' roll and cocktail-making terms alongside a wide array of drinks that will quench any sort of thirst, How to Drink Like a Rock Star is an

informative and light-hearted manual to get your night started right.

The Hot Brown Louisville's Legendary Open-Faced Sandwich Indiana University Press

A marriage of the fast and fantastic, The Dinner Doctor proves that it's possible to cook meals for your family that taste great -- and require little time, preparation, or hassle.

If you love food and enjoy to the art of preparing dishes with seasonal produce, then this is the cook book for you. A "Celebration of Spring" is dedicated to the way we are eating right now, and features recipes for traditional and innovative dishes based on regional cooking found in the Southern United States and influenced by the global cuisines of Africa, Asia Europe and South America. Bring the celebration of spring into your home with this enticing collection of recipes including---Almond-Crusted French Toast with Raspberries, Classic Gazpacho, Gumbo Ya Ya, Black Eyed Pea Salad and Coconut Layered Cake. Full- color photographs, that are delightful to look at, along helpful tips and charts are also included to bring the full cooking experience to you at your finger tips. Happy Eating!

Kentucky has a rich tradition of good eatin', with famous classics like fried chicken and bourbon balls as well as less well-known Bluegrass mainstays like spoonbread, burgoo, and Derby pie. There's nothing worse than pulling off the road for a tasty bite and being confronted with a less than appetizing meal instead. Veteran road trippers Cameron Ludwick and Blair Thomas Hess are on a mission to help you ditch the dives. They have traveled the state and mapped out the best local foods, festivals, and flavors. From their trek to the Beer Cheese Festival in Winchester to the Hot Brown Hop in Louisville, these gals know the best places to eat and want to take you along for the ride in Famous Kentucky Flavors. Along the way, you'll visit all the classics and will also be introduced to some more unusual fare, including lamb fries, Benedictine spread, and barbecued mutton. Plan your own lip-smacking road trip from bourbon balls to burgoo with Famous Kentucky Flavors.

The authors of the best-selling Roadfood offer a culinary tour of America that features nearly one hundred recipes for the country's finest sandwich delights, from California's Grilled Gruyère with Braised Leeks, to the Muffuletta of New Orleans, to the Hot Truck of Ithaca, New York. Original.

Who doesn't dream of the rock star lifestyle? Loud music, throngs of adoring fans, and parties that last for days. The glitz, the glamor, and the drinking. In How to Drink Like a Rockstar, Albert W. A. Schmid offers readers a taste of how the rock stars live with his various cocktail recipes inspired by some of America's favorite musicians, from classic rock to contemporary artists. Drinks like Opera, Jumpin' Jack Flash, and T.N.T pay tribute to bands such as Queen, the Beatles, and AC/DC, each with a different twist. Every one of Schmid's cocktail recipes celebrates the lives and careers of artists such as Van Halen's Michael Anthony with his Jack Daniels-shaped guitar or The Grateful Dead and their army of "Dead Head" groupies. Not only does he detail the best mixing techniques, list the necessary equipment, and provide instructions on how to make homemade cocktail cherries and syrups but Schmid also includes rock star life advice so that readers can

maximize their rock star experience. With easy-to-follow glossaries for both rock 'n' roll and cocktail-making terms alongside a wide array of drinks that will quench any sort of thirst, *How to Drink Like a Rock Star* is an informative and light-hearted manual to get your night started right.

By mother and daughter, Sally Clayton and Lee Clayton Roper, *A Well-Seasoned Kitchen* is a gold medal-winning treasury of over 180 delicious recipes, creative menus, beautiful 4-color photos and poignant memories of cooking and entertaining together. This unique book is ideally suited for today's modern cook who juggles a busy life but finds joy in preparing meals for others. Each recipe is handpicked and tested for uncomplicated preparation, sophistication and exquisite flavor.

Punch is the original party drink. Versatile, easy, and inexpensive, it is the perfect addition to any occasion, whether a large wedding party, baby shower, or just a fun backyard barbecue with friends and family. *Potent Punches* gathers the best unique recipes that will please your whole party in just one bowl. The guide shows the beginning bartender how to throw an awesome party on a budget, with simple and easy-to-follow recipes that will leave guests wondering when you had time for a bartending class. Recipes feature the familiar Bloody Mary Frappe, Whiskey Sour, Sangria, and Sweet 'n' Sour Fizz in crowd-pleasing portions, along with vintage cocktails like the San Francisco Cocktail, Mexican Patriot Cocktail, Ooo-La-La Champagne, and Frosted Black Russians. In the foreword, cocktail expert Albert W. A. Schmid explains the resurgence of punch as the modern go-to party drink and provides tips to help you be the life of the party and the ultimate punch host. *Potent Punches* has something for everyone, from delicious, nonalcoholic options for the kids to potent vintage punch and cocktail recipes that guarantee a fun retro vibe for your next party.

Toasted tradition gets a modern makeover. *Open Faced* crosses international borders to bring fresh, creative flavors to your toasted breakfast, brunch, lunch, or dinner. Discover butterbrote, montaditos, smørrebrød, and other open-faced sandwiches that capture the essence of Germany, Spain, Scandinavia, France, Italy, and more. Go beyond butter with inspired flavors like: • Provençal Tuna and Vegetable Salad • Cider and Honey-Scented Onion Marmalade, Cabrales Cheese, and Hazelnuts • Curried Egg Salad with Mango Chutney, Raisins, and Cashews • Meatballs with Beet and Apple Salad With easy yet elegant recipes and romantic photography, this cookbook makes a striking gift for anyone who finds comfort in a warm slice of bread. Karen Kaplan holds Le Grand Diplôme d'Etudes Culinaires from La Varenne Ecole de Cuisine in Paris. She has taught at both USC and UCLA and contributed to five cookbooks. She worked at *Bon Appétit* magazine for twenty years, and was in charge of the only issue to win a National Magazine Award while the magazine was based in Los Angeles. She has also been a culinary consultant for two Food Network shows: *Extreme Chef* and *Chef Wanted* with Anne Burrell. Karen was also the restaurant critic for *LA Weekly* for seven years and produced her own food-based radio show in Santa Monica.

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