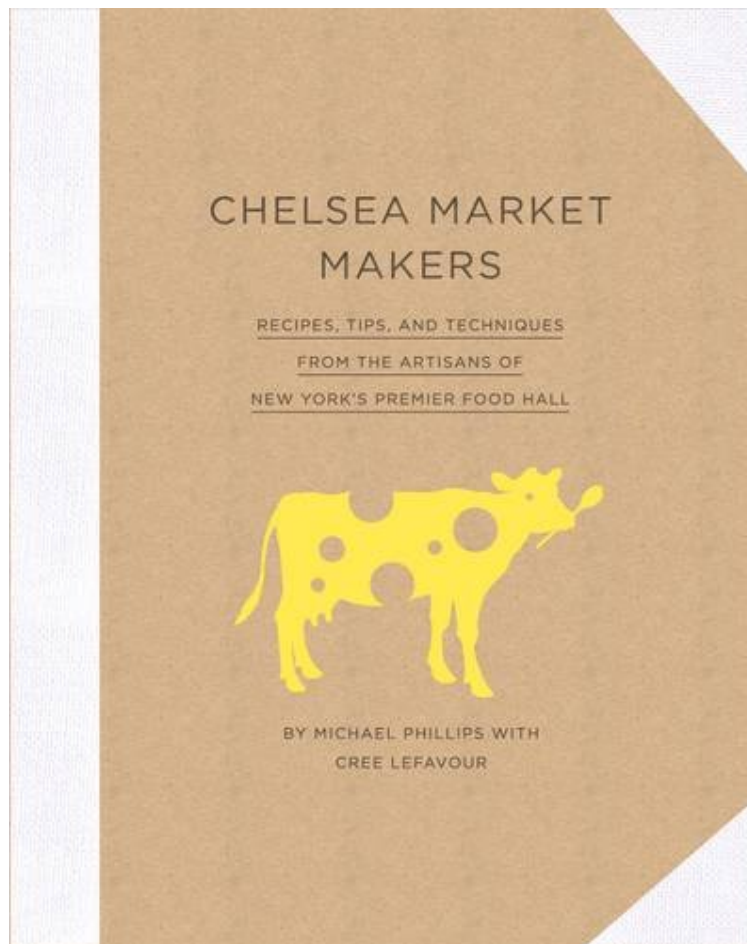


(Download ebook) Chelsea Market Makers: Recipes, Tips, and Techniques from the Artisans of New York's Premier Food Hall

Chelsea Market Makers: Recipes, Tips, and Techniques from the Artisans of New York's Premier Food Hall

Michael Phillips, Cree LeFavour

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Michael Phillips, Cree LeFavour : Chelsea Market Makers: Recipes, Tips, and Techniques from the Artisans of New York's Premier Food Hall before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chelsea Market Makers: Recipes, Tips, and Techniques from the Artisans of New York's Premier Food Hall:

Learn how to make the iconic dishes of Chelsea Market and witness the craft of the world's premier vendors with this behind-the-scenes look at America's leading food hall. Chelsea Market Makers offers collected advice, recipes, and expertise from the artisans of the market chefs, grocers, butchers, cheese mongers, and more and presents a rare

opportunity to learn their renowned techniques and methodologies. You'll learn how to make a sourdough starter with Amy's Bread, artisanal cheese from Lucy's Whey, Mokbar's famous kimchi, and other staples to fill the fridge and pantry. Organized alphabetically by subject, Chelsea Market Makers features more than 75 methods and recipes for signature market dishes such as Sarabeth's Rustic Apple Streusel Pie, Dickson's famous roast chicken, and unbelievable doughnuts from the Doughnuttery, plus many more delectable items to make and enjoy.

About the Author Michael Phillips is the president of Jamestown L.P., the owner of Chelsea Market and the author of Chelsea Market Cookbook. He attended the American University in London and serves on the board of the James Beard Foundation.