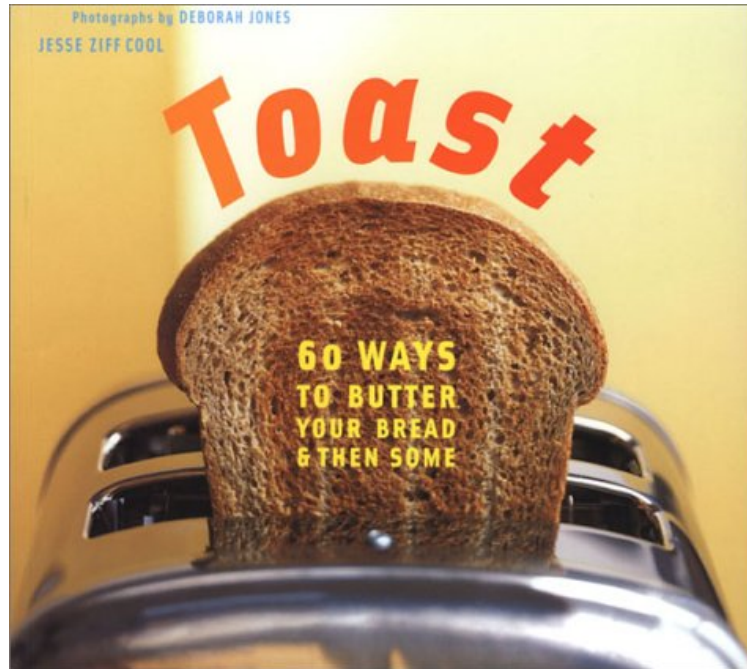


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## Toast: 60 Ways to Butter Your Bread and Then Some

Jesse Ziff Cool

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**Jesse Ziff Cool : Toast: 60 Ways to Butter Your Bread and Then Some** before purchasing it in order to gage whether or not it would be worth my time, and all praised Toast: 60 Ways to Butter Your Bread and Then Some:

1 of 3 people found the following review helpful. Excellent customer service!!!!!!!!!!!!!!By A. GretenI purchased this book as a Christmas gift for a friend. It arrived in a timely manner, but destroyed by the post office. I had an extremely damaged book accompanied by a simple "We're sorry" from the post office. I contacted the seller and they very quickly remedied the situation. The book is cute and worth the wait!0 of 0 people found the following review helpful. So much better than it sounds!By H. Grove (errantdreams)As you might guess by the subtitle, "60 ways to butter your bread and then some," this book isn't about making toast; it's about what you do with toast to turn it into something greater, something glorious. It starts out with a few basic words on toasting techniques and appliances, but it quickly moves on to the meat of the matter: chapters of breakfasts, appetizers, sandwiches, main courses, and desserts/sweet toasts. Breakfasts include "Egg in the Eye" with Extra Toasts for Dipping, "Beans and Toast," "Toast with Green Eggs and Ham," "Toast with Lox and Caper-Dill Cream Cheese," and "Waffle-Iron Orange French Toast." It also includes two of my favorite recipes from this cookbook (although in all fairness I have to note that every recipe I've tried from this cookbook has been one of my favorites). One is the Summer Breakfast Sandwich with Tomatoes, Avocado, and Cheddar Cheese; the most delectable combination of flavors, especially when made with very ripe avocados and local farm-grown tomatoes. Note that it's very messy to eat, however. The other is the Winter Breakfast Sandwich with Maple Syrup, Toasted Walnuts, and Cream Cheese, which also makes a fine dessert as well. Both recipes were so good that I really don't know how to explain just how good they were. I'll just say that Ms. Cool has

a real talent for finding the perfect balance and blend of flavors in a dish. The Appetizers are, of course, every bit as good as the breakfasts. I think we made the Spanish Tomato Toast three or four days in a row because it was just so simple, easy to make, and delicious. (We were able to throw it together out of ingredients readily on hand in about 10 minutes' time.) Here you'll find everything from the homey and simple (Little Meatballs on Garlic Toast; Garlic Bread Cooked Over an Open Flame) to the elegant and fancy (Nasturtium-Goat Cheese Toast with Raspberry-Beet Salad; Little Toasts with Smoked Whitefish and Apples). In the appetizers chapter you really get a feel for Ms. Cool's range and versatility. She owns a catering company and a restaurant (at least), but she also seems to be a dedicated home cook, and both ends of the food spectrum are covered here. There's everything from comfort food for the kids to dishes that will wow your guests, but each recipe is calibrated to work with the items and appliances you have in your own kitchen. Very few of them call for unusual ingredients. Sandwiches again demonstrates the range of this cookbook, including such disparate recipes as Egg and Fennel Salad on Toast with Caviar, and My Mom's Ooey-Goey Cheese Sandwiches with Tomato-Pear Chutney. Sweet Toasts and Desserts makes use of toasting things other than bread—such as the Toasted Chocolate-Espresso Cake with Warm Chocolate Sauce, or the Toasted Lemon Pound Cake with Pears in Port. You'll also find Grandma's Healing Toast, Sweet-Spice Cinnamon Toast, Toast with Apple-Raisin Butter, and more. Yum! The recipes have clearly been kitchen-tested using all the appliances of a home kitchen—we found the instructions worked very well for us as written. This is important because, as I was recently reminded, sometimes professional chefs don't seem to bother to test things out using the same appliances a normal person would, and this can result in some frustrating difficulties (I even got me started on how some chefs seem to define the term "very low heat"). This is a delightful book. It's so wonderful in presentation, clarity, correctness, and flavor that it's worth paying the full price for a cookbook that doesn't contain hundreds of recipes. 9 of 9 people found the following review helpful. Innovative ideas for an everyday staple By T. Kirkham When I first saw this book, my first thought was "you have got to be kidding! An ENTIRE book on TOAST? Who is this woman kidding?" Truthfully, she's kidding no one. And the ideas are often amazing. Author Cool points out that toast is one of the most versatile things we make in the kitchen. She proceeds to offer up recipes for toast as breakfast, as an appetizer, as sandwiches, as main courses, and even as desserts. She correctly points out that there are many types of different toasts as there are kinds of bread, and many unique ways to use each in a variety of settings. From an orange French toast prepared in a waffle iron to Herb-crust toast with creamy spinach and bacon, the recipes do not fail to interest and sometimes even intrigue, as I was with the recipe for "Grandma's Healing Toast" and the story behind it. I also loved her take on using toast to make a mini pepperoni pizza, and several ideas for main courses that are actually bruschetta recipes in disguise. I came away realizing that there are indeed a plethora of innovative, creative ways to make something as taken for granted as toast seem like a new and fresh way of spicing up a meal.

Toast, you say? Well, how about Toast with Wild Mushrooms, Truffle Oil, and Marsala? Or Crockpot Lamb Shanks with Toasted Cornbread? Or Toasted Lemon Pound Cake with Pears in Port? In this fun and tempting cookbook, more than 60 easy recipes take toasted bread and turn it into a base for delicious appetizers, snacks, sandwiches, main courses, and desserts. Toast is a clever way for cooks to expand their repertoire for tasty meals whatever the time of day. Any way you slice it, toast is one of the most versatile innovations ever to have popped up in the kitchen.

From Publishers Weekly In this stylish cookbook, Cool (who owns California cafes and has authored several cookbooks, including one dedicated to the tomato) proves that with fresh ingredients and an active imagination, the most mundane of breakfast sides can be transformed into delicious appetizers, entrees and desserts. Bread's popularity may be declining during the current reign of Atkins, but for those who still love their carbohydrates, Cool offers sumptuous (and beautifully photographed) recipes. These range from the traditional (Toast with Lox and Caper-Dill Cream Cheese), to the fanciful (Nasturtium-Goat Cheese Toast with Raspberry-Beet Salad), to the gentle (Grandma's Healing Toast, a sort of bread soup, "serves 1 sick child of any age"). Cool omits the recipes for bread itself, choosing instead to focus on what goes with it; she does, though, offer suggestions for what varieties might work with what dishes (e.g., try challah with the elegant Egg and Fennel Salad on Toast with Caviar). Generally simple and all-around pleasing, these recipes take an old standby to new heights. Copyright 2002 Reed Business Information, Inc. About the Author Jesse Z. Cool is the owner of the venerable Flea Street Caf, where mouthwatering organic cuisine has flourished for 20 years, the jZcool Eatery Catering, and the Cool Caf, all situated near Stanford University and her home in Palo Alto, California. Deborah Jones has won an International Association of Culinary Professionals award for her photography. Her images appear in many cookbooks, including Michael Chiarello's *Casual Cooking* (0-8118-3383-6), *A Perfect Glass of Wine* (0-8118-1295-2), and the *Vege*