

[PDF] Welcome to Junior's! Remembering Brooklyn With Recipes and Memories from Its Favorite Restaurant

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Marvin Walter Rosen

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Marvin Walter Rosen : Welcome to Junior's! Remembering Brooklyn With Recipes and Memories from Its Favorite Restaurant before purchasing it in order to gauge whether or not it would be worth my time, and all praised Welcome to Junior's! Remembering Brooklyn With Recipes and Memories from Its Favorite Restaurant:

1 of 1 people found the following review helpful. Good food and memories
By dreaming of the sun
Once Brooklyn is in your heart it stays forever and that's true as well of Junior's. I was excited to see this and super excited to get it. The day I got it I rushed out to buy the ingredients to make the cheesecake and meatloaf and my family was so happy that I did. It was like going home. This is true comfort food, food that tastes great and makes you feel warm and safe. This is the food of America, the American of immigrants and diverse cultures. Yes there are an amazing number of deserts and all of them simple and easy to make, but it's not desert itself that is making America fat it's junk food and fast food. Junior's recipes may call for sugar but in amounts that won't kill you or make you fat. No you can't eat

cheesecake every day and not gain weight but that's true of most things. By going back to food like this and by cooking at home you'll be doing so much for your family and they'll love you for it. 2 of 2 people found the following review helpful. Book came on time and was in excellent condition. By Joyce Basse. Finally, after all these years (because of this book) I know how to make restaurant quality hash browns... That alone was worth the price of the book... then there are hundreds of other cooking secrets... Book came on time and was in excellent condition.. 1 of 1 people found the following review helpful. One of my go-to cookbooks. By LMY. From pot roast to meatballs to cheesecake, this cookbook delivers good home-cooking food diner-style. You won't find one bad recipe in this book -- however you may want to consider using low-fat/non-fat ingredients if you don't want the load of calories and fat otherwise typical of this sort of food. I have made these ingredient changes and the output is still remarkably good! You know you have good recipes when you can make healthy ingredient changes and the output is still getting raves!

Welcome to Junior's! is a nostalgic tour of Brooklyn from the 1930s to the 1990s with reminiscences and recipes from the legendary restaurant renowned for its rich and creamy cheesecake. Junior's holds a special place in Brooklyn, also home of the Brooklyn Dodgers, Coney Island, and the Brooklyn Bridge. As well as a decade-by-decade history of the golden age of Brooklyn with wonderful photographs from the past fifty years, scattered throughout are memories and stories of how Junior's grew from its modest beginnings to its success today. From the very first day Junior's opened its doors in 1950 on the corner of DeKalb and Flatbush Avenue Extension in downtown Brooklyn, three generations of the Rosen family have worked hand in hand to build their restaurant into one of the most popular eateries in the borough today. First Harry Rosen, then his sons, Marvin and Walter, and now his grandsons, Kevin and Alan, have worked tirelessly to create and continue a famous Brooklyn neighborhood tradition -- a family restaurant that commands loyalty from its customers, and one to which they return day after day. Going to Junior's is an event. It is a place that has become a home-away-from-home for Brooklynites over the years and is a popular destination for people from the entire New York metropolitan area. Today, just as on the day it opened, Junior's remains a quintessential Brooklyn phenomenon. It even looks remarkably like it did in the fifties -- bright orange booths that seat nearly four hundred, a glistening counter surrounded with diners, a busy soda fountain, and, of course, the bakery, brimming with all kinds of cheesecakes, homemade pies, towering layer cakes, and buttery pastries. Not only does Junior's stand for the best of ethnic, down-home fare but it also serves the best cheesecake in New York -- at the last count over four million slices each year. Welcome to Junior's! is not only a memory book to treasure but a cookbook with over one hundred favorite recipes. From Junior's signature cornbread, matzoh ball soup, crisp fried chicken, cheese blintzes, and baked stuffed shrimp to its legendary desserts -- Junior's famous #1 pure cream cheesecake, lemon meringue pie, strawberry shortcake, chocolate fudge layer cake, and ice-cream sundaes -- these recipes allow you to re-create a small slice of Junior's right in your own home kitchen.

.com Baking quite possibly the best cheesecakes in the universe, Junior's Restaurant is a legend in its own right. Located in downtown Brooklyn, this home away from home has been wooing New Yorkers since it first opened its doors on Election Day, 1950. Three generations of the Rosen family have served up not only cheesecakes, but also a wealth of other diner delicacies, from Brisket Melt to out-of-this-world ice-cream sodas. Written by the sons of founder Harry Rosen, Welcome to Junior's combines slices of Brooklyn's history and culture with fascinating stories, and, thankfully for us, more than 100 recipes, including 7 for cheesecake. Of course, the real cheesecake recipes are a closely guarded secret, but the Rosens share a similar blueprint with us that ensures "you'll soon be experiencing the taste of ecstasy." There are no soggy graham-cracker bases here--just a lovely layer of light sponge-cake, which can be prepared in the home kitchen in five simple steps. Then, a bounty of cheesecake toppings are yours, including fresh blueberries, juicy pineapple, decadent chocolate swirl, and even pumpkin. Lest we forget what else Junior's has to offer, the Rosens share recipes for, among others, Baked Meat Loaf with Mushroom Sauce, French Fried Onion Rings, even Matzoh Ball Soup. Junior's is much more than a diner; it is an experience, an urban retreat where good old-fashioned service still exists, where fantastic food is a guarantee, and where regulars and newcomers are all welcome. If you can't make it there in person, let Welcome to Junior's transport you there with words. --Naomi Gesinger. From Publishers Weekly. Since it opened its door on Election Day 1950, Junior's has been a Brooklyn landmark: a place where politicians and performers eat comfortably alongside teachers and taxi drivers. In this book of New York diner recipes, founder Harry Rosen's sons, Marvin and Walter, team up with author Allen to provide a chatty cookbook/cultural history of the business and its neighborhood. In chapters arranged by decade, from the 1930s to the 1990s, the book maps how the 1929 Enduro Sandwich Shop, which catered to vaudeville and moviegoers during the Depression and to the Brooklyn Navy Yard's 70,000 workers during WWII, evolved into the family-style restaurant that sells about 7000 of its famous cheesecakes a week. Today, Junior's menu reflects the cultural diversity of Brooklyn. From the 1930s are recipes for the standard Matzoh Ball Soup and Chocolate Egg Cream. In the 1950s, the restaurant introduced Old-Fashioned French Toast, made with Challah bread soaked in eggs and sugar for 15 minutes. The 1960s was marked by such selections as the rich Homemade Chili and Big Meatballs with Spaghetti. The desserts stand out; highlights include recipes for Junior's famous, Jewish-style cheesecakes (of the eight included, Junior's

Famous No. 1 Pure Cream Cheesecake stands out). Home cooks looking to bring Brooklyn comfort food to the table will enjoy taking this nostalgic tour. And the book's handsome packaging, featuring bw photos and orange lettering and highlights that reflect Junior's famed orange booths, adds to the pleasure. Copyright 1999 Reed Business Information, Inc. From Library Journal Junior's is a Brooklyn institution, now run by the third generation of the Rosen family. The restaurant is always full of customers, who come for its oversize portions of Jewish deli-style food and other homey fare, but it is most famous for its cheesecake, and there are seven versions of it here. Although recipes are included for all the popular Junior's dishes?more than 100 of them?this is almost as much social history as cookbook. Chapters are organized by decade, from the 1930s and 1940s ("When Brooklyn Was...Everything") to the 1990s, and food writer Judith Blahnik has distilled the second-generation authors' memories and reminiscences into an engaging, readable personal history of the borough. Suitable for larger cultural and social history collections and recommended for all area and other larger libraries. Copyright 1999 Reed Business Information, Inc.