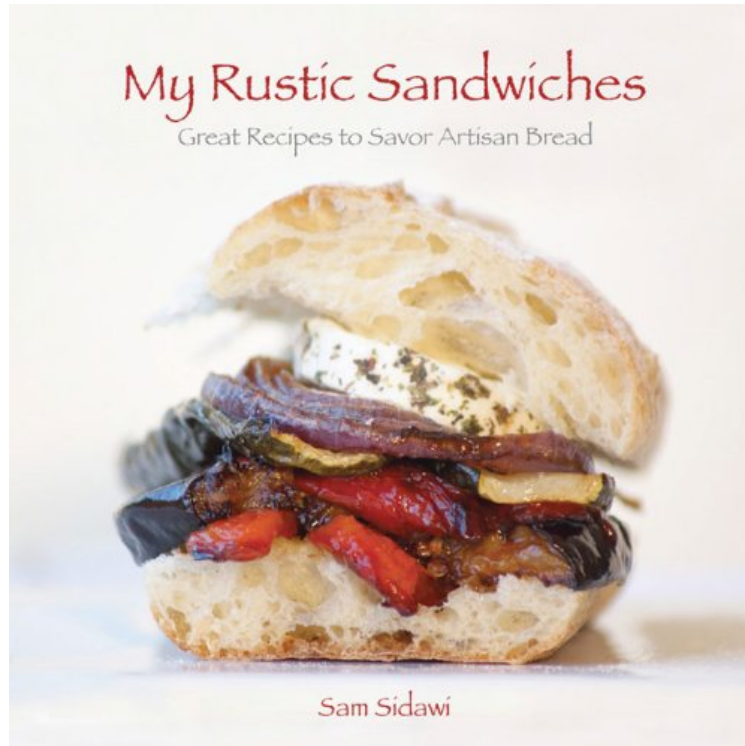


## My Rustic Sandwiches: Great Recipes to Savor Artisan Bread

Sam Sidawi

ePub | \*DOC | audiobook | ebooks | Download PDF



 Download

 Read Online

#1826702 in Books 2009-11-10Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.00 x .40 x 9.00l, 1.31 #File Name: 098129350696 pages | File size: 27.Mb

**Sam Sidawi : My Rustic Sandwiches: Great Recipes to Savor Artisan Bread** before purchasing it in order to gage whether or not it would be worth my time, and all praised My Rustic Sandwiches: Great Recipes to Savor Artisan Bread:

1 of 1 people found the following review helpful. Nice Sandwich IdeasBy Sondra G. OravetzLots of creative ideas for bread making (added bonus) along with how to enhance that bread, with just the right sauce or meat and all the fixings. Nicely laid out book, good descriptions, colorful photos. Worth the money and I'll use it.0 of 0 people found the following review helpful. Sam's book is a chef's paletteBy Customer AAPJ Ben RaymanI find it amazing how several hefty handfuls of wheat grains can take on other visual forms in a variety as food staples, especially breads. I find it amazing how hands of mankind when anointed with their touch; the outcome multiplies, thusly producing a thought of 'inquiring minds want to know' while at the same time energizing our human brain waves to follow one's standard route of exploration: Through the lips, over the mountain, and down the valley. Sam Sidawi's book, 'My Rustic Sandwiches' is a Bo Derek on all scales that ranks from a one to the Best in Show ndash; a 10 juried evaluation. His book is inexplicably a pleasure trip for the sensory glands. Although I have not participated in a direct exploration taste of one of Sam's creations, his ingredients are well-known to me from previous culinary trips; they do not crush the deliciousness of artisan breads. I find the word like, mouthwatering, would be an understatement that does not adjectively provide an earnest evaluation; of course, awesome, a Ten or simply a want to do it all over again because from an academic as well as from an artistic viewpoint, I remain confident droves of others will agree with me

that Sam's sandwiches explode with savvy sensory growls. Like works of art, everyone has their preferred choices and those acquired that come from an active viewing, forming the foundation of what we know will fit, a blend with the assurance of no dissatisfaction. Some of Sam's cuisines which have raised my mouth water table to flood stage, range from his 'Grilled Chicken Caesar Wrap with Shaved Parmesan Cheesers'; I can see it as a definite lunch selection. On the other hand, I find myself in the early afternoon making an outside cafe stop, after viewing an exhibit with my wife at the Musee d' Orsay, and ordering Chef Sidawi's 'Camembert Cheese on Baguettes'; with a tall glass of a chilled white Zinfandel of blended exotic fruits to hold me over for when one of his hot delights, 'Burger au Poivre with Porteenie Mushroom on Sesame Kaiser Bread'; makes its debut. This one will reign as the star of the main course served to friends that evening in my 'Cro-Magnon' retreatment center aka Man Cave, a place where Minnesota Fats would go totally eight-balled over the size of the billiard table, a place where Ted Danson would roar with cheers of delight, and a domain where the entertainment activities include not only the sounds and sights from the roll the dice, cards shuffling, darts as they plunge, but also the audio joys of fun times of fellowship in an action. Undoubtedly to me, 'My Rustic Sandwiches' is a book that will get you going to create one of Sam's look-alikes; moreover, a book, aside from a teaching artisan bread aspects and packaged like a classy art gallery, it comes chalked with recipes as well as scrupulous visual aids. It is a book that also overwhelms with creative culinary inspiration. This book supports 'I can do it' and you really don't have to be a Sam Sidawi in the kitchen. For more information, visit [...]

Review by Ben Rayman4 of 4 people found the following review helpful. 4.5 stars! Terrific. By Huntress Reviews \*\*\*\*\* FOUR AND A HALF STARS! For sandwich lovers who want to take their passion to the next level, this book will guide you to eating experiences you have perhaps never imagined. Artisan breads are clearly a passion for Mr. Sidawi, since he has 10 DVD titles featuring instructions on making these delights. However, he readily admits that making your own bread isn't for everyone. Even so, there is a section in this book with recipes for several of them; along with explanations of ingredients and methods, should you feel adventurous. The sandwiches? If you are interested in making uncomplicated basic sandwiches or the gourmet variety, you'll definitely find recipes you will enjoy within the pages of this book. There are mouth-watering examples of everything from suggestions of various cheeses paired with breads (Camembert Cheese on Baguette), to familiar sandwich ingredients (Classic all dressed Ham Sandwich on Baguette), all the way to a variety of exotic stuffing that I had never before thought of putting into a sandwich. For instance, there are sandwiches with Sauteed Dandelion, Caramelized Onions, Shaved Radish and Squeeze of Lemon Juice on Pita Bread; as an added visual delight, all these are accompanied by photographs that are so well done you can almost smell the food! In addition to the above mentioned recipes, Mr. Sidawi also has recipes for heartier fare that no one would be shy to serve their dinner guests. Some examples of these are: Grilled Chicken, Roasted Garlic Mayonnaise, Roasted Tomatoes with Herbs, and Provolone Cheese on Ciabatta, which is a type of moist Italian bread made with olive oil. As an added surprise, recipes are included (at the back of the book) for the various Spreads and Dips called for in some of the sandwich masterpieces. Whether you like trying out new recipes or you are a Cookbook-Junky who loves "just looking," you are bound to enjoy this unique cookbook. \*\*\*\*\*Reviewed by Tracey Naylor for Huntress Reviews.

Providing inspiring ideas, from simple hot and cold sandwiches to the gourmet variety, this cookbook is all about savoring hearty artisan bread. Featuring more than 50 mouth-watering sandwiches, it brings into the home a wide range of flavors from around the world. Recipes and information on how to make artisan bread are also included.

About the Author Sam Sidawi