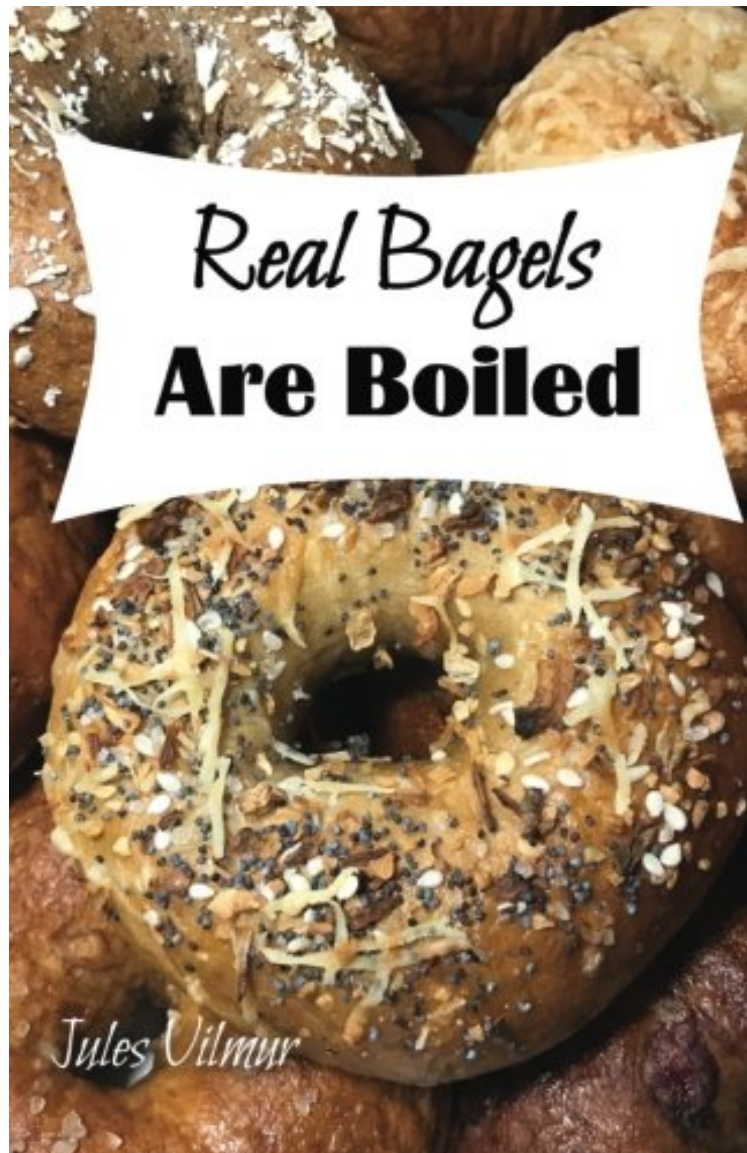


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## **Real Bagels Are Boiled: Twenty Painless Recipes From a Girl Who Learned to Bake When She Moved to a Town Where Nobody Made a Proper Bagel**

*Jules Vilmur*

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would be worth my time, and all praised Real Bagels Are Boiled: Twenty Painless Recipes From a Girl Who Learned to Bake When She Moved to a Town Where Nobody Made a Proper Bagel:

4 of 4 people found the following review helpful. Buy it, do it, you will not regret it. By Chappie I enjoyed this book and with out hesitation would recommend it to someone looking to make a delicious, NY style bagel. The book is well thought out, and the recipes are easy to navigate. Now let's get to the heart of the matter; the recipes. I have tried four of the bagels in this book and they are delicious; my favorite being the Maple Curry .... yum. Can't wait to try the rest. Also, you will enjoy the anecdotes as you make your way through the recipes. 0 of 0 people found the following review helpful. Nom nom nom nom By Matthew Sharp Perfect. 0 of 0 people found the following review helpful. Five Stars By tiggersc1960 Great bagels!

If you live in New York City, you don't need this book. You've got bagel shops like we've got Starbucks, on every corner. But if you're in Texas, Michigan or sunny California; if finding a boiled and baked New York Style bagel is an impossible mission or an epic feat; this book is for you. Any bagel snob can tell you that Real Bagels Are Boiled, but I'll tell you why and then show you how to make great traditional bagels in your own kitchen without any fancy tools or mad baking skills. We'll go step-by-step through the process: \* making the dough \* shaping your bagels \* boiling and baking to golden brown \* cooling, storing and oh yes, \* EATING your first batch of Buck Naked Bagels. Once you've got a handle on the basics, you can dive into the scrumptious variations; unique takes on familiar favorites such as our Everything Inside and Out, along with creative combinations like Maple Curry and the much-sought-after Bloody Mary Bagel. Unlike other bagel recipe books that feature a single bagel recipe followed by a slew of spreads and sandwich fixings, Real Bagels Are Boiled is a collection of 20 unique bagel recipes imagined, perfected and taste-tested by Jules Vilmur and crew.

From the Author Over nine years and after thousands of bagels, I have mastered the art and science of bagel-making. But it wasn't until a friend asked if I'd teach her, that I realized how much I wanted to pass this knowledge on to others. Throughout this process, friends and family joined in: rolling bagels, snapping photos, tasting, and creating alongside me. I have come to see this book as more of a collaborative effort than a personal project, and it is my hope that you will join us, and that our bagels will become a part of your repertoire too.