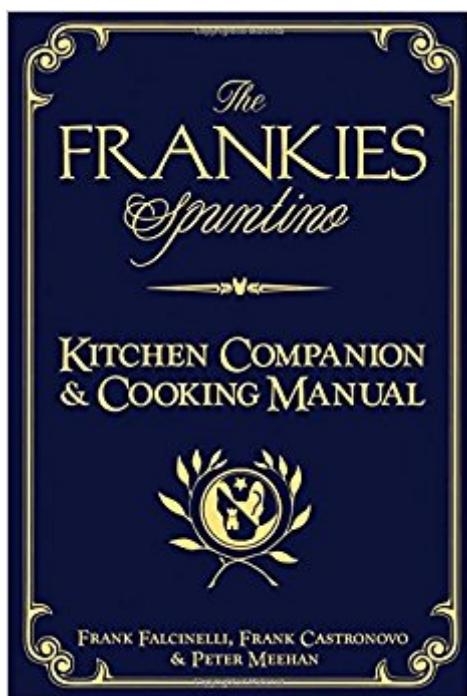


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The Frankies Spuntino Kitchen Companion & Cooking Manual



Synopsis

From Brooklyn's sizzling restaurant scene, the hottest cookbook of the season...From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntinoâ a tin-ceilinged, brick-walled restaurant in Brooklyn's Carroll Gardensâ for food that is "completely satisfying" (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just we want to eat now. The entire Frankies menu is adapted here for the home cookâ from small bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday "sauce" (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen.

Book Information

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Customer Reviews

Frank Castronovo trained with such culinary superstars as Jacques PÃ©pin and France's Paul Bocuse. In 2003, he opened Frankies 457 Spuntino with childhood friend Frank Falcinelli. He lives with his wife and two daughters in Carroll Gardens, Brooklyn. Frank Falcinelli has worked in Michelin

two-star restaurants in France, with chefs Charlie Palmer and David Burke in New York, and was a partner and chef in the New York hot spot Moomba. He lives in Brooklyn with his French bulldog, Frankies mascot Merlin. Peter Meehan is a food writer and former New York Times restaurant columnist. His most recent book is Momofuku, co-authored with the chef David Chang.

I visited this restaurant a couple of weeks ago, and had some of the best food I had ever tasted. Pure and simple, excellent quality, I couldn't wait to get the book and start cooking! This book is everything you could hope for in a cookbook. The recipes are clearly explained, the ingredients are easy to get (you probably have most of them), and the resulting dishes are absolutely delicious. I tried three recipes over the last holiday weekend, and my family and guests were delighted. The Sunday Sauce and Meatballs are wonderful! A bonus is the excellent narrative that accompanies the recipes; funny, practical and smart; you won't be able to resist trying this food. I collect cookbooks, and this one is going to spend a lot of time in the kitchen with me, not so much time on the shelf.

I live just up the street from Frankies, and can honestly say these recipes are exactly like they prepare them in the restaurant. The cavatelli with brown sage butter is my go to, and I cannot tell the difference between the dish I prepare and Frankies.

After enjoying an unforgettable meal at Frankies, had to order the book. I grew up in the neighborhood but had been away for a few years. My friends that stayed told me this was their favorite spot. Now I can try their recipes.

Love this cookbook....it's not often you buy a book of this quality....I look forward to cooking these recipes & with Frankies olive oil. I will be giving these out for Christmas gifts to my chef members! I just can't say enough good about this book....perfect for beginners and well seasoned cooks :D

I am a New Jersey girl of Polish decent, who grew-up in a mostly Italian/Polish neighborhood. I've been making meatballs and sauce the way my Italian mother-in-law made them for the past 46 years. I have tried eating meatballs in many Italian restaurants, but they were never as good as my own. However, when my daughter made the Frankies Spuntino recipe for meatballs and Sunday Sauce, I had to admit that they were the best meatballs I have ever had and the Sunday Sauce was wonderful too. I couldn't wait to buy The Frankies Spuntino Kitchen Companion & Cooking Manual

for my very own and yes, I made them for my "significant-other," who couldn't believe how really great they were. Although I will still make my own meatballs and sauce from my worn-out, olive oil-stained recipe book, I will make The Frankies' meatballs and Sunday Sauce with no reservations...I have no need to try anymore meatballs. I have now been to "Meatball Nervana." Thank you to the Frankies for their great recipes. I look forward to trying more from this book.

I love reading this book, the chapter on equipment and pantry are worth the price of admission alone. You gain so much kitchen and cooking knowledge that you can apply to all types of cooking. The recipes are spot on and easy to follow. I highly recommend this book!

Great book - most cookbooks, you look up a recipe, go to the page, and maybe read any relevant content for a page or two before just going off the recipe. This book is actually readable, from cover to cover. A quick background on the guys, tips on gear/gadgets and how best to stock your kitchen, then on to the food. One of my big complaints with cookbooks is being told "this is how it's done" or "you only do it this way", without being told why. I'm left wondering "if I don't do it this way, will it suck, will it just be more watery, will it be a total disaster?" Here, they tell you what they do, and why they do it. Good stuff

This was a very good book I would recommend anyone who wants to make something interesting to buy this.

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