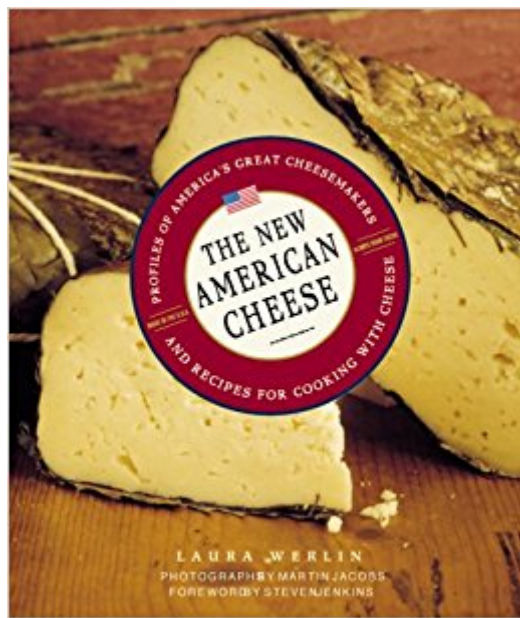


The book was found

The New American Cheese



Synopsis

A look at the art and craft of cheese-making.

Book Information

Hardcover: 280 pages

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Customer Reviews

Laura Werlin's *The New American Cheese* isn't just a beautiful and informative book, it's an important resource that, by profiling more than 50 cheese makers in all parts of the U.S., formally welcomes a whole new era of artisanal cheese production in America. More varieties of high-quality, locally made cheeses are available to more people in more parts of the country than at any other time in U.S. history--and, fortunately, the situation is only going to get better. Werlin divides her book into two parts, the basics and the specifics. "All About Cheese" takes the reader through the evolution of cheese making in America: how cheese is made; the health factors; how to taste, buy, and store cheese; how to serve cheese alone and with wine; and how to cook with cheese. Then she gets specific. "Recipes and Profiles" glides between a deep appreciation of the people producing these new cheeses, the cheeses themselves, and the ways these cheeses can be best appreciated as starters and appetizers, in pizzas, pastas, and risottos, and as part of main courses, side dishes, and dessert. The recipe section entitled "Cheese Classics" offers, of course, an irresistible Three Cheese Macaroni and Cheese. There are 80 recipes total, with such standouts as Peppered Goat Cheese Crackers, Polenta with Teleme, Asiago, and Truffle Oil, Cheese Enchiladas with Lime-Tomatillo Sauce, Herbed Sugar Snap Peas with Goat Cheese, and Ricotta-Brioche Bread Pudding. Best of all, Werlin's sprightly, informed prose is underscored by Martin Jacobs's equally

delightful photos. --Schuyler Ingle

Laura Werlin is a food journalist whose articles have appeared in *Saveur*, *Self*, and *San Francisco*. Prior to food-writing, Werlin spent 16 years working in television news in San Francisco. This is her first book. Martin Jacobs is a professional photographer based in New York City. His photographs have appeared in *Spirit of the Harvest*, *The International Chocolate Cookbook*, *A Taste of Hawaii*, and *Foods of Vietnam*, all published by Stewart, Tabori & Chang.

Excellent recipes and very thoughtfully written with real imagination.

My husband could not put this book down for days. Lots of great info on different cheeses and where it's made. Great pictures too.

I love this book. I had to buy a second copy for my sister because it's so good. It has a general "about cheese" educational section that's very good, then moves into some delicious, gourmet-inspired cheese recipes, and also includes profiles and contact info on a wide array of american cheese makers. It's truly all encompassing, and a must for any cheese lover!

This book gives an excellent overview of the cheese business by an industry expert who is well respected.

If you are wondering who would think to write a book about cheese, just read the Introduction written by Ms. Werlin, and you will see her enthusiasm for cheese is quite real. She isn't the only one with an infatuation for cheese. I found the *New American cheese* to be a fabulous book stuffed full of information about our American cheesemakers along with some scrumptious, tempting cheese recipes, and if that isn't enough, she has also included some vivid, delicious-looking photos by Martin Jacobs to tempt us even more. The book begins with the evolution of cheese. It goes into the types of cheese, such as cow's milk, sheep's milk, and goat's milk cheese. She explains to us where cheese came from and how it grew in America. Then she follows through with a page of descriptions and even lets us in on how to pair the right cheese with the right wine. On the informative side, there is a reference guide pertaining to the types of cheeses presently being made from the fresh to the very hard. She also includes a glossary and a list of cheesemakers around the country. The author, with pictures of the different cheesemakers' labels, briefly tells of each one and

includes some mouth-watering recipes. Some of the recipes are new to me, and I definitely plan to try them. My favorite recipe is the colorful and delicious "Marinated Pepper Goat Cheese and Roasted Tomatoes". It's a fresh, wonderful book, and I encourage you to include it in your kitchen library. Carisa @ MyShelf.Com

I make cheese, run a website and forum at CheeseForum.org, and got this book to broaden my knowledge of different American made cheeses. "The New American Cheese" is a medium sized 1 in/2 cm thick format hardcover reference book with glossy color pages with many pictures. Its contents is i) the normal intro to cheese, buying storing, pairing with wine etc and appendices, 40%, ii) a listing and summary of American Cheese Makers with logo's, no pictures, 20%, and iii) cooking recipes with pictures, 40%. If you are interested in Artisan American Cheese Makers this is a great book. Turophile (Lover of Cheese)

I saw this author and cookbook on FoodTV. Have a wonderful gourmet store nearby which carries some of these cheese producers. Wonderful that this book showcases and promotes these talented producers who further America's cheese industry. Maybe like what our wine producers have become, this book will aid the artisan cheese community. Besides all the wonderful knowledge of types and production, etc., what I am about is taste. This book has delightful recipes using these producers. To date the Goat Cheese, Apricot, and Sage-stuffed Chicken Breasts, Spinach and Fromage Blanc-Stuffed Chicken Breasts, Goat Cheese Cake with Peaches and Blueberries, and Herbed Sugar Snap Peas with Goat Cheese. In support of these wonderful cheese producers!

This beautifully written and wonderfully illustrated volume is a rare treat- a work of interesting history as well as a tour through the culinary delights of American Cheeses. The book is equally at home on a coffee table as it is on a cookbook shelf. It combines history, profiles of the major American cheese producers and recipes, illustrated so lavishly that you feel a desire to eat the pages.

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