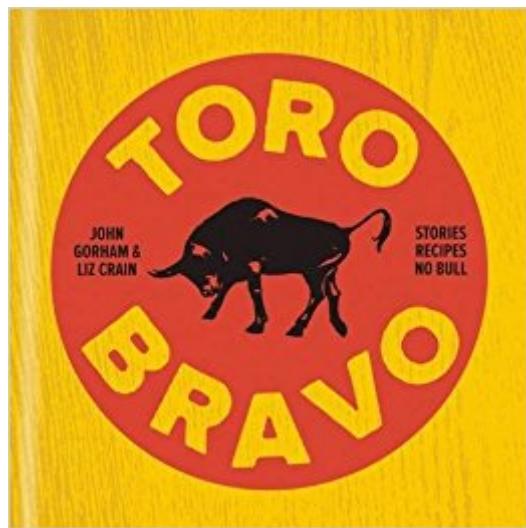


The book was found

Toro Bravo: Stories. Recipes. No Bull.



Synopsis

At the heart of Portland's red-hot food scene is Toro Bravo, a Spanish-inspired restaurant whose small plates have attracted a fiercely loyal fan base. But to call Toro Bravo a Spanish restaurant doesn't begin to tell the whole story. For chef John Gorham, each dish reflects a time, a place, a moment. For Gorham, food is more than mere sustenance. The Toro Bravo cookbook is an honest look behind the scenes: from Gorham's birth to a teenage mother who struggled with drug addiction, to time spent in his grandfather's crab-shack dance club, to formative visits to Spain, to becoming a father and opening a restaurant. Toro Bravo also includes 95 of the restaurant's recipes, from simple salads to homemade chorizo, along with an array of techniques that will appeal to both the home cook and the most seasoned, forearm-burned chef.

Book Information

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Customer Reviews

"These guys make Portland one of the most exciting restaurant cities in the world today." *—Mario Batali*"Toro Bravo is so much more than a cookbook (though it does a damn fine job of being just that). It's a passionate story of how one great chef found his way by following his heart and trusting his gut. It's a practical guide and a culinary cri de coeur. This is the real deal. It's the book I'm going to press into everyone's hands. I love it like mad." *—Cheryl Strayed*, author of *Wild*"John Gorham is a chef with a unique personality; he is magic. In his book *Toro Bravo*, he puts all his passion and soul into sharing Spanish cuisine with

Americans. I'm certain both professional chefs and home cooks will love it." ;Ferran Adrià , head chef at ElBulli" You're gonna love this cookbook. Toro Bravo brought something special to Portland when it opened, and still does: easy-to-love, Spanish-style food in a non-fussy atmosphere." ;Stephen MalkmusSo many of my Portland friends have recommended that I eat at Toro Bravo, over the years, that I couldn't ignore their suggestion. I've loved the restaurant's many ferments, amazing food, and entire aesthetic. In the Toro Bravo cookbook, Chef John Gorham, collaborating with writer Liz Crain, has not only made the flavors of Toro Bravo accessible to home cooks with excellent, easy-to-follow recipes, but shared fascinating stories of his journey to the helm of some of Portland's best restaurants. This book is filled with culinary inspiration." ;Sandor Katz, author of Wild Fermentation and The Art of Fermentation" An amazing story of a man's life and the building of a great restaurant. I loved it." ;Gus Van Sant" Here in Portland, Toro Bravo carves an uncommon niche ; simultaneously adventurous and comforting. This cookbook, like the restaurant itself, tells the story of one restless spiritâ "s search for home. These are recipes youâ "ll want to both cherish and share." ;Carrie Brownstein, creator of Portlandia ; John Gorham seemingly mind-reads what we want to eat: comfort and craft popping with salty, sweet, spicy flavors. No one better translates Portlandâ "s raging gustatory desires and DIY spirit. This book captures the joy of Toro Bravo; all heart, no bull.â " ;Karen Brooks, author of The Mighty Gastropolis ; Iâ "ve known John Gorham for over a decade, since I first got to town and he turned me down for a job. Since that fateful rainy morning, weâ "ve cooked together, confided in each other, commiserated (read: partied) together, and grown up significantly. Toro Bravo is the greatest expression of who John really is: nostalgic, spirited, brutally honest, fun as hell, and one of Portlandâ "s all-around-greatest chefs. The Toro Bravo cookbook captures his vision, ferocity, determination, and hilarity.â " ;Jason French, chef/owner of Ned Ludd" John Gorham's cookbook is as outrageously delicious as his food, as lively as his restaurant (my second home in Portland), and as personable as he is. It is a shining testament to authentic cooking. Paying homage to the Spanish tradition and expressed in personal terms, John's cooking is entirely unique." ;Paul Bertolli ; The Toro Bravo cookbook is unique in its storytelling: Johnâ "s personal story, the stories of the restaurant's evolution, the stories behind the recipes. Toro Bravo's magic lies in its ability to seamlessly merge the art of cooking with the commerce of dining: these are small plates, with big ideas.â " ;Andrew Zimmern, co-creator and host of Bizarre Foods" Reads like a memoir on a motorcycle ; with plenty of refreshment along the way. " ;Culinate

Liz Crain is the author of Food Lover's Guide to Portland. A longtime writer on Pacific Northwest food and drink, her writing has appeared in Cooking Light, Budget Travel, VIA Magazine, The Sun Magazine, The Progressive, Portland Monthly, and Culinate. She is also an editor and publicity director at Hawthorne Books, an independent literary fiction and non-fiction house in Portland. John Gorham is a four-time James Beard nominee. He is the chef and owner of Portland's beloved Toro Bravo and Tasty N Sons. Tasty N Sons received Willamette Week's Restaurant of the Year award in 2010. Gorham is the only chef to win this award three times for Viande, Tasty n Sons, and Toro Bravo. David Reamer is a Portland-based food photographer whose photography has been featured in GQ, Food & Wine, Travel + Leisure, Sunset, Portland Monthly, and Bon Appétit.

This was a gift for my daughter-in-law

We live in Portland, so now we don't have to pay the \$\$\$\$ or wait in line. Great recipes

Absolutely terrible Kindle version. Worst I've seen. Hard to read. Would like a refund.

Fun book we found at a restaurant in Portland. I got one for my mom and for my gf. They loved it. Great pics, cool stories, and awesome recipes.

Beautiful, great storytelling, and some of the best recipes from Toro Bravo. The best cookbook I own. For super reals.

I love this restaurant and was thrilled to find a cookbook. Delicious!

It's a very real story about the founders, staff, and life at Toro Bravo, along with delicious recipes and photos of what they prepare and serve every day.

Love it!

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