

CLASSIC RECIPES FOR MODERN PEOPLE

BY MAX SUSSMAN, ELI SUSSMAN



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Classic Recipes

For

MODERN PEOPLE



A COLLECTION OF CULINARY
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Review

“Home cooks interested in adding to their comfort food canon will likely find some inspiration in this eye-catching collection...The Sussmans' thoughtful collection is sure to jar readers from their comfort (food) zones and encourage them to branch out to incorporate new flavors and ingredients.” (Publishers Weekly)

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“They’re also pretty good in the kitchen. And their third tome — Classic Recipes for Modern People — spotlights their cooking chops and dead-on wit in equal measure.” (The Forward)

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Corn Bread & Brisket Patty Melt

Brisket

2 lb (1 kg) beef brisket

1 Tbsp extra-virgin olive oil

Kosher salt

1 yellow onion, finely diced
1 garlic clove, minced
1 tsp firmly packed light brown sugar
1 Tbsp tomato paste
2 cups (16 fl oz/500 ml) chicken stock
Pinch of red pepper flakes

Corn bread

Olive oil spray
1 1/4 cups (61/4 oz/195 g) cornmeal
1 cup (5 oz/155 g) all-purpose flour
1 1/2 tsp baking powder
2 tsp kosher salt
2 Tbsp firmly packed light brown sugar
3 serrano chiles, seeded and minced
4 green onions, minced
1 1/2 cups (12 fl oz/375 g) whole milk
1/2 cup (4 oz/125 g) whole-milk yogurt
1/2 cup (4 fl oz/125 ml) extra-virgin olive oil
1 large egg, beaten
1 Tbsp extra-virgin olive oil
1 small red onion, cut into thick rounds
4 slices Gruyère cheese
Unsalted butter for frying

* Makes 4 enormous sandwiches,

1. To make the brisket, cut the meat into 1-inch (2.5-cm) pieces. In a wide pot, heat the olive oil over high heat. When the oil is very hot, add the brisket and a pinch of salt and cook, stirring, until browned, about 5 minutes. Reduce the heat to medium, add the onion, and sauté until softened and caramelized, about 7 minutes. Add the garlic, brown sugar, and tomato paste and sauté for 3—4 minutes. Add the stock and red pepper flakes and bring to a simmer. Reduce the heat to low, cover, and simmer until the meat is falling apart and tender, 2—3 hours. Add water if the pan begins to dry. The meat should be just barely covered with liquid when it is ready. If there is too much liquid at the end, transfer the liquid to a small saucepan and simmer until reduced.

2. To make the corn bread, preheat the oven to 375°F (190°C). Line a 9-inch (23-cm) square baking pan with parchment paper and spray with olive oil.

3. In a large bowl, stir together the cornmeal, flour, baking powder, salt, brown sugar, chiles, and green onions. In another bowl, whisk together the milk, yogurt, and olive oil. Add the milk mixture to the cornmeal mixture and fold just until the batter is blended; it will be slightly lumpy. Add the egg and fold until blended.

4. Pour the batter into the prepared pan. Bake until the bread is golden brown and a toothpick inserted into the center comes out clean, about 20 minutes. Transfer the pan to a wire rack and let cool completely.

5. Meanwhile, in a heavy frying pan, heat the olive oil over high heat. Add the onion and cook, turning once, until deeply caramelized, about 4 minutes on each side. Transfer to a cutting board and cut into 1/2-inch (12-mm) pieces.

6. Cut the corn bread into 4 equal pieces, then halve each piece horizontally. Place one-fourth of the braised beef on the cut side of a bottom piece of corn bread. Top with 1 tablespoon of the onion, a slice of cheese, and then the top piece of corn bread, cut side down. Repeat to make 3 more sandwiches. In a large nonstick frying pan, melt about 1 tablespoon butter over medium heat. Working in batches, fry the sandwiches, turning once and adding butter as needed, until the bread is browned and the cheese is melted, about 3 minutes on each side. Serve right away.

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CLASSIC RECIPES FOR MODERN PEOPLE BY MAX SUSSMAN, ELI SUSSMAN PDF

Chef brothers Max and Eli Sussman are back with their fourth cookbook, *Classic Recipes for Modern People*, featuring over 75 recipes that reimagine classic dishes from their childhood and yours, with a little humor baked in along the way.

Classics Recipes for Modern People is the definitive collection of classic recipes that have been reinvented, rejiggered, reordered, and re-created by Max and Eli Sussman. They believe that recipes should be ever expanding and evolving, a philosophy they practice in both their professional and home kitchens. That a dish “no matter how classic and iconic—has the ability to morph into something new and fantastic.”

Divided into eight sections like “Classics from Our Childhood,” “TV Dinner Classics,” “Future Classics,” and “Breakfast Classics” readers will find reinvented dishes inspired by Max and Eli’s childhood in Detroit, the frozen food aisle, followers on social media, and more. Everything old is new again - tastier, bolder, and better. Welcome to the new classics.

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- Released on: 2015-03-31
- Original language: English
- Number of items: 1
- Dimensions: 9.50" h x .60" w x 8.00" l, .0 pounds
- Binding: Paperback
- 160 pages

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Kosher salt
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1 garlic clove, minced
1 tsp firmly packed light brown sugar
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2 cups (16 fl oz/500 ml) chicken stock
Pinch of red pepper flakes

Corn bread

Olive oil spray
1 1/4 cups (61/4 oz/195 g) cornmeal
1 cup (5 oz/155 g) all-purpose flour
1 1/2 tsp baking powder
2 tsp kosher salt
2 Tbsp firmly packed light brown sugar
3 serrano chiles, seeded and minced
4 green onions, minced
1 1/2 cups (12 fl oz/375 g) whole milk
1/2 cup (4 oz/125 g) whole-milk yogurt
1/2 cup (4 fl oz/125 ml) extra-virgin olive oil
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4. Pour the batter into the prepared pan. Bake until the bread is golden brown and a toothpick inserted into the center comes out clean, about 20 minutes. Transfer the pan to a wire rack and let cool completely.

5. Meanwhile, in a heavy frying pan, heat the olive oil over high heat. Add the onion and cook, turning once, until deeply caramelized, about 4 minutes on each side. Transfer to a cutting board and cut into 1/2-inch (12-mm) pieces.

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5 of 6 people found the following review helpful.

These modern classics will become your new go-to recipes

By Garden Guy

This newest cookbook from the Sussman Brothers is even better than the ones before. The idea is that they have updated (and how!) many old standards -- from their Jewish childhood, other childhoods, TV dinners, the "classics," breakfasts, and desserts. They put their own interesting and flavorful twist on all kinds of recipes that you thought couldn't be improved upon, and improve them. The text, as always from these guys, is really fun to read. The pictures are scrumptious. But you will want to make every single one of these recipes because they are so tasty.

0 of 0 people found the following review helpful.

Five Stars

By Jo G.

great

0 of 0 people found the following review helpful.

Five Stars

By Paula Goodlett

It's a lot of fun reading this one.

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