

New York Cookbook: From Pelham Bay to Park Avenue, Firehouses to Four-Star Restaurants. Nibbles and noshes from New York City, America's kitchen. New York is pierogi, pasta fagiole, and chicken soup: Avgolemono, Brazilian Canja, Kreplach, Soo Chow, and Ajiaco.

New York Cookbook: From Pelham Bay to Park Avenue ...

from New York Cookbook: From Pelham Bay to Park Avenue, Firehouses to Four-Star Restaurants. New York Cookbook. by Molly O'Neill. Categories: Appetizers / starters; Thai. Ingredients: apple cider vinegar; curry powder; peanut butter; coconut milk; red curry paste; chicken breasts; ground cinnamon; Thai fish sauce. 0.

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New York is pierogi, pasta fagiole, and chicken soup: Avgolemono, Brazilian Canja, Kreplach, Soo Chow, and Ajiaco. New York is Sylvia's Ribs, plus Edna Lewis's Greens and Mrs. Kornick's Polish Corn Bread. And the New York Cookbook is all of this, and much, much more. Collected from all five boroughs by New York Times food writer Molly O'Neill, here are over 500 recipes--and over 700 photographs--that celebrate one thing: a passion for food and eating.

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Dick Smith | New York Cookbook: From Pelham Bay to Park ...

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