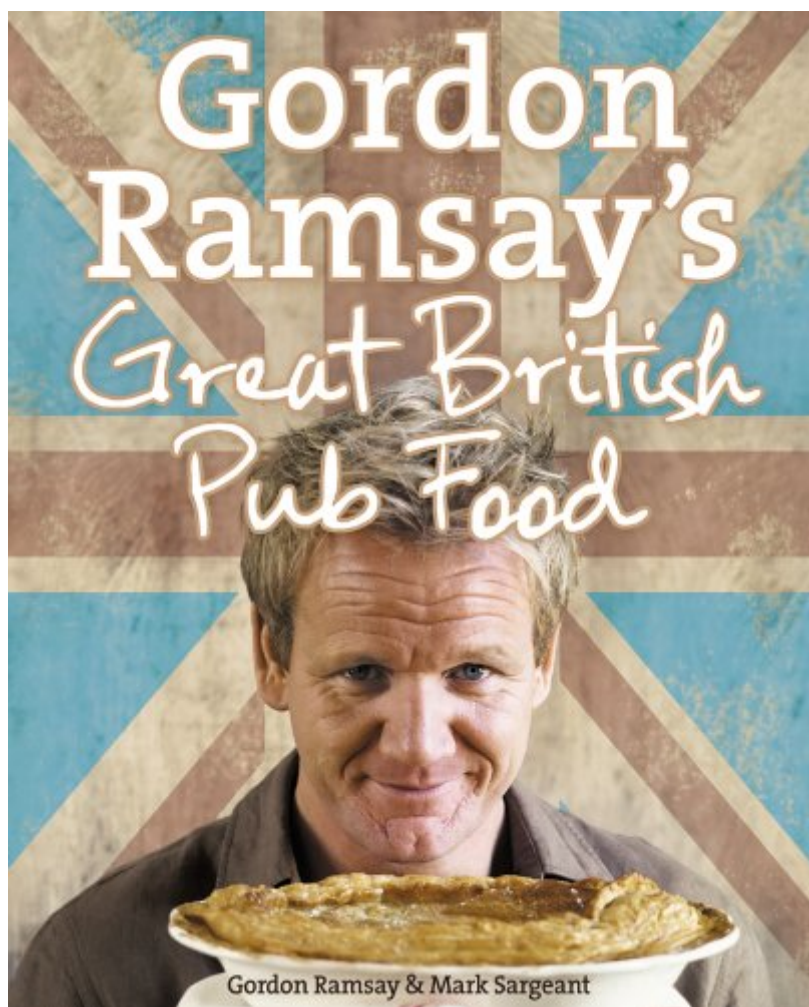


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Gordon Ramsay's Great British Pub Food



Synopsis

In his outstanding new cookbook, Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's Great British Pub Food is perfect for relaxed, homely and comforting cooking. Pubs were once a place where you could always guarantee good, simple, cheap food and a great Sunday roast, but when the steak houses and fast food chains arrived the good home cooking from the pub kitchens was replaced with tasteless, defrosted meals. Then came the gastropubs, which weren't much better, serving mediocre food at restaurant prices. That's why when Gordon Ramsay and Mark Sargeant set up the Gordon Ramsay pubs in London they wanted to produce the sort of simple but delicious British classics that warm the cockles of your heart and to serve them at affordable pub prices. Dishes like rich, hearty Chicken and Smoked Bacon Pie, mouth-watering Gloucestershire Sausages with Grainy Mustard Mash and Red Onion Marmalade and indulgent Treacle Tart - classics that have stood the test of time. Now Gordon has gathered his favourite British recipes into one sumptuous collection so you can invite your friends round, serve some good, English ale and cook the best in traditional pub food classics in your own home.

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Customer Reviews

I am a big fan of Gordon Ramsay and when I saw he had a book of pub food I was keen to take a look, however upon reading the reviews here at started to wonder if it was worth buying. Rather than trusting just the 4 reviews here (as of 1/11/10) I thought I would check on UK to see what the Brits thought of the book, since it is their food what better place to get an opinion than from the people who eat the dishes regularly. The reviews are overwhelming positive, no 1 star reviews. One review lists many of the recipes found in the book, having lived in England for a time I can tell you almost all of them are something you would find in an English pub. You can check out the reviews here: [...] I will be buying this book.

I purchased this book in the UK, but would have loved to have the US measurements instead. My husband and I have made several nice dinners and lunches from this cookbook. Yeah, I can see where the pub food in this book may sound a bit 'posh', but the British pubs in my neighborhood in London are trying to serve this type of pub food. Some recipes you definitely wouldn't find in a local pub - that I will admit, but they are still delicious. Everything we've tried from this book has turned out fantastic, especially the honey lemon chicken recipe. This book is a definite keeper for us and when we return to the States, will have this on hand to try and recreate the Sunday roasts and the other pub food presented in this book. My recommendations for anyone trying out the recipes in this book are: read the instructions more than once, make sure you understand the steps, and have all your ingredients prepped and ready to go before you start.

I loved this book-since I am from England it was perfect for me. I could see where there may be some confusion for others over some of the ingredients but once you google them the U.S. comparison comes right up, same applies with the measurements. I would recommend it-great change to the usual dinner at home- Easy/quick cooking great results-surprise your friends!!!

This cookbook is unlike any others that I have in my library. It's literally a textbook. Many of the recipes are very authentic and err on the side of historic. I have a couple other cookbooks on historical British recipes and I've found a few of the same recipes in this book. I'm sure if I went to a pub in 1800-1920 these would be the dishes I'd expect to see. It's a really good book, there are only a few recipes that I've seen in pubs lately, and I'm glad to have this book so I can recreate authentic pub food.

The recipes are very good, but there are no pictures in the Kindle edition. I am not British, so I don't

know how should the meals look like

I have enjoyed every recipe I have made out of this book. Being from the US every time I decide to try a new recipe it is a cooking adventure. Finding ingredients that are not common in the US which has also allowed me to find some amazing shops in town, I have become more knowledgeable with the ingredients I am using and I guess you would say "cooking terms bilingual", since there are different terms and measurements used. When I first received the book I was intimidated because it seemed an immense task to make anything but once I "rolled up my sleeves" I have had such a good time! I would buy this book all over again.

Gordon Ramsay has done a brilliant job of bringing the very best of Britain into a cookbook. It might seem a bit odd for Americans (wild boar sausage and treacle tarts), but it's a wonderfully done book. The recipes are fantastic!

Before you buy, keep in mind this is a British published cookbook. Measurements are in metric and some ingredients will be difficult to find in the US. However, it is very easy to look up the conversions (you can do that on google in about 5 seconds) and most of the ingredients can be substituted for items more readily available in the US (the internet is full of sites you can find suggestions for substitutions that will be equally as good). That being said...I'd consider myself an average home cook. The culinary knowledge I have is from cookbooks, cooking shows, and trial and error in the kitchen. Our house is a bit Ramsay crazy. I've made some of his stuff in the past, and I find his recipes very easy to follow and execute. I have yet to make anything out of this cookbook, but I will be making his roast duck and potted duck tomorrow. I'm thrilled to finally having a go to cookbook, and am planning on ordering more of his in the near future. I will update when I have made some recipes out of here, and let you all know how it goes.

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