



The Big Sur Bakery Cookbook: A Year in the Life of a Restaurant

Michelle Wojtowicz , Michael Gilson , Catherine Price , Phillip Wojtowicz

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Here from the celebrated California restaurant Big Sur Bakery is a stunningly photographed cookbook showcasing seasonal ingredients, local vintners, fishermen, and farmers—and the food that makes the Big Sur Bakery unique.

Tucked behind a gas station off California's legendary Highway 1, the Big Sur Bakery is easy to miss. But don't be fooled by its unassuming location—stumbling across the Bakery, as countless visitors have done on their way up and down the Pacific Coast, will make you feel as if you've discovered a secret: a gem of a restaurant where the food, people, and atmosphere meld together in a perfect embodiment of the spirit of Big Sur.

The three restaurant owners, chef Philip Wojtowicz, baker Michelle Wojtowicz, and host Michael Gilson, escaped the Los Angeles food scene to create their version of the ideal restaurant, nestled in the heart of some of the most beautiful country in the world. This is simple, wood-fired American cooking at its best, executed in a way that lets the ingredients—seasonal and often locally produced—shine. Weekend brunches feature thick, nine-grain pancakes and savory breakfast pizza topped with crisp bacon, fresh herbs, and pasture-raised eggs. At night, Phil offers classics like Grilled Prime Rib Steak with Red Wine Sauce along with twists on traditional favorites like Venison Osso Buco or Rockfish Scampi. And every meal should end with one of Michelle's great desserts, whether it's a homemade Peppermint Ice Cream Sundae or Hazelnut Flan with Roasted Cherries.

But this is more than a cookbook; it's a yearlong glimpse into what it's really like to live in Big Sur, introducing the people and places that make the restaurant's renowned food possible, including Wayne Hyland, hunter and forager, Jamie Collins, organic row cropper, and Gary Pisoni, the eccentric vintner who supplies some of the restaurant's most beloved wine. With its outstanding photography, lively profiles, and dozens of must-make recipes, this book helps bring the experience of Big Sur home.

The Big Sur Bakery Cookbook: A Year in the Life of a Restaurant Details

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From Reader Review The Big Sur Bakery Cookbook: A Year in the Life of a Restaurant for online ebook

Elizabeth says

This isn't a cookbook for whipping up quick dinners for the fam. It took me several days to make Clovis's Lime Tart with Lime Marmalade and Ginger Ice Cream. I also love the Fresh Garbanzo bean stew with fingerling potato confit. Both dishes were worth the massive effort. I haven't had the stamina or the time to undertake another recipe, but will have to put it back on my regular cookbook rotation from the library.

David says

More than just a cookbook, this is the story of twelve months living in Big Sur and meeting the residents, twelve months running a restaurant using local, seasonal ingredients, and twelve months of creativity.

I was really blown away by this book. The passion of the owners and their pursuit of authenticity and quality shine through in every page and every story. After five minutes with this book I knew I had to pay the bakery a visit and I'm glad to say I did just that this past summer (I live three thousand miles away, by the way!). The food was amazing, as expected.

This book and a visit to the bakery are highly recommended.

Oh and I made the scones in this book and they were delicious.

Frances Palladino says

This book has inspired a road trip

I bought this book because it was on sale and the recipes looked great. I had no expectations other than to flip through it and maybe try cooking one of the recipes in my spare time. However, the stories of the owners and the people who they live, work and do business with kept me coming back for more. I am not only inspired to cook the featured dishes but also to plan a road trip to the Bakery in Big Sur to try their food. Fun and inspiring book.

Samantha says

This is one of my favorite cookbooks at Omnivore Books on Food.

Really unlike any cookbook I have read, it focuses on the Big Sur Bakery as an entire idea, and rather than just recipes, it's a really striking compilation of the food, interviews with staff, family, and vendors, as well as notes on the actually business of keeping a restaurant open in the winter season in Big Sur.

It's a really thought provoking look at a food establishment as a whole.

Megan says

equal parts ode to big sur and cookbook/bakery memoir. the recipes (mostly american fare) sound tasty but none were particularly motivating to me. i borrowed a copy from the library, but if i ended up with a copy, it'd be a gorgeous coffee table book rather than a cookbook.

Heidi says

Im loving "this is what I did" books lately finding them inspiring. Made me want to pack up and move to a small town on the west coast and open something. Nice story of husband and wife chefs that took a risky chance to open a bakery in big sur and highlights local people they have met and how they help - and of course recipes that are organized seasonally

Daisy says

Want to make:

the entire Thanksgiving menu

Yam and Sweet Potato Pie p. 140

House-Cured Salmon p. 62

Pickles p. 97

Want to eat:

honey from Big Sur

Have made already (but only once and really I should try this again):

Hide Bread p. 220

Mary Schildman says

Fascinating

Some recipes I would not touch with a ten foot pole...however there many super wonderful recipes that will become family favorites. Good job

Julie says

Waaay too involved and/or containing hard to come by ingredients (I'm wary of Michigan "seafood") but if I still lived on the West Coast, I might bust this out for special occasions. Beautifully illustrated and presented, a good flip through even if you don't intend to use the recipes. The interviews get a little hippy dippy and eye-roll inducing. ("We farm from our porch! Like nature intended!") Maybe I've just been away from PDX

too long. I really want to attend their holiday gatherings. They look awesome.

Was introduced to this book through Heidi Swanson (101 Cookbooks blog). She'd mentioned that she adapted a chocolate bundt cake from this book. I prefer her adaption to the original recipe and will stick with that.

Sherry says

Loved the layout. The bio's for the chefs, food suppliers etc. were interesting. A great (and abbreviated) insight into the workings of those truly dedicated to sustainable living/eating. The recipes and pictures were all great and yummy sounding/looking but few tempted me enough to actually put the time and effort into making.

I read the cook book cover to cover it was that quick and delightful to read. And I don't read cook books. It caught my eye mainly because that's where my husband and I ate our pastries from while honeymooning in Big Sur. No clue it was these guys!

Something I can't ignore, and somewhat irritating, is an undercurrent of 'we're kind of better than everyone else' vibe. We can't all quit our day jobs to live (rather un-securely I might add) out in the middle of nowhere foraging for wild mushrooms and being out of work for weeks out of the year. Beautiful country? Yes. Admirable way to grow and eat food? Yes. Does everybody have access to free-range eggs and pasture raised chickens, and the money to eat that way? No. I love what they're doing out there. Don't be hating on us folks that choose to live in the 'rat race'. We're doing what we can! In the mean time, keep on cooking!

Mandie Kok says

This book was truly a pleasant surprise. The cover drew me in and when I started reading I was swept away. Being South African, I'd never heard of Big Sur. Instead of recipes, I discovered a remote place, filled with interesting people. You have to be interesting to live in Big Sur, otherwise you probably won't survive.

Apart from learning about the place and the people, I was also impressed by the recipes. They're clearly restaurant dishes, but easy and simple enough to be made at home.

The best part of the book is the way it is structured. I loved the month by month breakdown of what gets served at the restaurant. I enjoyed the profiles on the people (they're very funny people) and the introductions to each section. The whole book felt very personal and I enjoyed that.

Finally, I also appreciated that they had terms and explanations of equipment right at the back. I've read a lot of cookbooks and am an advanced cook, so I get a bit annoyed when I open a new cookbook and get the whole lecture about equipment and ingredients at the beginning. I know all that stuff already, get to the cooking! Here they assume you know, but in case you need to look it up, it's at the back.

I loved it! Beautiful book and lovely photos, although not every dish is pictured.

Naomi says

I thought I would like this cookbook more than I did. There have been several vegan cookbooks that I have pulled numerous recipes from being a non-vegan. I really didn't have that with this cookbook. Still not disappointed with my purchase.

melanie (lit*chick) says

This is a cookbook that is meant to be read - I love the story of the restaurant and the people who work there, suppliers, community members and farmers. There are only about 2 recipes I could actually make since the ingredient list is hard to come by in suburbia. Gorgeous photos too.

Cherie says

B+ Great photos, wonderful layout, interesting stories. All of the recipes are def not vegetarian, but some interesting stuff in here regardless. I want to eat here...and live in Big Sur! There's probably great running out there.

Heather says

I checked this book out from the library, but it's one that I must buy. I love the layout of this book, love the pictures and the stories that go along with it. I've only made one thing so far, but everything looks fantastic, well everything except the spicy fresh calamari :)
