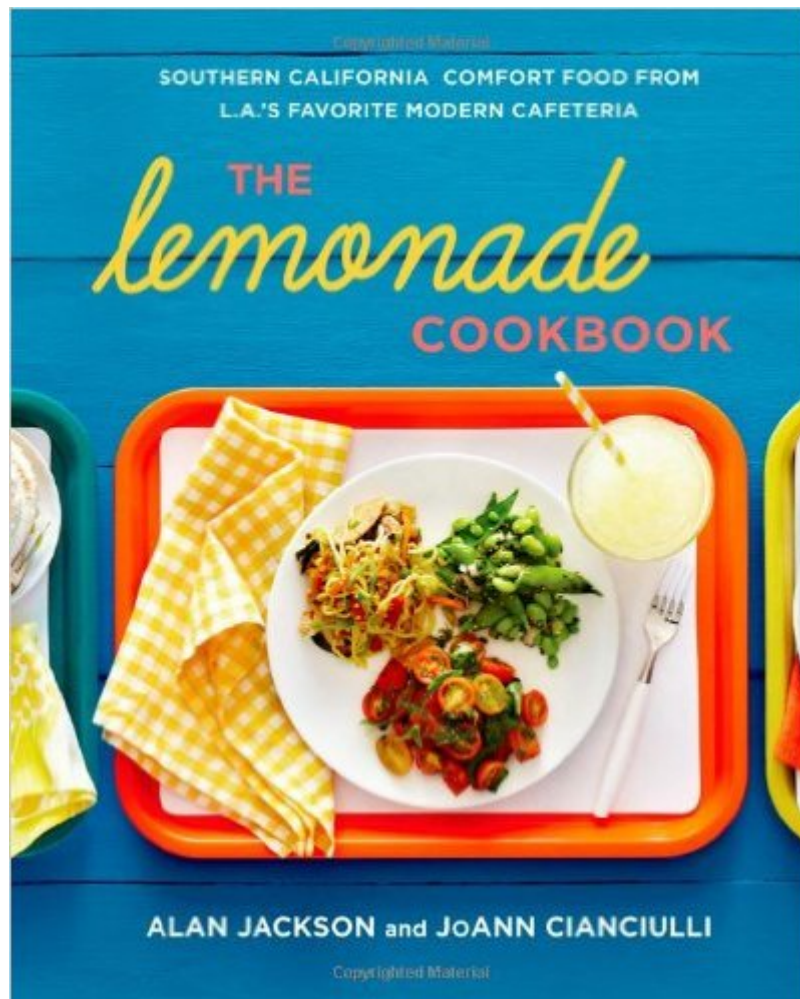


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The Lemonade Cookbook: Southern California Comfort Food From L.A.'s Favorite Modern Cafeteria



Synopsis

The Lemonade Cookbook takes the bold flavors, imaginative dishes, and southern California lifestyle that have made the brand an instant hit and captures them in a fresh, beautifully-designed, full-color book. Like Los Angeles, Lemonade's cuisine is carefully blended with variety. L.A. is agents and movie grips, surfers and yoga moms, students and celebrities, and a wide mix of different culinary traditions. At Lemonade the marketplace salads, unique sandwiches, and slow-simmered stews taste as though every culture stirred a bit into the pot—for example, the skirt steak with grilled onions and piquillo peppers with its smoky depth, pairs perfectly with the snappy salad of Chinese long beans, plums, and scallion vinaigrette. A comfortable place where locals and visitors enjoy a rotating daily spread of deliciousness, the recipes, more than 120 in all, stress simple cooking preparation with a global taste, and are a perfect fit for today's on-the-go lifestyles and perceptive palates. And, of course, it wouldn't be L.A. without the amazing desserts—from banana mascarpone layer cake to caramel fleur de sel macaroons to peanut butter milk chocolate cookies, there are recipes for treats galore, plus ten different recipes for delicious flavors of lemonade. The Lemonade Cookbook: Southern California Comfort Food from L.A.'s Favorite Modern Cafeteria speaks to all cooks who want to make sophisticated highly-urban "comfort food" with ease.

Book Information

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Customer Reviews

Firstly, if you have ever been to Lemonade you should know that it is a great place to eat. They only use the freshest ingredients and it is healthy. I pre-ordered the book just about a week ago and received it the day it came out. Now, of course, I have not made all the recipes in the book yet. But,

I do have to say that it is probably one of the most convenient and less intimidating cookbooks I have ever read. Sorry Julia Child, making your Beef Bourguignon is not the easiest thing. On top of the healthy, California-style, home cookin' recipes, Chef Alan Jackson gives you little tidbits on how to make each dish better. He also tells you why he chooses certain ingredients. What I really like about this cookbook is that it isn't just a cookbook that tells you the recipe and how to prepare it, but also gives you some pointers from the chef himself. It's as if he's sitting right next to you, helping you throughout the process. The book also gives you a little background on the creation of Lemonade, which is a very interesting read. Honestly, I love Lemonade and am very excited to have the ability to make some of the dishes that they serve at the actual restaurant. Oh, and if you ever had their Lemonade drinks, you now can make those too because the recipes are in the book! Now that's one less thing I have to think about for my next meal, which is, what should I eat? I guess the only drawback to this cookbook was that I wanted more pictures. There are pictures, I just wanted more because we not only eat food with our mouths, but with our eyes. But, I find that issue with most cookbooks anyway. This is definitely a buy for all Lemonade fans and also for those who like fresh-ingredient, healthy, home cookin' recipes.

Let me preface this with I never write reviews. I'll repeat: I NEVER WRITE REVIEWS!!! I have to also say that I am a baker and went to culinary school and have not "maybe sorta messed up following the directions?" as per the manager of the store in Pasadena when I called inquiring why NOTHING I've made tastes like it does in the restaurant. That being said, the recipes ARE good and do taste great, but if you're thinking that they have given up secrets to their recipes, you'll be disappointed. I purchased this book specifically to make my mother-in-law's favorite Coconut Tres Leche cake. The cake came out great, moist, great frosting and great filling. It was no tres leche. I called to ask what the bakers use in the middle to make THEIR layer very moist like it was literally soaked in something, they just said that the recipes are true. This also happened with the brussel sprouts, moroccan chicken, jamaican chicken, mac & cheese, snap peas, and red miso beef short ribs. I can say this is a great cook book in that the recipes are good, but if you are getting it expecting to make something from the restaurant, you'll be very disappointed.

I LOVE Lemonade's restaurants in Los Angeles, so was understandably happy to learn that they released a cookbook. However, after making 8 recipes from the book, have concluded that they aren't giving away any of their secrets. Recipes made at home don't approach the level of deliciousness encountered at the restaurant. If you are familiar with their food, you will likely be

disappointed with your homemade creations which don't quite hit the mark. Maybe they just didn't spend enough time testing that their large quantity recipes translate appropriately to portions for 4-6 people? Anyway, this book will be on its way to the used bookstore pretty soon.

I purchased this cook book because my roommate has eaten at their brick and mortar shop in California. After making one recipe from this book- a broccoli recipe- I immediately bought this cook book. I didn't know that you could make broccoli taste SO delicious! The recipes in this book are amazing, but warning, they require effort to cook, so make the recipes in multiple batches so that it's worth your time and effort.

I love the Lemonade eateries and I love having the recipes at home. The recipe selection is pretty good but I wish it included more of the seasonal salads. I was surprised to see the recipes for macarons (which I would never attempt to make at home) and was sad that a couple of my favorite veggie dishes didn't make the cut.

I love Lemonade! I always stop by whenever I'm in LA. It's so great to be able to make their delicious recipes at home. One thing I will mention, is that some of my favorites take a lot of prep time!

Lemonade is one of my favorite places in LA. The wide variety of fresh and healthy dishes available on any given day, makes my mouth water just thinking about it. However, the cookbook didn't represent many of those unique and delicious choices. There were a handful of dishes that I plan to make again and again, but there were too many basic sandwich and/or dessert ideas that I have no interest in. I guess it could have been that my expectations were unrealistic, but I had hoped for a book full of those amazing salad and vegetable recipes that make me return to the restaurant as often as possible.

Not all recipes at the Lemondade restaurant are included. Some of the page numbers in the index were also inaccurate.

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