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# State Bird Provisions: A Cookbook



## Synopsis

The debut cookbook from one of the country's most celebrated and pioneering restaurants, Michelin-starred State Bird Provisions in San Francisco. Few restaurants have taken the nation by storm in the way that State Bird Provisions has. Inspired by their years catering parties, chefs Stuart Brioza and Nicole Krasinski use dim sum style carts to offer guests small but finely crafted dishes ranging from Potato Chips with Crème Fraîche and Cured Trout Roe, to Black Butter-Balsamic Figs with Wagon Wheel Cheese Fondue, to their famous savory pancakes (such as Chanterelle Pancakes with Lardo and Maple Vinegar), along with a menu of more substantial dishes such as their signature fried quail with stewed onions. Their singular and original approach to cooking, which expertly blends seemingly disparate influences, flavors, and textures, is a style that has influenced other restaurants throughout the country and is beloved by diners, chefs, and critics alike. In the debut cookbook from this acclaimed restaurant, Brioza and Krasinski share recipes for their most popular dishes along with stunning photography, and inspire readers to craft an unforgettable meal of textures, temperatures, aromas, and colors that excite all of the senses.

## Book Information

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## Customer Reviews

View larger Giardiniera Giardiniera makes a great partner for tender meat, whether it's the sloppy, wondrous slices piled on Chicago's iconic Italian beef sandwiches or the braised tongue we serve with pancakes. The crunchy pickle—briefly cooked in vinegar, then immersed in hot oil—is a great way to preserve a variety of vegetables in the same jar. The State Bird version has nearly a dozen vegetables, from beets and turnips to carrots and cauliflower, but feel

free to use whatever you have on hand. This recipe makes plenty, and you'll be happy to have leftovers. Recipe - Makes about 8 cups Pour the rice bran oil into a medium pot, set over medium-high heat, and bring to 300° F. Lower the heat to maintain the temperature.

Meanwhile, in a pot large enough to contain at least four times the volume of the raw vegetables (to ensure that the hot oil won't bubble over later), combine the vegetables, shallots, vinegar, salt, garlic, coriander seeds, rosemary, and peppercorns. Bring to a gentle boil over medium-high heat, stirring once or twice to help the salt dissolve, then immediately drain the vegetables, reserving the vinegar mixture for future giardiniera making. (Strained, it can be used several times.) Return the vegetables to the large pot. Carefully pour the hot oil over the vegetables. Let cool to room temperature, divide among several containers, and refrigerate at least overnight or up to 1 month. Let the giardiniera come to room temperature before eating.

**Ingredients** 6 cups rice bran oil 1½ pounds assorted firm, raw vegetables (such as cauliflower, carrots, beets, and turnips), trimmed and cut into ½ -inch pieces 3 large shallots, cut into ½ -inch rings 6 cups apple cider vinegar ½ cup plus 1 Tbsp kosher salt 3 medium garlic cloves, smashed and peeled 1 Tbsp coriander seeds 1 Tbsp rosemary leaves 2 tsp black peppercorns

When people talk about iconic California restaurants they talk about places like Chez Panisse and Zuni Café. I'll confidently add State Bird Provisions to that list. Each offers an experience that defines a special time and place in American dining. And all are guided not just by incredibly talented chefs but by amazing human beings. The book in your hands is a taste of what makes Stuart and Nicole's one-of-a-kind gem so special—from the inventive yet approachable recipes to the heartfelt writing. State Bird is more than a restaurant, it's a way of looking at life. And this book is its manual.

—Andrew Knowlton, deputy editor of Bon Appétit

Stuart Brioza and Nicole Krasinski exude soulfulness and authenticity in their cooking; this book is a true expression of the restaurant they created, which has changed the landscape of American dining.

—Kyle Connaughton, chef/owner of SingleThread Farms and author of Donabe: Classic and Modern Japanese Clay Pot Cooking

With State Bird Provisions, Stuart and Nicole have given the city of San Francisco a gift of culinary joy and delight. Not since childhood have we experienced so much fun dining out, and rarely are we lucky enough to find such an authentic and delicious expression of time and place. Now with State Bird Provisions they have given us yet another gift; a guide to bringing some of that magic into our homes. Thank you!

—Kevin Farley and Alex Hozven, owners of Cultured Pickle Shop

I love Stuart and Nicole's food, and State Bird Provisions has become one of my favorite restaurants in the world. So, no surprise that

this is my new favorite cookbook. The bold techniques, outstanding ingredients, and fantastic flavorsâ™re all here. What an absolute pleasure this book is.â•â”Hugh Fearnley-Whittingstall, writer, broadcaster, activist, and creator of River Cottage

STUART BRIOZA and NICOLE KRASINSKI are the chef/owners of State Bird Provisions and The Progress in San Francisco. JJ GOODE is a Brooklyn-based food writer and the coauthor of the books A Girl and Her Pig with April Bloomfield, Morimoto with Masaharu Morimoto, Truly Mexican with Roberto Santibanez, and Pok Pok with Andy Ricker.

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