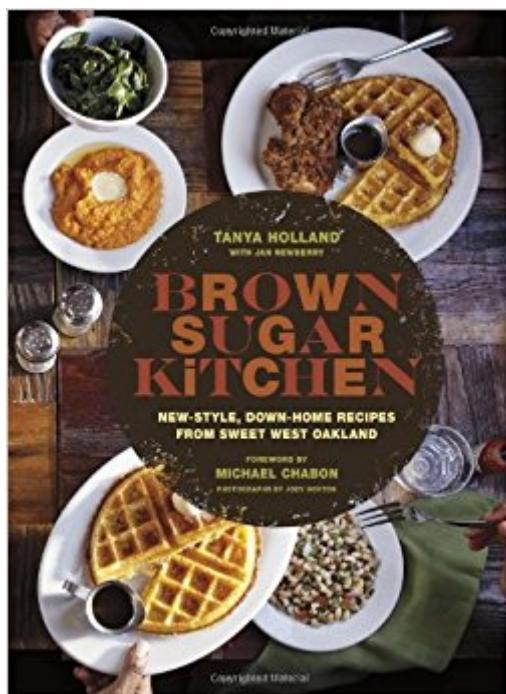


The book was found

Brown Sugar Kitchen: New-Style, Down-Home Recipes From Sweet West Oakland



Synopsis

Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. Brown Sugar Kitchen, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter-Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. Brown Sugar Kitchen truly captures the sense-and flavor-of this richly textured and delicious place.

Book Information

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Customer Reviews

"Tanya Holland and her Brown Sugar Kitchen represent everything that is great about Oakland: diversity, collegiality, rugged entrepreneurialism, and soulful authenticity. In her restaurant and this cookbook, she has captured something deliciously simple yet extraordinarily powerful: the food that embodies our shared American roots, and its power to bring us together." - Aisha Tyler, comedienne, actress, and author of *Self-Inflicted Wounds*"To be outside the South at the Brown Sugar Kitchen in Oakland, California eating shrimp n' grits with a side of cornbread and a glass of lemonade is priceless!" - Taj Mahal"Tanya's come-hither cookbook inspired both the armchair traveler and the armchair chowhound in me. Reading it, I imagined the pleasure of living in West Oakland, having a regular seat of my own at Brown Sugar's counter, and ordering up my favorite dishes without even having to look at the menu. With this book in hand, I know that every choice is a winner." - Sara Moulton, host of *Sara's Weeknight Meals* on public television"Tanya Holland has made a beautiful commitment to West Oakland, creating a vibrant, joyful restaurant that is a pillar of the local community. With robust, soulful recipes using seasonal and local ingredients, this book is a wonderful reflection of the spirit she has fostered at Brown Sugar Kitchen." - Alice Waters

Tanya Holland is the executive chef and owner of Brown Sugar Kitchen and B-Side BBQ in West Oakland, CA. Jan Newberry is a food writer and former San Francisco Magazine food and wine editor based in Oakland, CA. Jody Horton is a food photographer based in Austin, TX. Michael Chabon is the Pulitzer Prize-winning author of more than 14 novels, novellas, and essay and short story collections, including *The Amazing Adventures of Kavalier and Clay*, *Telegraph Avenue*, and *The Mysteries of Pittsburgh*. He lives in Berkeley, CA.

I've long anticipated this book ever since I had the cornmeal waffles. There are a lot of exciting recipes I can't wait to try. My one complaint about the book is that the story telling about the hipster neighbors who frequent the restaurant is overbearing and self-congratulatory. What is largely missing is what I crave in any cookbook: explanations. Why does the chef prepare it this way when another book uses a different method? So it's less instructive than it could be. But I'm giving this 4

stars anyway, because this gourmet soul food restaurant is an amazing accomplishment.

These recipes are very straightforward, uncomplicated and deliver big time on flavor and satisfaction. This book is so much more than just a collection of recipes. The amazing forward by Michael Chabon, the beautiful photography and a look into the soul of a chef who puts all of herself into each and every dish she cooks results in a great read that will have a permanent place in your kitchen. I also enjoyed reading the slices of West Oakland life that are incorporated throughout the book. You get a true sense of place and time that is woven throughout the food, and Tanya Holland's descriptions, voice, and stories make you feel like you are cooking with an old friend. I've cooked my way through this book and each and every recipe turned out beyond my expectations. She makes me feel like I'm a better cook than I actually am - and my family (including the kids) can't get enough of this food! Thank you Tanya!

Sometimes a book just calls your name and this one has been calling mine often since it arrived. Not only is it a fun read, it's fun to cook from as well. I have already made sixteen of the recipes and have marked several more to try soon. One of my families favorites was the Burnt Ends Chili. Both my son and husband said I could make this one again any time. There are so many wonderful sounding recipes in this book that really satisfy my southern roots. Some of the other recipes that we loved are BSK Breakfast Potatoes, Creole Meatloaf, Sweet Potato Scones with Brown Sugar Glaze, Apple Bundt Cake with Brown Sugar Glaze, Mixed Greens with Roasted Tomato & Thyme Vinaigrette, Spinach Salad with Roasted Apple Dressing, Toasted Pecans & Goat Cheese, Caramelized Banana Pudding, Baked Sweet Potato Wedges, and BBQ Baked Beans. A first for me was the Cornmeal Waffles with Apple Cider Syrup which I served with the Fried Chicken. I've always wanted to try chicken and waffles but for some reason just never got around to it. A very satisfying meal indeed. The batter for the cornmeal waffles was a bit tricky though as it was a bit thinner than any waffle batter I've worked with before, but once I got the hang of how much to add to my waffle maker it was a cinch. The macaroni and cheese and the spicy green slaw were also delicious. I'm always up for trying new mac and cheese recipes. If you decide you too need this amazing book then come join us as we cook our way through the deliciousness in a cook along group on facebook run by Jenny Hartin <https://www.facebook.com/groups/609019839210664/>

I have a lot of cookbooks and this one is so far the best. Each recipe comes with a story and that is my favorite part of the book. All the recipes can be done by cook beginners. Nothing is over

complicated. Once you have all the ingredients you put the measurements. This book makes a really nice gift for any age group. It looks so fancy. I live in NYC and hope to one day visit West Oakland and visit Brown Sugar Kitchen.

I bought this book precisely for two items: fried chicken and waffles. At the restaurant they were the best I eaten. The chicken is seasoned and crispy and her waffles are so light and fluffy - perfect breakfast or "anytime!"

This book contained every one of the recipes from Brown Sugar Kitchen that I have eaten, and thus longed to translate, to my own table. Tanya hasn't held back any of her treasured gems, trusting us to perform them to snuff in our own kitchens. I've tried many of them already, and because her style of cooking is fairly different from the traditional Italian on which I was raised, I followed them to the letter the first time through. Each one mirrored delightfully the flavors and sensations I've come to love when dining at Brown Sugar Kitchen. I have to say I'm rather surprised and a bit disheartened by the buyer who asserts that Tanya's loving tribute to my hometown of Oakland is somehow misplaced. There is no shortage of recipes, rather she added extra pages and photographs to share the love and inspiration that brought these dishes to life. They are her tribute to the place of my birth and I was more than moved that she chose to reinvigorate my oft-beleaguered hometown with her style and presence. I can't recommend this book highly enough. It's got the goods, in more ways than one.

We eat at the restaurant all the time and wanted the cookbook. It is a beautifully designed book with delicious recipes.

so far everything we have tried is delicious! The pictures are beautiful! I have since bought several as gifts for family an friends because there is something for everyone I highly recommend this book and if I am ever in Oakland I will be stopping by for the real thing!

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