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'wichcraft by Tom Colicchio

['wichcraft](#) Craft a Sandwich into a Meal--And a Meal into a SandwichWritten by [Tom Colicchio](#) and [Sisha Ortuzar](#)**Hardcover**, 208 pages | Clarkson Potter | Cooking - American; Cooking - Reference | **\$27.50** | 978-0-609-61051-0 (0-609-61051-1)

Slow-roasted meats, marinated vegetables, surprising flavor combinations, this is not your mother's sandwich.

With acclaimed restaurants located across the United States, and a high-profile job as head judge of the hit show Top Chef, Tom Colicchio is one of the best-known chefs and personalities in the culinary world today. His popular chain of 'wichcraft sandwich shops is known for crafting sandwiches with high-quality fresh ingredients prepared to Colicchio's exacting standards. And since the first 'wichcraft opened in 2003, diners can't seem to get enough.

In 'wichcraft, Colicchio shares the shops' secrets with step-by-step recipes for all their best-loved offerings. You'll learn how to create new classics like Roasted Turkey with Avocado, Bacon, Onion Marmalade, and Mayonnaise, and Sicilian Tuna with Fennel, Black Olives, and Lemon; and elevate basic cold cuts through imaginative combinations like Smoked Ham with Avocado and Butter, and Salami with Marinated Cauliflower and Bitter Greens. Routine staples are refashioned into unforgettable meals, like Onion Frittata with Roasted Tomato and Cheddar, and Slow-Roasted Pork with Red Cabbage, Jalapeños, and Mustard. 'wichcraft is stuffed with sandwiches like these, and many more, that will add something special to both your lunchbox and your life.

With 100 full-color photographs, recipes for pantry items including dressings and condiments, and a host of sandwich cookies and ice cream treats to round out your meals, this is the book to get a little 'wichcraft magic going in your own kitchen.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780609610510>

Think Like a Chef by Tom Colicchio

[Think Like a Chef](#) Written by [Tom Colicchio](#) Trade Paperback, 272 pages | Clarkson Potter | Cooking - American | **\$22.50** | 978-0-307-40695-8 (0-307-40695-4)

With **Think Like a Chef**, Tom Colicchio has created a new kind of cookbook. Rather than list a series of restaurant recipes, he uses simple steps to deconstruct a chef's creative process, making it easily available to any home cook.

He starts with techniques: What's roasting, for example, and how do you do it in the oven or on top of the stove? He also gets you comfortable with braising, sautéing, and making stocks and sauces. Next he introduces simple "ingredients" -- roasted tomatoes, say, or braised artichokes -- and tells you how to use them in a variety of ways. So those easy roasted tomatoes may be turned into anything from a vinaigrette to a caramelized tomato tart, with many delicious options in between.

In a section called Trilogies, Tom takes three ingredients and puts them together to make one dish that's quick and other dishes that are increasingly more involved. As Tom says, "Juxtaposed in interesting ways, these ingredients prove that the whole can be greater than the sum of their parts," and you'll agree once you've tasted the Ragout of Asparagus, Morels, and Ramps or the Baked Free-Form "Ravioli" -- both dishes made with the same trilogy of ingredients.

The final section of the books offers simple recipes for components -- from zucchini with lemon thyme to roasted endive with whole spices to boulangerie potatoes -- that can be used in endless combinations.

Written in Tom's warm and friendly voice and illustrated with glorious photographs of finished dishes, **Think Like a Chef** will bring out the master chef in all of us.

From the Hardcover edition.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780307406958>

Craft of Cooking by Tom Colicchio

[Craft of Cooking](#) Notes and Recipes from a Restaurant Kitchen **Written by Tom Colicchio** Hardcover, 272 pages | Clarkson Potter | Cooking - American; Cooking - Culinary Arts & Techniques; Cooking - Reference | **\$37.50** | 978-0-609-61050-3 (0-609-61050-3)

From Tom Colicchio, chef/co-owner of New York's acclaimed Gramercy Tavern, comes a book that profiles the food and philosophy of Craft, his unique restaurant in the heart of New York's Flatiron district, and winner of the 2002 James Beard Award for Best New Restaurant in America. From its food to its architecture and menu design, Craft has been celebrated for its courageous movement away from culinary theatrics and over-the-top presentations, back to the simple magic of great food.

Realizing that his own culinary style had grown increasingly unembellished, and gambling that New York diners were experiencing that same kind of culinary fatigue (brought on by too much "fancy food"), Colicchio set out to prove that the finest food didn't have to be the most complicated. From its opening in March 2001, Craft offered diners simple, soulful dishes centered around single ingredients that went on to shake up many people's ideas of what "restaurant food" should be like.

Craft of Cooking leads you through Colicchio's thought process in choosing raw materials-like what to look for in fresh fish, or how to choose the perfect mushroom-to show that good food is available to anyone with access to a good supermarket, farm stand, or gourmet grocery. The book also features "Day-in-the-Life-of-Craft" portraits, which offer a fascinating, behind-the-scenes glimpse at areas of the restaurant beyond the dining room. These segments allow the reader to peer into the fast-paced prep kitchen, to witness the high drama of reservations, and to get a taste of the humor and empathy necessary to serve New York's colorful visitors and foodies.

And then there are the recipes. **Craft of Cooking** presents 140 recipes that range from the simplest dish of spring peas to roasted fish; from lush but effortless braises to complex brining and curing of meat for homemade charcuterie, included to give the reader a "fly-on-the-wall" experience of visiting the Craft kitchen for themselves. Dishes are divided-like the Craft menu itself-into categories of meat, fish, vegetables, potatoes, grains, desserts, and pantry, and then further delineated by technique-roasting, braising, sautéing, etc.-with abundant suggestions and technical tips. Using Tom's straightforward and friendly voice, **Craft of Cooking** offers recipes suited to any purpose-from a quick family meal to a festive dinner party for twelve.

As he did in his James Beard award-winning book, *Think Like a Chef*, Colicchio uses **Craft of Cooking** to teach, tell his story, and offer inspiration to cooks of any skill level. With more than 100 full-color and black-and-white photographs, **Craft of Cooking** is destined to become a staple of home cooks everywhere-the one "restaurant cookbook" they can't live without.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780609610503>
