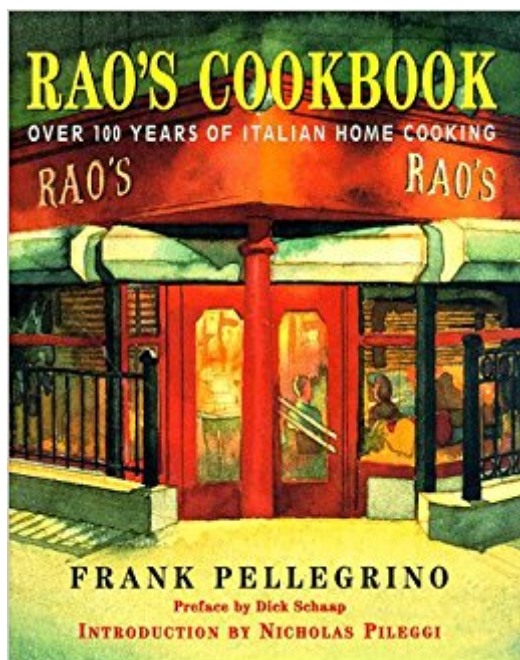


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Rao's Cookbook: Over 100 Years Of Italian Home Cooking



Synopsis

Rao's, the hundred-year-old restaurant with a mere ten tables tucked in a corner of East Harlem in what was once a legendary Italian neighborhood, is one of the most sought-after restaurants in all of Manhattan. Its tables are booked months in advance by regulars who go to enjoy what The New York Times calls its "exquisitely simple Italian cooking" from traditional recipes, many as old as Rao's itself. You may not get a table at Rao's, but now with this book you can prepare the best Italian home-style food in the world in your own kitchen. Here for the first time are recipes for all of Rao's fabulous classics--its famous marinara sauce, seafood salad, roasted peppers with pine nuts and raisins, baked clams, lemon chicken, chicken scarpariello, and on and on. The recipes are accompanied by photographs that re-create Rao's magic and testimonials from loyal Rao's fans--from Woody Allen to Beverly Sills. Here too is a brief history of the restaurant by Nicholas Pileggi and a Preface by Dick Schaap. Both will convince you that what you have in your hands is a national treasure, a piece of history, and a collection of the best Italian American recipes you will ever find.

Book Information

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Customer Reviews

Rao's is an old, 10-table restaurant in an old, New York-Italian neighborhood in which old Italians still may or may not live (this was never made quite clear in Nicholas Pileggi's complete-history-of-Italian-immigrants-in-America introduction to the cookbook), but you can't go there to eat. Not unless you know someone who has a lock on one of the tables. These are shared

occupancy tables, condominium tables. Every night (Monday through Friday) is already spoken for--has been spoken for, in fact, for quite some time. Mixed in with the names of the obvious rich and famous and powerful who get to eat at Rao's (and who have enthusiastic things to say about Rao's throughout the cookbook) are names of the not-so-obvious to anyone who hails from outside the Italian neighborhood that spawned them. Rao's sounds like a dream of what New York once may have been like--joints on every corner full of character and soul--or what everyone would like to think New York may have been like. It sounds a little like a Disneyland nostalgia experience that just about everyone will never have. So bless Frank Pellegrino for putting Rao's kitchen between the covers of this book. If you want the excitement and charm and comfort food of Rao's, you can now cook it yourself and pretend that's Dick Schaap sitting over there, and Rob Reiner coming through the door with Woody Allen, Brenda Vaccaro, and John-John. Plan on eating lots of tomato sauce, for Rao's springs from the same roots that gave America Italian red sauce restaurants of the checkered tablecloth and Chianti bottle candle holder stripe. Rao's does it far, far better, and with soul. The late Vincent Pellegrino, who made Rao's what it seemingly continues to be, was particularly fond of grilled meats, and those sections of the book are exemplary: simple, straightforward, to the point. Even the tripe sounds like it might be worth trying. If you want to cook Italian and not sweat the regional details, this book is the one to pull off the shelf. --Schuyler Ingle

Rao's is a New York City institution, a tiny, family-owned Italian restaurant in East Harlem that has attracted national attention and a celebrity clientele. But most of its ten tables (they added two tables to the original eight after the restaurant had been in business for 99 years) are reserved, in perpetuity, for regulars, many of whom have been eating there once a week for decades--so a jar of Rao's Homemade Tomato Sauce is the closest most people will ever come to the restaurant's fare. But here are the simple, classic recipes that 80-year-old "Auntie" Annie and the other cooks make every weekday: Seafood Salad, Baked Clams Oreganate, Pappardelle with Hot Sausage Sauce. Scattered throughout are quotes from devoted fans--some famous, some "from the neighborhood"--and lots of photographs. For area libraries and other larger collections. Copyright 1998 Reed Business Information, Inc.

I have known of Rao's for the last 10 years ever since their marinara sauces appeared in my local Whole Foods. While I may never experience first hand what it would be to dine there, I can cook these timeless dishes to my hearts (and stomachs) content. My go to meal has become red onion and tomato salad followed by Lemon Chicken with fresh baked ciabatta. Or during these cold days,

roasted red peppers on focaccia. The beauty of these recipes is that they are truly from the heart and soul of Rao's and not creations of celebrity chefs (not that there's anything wrong with that). Along with these recipes are the stories that bring the book to life and for a moment, as the aroma of steak pizzaiola fills my kitchen and home, I am there.

Overall a good purchase. Marinara sauce is really a great recipe, my go to now. Nothing fancy about it, just use quality ingredients. You need to let it simmer for a long time. I allowed it to cook longer than the recommended time. Meatballs are fantastic.

Love it!!! Made three of the recipes. All came out 5 stars. Little things, like the breading for Veal Parm, are absolutely essential to get the taste you always love in the restaurant, but you can't make at home. Highly recommend the cookbook. Knocked off one star, because the restaurant only seats long term customers. It's time to franchise! (just kidding).

I can only echo the rave reviews that have already been posted: this is the best Italian cookbook I've ever seen. At last, a list of the best dishes I remember eating as a child, with simple, easy-to-prepare recipes. There is no need to substitute exotic, expensive ingredients for the basic ones just to put a spin on an old classic. Just make it the way Rao's does, and you'll understand why it's impossible to get a seat at the restaurant.

Got this as a gift for my mom who LOVES Italian cooking and RAO's pasta sauce (from Kroger). She loved this cookbook. Great family and food pictures.

interesting read

That's according to some for whom I've prepared some of the entries in this book. And considering the ease with which I'm marching through it, they could be right. It's a great introduction to cooking Italian. I'm fairly proficient in other cuisines but have just recently fallen in love with Italian. This book practically takes you by the hand in its easy instruction. The basic dishes that seemed so exotic at various restaurants are easily mastered with this cookbook. If some entries don't pass over my stove, it won't be due to disinterest but to the lack of availability of some of the ingredients where I live. If you are interested in learning to cook some of the Italian classics, this book is a great place to start!

,best cookbook I have owned All of the ingredients are in your cupboard no hunting everywhere
. Best meatballs in the worldRao's lover

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