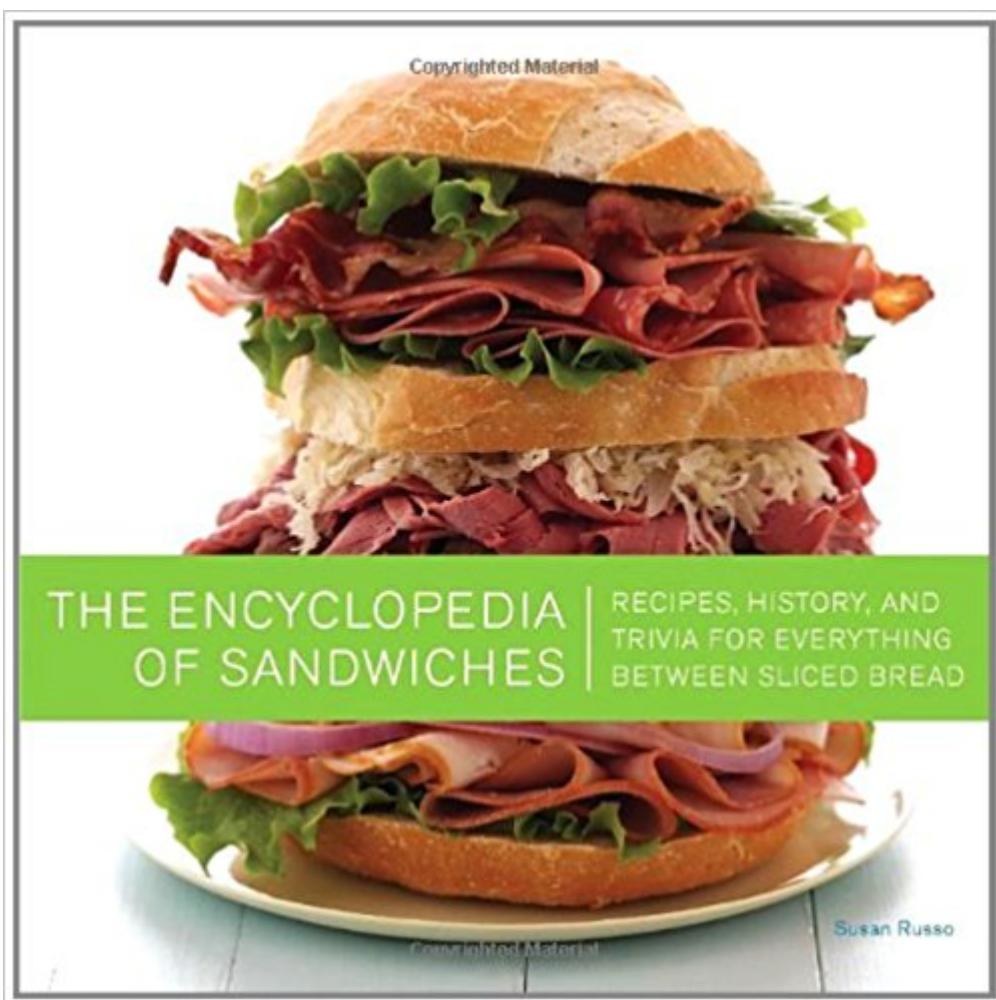


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# The Encyclopedia Of Sandwiches: Recipes, History, And Trivia For Everything Between Sliced Bread



## Synopsis

How do you keep a Dagwood from toppling over? What makes a Poâ™ Boy so crispy and crunchy? And who was the genius that invented the Fluffernutter? Discover these answers and more in *The Encyclopedia of Sandwiches* "a chunky little cookbook dedicated to everything between sliced bread.â Author Susan Russo has searched the globe to catalog every sandwich imaginable, providing tried-and-true recipes, tips and tricks, and fascinating regional and historical trivia about the best snack of all time. Quick how-to instructions will ensure that every Panini is toasted to buttery perfection, every Sloppy Joe is deliciously sloppy, and every Dagwood is stacked to perfection! *The Encyclopedia of Sandwiches* is essential reading for sandwich connoisseurs everywhere.

## Book Information

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## Customer Reviews

âœan inherently fascinating browse that features tried-and-true recipes, tips and tricks, and fascinating regional and historical trivia about the best snack of all time.â •â "Midwest Book ReviewâœToo few people understandâ a really good sandwich.â •â "James BeardâœPresented as an encyclopedia with alphabetical entries, it is an easy-to-use guide for ideas and neglected ingredients. A reliable sandwich stop from A to Zâ •â "Library JournalâœThe Encyclopedia of Sandwiches, by Susan Russo,â is stuffed with fun history and many of the recipes that make sandwiches a favorite handheld food.â •â "Everyday FoodâœA compendium that's worth the bread.â •â "ThrillistâœThe book is compact, and the recipes are tempting and not overly involved. A

nice touch is a six-page ingredient index, listing breads, condiments, sauces, meats, cheeses, fish, vegetables, fruits and nuts that appear in Russo's recipes. What to do with those pineapple rings in the fridge? There's a recipe that uses them. "Bill Hogan, Chicago Tribune" The Encyclopedia of Sandwiches is a fun read that will inspire creativity between sliced bread (or in a bun or pita pocket) and is a great resource to regale your friends with random sandwich facts. [ ] It will also leave you seriously jonesing for a sandwich. "Katie Machol, Creative Loafing

Author SUSAN RUSSO writes for NPR's Kitchen Window and posts stories, recipes, and photos on her popular food blog, Food Blogga (which is Rhode Island-ese for "food blogger"). She is the coauthor of Recipes Every Man Should Know (Quirk, 2010). She resides in San Diego. And she is forever indebted to her Italian mother for teaching her how to make a good meatball sub. Photographer MATT ARMENDARIZ is a man obsessed with food, drink, and everything in between, as evidenced by his food blog, Matt Bites, and his cookbook dedicated to fair food, party food, and all food served On a Stick! He resides in Los Angeles. Let the record show that Matt is a true sandwich champion for trying every single sandwich in this book at least once and some more times than he'd care to admit.

I want to do a little something different with sandwiches rather than your basic turkey and cheese. Some of the recipes in this look pretty good and the directions are really simple and to the point. But there are just as many dumb, filler recipes. Take the Peanut Butter and Jelly recipe. "Spread peanut butter on both slices of bread. Top 1 slice with liberal amount of jelly. Close sandwich and eat." Yes, that is the recipe for a peanut butter and jelly sandwich. Unless you've been living in a cave, most people already know how to make a lot of these sandwiches, which I dub "filler recipes" to bulk up the book. The photos are nice and that's really the only reason I've giving it 3 stars. The more complex sandwiches have clear, short instructions. The history given is nothing more than "This sandwich was popular in the 1920's", so don't expect any depth to the history. If I had it to do over again, I would not buy this book. It would probably make a good gift for a college student or teenager looking to learn how to make basic sandwiches but for adults wanting to diversify the basic ham and cheese sandwich, skip this book.

My boyfriend is obsessed with sandwiches. A sandwich would be his final request on his death bed, I know it. I gave him this book for Christmas in 2011 and he couldn't stop talking about all the sandwiches he wanted to make from this book. I really don't remember how in the world we got

started on this tradition, but we decided at some point in early feb. 2012 that our valentine's evening would be spent in the kitchen working together to create a mutually agreed upon sandwich from this book & it was so much fun & so delicious we ended up doing that for both our birthdays, our anniversary, the next valentines day and so on. It's really neat because ever since the first time we took one of those big sticky tab page flag things & wrote "valentine's day 2012" or whatever & stuck it on the page of the sandwich we made. So now when we get the book out & turn to one of those tabs it's like "oh remember last year when we made the xyz and that funny thing happened" or something like that. It's turned out to be really neat. It's such a low key way to celebrate something & it takes all the pressure off both of us. Anyway, I'll stop gushing now :)The book has tons and tons of sandwiches in it. Some are basic run of the mill deli type options but others are super fancy and quite elaborate (those are the ones we choose.) in addition the recipe, each sandwich includes the history and any other relevant facts of the sandwich or it's key ingredients. It tells how they got their name, where it was first popular, some famous person that eats one 3 times a day (j/k)...stuff like that. if you like sandwiches you gotta have this book!

I was filling out my classroom library this summer, and was buying a lot of Encylopedias of one topic or another. On a whim I got this. Never have I seen a book so eagerly read, or so fought over. I have to keep track of who has it so every student has a chance to read it. They go completely nuts over it, or should I say Fluffer Nutter over it. Often I have three or four students reading it at once. As a side benefit I have often gotten students to bring me some of these sandwiches, which I claim to eat (I have seen their desks, and hands, I am not eating what they cook.) They say the sandwiches are spectacular, however. For 5th and 6th graders this was a surprising must buy for a class library.

I was looking for ideas for my husband's lunch box and ordered this book for inspiration. It has just about every type of sandwich you can imagine and more. Maybe not a gourmet's delight, instead it is geared more for the home cook. There are cold sandwiches, hot sandwiches and the panini. It contains enough recipes to keep you busy for several months. The recipes are simple with ingredients you can find at most grocery stores. No need here to hunt for that unusual ingredient. Great for the person who prefers simplicity in meal preparation.

This book on sandwiches is a very easy primer to making and creating sandwiches

This is a great little book for basic sandwich recipes. The pictures make you crave the sandwiches.

If you are looking for something in the way of unusual sandwiches this is not the book for you. It is filled with many sandwich ideas. I would recommend purchasing a used copy. I paid \$3 for mine so it was well worth the cost. I have already made 10 of the sandwiches.

With the Encyclopedia of Sandwiches not only do you get well written and scrumptious recipes but you also get some fascinating history. Knowing the historical origin of the sandwich makes a person appreciate it all the more. Most all of the recipes in this book are accompanied by excellent culinary photography. Sauces, spreads, and proper sandwich assembly are well explained in the Encyclopedia of Sandwiches. The Encyclopedia of Sandwiches is great to have around for a good reference. It also makes for an interesting read from cover to cover. The author, Susan Russo, is not only interesting but she also has a wonderful sense of humor. The Encyclopedia of Sandwiches would make an excellent addition to anyone's cookbook collection.

What can I say. Nothing like a good sandwich. My wife got this for my birthday, and I have enjoyed looking at it. Did it change my life? No. Is it a book about sandwiches, yes. That's about it. If you are into this sort of thing, I don't think you will regret spending your hard earned money on the book. I think I'll make a sandwich now.

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