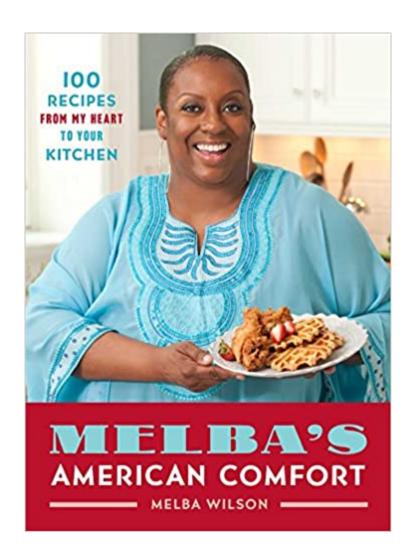


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Melba's American Comfort: 100 Recipes From My Heart To Your Kitchen





Synopsis

Fresh from the kitchen of her legendary Harlem restaurant, Melba $\tilde{A}\phi$ a $\neg \hat{a}, \phi$ s, the reigning queen of American comfort food serves up one hundred delectable recipes that put her own special touch on favorite dishes¢â ¬â •and taste just like home. Where do celebrities and foodies go for the most delicious fried chicken and eggnog waffles? To Melbaââ ¬â,,¢s, of course! Melba Wilson is a sweet, upbeat, occasionally sassy, always genuine ambassador for the cuisine known for years as soul food but that she prefers to call American comfort food. Melba cut her culinary teeth at the iconic Sylvia \hat{A} ¢ \hat{a} $\neg \hat{a}$,¢s, the famed Windows on the World, and the hugely popular Rosa Mexicano. Now, as the pioneering owner of her own legendary Harlem restaurant, she proudly holds court in Melbaââ ¬â,,¢s always-packed dining room, dishing out lovingly prepared sweet potato pie, wine-braised short ribs, BBQ turkey meatloaf, deviled eggs, and a legion of mouth-watering American classics as well as unforgettable special twists on beloved comfort foods. Now you donââ ¬â,,¢t have to leave the comfort of your own home to dig into her sumptuous signature recipes! With mouthwatering full-color photography and a beautiful design, Melbaââ ¬â,,¢s American Comfort features the secrets of her irresistible home cooking, passed down from her great-grandmother and other talented generations and given her own loving variations, plus a treasure trove of delightful stories from the heart of her bustling kitchen.

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Customer Reviews

"Melba comforts you with these mostly Southern $\tilde{A}\phi\hat{a}$ $\neg\hat{a}$ ∞ and all American $\tilde{A}\phi\hat{a}$ $\neg\hat{a}$ ∞ classics.

Itââ ¬â,,¢s the perfect cookbook for everyone who longs for an honest home-cooked meal full of flavor and love.â⠬• (Cynthia Graubart James Beard Award-winning author of Mastering the Art of Southern Cooking and Southern Biscuits)

Melba Wilson is the owner of a growing culinary empire based in New York \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s famed Harlem neighborhood. Her renowned restaurant, Melba \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s, is \tilde{A} \hat{A} a hot spot for celebrities, locals and tourists from around the world who crave unbeatable American comfort food. She began her career at Sylvia \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s Restaurant, where she launched the popular Sunday Gospel Brunch, and has received numerous accolades and awards for her entrepreneurship and her original and family recipes. She won on an episode of the Food Network \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s Throwdown with Bobby Flay, was featured on The View, and appears regularly on television, most recently on CNBC \tilde{A} ¢ \hat{a} $\neg \hat{a}$,¢s reality show, Consumed. She lives in New York with her son.

I buy cookbooks about three times a year with the intention of cooking up a storm, but once I look at the directions - the excitement disappears. Maybe it's an Aries rebel thing, but I never follow a recipe to a tee. Also, I get overwhelmed when the ingredients listed are things I never heard of and the directions are too complicated for my taste. My husband & children tell me all of the time that I'm a great cook, but I'm not the type of cook that loves to stay in the kitchen dreaming of new creations. After skimming through Melba's cookbook while I stood by the mailbox - I couldn't help but notice Melba's beautiful smile on the cover. It was as if Melba's was saying - "Orsayor, Get out of your comfort zone and try some of my recipes." When I finally settled down from my busy day - I picked up Melba's cookbook and started to read. The next thing I knew I was writing out my grocery list and bookmarking pages. My husband laughed at me because he had witnessed me getting excited about recipes and guitting before I started. This time was different - I bought the ingredients and began my Melba's takeover. Melba shares with the readers how she got started with her love of cooking. She also shares the epiphany she received while traveling on an airplane in 2005. The author shares her "Five Lessons for Life In and Out of the Kitchen" - #4 hit home for me. Thank you, Melba for also including "The Care & Feeding of your Cast-Iron Pan." in your cookbook. The photographs are so beautiful in this cookbook - that it makes it hard to decide which dish you want to cook first. I decided on the following: Candied Bacon, Fried Green Tomatoes, & Honey Suckin' Hot Wings. The recipes were so easy to follow. Some of the ingredients were things I already had in my cupboard. That was a plus for me. There's nothing worse than trying to shop for ingredients you never heard of before. Candied Bacon - 5/5Before Melba: I would microwave my bacon for 3-5

minutes. Her recipe called for brown sugar & cayenne pepper. (In my James Chanel Wright voice) Melba!!!!!! This recipe gave my bacon life!Fried Green Tomatoes - 5/5FYI: This was my husband first time trying Fried Green Tomatoes. I have made it before in the past but he always turned his nose up at it. Not this time!!Honey Suckin' Hot Wings - 5/5I was so nervous making the Hot Honey sauce for the wings. Even though the recipe wasn't difficult - I knew the sauce was an important element for the wings. Also, my husband would give me his honest opinion of the sauce was nasty. We don't sugarcoat when it comes to food. LOL!! screamed and did a little twerk when I took my first bite - because it was so good. I'm the first person to run to the local wing spot for my favorites. Not anymore! I'm so proud of myself for stepping out of my comfort zone to try Melba's recipes.I highly recommend Melba's American Comfort! Grab a copy for you & your friends!

Great recipes in this book. Have tried several and they were all delicious!

Can't wait to make the waffles, salmon and fried chicken. Everything looks delicious and very simple ingredients.

Love this cook book. I have made multiple things from this book and they all turn out delicious. I have brought other cookbooks in the past, but this book is southern at its best. The fried chicken marinated in the buttermilk leaves the chicken crispy and moist.

I love the cookbook. I saw her for the 1st time when I watched The Kitchen. Hence, I had to get the cookbook. I'm anxious to start cooking from the book.

Excellent cookbook! I can't wait to make her recipes!

Great book. 90% recipes. My daughter and I made the oven fried chicken, candied bacon, honey bun cake, Yams for Mother's Day and they thought I hired a caterer. Great buy.

Loved this cookbook, such wonderful recipes, easy to follow.

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