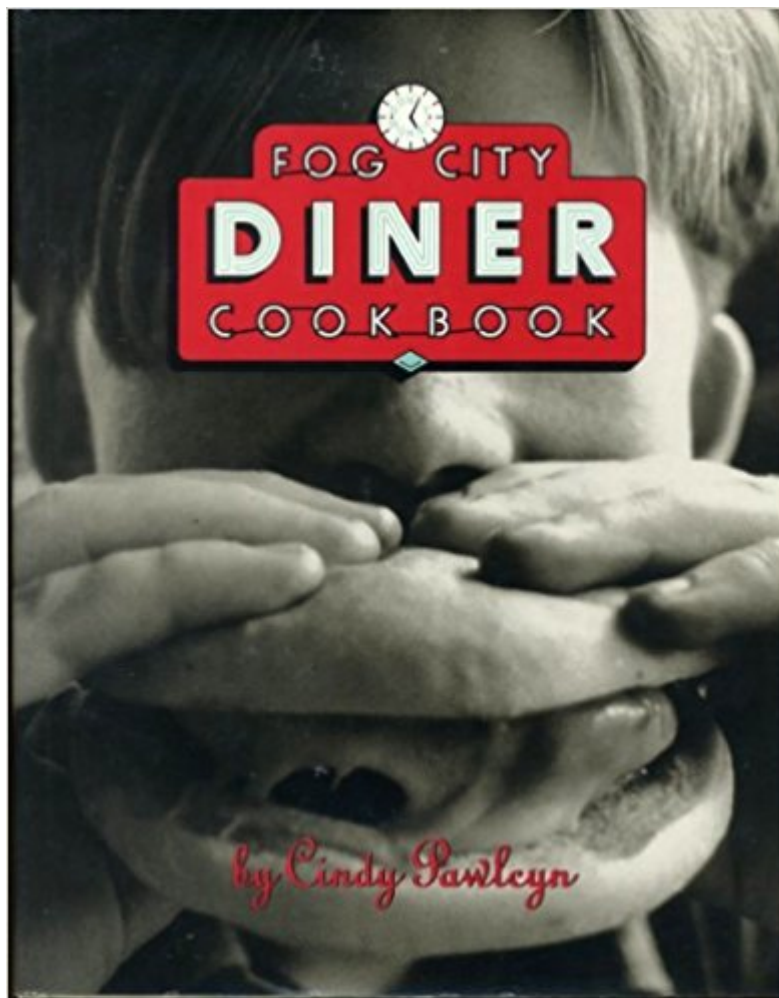


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The Fog City Diner Cookbook



Synopsis

One of the owners of San Francisco's famed Fog City Diner shares 150 of the restaurant's finest recipes while recapturing the sights and sound of this stylish yet comfortable eatery and the colorful city of which it is a part.

Book Information

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Customer Reviews

So, okay, Cindy Pawlcyn adds butter to her mashed potatoes before she adds the milk, which is all backwards according to those who have initiated intense experiments to resolve such issues. But so what? Her food (it's her name on the cover of the cookbook, even though any food coming out of a restaurant as popular and free-spirited as the original Fog City Diner in San Francisco is likely to be something of a group effort--kind of like the Manhattan Project) brightened palates back in 1985 when the diner opened, and it serves adventurous palates just as well today. Remember when attaching "California" to food actually meant a thing or two? Fog City Diner Cookbook is something of a time capsule in that regard. You have seen similar-looking food on menus in your town. But that's now, and this book (and the food before it) came out back when it was news. What's interesting to note, however, is that Pawlcyn bases her dishes on sound culinary principles. She isn't throwing oddball ingredients together to grab attention or to appear to be clever, she's combining flavors and textures and cultural heritage to achieve specific effects, with new and powerful results. In other words, she shows restraint on the one hand, and knows what she's doing on the other. For that first blush of that brash California "thang" with food, don't hesitate to hang your

hat inside the Fog City Diner. The cookbook, that is. --Schuyler Ingle --This text refers to an out of print or unavailable edition of this title.

On the front door of the Fog City Diner in San Francisco is a sign: "No Crybabies." And it means "anything goes--have a good time, and leave your problems elsewhere," writes Bill Higgins, a co-proprietor with Pawlcyn, and contributor of the introduction to this collection of the diner's recipes. Obviously, Fog City has many of the usuals--though they've been spruced up--and, less obviously, it practices the sort of sophistication in food that San Francisco is famous for. So the book serves up mashed potatoes, and duck stew; gingerbread, and sauteed prawns; chili dogs, and lobster gazpacho. This provocative little volume offers a welcome taste of old and new, American and fusion, and a vicarious trip to a metro area that doubles as culinary nirvana. One can nearly understand why people get into the business of serving food (and drink--Fog City is well known for its eclectic stock): pleasure, sheer license. Photos not seen by PW . Copyright 1993 Reed Business Information, Inc.

I fell in love with the Fog City Diner over a decade ago. It's the first place my fiancée and I went to after our engagement - so my memories are forever tied to that wonderful period. When I heard the diner was going under to be reborn anew as a different establishment, my first reaction was to try and preserve a little bit of the magic by ordering this book. At least I hoped to keep some of the magic alive through memories of their delicious cuisine. This book does not disappoint. My criteria for recipe books are both simple and rigorous. Simply put, when I follow the steps precisely as described, do I get what is advertised on my plate? I don't want imprecise measurements. I don't want an amount of filling that could never be encompassed by the amount of dough the recipe calls for. I don't want to "season to taste". I don't want to heat or stir "until" some vague condition is met. Fortunately, following the steps for every recipe I have tried has led to success. Bravo! I may huddle in Connecticut these days, but this book has brought me the taste of San Francisco as captured by the Fog City Diner. And the opportunity to re-live that first magical trip to the Diner - priceless!

Love a classic.

I've been to San Francisco so many times but never had the chance to visit the Fog City Diner. When I found the book, I just had to buy it. The recipes are pretty easy and the pictures and photos

make it that much more enjoyable. I think any fan of the City would love the book. It would also make a great gift for anyone who loves to collect cookbooks or who has been to the restaurant itself.

Excellent reference material. Modern cooking in a diner setting

Love this Fog City Diner cookbook! It's got lots of fun "back story" information about the owners, customers, and how recipes originated and in some cases evolved. There's lots of recipes I intend to try & while some might be a bit ambitious and time intensive to undertake, instructions are detailed and from my dining experiences at Fog City Diner I know any dish will be well worth it! My daughter and new husband moved to San Francisco following their wedding (almost 17 years ago!) and some of my fondest memories include visiting their wonderful "new hometown" of S.F. One memorable trip we hit Fog City Diner and had the most amazing Cobb Salad Sandwich that still makes me smile (and hungry!) to this day. Searching out that recipe recently brought me to 's offering of Fog City Diner's cookbook. I brought it to my daughter's (now in Seattle) and looking through it together we reminisced about what a great adventure beginning their married life together in San Francisco was. Next time I visit her I'm making that Cobb Salad Sandwich & we'll think oh-so-fondly of the Fog City Diner. Ah, Good Times, Good Times!

As a Bay Area native, we've been familiar with the Fog City Diner for many years. I was pleased to find out that they had a cookbook, and then distressed to find out that it was out of print. to the rescue, representing used-book vendors. The book came in very good shape (considering it's a 20-year-old mass-market paperback), and had all the recipes I was looking for.

I love this cookbook. It has some great recipes and they are easy to follow. I was able to also lend it to a friend of mine that is a vegetarian. It has some great recipes for her also

I actually didn't enjoy this as much as I did her other cookbook - Mustard Grille. But, as the star rating indicates, "it's OK".

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