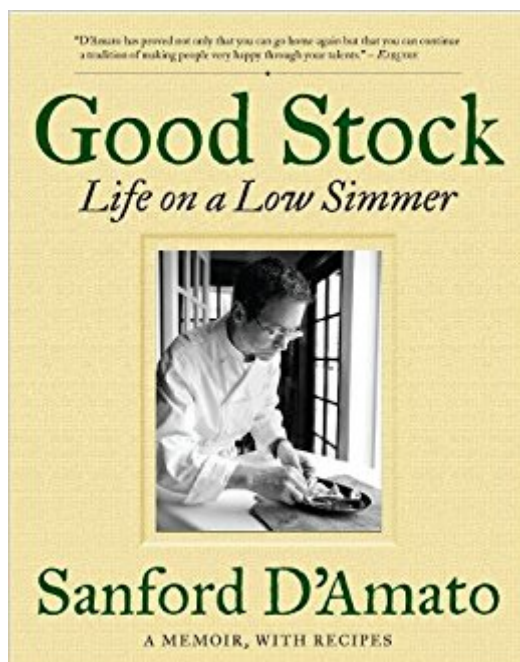


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Good Stock: Life On A Low Simmer



Synopsis

Good Stock is the story of Sanford "Sandy" D'Amato's journey from young Italian kid who loved to cook to unknown culinary student with a passion for classical French cuisine to one of the most respected chefs and restaurateurs in the country. Featuring more than 80 recipes and full-color photography throughout, Good Stock weaves together memoir and cookbook in an beautiful and engaging package. Sanford, the restaurant D'Amato opened in 1989 and sold to his longtime chef de cuisine in December 2012, has been one of the highest-rated restaurants in America over the past 20 years, earning accolades from Bon Appétit, Gourmet, Food & Wine, Esquire, Wine Spectator, Zagat Guide, and the James Beard Foundation. D'Amato has cooked for the Dalai Lama and the 2002 Salt Lake City Olympics, and was one of 12 chefs chosen by Julia Child herself to cook for her 80th birthday celebration. The story of Sanford and Sandy D'Amato is in part the story of America's embrace of fine dining and its acceptance of chefs as master craftsmen. Over the past quarter century, America has seen a rise in the prominence of "celebrity chefs," to the extent that it's difficult to remember a time when becoming a chef was considered a backup plan more than a craft. That transformation began in the 1970s, right around when Sanford D'Amato was studying at the fabled Culinary Institute of America. This was a time when American cooks were by and large being frozen out by French chefs who didn't believe the Americans had what it took to create great cuisine. D'Amato, through persistence, skill, and the help of his mentor, Chef Peter Von Erp, became the first American cook at Le Veau d'Or and worked under Chef Roland Chénus through the groundbreaking opening of Le Chantilly. Soon the heyday of classic French cuisine began to waned, as rising chefs like D'Amato began leading the spread "New American" dining. To D'Amato, though, the Midwest always signified home. His culinary inventiveness was inspired in part by his childhood home, located above his grandparents' grocery store on the lower east side of Milwaukee. It was a small apartment constantly filled with the sights of carefully prepared delicacies, the smells of rich foods on the simmer, and the many tastes of generations-old Italian recipes. Drawing on this influence, as well as his rigorous training in classic French technique, D'Amato eventually opened Sanford in the same space his grandparents' grocery store occupied. In telling his story, D'Amato studs his narrative with 80 of his favorite recipes. The book features both personal photos from his background and career as well as beautiful images of finished recipes. Readers of Good Stock will come to believe, as D'Amato does, that to create great food, it doesn't matter if you're preparing a grilled hot dog or pan-roasted monkfish-- what matters is that you treat all dishes with equal love, soul, and respect, and try to elevate each dish to its ultimate level of flavor. Good Stock combines Midwestern charm with international appeal as the perfect book for aspiring chefs,

culinary students, and foodies everywhere.

Book Information

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Customer Reviews

Praise for Sanford D'Amato, his restaurant, and *Good Stock*: "Sandy D'Amato always operates on two levels: homespun Midwestern cook and brilliant 'big city' chef; boss and mentor; partner and husband; artist and businessman. *Good Stock* tells you the how and why, but most importantly it will inspire readers to be true to themselves. The life lessons here are even better than the passel of recipes that are brilliant examples of D'Amato's genius." • "For Sanford D'Amato who grew up in the squat brick building that now houses his namesake restaurant, living above the shop is like having people over for dinner every night, which for a chef and son of an Italian grocer, is the best way imaginable to spend one's life. D'Amato's food is of a bright modernity that makes this one of the most exciting restaurants in the Midwest. D'Amato has proved not only that you can go home again but that you can continue a tradition of making people very happy through your talents." • "Sanford D'Amato has the rare gift of cooking brilliantly and authentically in many styles.... [he] has turned his family's old grocery store into a sophisticated, pale-hued dining room with an international menu and superb service." • R. W. Apple Jr., *New York Times*; "If you are going to get one cookbook this year, get this one. If you are going to read one memoir this year, read this one. Sandy D'Amato, a kid from Milwaukee, grew up to become one of the greatest chefs in America. This is his story: one part Midwestern Americana, one part modern

American culinary history, and one part recipes that tie them both together, with a full measure of his wit and love for food and people." • #151;Janos Wilder, chef/owner, Downtown Kitchen+Cocktails, Tucson"He cooked for the Dalai Lama. He cooked for the 2002 Salt Lake Olympics. He's done just about everything in the culinary career. And now he's written a cookbook." • #151;Luca Paris, champion of Food Network's Guy's Grocery Games and host of A Culinary Journey with Luca Paris • #147;Sanford D'Amato, founder of Milwaukee's Sanford restaurant, creates a testament to his genuine love of food and a lifetime of good meals • #151;Saveur"Real-life fairy-tale success stories don't happen often, especially in the restaurant business. So when you run across one, you want to share it. The chef, Sanford D'Amato, is hailed (rightfully) as a prince among cooks." • #151;Chicago Tribune • #147;A polished, entertaining read. And, like the man himself, it conveys warmth, sincerity, humility and a good dose of fun. Even a little intrigue." • #151;The Milwaukee Journal-Sentinel"Sanford is a restaurant with a serious culinary mission. Besides putting Milwaukee on the map, the restaurant has put sophisticated food in the mouths of Milwaukee diners to the point that they are clamoring for more. A restaurant revolution has begun in this beer-drinking-and-bratwurst-eating town. Sanford is at the center of it, and judging from the piles of press the restaurant has received, no one can get enough." • #151;James Beard Foundation • #147;Even if you haven't had the chance to meet Sandy D'Amato, or never got to eat at his incredible restaurant Sanford, this book gives you more than a taste of his talents both for storytelling (how many people can say they've ridden the Wienermobile through Wisconsin with Julia Child?) and cooking truly delicious meals. • #151;Chef Barbara Lynch, founder, Barbara Lynch Gruppo"The stories and recipes included in Good Stock follow the interwoven threads of D'Amato's career, personal life, love of food and learning from mentors and experiences alike." • #151;Restaurant Hospitality • #147;D'Amato is able to make these recipes meaningful to the reader. The result is a warm, compelling memoir that will bubble over into home kitchens everywhere." • #151;Isthmus"Once again the ratings champ in Milwaukee, and surveyors heap superlatives on this • #147;exquisite • New French run by the great team of Sanford and Angie D'Amato, calling it not only the 'best in Wisconsin' but among 'the best in the country.'" • #151;Zagat • #147;Sandy D'Amato is a true master of his craft. His food is delicious, original, and precise. In this book he provides dishes that not only teach basics to the home cook but also challenge professionals. From his homey Pork Cabbage Rolls to the elegant Chilled Lobster with Cauliflower Cream and Caviar, these dishes bring readers along on the culinary journey that has been Sandy's career. • #151;Bob Kinkad, chef/proprietor, Ancora, Washington DC

Sanford D'Amato graduated from the Culinary Institute of America in 1974. In December 1989, he opened Sanford Restaurant on the former site of his father and grandfather's grocery store. It has long been recognized as one of the most respected and top-ranked restaurants in the nation.

Sanford 'Sandy' D'Amato, one of the greatest American chefs of the past 30 years, is a man who does not get half the credit he deserves. He owned and ran Milwaukee's finest restaurant, Sanford Restaurant, for just over 20 years, consistently delivering some of the finest food in the Midwest. His food was thoughtful, expertly prepared and of course just about as tasty as food can get. Recently he turned the restaurant over to a long-time assistant chef who has maintained the quality and integrity of the restaurant. His first cookbook; *Good Stock: Life on a Low Simmer*, is part biography, part cookbook. The biography part is actually fascinating, mixing in personal stories and anecdotes while illustrating the ups and downs of being a chef around the world. Mixed among the pages are dozens and dozens of recipes, from appetizers to desserts and everything in between. D'Amato's recipes often call for dozens of 'fancy' ingredients, which only specialty stores sell. This is not a complaint but a warning to those thinking about purchasing this book. Many of the recipes serve more as inspiration than actual dishes I would prepare. I do wish there would have been one chapter devoted to 'easy to prepare' meals with little or simply basic ingredients. Having said all of that, D'Amato is master of flavors, and the recipes I have prepared have been outstanding. Especially for people from Milwaukee and the Midwest, or for anyone who takes cooking or food seriously, this book is essential.

I truly enjoyed this book. I'm a big fan of The Food Network, so getting an autobiography from a chef gave me a great insight. The fact that the chef is from my home town of Milwaukee, certainly enhanced the story for me, although we lived on opposite sides of town. But he ventures far from home, going to culinary school in New York, then travels to sample and learn cooking methods in France and Italy. An extra treat, this world-class chef shares a multitude of recipes.

An interesting and delightful book which I bought as a gift for a friend with whom I have shared a number of special occasions at Sandy D'Amato's fabulous restaurant "Sanfords" in Milwaukee WI. Sandy D'Amato's memoir is of an interesting, hard-working person going through the struggles and life lessons of establishing a business featuring creative recipes and menus and exceptionally fine dining, ultimately creating a restaurant and reputation that becomes one of the most outstanding

facilities in city. Full of fabulous recipes - most of which I enjoyed reading but will never be able to prepare for myself (until I get my own copy) as I am giving this book to my best friend. A great Christmas gift! D'Amato's experiences with Julia Child were entertaining and Chef D'Amato is not only a good story teller but one of the most outstanding chefs in America. Beautifully appointed color photos of dishes next to the recipes are mouth watering. This really is an excellent production ... A very good 'cook book' for anyone who enjoys not only a good story but wonderful array of gourmet selections.

When you combine true life stories and tongue tantalizing recipes you have a menu for success. Awesome, spectacular, heart warming ... I loved this book cover to cover. Sandy, thank you for sharing your life and your loves with us.

Really fun insider look at being a chef, and all the crazy places his calling took him. Very conversational and involving!

Interesting book. Gives a good look into what life is like for a chef. A lot of hard work.

Great recipes and sentiments

There is nothing more delicious in this life than to enter the world of an author who can lift your palate to new levels simply by describing his own passion for the art form that is European-style cooking. Beginning with his grandfather's Italian heritage alongside his mother's robust German flavor, award-winning Chef D'Amato serves up flavorful, funny stories AND amazing recipes from his culinary school days and French restaurant experiences in the Big Apple during the 1970's to overseas excursions for the sole purpose of discovering the best regional fare to improve the menu at his own Milwaukee restaurant in the '90's. A beautiful tribute to the joys of cooking, you will expand your horizons, and hopefully your taste buds, as you follow one man's journey to reach his personal best. Certainly makes me want to improve the quality of the meals coming out of my little kitchen! Come savor this experience, stir up your senses and enjoy a great life story.

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