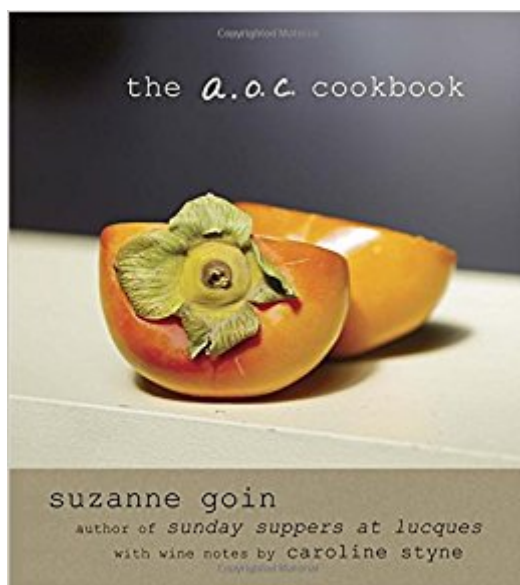


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The A.O.C. Cookbook



Synopsis

Since her James Beard Award-winning first book, *Sunday Suppers at Lucques*, Suzanne Goin and her Los Angeles empire of restaurants have blossomed and she has been lauded as one of the best chefs in the country. Now, she is bringing us the recipes from her sophomore restaurant, A.O.C., turning the small-plate, shared-style dishes that she made so famous into main courses for the home chef. Among her many recipes, you can expect her addictive Bacon-Wrapped Dates with Parmesan; Duck Sausage with Candied Kumquats; Dandelion and Roasted Carrot Salad with Black Olives and Ricotta Salata; California Sea Bass with Tomato Rice, Fried Egg, and Sopressata; Lamb Meatballs with Spiced Tomato Sauce, Mint, and Feta; Crème Fraîche Cake with Santa Rosa Plums and Pistachios in Olive Oil; and Mores with Caramel Popcorn and Chocolate Sorbet. But The A.O.C. Cookbook is much more than just a collection of recipes. Because Goin is a born teacher with a gift for pairing seasonal flavors, this book is full of wonderful, eye-opening information about the ingredients that she holds dear. She takes the time to talk you through each one of her culinary decisions, explaining her palate and how she gets the deeply developed flavor profiles, which make even the simplest dishes sing. More than anything, Goin wants you to understand her techniques so you enjoy yourself in the kitchen and have no problem achieving restaurant-quality results right at home. And because wine and cheese are at the heart of A.O.C., there are two exciting additions. Caroline Styne, Goin's business partner and the wine director for her restaurants, presents a specific wine pairing for each dish. Styne explains why each varietal works well with the ingredients and which flavors she's trying to highlight, and she gives you room to experiment as well—showing how to shape the wine to your own palate. Whether you're just grabbing a glass to go with dinner or planning an entire menu, her expert notes are a real education in wine. At the back of the book, you'll find Goin's amazing glossary of cheeses—all featured at A.O.C.—along with the notes that are given to the waitstaff, explaining the sources, flavor profiles, and pairings. With more than 125 full-color photographs, The A.O.C. Cookbook brings Suzanne Goin's dishes to life as she continues to invite us into her kitchen and divulge the secrets about what makes her food so irresistibly delicious.

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Customer Reviews

Featured Recipes from The A.O.C. Cookbook [Download the recipe for Turmeric-Spice Root Vegetables](#) [Download the recipe for Grilled Fig Leaf Panna Cotta](#)

Starred Review. Goin, James Beard winner and chef/owner of four Los Angeles restaurants (Lucques, A.O.C., Tavern, and the Larder), brings readers recipes from A.O.C., her restaurant known for its relaxed atmosphere and small dishes, meant to be shared. (A.O.C. stands for Appellation d'Origine Controlee, the French government's system for regulating and designating wine, cheese, and other artisanal products). This is a very intimate cookbook, and Goin (along with her business partner and wine director, Styne) shares personal anecdotes and explains how she chooses ingredients. Goin admits that this is not the easiest cookbook you will use, however passionate cooks who are not intimidated by recipes that require some time and effort will not be disappointed. Fresh, innovative, and vibrant, Goin's collection includes sumptuous recipes for the entire year. The book opens with sections on cheese (bacon-wrapped dates with parmesan) and charcuterie (foie gras terrine with sweet and sour prunes). Chapters on salads, fish, meat, vegetables, and desserts are organized by season. Standouts in this fantastic collection include sweet pea pancakes with dungeness crab and red onion crÃªme fraiche; pork cheeks with polenta, mustard cream, and horseradish gremolata; and s'mores with caramel popcorn and chocolate sorbet. A specific wine pairing for each dish, provided by Styne, is included, as is a wonderful glossary of cheeses. (Oct.)

I hesitated writing this review because there is truly no bigger fan of Suzanne Goin than I. Sunday

Suppers is probably the most used cookbook on my shelf, and while challenging, I found that the recipes made me a better chef. They were time consuming for sure, but at the end of the day, they were almost foolproof. That has not been my experience with A.O.C. so far. I have made 4 recipes in the book - bacon-wrapped dates with parmesan (straightforward and delicious), coq au vin (errors), potato puree (flawed) and long-cooked cavolo negro (errors). These recipes do not seem to have been edited. Specifically, the coq au vin calls for cipollini onions as well as diced onions. It is clear that the cipollinis are to be roasted, but then the rest of the recipe never differentiates the diced onions from the roasted cipollinis. Eventually, you can figure it out, but honestly, it takes a lot of deciphering. Then, the long-cooked cavolo negro calls for "2 chilis de arbol, crumbled", but in the body of the recipe you are only told to add 1 chili. Plus, at the end of the recipe it says "remove the rosemary and chile before serving" - that makes no sense with crumbled chiles. Am I supposed to pick out little pieces of chile from the kale? These errors certainly do not ruin the recipes, but they do make the recipes unnecessarily complicated. I will continue cooking out of this cookbook, but *so far* it does not hold a candle to its predecessor.

i wish i'd written this book. but only suzanne goin could have written it. it's so personal and lush--there are recipe headnotes that run two pages long! worth the long wait between books. i will be cooking from this one for such a long time. i gave up on the "sticky flag" method i usually employ, marking recipes in a new cookbook. there was a flag on nearly every page. goin doesn't take shortcuts here--she lavishes attention on beans and slow cooks meats to coax the flavor and texture to their highest possibilities. this book will inspire many meals with family and friends.

Well written and easy to follow recipes. Just love her ingredients and how she puts them together to make a luscious dish. Looking forward to our Farmers Markets to return after a hot summer so I can get going in trying to duplicate her amazing dishes !! I find it helps to read thru her recipes from start to finish before you get started, that way you may feel more comfortable with the recipe. Thank you Suzanne for the References and Sources in the back of the book !!!

A welcomed reprieve to cookbooks from blogsites and regurgitated photos of friends. Suzanne's combinations and flavours continue to surprise and please the palate. Citrus fruit with a sticky toffee pudding - thank you! I owned all of the French Laundry cookbooks and sold them. But with Suzanne's cookbooks - I use them - and it exudes the same demand for high quality but approachable. The dessert section is worth the price of the cookbook and reminds me of Claudia

Fleming's The Last Course. And the wood-burning oven recipes and cheese glossary are much appreciated. If there is a downside, the wine comments were forgettable. This cookbook is an excellent gift for fresh inspiration. For 2013, this cookbook is the one I recommend to people who are serious about good food.

I am a big fan of Suzanne's and have cooked my way through much of Sunday at Lucques. I haven't done that much with this one yet but the recipes might perhaps be a bit easier to execute. there is a lovely roasted cauliflower that is really straightforward. Living in Los Angeles, her emphasis is on fresh local ingredients. Excellent design and photos as you would expect. Bon appetit

I've made only 3 recipes thus far from this cookbook but all have turned out very well. The flavor combinations are very good. The instructions surprised me. With ambitious recipes it's strange to have each step so minutely described - but better be over instructed than under. I would get the book again.

A lovely companion to Sunday Supper at Luques (my current favorite cookbook). Suzanne Goins taste combinations are wonderful, and she has a lively engaging writing style. The short ribs in Sunday Supper have become the favorite of everyone who has eaten at my home, and are now a holiday staple.

Having stained my way through Sunday Supper at Luques, it was time for a second set of Suzanne Goin's well thought out and well explained recipes. The A.O.C. cookbook fills the void well, although does seem focused on more elegant dishes than "Lucques".

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