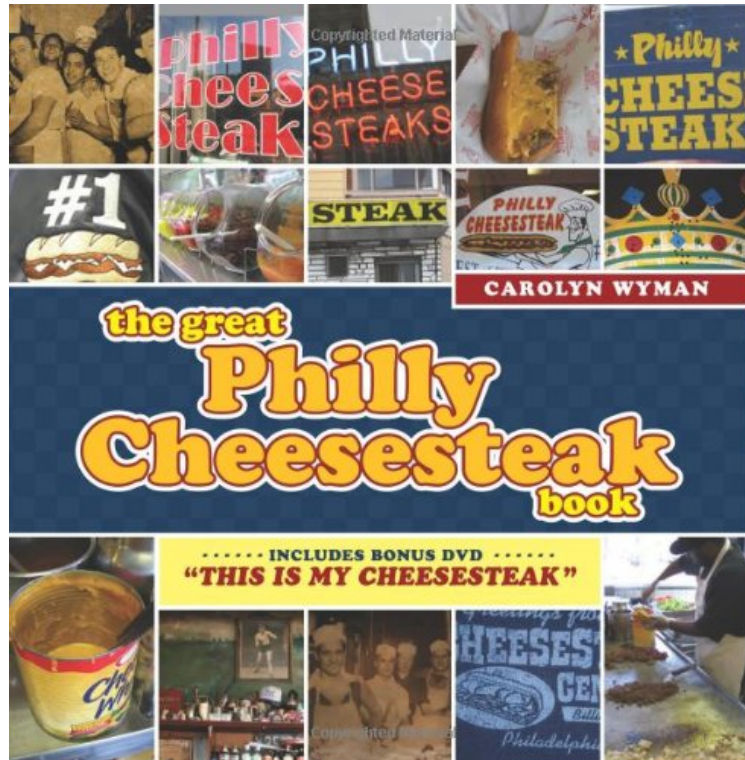


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# The Great Philly Cheesesteak Book

Carolyn Wyman

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#642027 in Books Running Press 2009-06-22 Ingredients: Example Ingredients Original language: English PDF # 1 .60 x 7.90 x 7.90l, 1.15 #File Name: 076243547X176 pages | File size: 41.Mb

**Carolyn Wyman : The Great Philly Cheesesteak Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great Philly Cheesesteak Book:

4 of 4 people found the following review helpful. A Cheesesteak Celebration and Much More By Terry Sunday Between the covers of "The Great Philly Cheesesteak Book" is an incredible amount of information about Philadelphia's well-known claim to culinary fame. Its 175 colorful, eye-catching, glossy pages are filled with restaurant reviews, photographs, sidebars, cheesesteak lore, recipes and much more. After a brief Introduction, a 10-page section entitled "The Steak Story" relates how a Philadelphia hot dog vendor came up with the first cheesesteak in 1930 and went on to open Pat's King of Steaks. The rest, as they say, is history. The next section, "Hometown Eateries" (104 pages), profiles 38 cheesesteak shops in the Philadelphia area (fold-out maps are inside the front and back covers). Each gets two to six pages of well-organized, useful information. Each has a sidebar of practical data: driving directions, seating capacity, parking availability, hours of operation and, for the true cognoscente, details of the roll, meat, onion and cheese used in the sandwich. Want to know what kind of grill seasoning the establishment uses? It's in here--olive oil, vegetable oil, lard, whatever. Based on my two vacation visits to just one of the shops, Dalessandro's, the information is spot-on. Interspersed throughout this section are other sidebars of fascinating tidbits, such as "How To Order," "Recommended Liquid Accompaniments," "How Cheesesteak Meat Is Made" and many more. There's a dishearteningly short section, only 18 pages, of cheesesteaks "abroad"--other than in Philadelphia, that is. Let's face it, the best place to get a Philly cheesesteak is in Philly, and this section reflects that harsh reality for

those of us who don't live there. It's organized by state for easy reference. I was a little disappointed not to find Frankie's in Tucson listed, which makes me wonder how accurate and comprehensive this section is. Sidebars in this section describe--but do not rate or pass judgment on--various ersatz cheesesteaks, such as Carl's Jr. Philly Cheesesteak Burger, Domino's Philly Cheese Steak Pizza and even Betty Crocker Philly Cheesesteak Hamburger Helper. On second thought, it's probably better that these are not rated...A 10-page section, "Celebrating Cheesesteaks," covers cheesesteak-themed garments, websites, competitions, world records, movies and music. It's phenomenal to find out how this local food has managed to find its way into so many aspects of American culture. Finally, the last 16-page section, "DIY Cheesesteaks," contains 19 recipes, starting with the Original Basic Cheesesteak (including how to make your own rolls) and ranging far afield to such things as Cheesesteak Soup, Cheesesteak Spring Rolls and Cheesesteak Pierogi. Nothing can match a sandwich in Philly, of course, but there are some interesting ideas here to try if you can't get the real thing. The 40-minute companion DVD, "This Is My Cheesesteak," is icing on the cake, so to speak. It features interviews with the owners of several of Philly's best-known steak shops, a little history, how to make a cheesesteak, how to eat one ("the South Philly wrap"), many shots of meat and onions sizzling on the flattop, and lots of other enjoyable, informative and crave-inducing scenes. It's a neat documentary that you'll want to watch more than once. 0 of 0 people found the following review helpful. Five Stars By CustomerGreat reading and the CD came with the book. 1 of 1 people found the following review helpful. Great Book By Diane Hubiak Being from the Philly area, I bought this book for my husband. We really enjoyed reading about our favorite Cheesesteak eateries. We were also happy to see places that we frequented in Florida listed in this book. If you like authentic Philly Cheesesteaks this is the book for you! Especially if you live in other parts of the country

Including the DVD, This Is My Cheesesteak Philadelphia cheesesteaks are known and loved everywhere! THE iconic Philadelphia food, cheesesteaks are one of a handful of regional foods like bagels, cheesecake, and crab cake that are loved around the world. Attempts at creating Philadelphia cheesesteaks occur, not only in many parts of the United States, but beyond including Greece, Japan, Israel, Norway, Kenya, Tanzania, St. Maarten, and Mexico. They are made in truck stops, diners, delis, and four-star establishments. During the Democratic caucus in Philadelphia, Barack Obama and Hilary Clinton each made it a point to have a cheesesteak. During the 2004 presidential campaign, John Kerry made the mistake that may have cost him the election: he ordered Swiss cheese on his cheesesteak . . . a big mistake! There is no book on the market about the cheesesteak not a cookbook, not a guidebook, not a scholarly look into the ordering process . . . nothing. With reviews of more than 100 local and world-wide eateries, accompanied by original and creative recipes, this fun guide is sure to delight tourists and locals alike.

About the Author Carolyn Wyman is the ultimate low-brow food biographer. She is the author of five food books, including Spam: A Biography; Jell-O: A Biography; and Better than Homemade. Her syndicated Supermarket Sampler column appears in more than 100 newspapers nationwide. She has also been published in The New York Times, Los Angeles Times, Philadelphia Inquirer, and Boston Globe. She gives Philly food tours from Reading Terminal Market. She has appeared on NPR's Morning Edition and Fresh Air, as well as an appearance on The Rosie O'Donnell Show. She lives in Philadelphia.