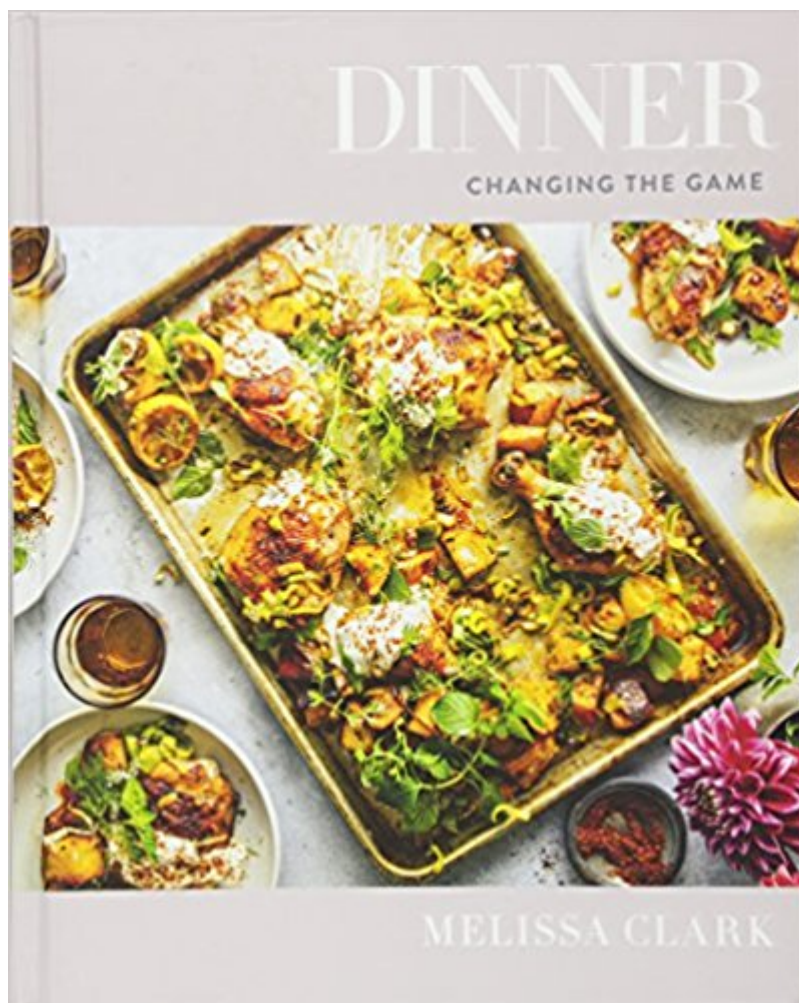


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Dinner: Changing The Game



Synopsis

More than 200 all-new, never-before-published recipes for dishes that are “familiar but fresh, approachable but exciting.” (Yotam Ottolenghi) Each recipe in *Dinner* is meant to be one fantastic dish that is so satisfying and flavor-forward it can stand alone or be paired with a simple salad or fresh bread on the side. This is what Melissa Clark means by changing the game. *Dinner* is all about options: inventive, unfussy food with unexpected flavor. Clark’s mission is to help anyone—whether a novice with just a single pan or the experienced home cook—figure out what to make any night of the week without settling on fallbacks. These inherently simple recipes can turn anyone into a better and more confident cook. Organized by main ingredient—chicken, meat, fish and seafood, eggs, pasta and noodles, tofu, vegetable dinners, grains, pizza, soups, and salads that mean it—*Dinner* covers an astonishing breadth of recipes. There is something for every mood, season, and the amount of time you have: sheet pan chicken laced with spicy harissa, burgers amped with chorizo, curried lentils with poached eggs; and if you want just a little something else, you’ll find green beans with caper vinaigrette, coconut rice, and skillet brown-butter cornbread, to name just a few dishes in this indispensable collection. Here, too, are easy flourishes that make dinner exceptional: stir charred lemon into pasta, toss creamy Caesar-like dressing on a grain bowl, add fresh ricotta and demerara sugar to stovetop mac and cheese; lavish a dollop of chile paste just about anywhere.

—Melissa Clark, the *New York Times* bestselling author and one of the most beloved food writers of our generation, has written a comprehensive and practical book that reflects the way she cooks at home for her family and on those rare nights when she’s alone. ***Praise for Melissa Clark’s *Dinner*: “The recipes in Melissa Clark’s *Dinner* are everything I want for my dinner. Dishes which are familiar but fresh, approachable but exciting. The tone of the book is also just the sort of company I’d want around my table: Melissa is experienced enough in the kitchen to know that being relaxed is the only way to approach the evening meal. It should be fun, it should be easy, it should be delicious.” —YOTAM OTTOLENGHI “Melissa Clark has an extrasensory ability to divine what we want to eat and a secret knowledge of how to take a familiar dish and make it just a little more interesting. In following her lead, dinner gets more delicious and we become better cooks.” —PETER MEEHAN “Dinner is an expertly useful tool for the home cook. Melissa Clark has stripped away fussiness and pretension and replaced it with sensibility and flavor. This is food that you will absolutely crave!” —MICHAEL SOLOMONOV

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Customer Reviews

"The recipes in Melissa Clark's *Dinner* are everything I want for my dinner. Dishes which are familiar but fresh, approachable but exciting. The tone of the book is also just the sort of company I'd want around my table: Melissa is experienced enough in the kitchen to know that being relaxed is the only way to approach the evening meal. It should be fun, it should be easy, it should be delicious."

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—MICHAEL SOLOMONOV

"Brilliant, vibrant, doable ideas that will change the way you think about dinner. You'll cook out of this book for years. Empowering."

—DIANA HENRY

"Melissa Clark will take your tired dinner repertoire, shake it out, and give it a transfusion of enthusiasm, flavor, and whip-smart efficiency. In *Dinner*, she takes the timeless task of cooking pleasing yet inspiring dinners and waves away the challenge. Dinner won't get Melissa or you down. She had me dreaming of kofte and kimchi pork chops, coconut rice noodles and green aioli chicken salad."

—AMANDA HESSER

"Melissa Clark, cooking columnist at *The New York Times*, [has] become the culinary equivalent of Walter Cronkite: the most trusted name in

America. In our kitchen, the pages of her newest book, *50: 50 Dinner: Changing The Game*, has already been splattered with several years' worth of sauce and oil—and the book was just published in March. It is, stated baldly, a terrific and terrifically practical book, with dishes that span global influences, unabashed about its bold spicing, with a one-baking-sheet ethos that advocates for both convenience and melding of pan juices." •KEVIN PANG

Melissa Clark is a staff writer for the New York Times, where she writes the Food section's popular column, "A Good Appetite" and stars in a weekly complementary video series. The recipient of both IACP and James Beard awards, Clark appears frequently on "Today" and on public radio. She lives in Brooklyn with her husband and daughter.

As a working mother of a five-month-old daughter, I need tasty recipes that I can get on the table in a reasonable amount of time. Melissa Clark has yet to let me down. Confession: I'm a long-time fan of Clark's. My husband and I own two of her other cookbooks and frequently make her recipes from The New York Times' Cooking website. Some of those recipes (or similar versions) appear in this book, such as the anchovy chicken and the spicy pork noodles with ginger and bok choy. The anchovy chicken achieves maximum flavor from minimal effort and is a frequent weeknight dish, while the noodles are more of a tasty weekend project. Most of the recipes, however, are new to me. The spicy Mexican Tortilla soup was the answer to my long search for an authentic-tasting version on a weeknight time frame, made easier by purchasing pre-made tortilla strips. (Passed muster with Mexican husband!) The jalapeño-honey skirt steak was another winner that came together quickly and gave sweet heat to an old favorite. Since we've only had this book for three days, I look forward to cooking my way through the rest of it, although her time frames for certain recipes are perhaps a little optimistic for all but very experienced chefs. Clark's introduction is fairly candid about the fact that time estimates are aspirational until you've cooked something a few times and suggests wine as a way to zen out and embrace the process. (Yes, please.) As for ingredients? Some of them (sumac, Pomegranate molasses) probably aren't in your pantry. However, Clark usually mentions substitutions, and an ingredient will frequently be used in more than one recipe. Push yourself! It's worth it! After all, the title is "Changing the Game," not "Same old stuff."

I would love to recommend this cookbook, but I sadly cannot. I love cookbooks and cook 5 nights a week. This one caught my eye for its beautiful photographs and interesting-sounding recipes that were quick enough to make on weeknights. I've made: Sweet Garlic Chicken—the

recipe calls for one lemon, quartered. The final step of the recipe instructs the cook to sprinkle juice from the remaining lemon wedges, but they are not mentioned anywhere else in the recipe. I decided to put half in with the chard stems and it turned out to be a tasty dish. Seared Duck Breasts with Plums and Garam Masala- no issues and absolutely delicious. Seared Sausage & Rhubarb with Swiss Chard-no issues and a very good recipe. Miso Glazed Salmon-the glaze was excessive and too sweet, but no recipe issues. Farro Pasta with Zucchini, Mint, and Ricotta Salata-neither the list of ingredients nor the recipe include mint, but it does call for thyme. I split the difference and used each. My version was fine. Mapo Tofu with Mushrooms and Pork-the recipe has you grind toasted Sichuan peppercorns, but then never calls for them to be added to the dish. I'm making this tonight, which prompted this review! Red Curry & Coconut Tofu with Cherry Tomatoes and Green Beans-neither the list of ingredients nor the recipes mention cherry tomatoes. I didn't add any and the recipe was good. Shredded Tofu with Spicy Ground Chicken and Edamame-no issues and a delicious recipe. My husband suggested serving it in lettuce wraps. Roasted Carrots with Walnuts, Feta, and Dill-no recipe issues and delicious (I subbed the mint for the dill as suggested by the recipe). As you can see, most of the recipes, after you figure out what's missing, are good. After searching fruitlessly for an errata page, I contacted the author via Facebook and have not received a reply. I think an error rate of 4 out of 9 recipes tried to date is unacceptably high for what would otherwise be a highly recommended book. If you are a less-experienced cook, be prepared for some frustration with this one. Also, as others have noted, most recipes do need a side dish, so plan accordingly.

I was already in love with Melissa's sheet pan chicken dish (have made it countless times after seeing the recipe in the newspaper) so when her cookbook came out featuring the dish on the cover, I didn't hesitate to buy it. Well, the book does not disappoint. It is full of recipes that are simple to prepare, have interesting flavor combinations, and are mostly delicious. I say mostly because the Asian dishes in the book are just so-so. I tried two tofu recipes (sweet-and-sour and crispy tofu) and they had the exact same flavor profile, consisting of ungodly amounts of garlic, ginger, serrano chile, lime juice, sesame oil, honey, and soy sauce. I think she was going for vaguely Thai-inspired, but the dishes just fell flat and tasted confusing, with too many strong ingredients competing with each other. Still, I'm glad I purchased this book and look forward to trying many more recipes.EDIT: I bought the hardcover, NOT the Kindle version. For some reason it says that my verified purchase was the Kindle version.

I really like that this actually a cookbook that offers ideas for dinners. There is a lot of meat and not a lot of things I wouldn't consider for a real dinner. Lots of interesting and creative recipes.

My new favorite cookbook! Would highly recommend it!!

Amazing! Each recipe is better than the last. Highly recommended!!

Excellent

Love it!

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