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The Portlandia Cookbook: Cook Like A Local



Synopsis

The companion cookbook to the hit show *Portlandia* by the Emmy-nominated stars and writers Fred Armisen and Carrie Brownstein, with 50 delicious recipes for every food lover, freegan, organic farmer, and food truck diehard. Food plays a very special role in Fred Armisen and Carrie Brownstein's award-winning satire *Portlandia*. Here are recipes for the dishes that define the show, from cult-raised chicken and Stu's stews to pickled veggies and foraged green salads. Complete with new full-color finished food photographs and illustrations, humorous stories and sidebars from the loveable food-obsessed *Portlandia* characters (such as Mr. Mayor, Peter and Nance, and Colin the chicken), and advice on how to choose a bed and breakfast and behave at a communal table, this is a funny cookbook "with serious recipes" for anyone who loves food. And yes, the chicken's local.

Book Information

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Customer Reviews

My husband is a big fan of *Portlandia*, and also likes to cook. So maybe it was no surprise that this is book: *Portlandia, Cook like a Local* turned up on his birthday list - and as it had a link, one click and it was in my cart, it makes birthday shopping a whole lot easier so here it is sitting in my house. This is an interesting book, inspired by not only the show, but the fact that Portland has a dynamic food culture, from the simple back yard home grown meal to communal meals, a coffee obsession, breweries, new wave cooking, old school cooking, fancy doughnut shops and food derived from the many cultures that call Portland home. The book ties in contributions, comments,

and pictures from the show, with some really cool recipes. Honestly I thought this was largely a gag gift, something the hubby would keep on the coffee table or night stand, but there are some really interesting ideas that I cannot wait to try!The book is divided into 5 main sections: Small Plates, Main Courses, Desserts, Drinks and Brunch. It is also really nice how this features recipes from all over Portland from a variety of sources ranging from local chefs , to proprietors of local well known establishments such as coffee shops and Bed& Breakfasts, to some from just locals that like to cook!The small plates are delicious and unique from baked Manchego filled dates to Sichuan Chicken Wings with some Popcorn and the all trendy pickling ideas thrown in for good measure. The recipes look somewhat complicated but have few steps and are easy to follow. The main courses as diverse as Paella on one page and a Kale and Quinoa bowl on the next. With healthy food or home cooked favorites such as Lasagna or roast chicken included! The dessert section is small though manages to thrown in birthday cake alongside lavender shortbread and some rather tasty looking and simple to make, cacao bark.The drink section features cocktails or tea right next to a guide to local coffee shops, types of milk and a the best types of ice to use in which type of drink...and Brunch is equally as diverse with good old fashioned homemade granola sitting right next to pancakes or hangover food with all food groups included. I think the diversity of this book reflects the diverse nature of this city and the food one could find within it which is a nice parallel!Fans of the show will love the commentary which appears sporadically and in various formats! But the best thing about this is really good recipes that area perhaps a little different from in any other cookbook I own, yet tasty and compelling. They are also easy for those like me who really are a novice cook, and this is a book you can actually sit down and read beyond the recipes! A little different and a lot good!

The cookbook is informative, easy to follow, creative, and funny. There is a bird on the cover, too. The book opens with a notice from the Portland Allergy Council. They approved it, but you should proceed with caution, nevertheless, and call the council during business hours, if necessary. It also opens with a map of 33 noteworthy restaurants in Portland. The chapters are segmented into these groupings: 01 Small Plates; 02 Main Courses; 03 Desserts; 04 Drinks; and 05 Brunch. Throughout the book are comments from the various Portlandia characters, and some very funny items, like the ad from a guy who can come 24/7 and help you split a check (non drinkers shouldn't have to pay for drinks, should you split it by vegetarian vs. non-veg)To give you an inkling into some of the most standout recipes, here are a few. Wild Mushroom and Artichoke Tartines; Baked Manchego-Cheese-filled Dates with Marcona Almonds; Claire's co-worker's Sichuan Chicken

Wings; Doug & Claire's Nacho Cheese Popcorn; Spyke's Grilled Fruit Summer Rolls; Marco's Borscht with Pickles, Eggs & Horseradish Cream (B.I.B: Borscht Is Beets); Bird in a Grilled Cheese Nest (egg in the middle of the cutout bread); Cream Cheese filled Pumpkin French Toast with Pecans; Fruit Semifreddo (sugar, eggs, gelatin, cream, fruit); Babysitter's Mac & Cheese; Slamburger on Brioche; Kath & Dave's Paella Valencia; Kale & Quinoa Bowl with Tofu and Mushrooms; Alexandra's No Fuss Lasagna; Mr. Mayor's Jamaican Jerk Chicken; Stu's Stew's featuring Donald's Korean Short Rib Stew; a dish with foraged greens with a hilarious story of how one couple foraged in neighbors' yards; and Peter + Nance's Butterflied Chicken Roasted Over Bread with Japanese Eggplants and Sicilian Green Olives (you roast it an hour and then you transfer it to a broiler)... and oh.. the chicken was free range and named Colin.

A nice addition to the Portlandia cannon. Has great pics of Carrie, Fred, and characters. Funny text, with call backs to the show. Book states text was written by Alice Mathias. She is an executive producer of the show, so definitely keeps the sensibility and style of the shows humor. Many, many recipes. Some pretty involved. Others seem fairly do-able for the average cook. Book is nicely arranged by type of meal, with each set of characters representing. All in all a good, clever read for the fan, whether they like to cook or not.

I'm committed to everything Portlandia (and beer), and I liked what I saw, but I'm short on cash. Anybody got a dollar they can spare? You got a dollar? Dollar? Anybody got a dollar? I really want some beer..... You got a dollar?

When I saw the Portlandia Cookbook come up for review, I quickly requested a copy. I've never seen the show, but my sister and brother-in-law live there. Portland is known for their food and I thought this would be a fun cookbook! The cookbook is divided into 5 sections...small plates, main courses, desserts, drinks and brunch. The book is inspired by the show, but also features recipes from all over Portland. The recipes look amazing! The thing I like about this book is that it is quirky and unique, just like Portland! I received this book for free from Blogging for Books in exchange for my honest opinions.

Hmmm, for being from Portland, and so much concern about where the chicken comes from and how it is raised, was surprised at some the recipes and the amount of sugar used. The books is entertaining and can make adjustments to make the recipes healthier - the dichotomy is interesting -

and fits the show.

This is a fun book for fans, or a good gift for a fan. There's enough little tidbits to have you paging through the book a few times. Two recipes in particular - the Babysitter mac-and-cheese and Alex's no-fluff lasagne are especially delicious. I wish there were a few more main recipes, but overall it's a nice balance of good recipes with lots of Portlandia zaniness.

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