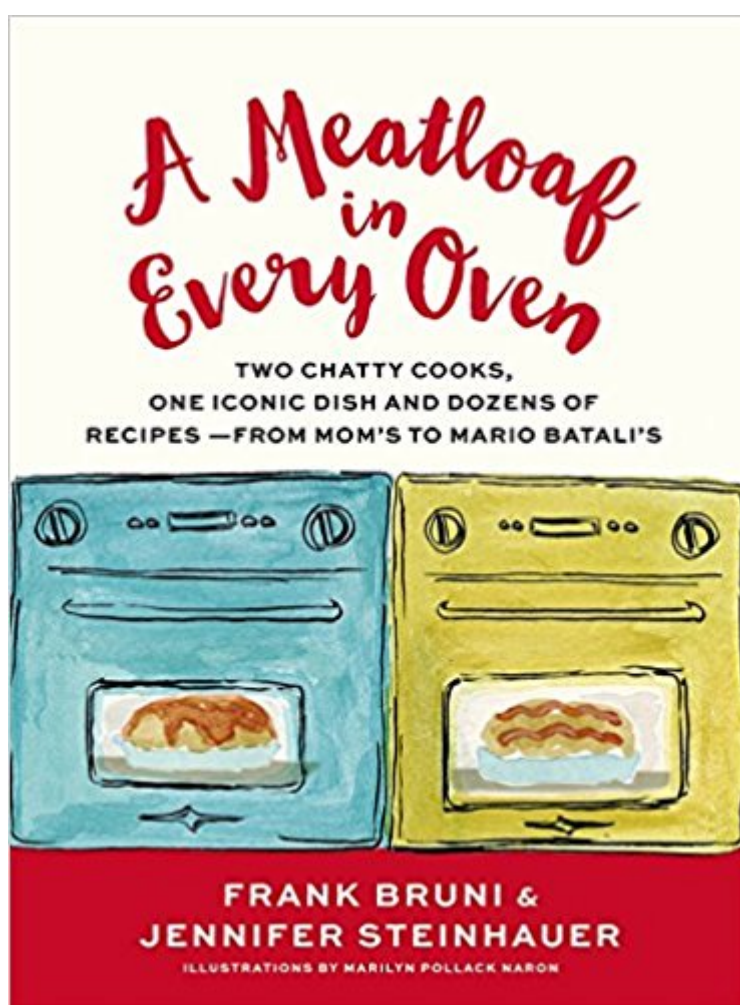


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A Meatloaf In Every Oven: Two Chatty Cooks, One Iconic Dish And Dozens Of Recipes - From Mom's To Mario Batali's



Synopsis

The definitive guide to an American classic through the lens of New York Times journalists Frank Bruni and Jennifer Steinhauer's culinary friendship. Frank Bruni and Jennifer Steinhauer share a passion for meatloaf and have been exchanging recipes via phone, email, text and instant message for decades. *A MEATLOAF IN EVERY OVEN* is their homage to a distinct tradition, with 50 killer recipes, from the best classic takes to riffs by world-famous chefs like Bobby Flay and Mario Batali; from Italian polpettone to Middle Eastern kibbe to curried bobotie; from the authors' own favorites to those of prominent politicians. Bruni and Steinhauer address all the controversies (Ketchup, or no? Sauté the veggies?) surrounding a dish that has legions of enthusiastic disciples and help you to troubleshoot so you never have to suffer a dry loaf again. This love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches, all the while making you feel like you're cooking with two trusted and knowledgeable friends.

Book Information

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Customer Reviews

"Liberally peppered with Bruni and Steinhauer's snappy dialogue, this is a terrific collection that deserves a look from meatloaf lovers of all ages." — Publishers Weekly (starred review)

Frank Bruni is the author of three bestselling books and an op-ed columnist for the New York Times. Prior, he worked as the newspaper's chief restaurant critic, Rome bureau chief and White House correspondent. Jennifer Steinhauer is a veteran New York Times correspondent, passionate home

chef and the author of the bestselling cookbook *Treat Yourself* as well as the novel *Beverly Hills Adjacent* with Jessica Hendra.

Co-incidence! I learned about this book on the very day I had changed direction for our dinner's meatloaf when a family member dropped off a pound of ground lamb that needed to be used. Adding it to ground beef and pork from my refrigerator, I used Middle Eastern spices—cumin, paprika, Turkish oregano, (precious) Aleppo pepper—in place of the down-home treatment I had intended to give the meat, adding ground mushrooms for moisture and a fistful of chopped parsley, as for kofta. I glazed the large loaf with a can of tomato paste (turns into a kid-friendly caramelized frosting for your meat cake) and served it with a garlic-yogurt sauce. Big success, that one.

Second co-incidence. Snow is falling heavily outside as I try a sample of the book on my Kindle. As I buy it, I remember that it was on just such a day last year that I delighted in *Born Round*, Bruni's memoir on a topic of universal importance, making me an even greater fan of his writing style than had his columns in the *Times*. So, readers, you want this book as much for the delight its words bring as for the recipes, though they are inspiring. I'm jealous, frankly, so to speak. Why didn't I think of this book? I've been improvising meatloaves for most of my seventy-six years. I wouldn't have had access to the contributors, though, so it's just as well, nor would I have had a partner in its composition so revealing of the quality of a sterling friendship. I really hope the authors read this because I want them to know something terrific to include in a second edition.

Over a great pile of his truly delicious pork rinds, I was interviewing Ben Meyer, chef of Portland, Oregon neighborhood restaurant *Grain and Gristle*. Conversation turned to the rinds themselves when Ben disclosed that, ground up, they are the best binder for a meatloaf ever. No need for bread crumbs. And the flavor! I ordered a second serving of the rinds, took them home, and made a meatloaf that very evening. A revelation! As long as I lived in Portland, I made meatloaf with pork rinds every couple of weeks. Tip, though: keep your hand firmly on the food processor as you grind the rinds. The lid flew off mine as it worked and my kitchen and I were covered with a snow-like dusting of pork rinds that took hours to clean up after I had had a shower. Tip two. The commercial kind of pork rinds that you find bagged near the potato chips in the supermarket work as well for texture, though they won't contribute so much porky goodness as Ben's. Buy the book.

This is a delight to read even if you don't use the recipes. You feel as if you know the authors personally or certainly would enjoy meeting them! The recipes are easy to follow and cooking instructions are informative. I plan to make a lot of meatloafs, especially in these trying times when comfort food is essential. I just bought *A Meatloaf in Every Oven* as a gift for a friend I am visiting.

I haven't had a chance to make more than one recipe --- the incredible, cheesy chorizo loaf --- but the book is full of enticing, approachable, clearly-worded recipes that I'm dying to try, and the writing is enormous fun.

I just bought this book and enjoyed reading the intro. I am an experience cook (Oldest of nine children and mother of four). I thought it would be fun to cook the meat loaves in order and started with the first meat loaf, Leslie Bruni's. This recipe is also available online so I was able to double check the instructions when I came to a couple cooking red flags. The book recipe tells you how to prep the onions but does not tell you what to do with them. (Online version does). Having made many a meat loaf before I assumed they would go into the meat mixture and not the sauce. I assumed correctly. Also the book version tells you to put the salt and pepper in the sauce but the online version says to mix in with meat mixture which is what you do for most meat loaves. I can only give the book 3 stars right now but I am hoping to give it more as I venture through these meat loaf recipes.

Nothing is more comforting than a meal of meatloaf, salad and perhaps some mac n' cheese, and no other book offers the comfort served up so splendidly with a side of delicious conversation between two pals who are both New York Times reporters and foodies. The easy to follow, easy to eat recipes range from the whimsical to the traditional, and the definition of "meat" in the "loaf" is stretched wonderfully to include veggies, fish, shrimp, beans, lamb, chicken, beef, pork and more. I have already made several of these recipes and have been thrilled with the results. I am looking forward to eating my way through the table of contents. Big shout out to the crab and shrimp muffins! I'm buying a stack to bring as hostess gifts instead of a bottle of wine or a box of chocolates.

Absolutely love this cook book. Great recipes (some better than others). Have prepared several. So far all winners. First one was the Jewish Christmas Loaf. Has a Chinese flavor and aroma. Took it to a carry-in dinner. Rode in the backseat of my niece and she asked if we brought Chinese food and that it smelled wonderful. Was a big hit. The book is also a great fun read.

Almost every culture has meatloaf in one form or another. The opportunity to try different versions with a wide range of ingredients is not to be missed. None of the recipes I've tried so far will daunt a cook with the right pans and a few basic skills. So far, we've made three recipes, and though we were initially uncertain, all went well. We may make some new combinations based on what we loved.

I've already made 5 recipes from this book, searching for the perfect meatloaf recipe, and all are keepers. A family favorite! Recipes are so easy to put together after a day's work. The breezy chatter is a plus. I'll check in a year from now when I've tried all of the recipes!

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