



[\*Gather & Graze: 120 Favorite Recipes for Tasty Good Times\*](#) by Stephanie Izard with Rachel Holtzman. Copyright © 2018 by Stephanie Izard, Inc. Photographs copyright © 2018 by Galdones Photography. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

### **Our Summary:**

When a chef conquers the world in 8-years (wins Top Chef, writes her first cookbook, opens 3 restaurants, wins the title of Iron Chef on Iron Chef Gauntlet, travels the world, gets married, and has a baby) you might expect her sophomore cookbook effort to be a restaurant tome. In the case of [\*Gather & Graze: 120 Favorite Recipes for Tasty Good Times\*](#), Stephanie Izard chose to bring her worldwide cultural

perspective out of her restaurants and into the home kitchen. If you want to up your flavor game, learn to think a little more like a chef, and approach food in a way that is a bit eclectic and yet somehow remains familiar, this is the cookbook for you.

### **What you need to know:**

**Get it:** [\*Gather & Graze: 120 Favorite Recipes for Tasty Good Times\*](#) by Stephanie Izard with Rachel Holtzman. Copyright © 2018 by Stephanie Izard, Inc. Photographs copyright © 2018 by Galdones Photography. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC April 3, 2018 (Hardcover \$35.00); ([Amazon \\$20.55](#); [Kindle \\$18.99](#))

**See it:** 272 pages divided by 7 chapters, randomly named to coincide with Izard's entertaining themes, cult restaurant classics, and home-made staples that are just smart to master. Each chapter divider page lists the recipes and page number for the recipe in that chapter; there is no complete recipes listing in the book. The recipes are cross-referenced to the other component recipes in the book, and the index is useful, if you know what you are looking for. Most recipes have the completed and plated dish in a full color, full page photograph; pantry staples and other bakery basic recipes are not photographed

**Make it:** Over 120 recipes for bold flavored, highly crave-able meals meant for home entertaining. Plenty of recipes work well in your everyday meal plan, and for your standard desserts and pastry repertoire, including the most basic (ice cream and cookies) to the most sublime. There is something for everyone here.

### **Chef Donna's Review**

For cookbook lovers it's hard to get excited when a celebrity chef kicks out a cookbook. You want their food to be iconic. Almost untouchable. But, you also want to experience their food, enjoy their ideas, understand their approach to taste and flavor-profiles, and be able to



recreate that – at least to some extent – in your home kitchen. Welcome to Stephanie Izard’s world. In [Gather & Graze](#), this celebrity chef, Top Chef, and Iron Chef Gauntlet winner, delivers a lot of what we want from a cookbook: interesting, exciting new recipes that reflect Izard’s personal brand of cooking – both on TV and in her restaurants.

In [Gather & Graze](#) Izard walks fine line between the professional kitchen, where most of the recipes originate, and her at-home approach to cooking bold-flavored, highly crave-able meals that are meant to work in your home and for your in-home entertaining. Izard is experienced, thoughtful, and grassroots, here. “Simple and casual works best,” she says. Whether she’s delivered “simple” in this book I am happy to leave you to decide. She does manages to hit “bold-flavored,” and “highly crave-able meals,” however, in spades.

As soon as you open [Gather & Graze](#) Izard’s signature style is evident. She uses a lot of Asian ingredients, but that doesn’t mean she has you cooking “Asian” food. Instead, she relies on her world-travels to open up the possibility of new flavor combinations by using ingredients rooted in other world cultures. In recipes like *Tasty Eggy Kimchi Bacon Thingy*, Izard combines the idea and flavors from street food in Thailand into a crispy-edged pancake-like crepe. Original and filled with flavors you’d be happy to eat, you do have to commit to making 3 components (the batter, the dipping sauce, and the crepes) before tackling and serving the whole recipe. Impossible? No. But do plan a late breakfast or brunch. You’ll need time to pull this one together. But that doesn’t mean [Gather & Graze](#) is unapproachable. Izard’s voice and straight-forward no-nonsense recipes give you a sense of what is possible, even doable, in your home kitchen!

There’s a lot of familiarity in her recipes, and her enthusiasm to work outside of what most would consider their ‘safe-flavor’ lane is inspiring. Still, Izard is a restaurant chef, and these recipes are what you *should* expect from a chef entertaining at home. And, somehow, [Gather & Graze](#) manages to make this food for home-entertaining purposeful for the time you have. A lot of her recipes are component based, which gives you the flexibility to make much of this ahead of your guests arrival. Still, a solid plan is your best approach here. You’ll want to read these recipes, think through what you’re taking on, and plan before diving in. Do that and you can be successful with dishes like *Grilled Potato Salad with Grilled Scallion Vinaigrette* or *Crispy Beef Short Ribs with Avocado and Grapefruit Chermoula*.

Other dishes in [Gather & Graze](#) like *Roasted Beet Salad with Pomelo Relish* (you’ve seen pomelos at your grocers – the lumpy looking grapefruit-like fruit) or *Yogurt Marinated Chicken*



*Thighs with Cilantro* and or *Steamed Clams in Tarragon Butter* are meant to help you try your hand at something new while cooking with something familiar. And then there's *Shrimp Cocktail with Miso Blue Sauce* (blue referring to cheese), *Scones of All Sorts*, *Marinated Sweet Cherries with Whipped Feta*, and a *Mushroom Ragout* that is the vegetable answer to a Bolognese sauce. These recipes help you deliver up good food that might sound a bit exotic but doesn't necessarily mean you have to go to a great deal of trouble to create it.

Yes. Perhaps you'll invest a bit of time tracking down ingredients, especially the cuts of meat. Yes, you'll need to read and re-read, and probably re-read these recipes again before you even begin your *mis en place*. It makes sense that you would if you want to achieve interesting and elevated flavor combinations. If [Gather & Graze](#) falls short, it's that Izard spends little time – if any – *teaching* you what you need to know to cook her food. Fatal? Not at all. If you're even just a little experienced in the kitchen you'll have the skills set you need. Know *that* going in and you can focus your attention to Izard's uncommonly fresh approach to food and flavor, and you're ready to begin cooking.

Recipes to cook from [Gather & Graze: 120 Favorite Recipes for Tasty Good Times](#) by Stephanie Izard with Rachel Holtzman. Copyright © 2018 by Stephanie Izard, Inc. Reprinted with permission by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

[Crispy Beef Short Ribs with Avocado and Grapefruit Chermoula](#)\*

\*[Now That's A Mouthful](#) uses and recommends spices and seasonings from [The Spice and Tea Exchange](#)® in all of its recipes. Use code **MOUTHFUL10** for a one-time 10% discount at checkout.

[Shrimp Toast](#)

[Tasty Eggy Kimchi Bacon Thingy](#)