



[Breakfast](#) by the Editors of Extra Crispy. Copyright © 2018 Oxmoor House. Published by Time Inc. Books, a division of Meredith Corporation. New York, NY. All rights reserved.

Our Summary:

There are some books that need to be seen. [Breakfast](#), by the editors of the *Extra Crispy* – the popular website dedicated (often irreverently) to ... yes, you guessed it... breakfast! – is one of those. If you visit the website, you'll understand what I mean. This is *not* your standard cookbook. It's everything the internet lets you be: whimsical (leftover birthday cake for French toast), irreverent (in a total buzz kill move the cdc issues warning against eating raw cookie dough), un-scientifically based and yet still factual (the 2018 gadget that could have changed your life). Oh, and then they happen to throw in some crazy cool and

show-stopping breakfast recipes for good measure. Even if you don't like the idea of breakfast, *Breakfast* just may be the book to make you rethink, fall in love with, and crave breakfast foods at every meal of the day.

What you need to know:

Get it: [Breakfast](#) by the Editors of Extra Crispy. Copyright © 2018 Oxmoor House. Published by Time Inc. Books, a division of Meredith Corporation. New York, NY. All rights reserved, October 23, 2018. Hardcover \$25.00 ([Amazon \\$15.97](#); [Kindle \\$15.17](#))

See it: 256 pages with over 100 photos, illustrations, infographics, cooking tips and yes, recipes. The Table of Contents takes you through *The Building Blocks of Breakfast*, then categorizes the remaining chapters with generalities such as, *Regional Meat, Coffee, Booze & Other Life Enhancing Drinks, Baking for the Easily Intimidated, Advanced Breakfast Studies, and Frankenfoods & Mash-ups*. The *Index* is listed by ingredient, so even if you can't remember the name of that coffee infused yogurt bowl, you may find it... or not. It's listed under dairy. In this particular book – probably *only* in this book, is that small detail forgivable.

Make it: Recipes? Yes. How many? We don't quite know. Enough to cover all of the basics to get you through the morning meal, and brunch, and possibly even supper.

Chef Donna's Review

Beyond the recipes in [Breakfast](#), and there are plenty of them (*Hello, Biscuits and Gravy, Flamin' Hot Cheetos Bloody Marys, and Cinnamon Sugar Dutch Baby*, this book answers the important questions like *Why Do We Eat Eggs For Breakfast?* And *Why is Diner Toast So Damn Good?* You can't help but smile, perhaps even let a little chuckle escape, as you flip from page to page, looking at illustrations, then serious food photography and then infographics, like the *Periodic Table of Eggs*. This book makes you happy. And, gives you the know-how, the philosophical insight, and the recipes to make the best damn breakfast ever.

All coming out of the popular website *Extra Crispy*, the editors compiled their first book around what they truly are: morning meal geniuses. You'll learn as you read (and doesn't that make sense?) but in



[Breakfast](#) reading is almost a prerequisite to starting any of the recipes. That accounts for some on the long essay-like introductory headnotes to recipes like, *Beet Cured Lox*, which is easy to do, but a lot easier to believe you can accomplish it by reading the intro *Yes, You Can Make Beet Cured Lox At Home*.

In [Breakfast](#) you'll find practical kitchen hacks for leftovers, like your Fat Tuesday King Cake. Then there's ideas to use your slow cooker so you can have breakfast waiting for you whenever you roll out of bed, and fast-food copycat breakfast recipes, that may not work so good in the car, but are delicious around a kitchen island as you scarf them down trying to get out the door on time.

Inspirational (*When You're Broke, Breakfast is Hot Buttered Hope*), unbelievable (50 pages dedicated to breakfast beverages, including the boozy kind), and educational (*How to make Crispy Potatoes Every Time*), [Breakfast](#) is that book you get lost in on your way to finding a recipe. And, you should get lost. Just remember to occasionally refocus. Curiously hidden amongst the fun are solid breakfast recipes packed with solid know-how. Regardless of how much coffee, tea or other breakfast beverage you've consumed, this book paves the way to your breakfast success. (If you're a millennial, then just go with it. Yes! There are recipes in this book curiously hidden amongst the fun, which is part of the conspiracy to get you to learn to cook!)

[Breakfast](#) offers up the basics, like *Maple Nut Granola, Waffles, French Toast and Pancakes*. There's *Candied Bacon, DIY Toaster Strudel*, and for those that cannot resist the urge to play with their food, *Pop-Tart Haus*. Then there's the serious side to these fun-breakfast-loving editors, as they lay the road map for you to create *Cauliflower Hash Browns, Fruit Curd, and Cornmeal Pancakes with Mascarpone and Jam*.

As long as [Breakfast](#) is in your kitchen, you can't help but randomly skip along its pages, landing on something engagingly curious, and then ultimately finding yourself craving the food in between its covers. For those just hanging out watching you prepare their morning meal, they're bound to learn a thing or two and keep the conversation going as they read to you from its pages. You'll politely chuckle— you already knew that — and then put one of the most intriguing and delicious plates of breakfast food in front of them, just to show off your kitchen prowess. Or to shut them up.

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[Beet Cured Lox](#)

[Cinnamon Sugar Dutch Baby](#)*

[Magical Yogurt Bow with Coffee Chocolate Citrus \(Affogato\)](#)*

*[Now That's A Mouthful](#) uses and recommends spices and seasonings from [The Spice & Tea Exchange](#)® in all of its recipes.