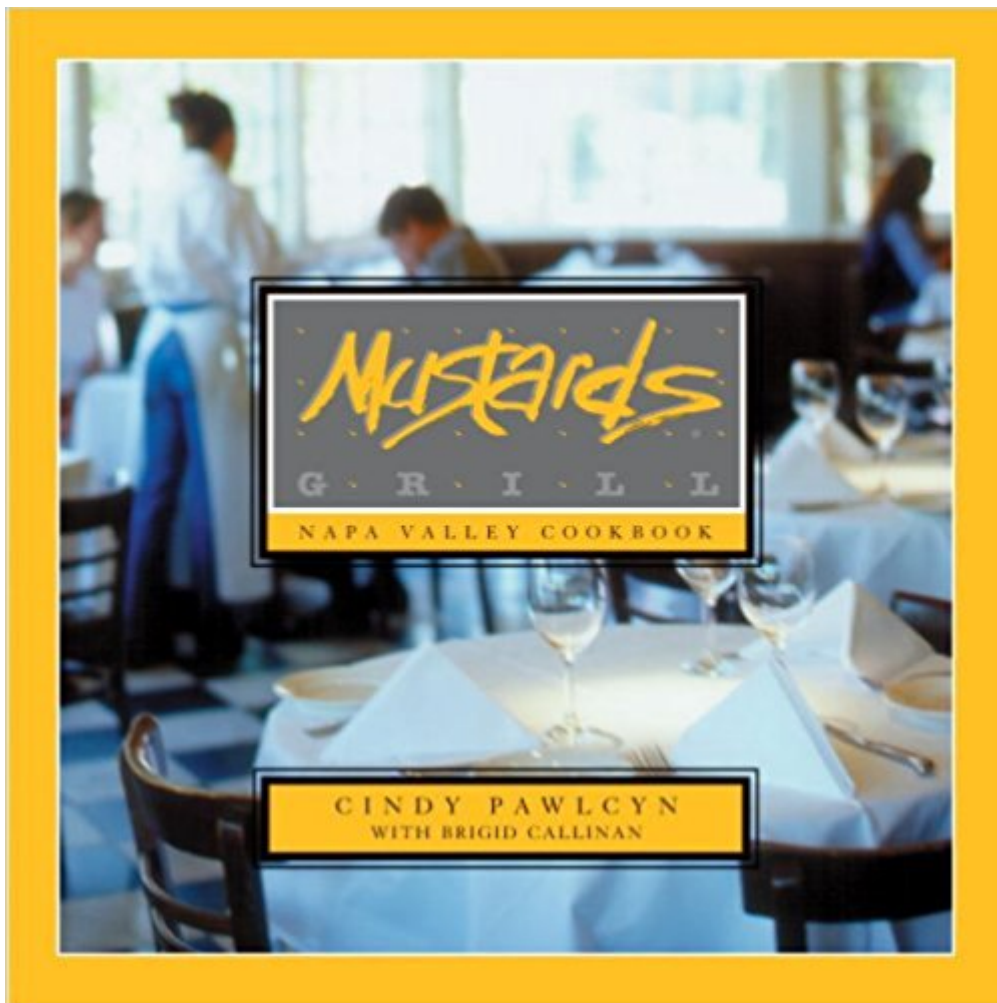


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Mustards Grill Napa Valley Cookbook



Synopsis

As anyone who has spent time in Napa Valley knows, Mustards Grill is an institution in the wine countryâthe friendly restaurant where locals first started going for a full plate of fabulous food and a glass of Napa's finest. Chef-owner Cindy Pawlcyn, founding chef of San Francisco's original Fog City Diner, put down her roots in Napa over 15 years ago, bringing her midwestern sensibility and flair for reinventing American food to the valley. Ever since then, Mustards has been affectionately known as the fancy rib joint with way, way too many wines. Gorgeous full-color food photography from Saveur photographer Laurie Smith. Awards: 2002 James Beard Award Winner "Mustards is universally loved by local residents and tourists alike for its smoky, tender, spicy baby back ribs; cornmeal-coated fried green tomatoes; tasty Asian-marinated flank steak; Chinese chicken noodle salad; and, of course, Mustards' always-crisp tangle of deep-fried onion threads. The enduring vitality of this place comes from the fact [that Cindy Pawlcyn] put all the dishes she loved on the menu: country dishes transformed by her sprightly offbeat style and sparkle." â"FOOD LOVER'S GUIDE TO SAN FRANCISCO

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Customer Reviews

"I have always thought of Mustards as a cross between a roadside rib joint and a French country restaurant," writes chef-owner Cindy Pawlcyn, neatly characterizing the culinary pedigree of her famed Napa Valley, California, dining spot. Pawlcyn's Mustards Grill Napa Valley Cookbook, written with Brigid Callinan, offers 150 popular recipes from the restaurant, treats like Slow-Smoked BBQ

Pork Sandwiches with Ooo-Eee! Sauce, Wild Mushroom "Burgers" with Apple-Jicama Slaw, and Artichokes with James Beard's Beer Batter and Tarragon Aioli. The recipes can entail a kitchen workout, but they are easy enough to do once the commitment is made. Readers wanting to treat family or guests to sophisticated down-home eating will welcome Pawlcyn's unique repertoire. In chapters that cover appetizers, soups, and salads, Pawlcyn presents standout recipes like Crab Cakes with Red Beet and Horseradish R  moulade; Tomato, Basil, and Tortilla Soup; and Chinese Chicken Salad with Sesame Noodles and Rice Vinegar Cucumbers. Smoker- and grill-derived specialties, including Half-Slab BBQ Baby Back Ribs with Crispy Yams and Coleslaw and Tea-Smoked Duck with 100-Almond Sauce and Ginger Pickled Mango, receive their own seductive space, as do pan and sandwich delights like Louise's Bouillabaisse with Rouille and Ahi Tuna and Shiitake Mini Burgers. Desserts such as Lemon-Lime Meringue Pie and Red Raspberry, White Peach, and Blueberry Cobbler follow in the deluxe-diner spirit of the place and should prove an irresistible finale to any meal. They're further tribute to Pawlcyn's one-of-a kind restaurant and its instantly seductive cooking. --Arthur Boehm

Chef Pawlcyn (Fog City Diner Cookbook) reveals the secrets behind the cuisine of wine country restaurant Mustards Grill in this latest cookbook. A Napa Valley institution, Mustards is noted for its fabulous California food and innovative wine list. The cookbook echoes this theme. Starting with the tasty Morel Mushroom and Goat Cheese Toasts through the grilled Halibut with Tomato Vinaigrette and ending with the easy Cinnamon-Oatmeal Strawberry Shortcakes, the dishes have a light, simple touch. But simple is not the same thing as easy. Many recipes, like the Wild Mushroom Burgers with Apple-Jicama Slaw, rely on previously prepared ingredients found elsewhere in the book. The food ranges from appetizers and soups through main courses to desserts, and also includes chapters on sandwiches, sides and condiments. Pawlcyn often uses smokers and grills, and devotes a separate chapter to recipes involving those methods. Many recipes in other chapters also require smoking or grilling, like the Smoked Trout with Warm Sweet Potato Salad and Horseradish Cream and the Ahi Tuna Sandwiches. The dishes even something as simple as the Roasted Potatoes, prepared with garlic and thyme are uniformly fresh and innovative. Alongside each of the recipes are enjoyable descriptions, hints, tips and anecdotes that enhance readers' know-how. However, the often lengthy lists of ingredients may put off the beginner, gearing this book toward more experienced cooks. Copyright 2001 Cahners Business Information, Inc.

Remarkable cookbook! The prep times for SOME of the recipes can be a bit ...much, and SOME

ingredients scarce (like rabbit or truffles or chanterelles or morel mushrooms, at least where I am from); but I can not fault any of the food, because everything I have made out of this cookbook so far has been savory and delicious and has received rave reviews from my family. The Lemon Garlic Chicken for instance, well worth the lengthy prep time; mmmmmm, that sauce. (I believe there is a video demonstrating how to make it on YouTube, that was very helpful as well, as the sauce preparations can be a bit tricky to do). Goes great with Mustards Mashed Potatoes; goat cheese variation is quite flavorful as well. Same goes for the Seared Ahi Tuna on Sesame Crackers, appetizer sized but absolutely delicious. + I keep reading reviews exclaiming the awesomeness of the Mongolian Pork Chops; am totally going to make those next with the Mixed Wild Mushroom Risotto with Grilled Chanterelles (am just going to sub those with baby bellas, what can you do *shrugs*).

I have been to Mustard's Grill a few times on trips to Napa and always enjoy the food. This cookbook includes recipes for many of the dishes served at the restaurant which is great and I think it is very generous of her to share so many of them! She presents each main dish as a meal indicating the appropriate sides with recipes. The book is beautifully illustrated and there are also little side notes about the dishes and their preparation that are interesting and helpful. I am a pretty good cook and so far I have tried 3 of the recipes/meals, including the famous "Mongolian Pork Chop", and have been very pleased with the results. The preparation requires time and planning and, for me, some ingredients that I had never used before but had no problem finding locally. I'm definitely happy that I purchased this cookbook and I'm looking forward to trying more of the recipes.

Mmmmm Mmmmm.. Salmon roulades with parsley and garlic topped with a citrus, celery, kalamata dressing or the Mongolian Pork Chops... Excellent recipes. Our guests are always raving! Not to mention the Chicken wings recipe! I've been purchasing this cookbook as gifts to my closest friends and family! Ms. Pawlcyn knows how to do it!

Purchased one for ourselves and one for our daughter after a great evening at Mustard's Grill..Great addition to the library

I have eaten at this restaurant many years ago and it was so memorable. I had to grab the book as soon as I saw it was available. Realistic recipes that are scrumptiously delish.

I bought this cookbood when I was in Napa Valley after eating at Mustard's Grill. Since then, I have prepared dishes that my guests rave about. One of my dear friends loved the crab cakes and beet relish so much that she wanted to purchase the book immediately. It was just the idea that I needed for her Christmas present. You won't go wrong preparing menus from this book for your guests if you can't go and enjoy the real experience at Mustard's Grill in person.

Mustard's Grill is a landmark restaurant in the beautiful Napa Valley. Transport yourself to this beautiful place with the recipes in this wonderful cookbook! Recipes are clearly written and easy to follow. I went on line at [mustardsgrill.com](#) and ordered the book within minutes of leaving the restaurant, cheaper and I did not have to carry it back in my suitcase! Bonus!

If you've had the food, you'll appreciate the book. As described.

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