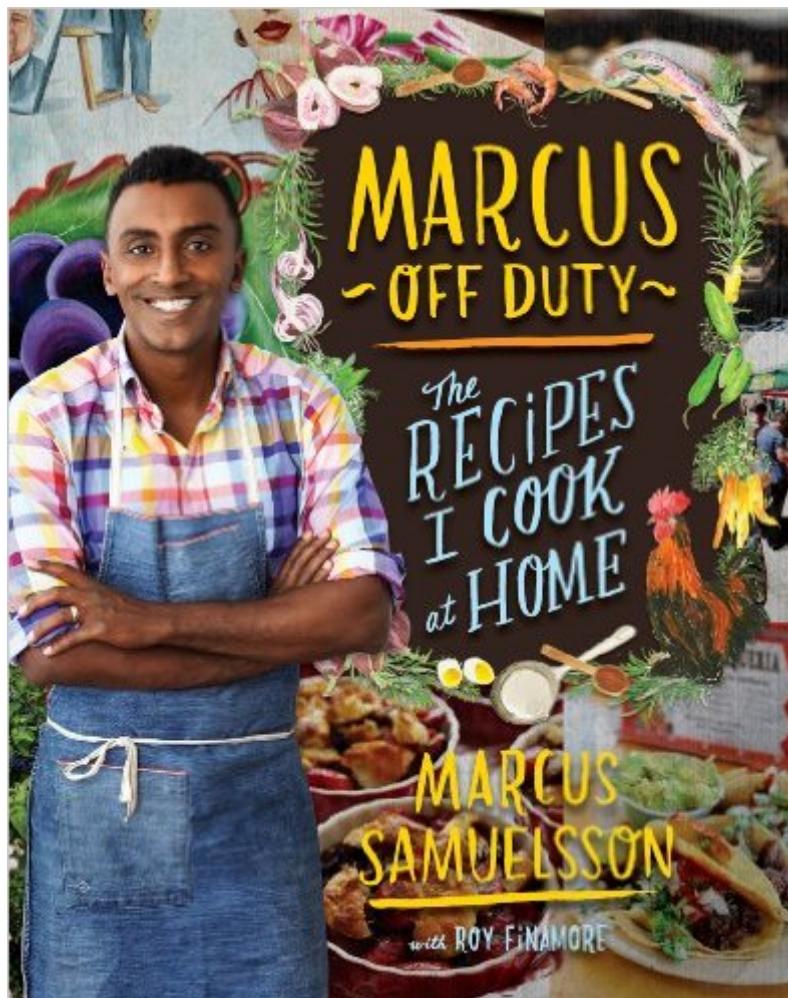


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# Marcus Off Duty: The Recipes I Cook At Home



## Synopsis

The award-winning celebrity chef and New York Times best-selling author unwinds at home, sharing 150 relaxed, multicultural dishes. For two decades, Marcus Samuelsson has captivated food lovers with his brilliant culinary interpretations. Born in Ethiopia, raised in Sweden, and trained in European kitchens, he is a world citizen turned American success story. Not only was Samuelsson the youngest chef ever to receive three stars from the New York Times, he is also a five-time James Beard Award recipient, a winner of Top Chef Masters, and a judge on Chopped. Chosen by President Obama to cook the first state dinner, he is now a charismatic TV host. In this book, the chef who former President Bill Clinton says "has reinvigorated and reimagined what it means to be American" serves up the dishes he makes at his Harlem home for his wife and friends. The recipes blend a rainbow of the flavors he experienced in his travels: Ethiopian, Swedish, Mexican, Caribbean, Italian, and Southern soul. His eclectic, casual food includes dill-spiced salmon; coconut-lime curried chicken; mac, cheese, and greens; chocolate pie spiced with Indian garam masala; and for kids, peanut noodles with slaw. This is an inside glimpse into how one of the world's top chefs cooks in his home kitchen for those nearest and dearest to him.

## Book Information

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## Customer Reviews

This is a fun cookbook with lush photography and folksy design. The cooking playlists are a great inclusion. I appreciate the international spin Marcus brings to classic American dishes and his non-fussy, egalitarian approach to cuisine. I was in the mood for cornbread, so it was the first recipe of his that I decided to sample. I'm usually a skillet cornbread person, so the loaf pan was a nice change, and his addition of minute amounts of spices melted with the fat intrigued me. I knew something was wrong when I read the high oven temperature of 425 and the long cooking time of 50-60 minutes. I have found this to be common in famous chefs' books--they already have the creds, so details tend to slip by the editing process, especially with baked goods. I opted for 375 and 45 minutes, and it came out just shy of burned. Delicious, however. So if you decide to try this one, I would go with 350 degrees and start checking after 40 minutes. Better safe than sorry when you're hungry. This cornbread has great flavor, is plenty moist (I went with half butter/oil mix), and I would up the spices even more, for they are barely discernible. I'm still a skillet cornbread person (15 minute's baking time is better when time is at a premium), but this was a worthwhile experiment.

So far I've made 2 meals from the book and both turned out way better than anything I could have made before the book. Both recipes called for steps I would not have done on my own that took the flavors to another level. The salmon called for a paste for grilling. The pork chop called for a vinegar, mustard and syrup glaze that was unreal. Both were fairly easy to make. They took about 30 min each. Felt like I learned about flavors from making both. Can't wait to try more!

I love to buy cookbooks but most of the time I only tackle a couple dishes because the other recipes seem a little labor intensive for a weekday family dinner. There just isn't a dinner party going on at my house every night! "Marcus Off Duty" will be one of those cookbooks I will go to more often. It's not just a nice coffee table cookbook - It has recipes that will make their way into my rotation. The Swedish meatball and gravelex recipes alone make it a keeper. I have only had it a week so many more things to try but that's just it, I WILL try many more. Will also be ordering more copies for Christmas gifts for my foodie AND non-foodie friends.

I love this cookbook and the recipes I have tried have all been outstanding. I made the pumpkin tart during the holidays and my husband said it was the best pumpkin pie he has ever had so I have

made many times since. Marcus has a knack of combining flavors and spice so the dish is unexpected in flavor and also easy to understand and execute.

Marcus Samuelsson has an unbelievable way of combining flavors together that makes everything come together for a taste sensation I have never experienced before. I have eaten at his Harlem restaurant and the food is out of this world. Thanks to this fabulous cookbook I can do the same.

Just a delightfully rich, culturally revealing recipe book that involves so much more than making an omelette. You are allowed to explore and observe the deep rich cultural influences that went into making this gentleman the great chef that he obviously is!

It is an interesting book. The recipes reflect Marcus's ethnic roots and his cooking style. However, the artwork is inferior. It compromised the artistic quality of the book. Still I think the book is too good to pass up.

This has become my go-to resource when I want to escape the monotony of every day cooking. At first I thought some of the recipes were a bit fanciful, but they're actually quite simple and he combines ingredients in unexpected ways. The fish tacos is a family favorite, as is his grandmother's roast chicken. Typically, I only end up trying 35-40 % of cookbook recipes. I intend to try all of these. Along with Jamie Oliver and Michael Chiarello this has become my favorite cookbook.

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