



## The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free

By Craig Priebe, Dianne Jacob



Download



Read Online



Get Print Book

**The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free** By Craig Priebe, Dianne Jacob

Recipes for homegrown pies from all regions of the country. Chef Craig Priebe has scoured the countryside, stopping in promising pizzerias to discover the tastiest pies. Smoked ham and cheddar? Roasted cauliflower and salsa verde? These toppings would be blasphemous in Naples, but in America anything goes—anything that tastes delicious, that is. His findings are collected here—stellar examples representing every style of pizza. What makes this collection of prize recipes especially fun is that each one has its own personality reflecting its local influences. From Seattle's Serious Pie comes pizza with white bean puree, asparagus, and Parmesan; from Los Angeles's Mozza, squash blossoms with burrata. The legendary Pizzeria Bianco in Phoenix offers up a pie with red onion, rosemary, and Arizona pistachios, while Louisiana Pizza Kitchen brings us one with crawfish étouffé.

Also included are blueprints for every type of dough (from Sicilian and sourdough to New York and gluten-free), a range of adaptable base sauces, an introduction covering tools and techniques, and an address book for all the pizzerias featured. *The United States of Pizza* shows that the country is not so much a melting pot, but instead a giant pie bubbling over with a fabulously diverse array of creative flavor combinations.



[Download The United States of Pizza: America's Favorit ...pdf](#)



[Read Online The United States of Pizza: America's Favor ...pdf](#)

# The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free

By Craig Priebe, Dianne Jacob

## **The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free** By Craig Priebe, Dianne Jacob

Recipes for homegrown pies from all regions of the country. Chef Craig Priebe has scoured the countryside, stopping in promising pizzerias to discover the tastiest pies. Smoked ham and cheddar? Roasted cauliflower and salsa verde? These toppings would be blasphemous in Naples, but in America anything goes—anything that tastes delicious, that is. His findings are collected here—stellar examples representing every style of pizza. What makes this collection of prize recipes especially fun is that each one has its own personality reflecting its local influences. From Seattle's Serious Pie comes pizza with white bean puree, asparagus, and Parmesan; from Los Angeles's Mozza, squash blossoms with burrata. The legendary Pizzeria Bianco in Phoenix offers up a pie with red onion, rosemary, and Arizona pistachios, while Louisiana Pizza Kitchen brings us one with crawfish étouffé.

Also included are blueprints for every type of dough (from Sicilian and sourdough to New York and gluten-free), a range of adaptable base sauces, an introduction covering tools and techniques, and an address book for all the pizzerias featured. *The United States of Pizza* shows that the country is not so much a melting pot, but instead a giant pie bubbling over with a fabulously diverse array of creative flavor combinations.

## **The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free** By Craig Priebe, Dianne Jacob Bibliography

- Sales Rank: #209995 in Books
- Brand: Rizzoli International Publications
- Published on: 2015-09-22
- Released on: 2015-09-22
- Original language: English
- Number of items: 1
- Dimensions: 10.53" h x .89" w x 8.06" l, 1.25 pounds
- Binding: Hardcover
- 192 pages

 [Download The United States of Pizza: America's Favorit ...pdf](#)

 [Read Online The United States of Pizza: America's Favor ...pdf](#)

## Download and Read Free Online **The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free** By Craig Priebe, Dianne Jacob

---

### Editorial Review

#### Review

"With his second cookbook, Priebe takes on the role of pizza enthusiast, storyteller, and food historian, capturing the oral histories from the owners of **famed pizzerias across the country** and packaging them with his own recipes inspired by those experiences. He seamlessly weaves his easy-going **appetite for storytelling** with **sophisticated cooking techniques** broken down for the average cook."

-*TheDailyMeal.com*

"This is a happy book . . . With *The United States of Pizza* in your kitchen, you are prepared for **dozens of pizza nights of delight** . . . Don't feel overwhelmed by all of these ideas. Just take it one slice at a time."

-*CookingByTheBook.com*

"**No pizza stone goes unturned here** - rather than a painstaking paean to the classic style, [*The United States of Pizza*] celebrates the **freewheeling Americanness of pizza**, reflecting the personalities of their makers and origins."

-*PASTE MAGAZINE*

"Where other pizza cookbooks would come from a single cook or innovator, this gathers the creations of chefs from across the country and also adds notes on how the authors discovered their fare. Where other pizza cookbooks would assume some basic pizza-making knowledge or provide these directions using text, *The United States of Pizza* uses **color step-by-step photos** to visually explore different techniques . . . **The result is a deliciously diverse creation that assumes little prior experience making pizza dough or toppings, and requires only an interest in innovative productions to prove an exciting addition to any cook's collection.**"

-*CALIFORNIA BOOKWATCH*

"The country's best regional recipes, in one keepsake collection."

-*REAL SIMPLE MAGAZINE*

"Priebe and Jacob's book is worth a look if only for its regional tour of American pizza styles. And if you've never made your own pizza, the ideas for unusual toppings (Buffalo Chicken, Spring Lamb Sausage, Shrimp Scampi, Deep-Dish Reuben with Zucchini Pickle Relish) are intriguing . . . **My favorite was the shamelessly good Baked Egg and Eggplant Pizza from Dolce Vita in Houston.**"

-Cree LeFavour, *THE NEW YORK TIMES BOOK REVIEW*

"[*The United States of Pizza*] is a **celebration of a country whose pizza is as wildly diverse as its population** — white clam pizza from New Haven, deep dish pizza from Chicago, crab pizza from Baltimore, and so on. They're inspired by restaurants all over the country, but each recipe is Priebe's own interpretation — which means they're consistent, and they work."

-*NPR BOOKS*

"What separates [*The United States of Pizza*] from the pack: **Each pizza is plucked from a restaurant in the U.S., with a paragraph telling its story** - at once satisfying our innate love for familiarity and discovery. The authors also pull particularly interesting recipes, with chapters on sourdough pizzas, corn flour pizzas and more."

#### About the Author

**Craig Priebe** has been called “a pizza miracle worker” (*Chicago* magazine) and a “pizza expert” (*The Chicago Sun-Times*). His cooking has garnered acclaim from *National Public Radio*, *Travel + Leisure*, and the *Atlanta Journal-Constitution*. **Dianne Jacob** is the author of *Will Write for Food*. Her work has also appeared in *Sunset*, *The San Francisco Chronicle*, and *Gastronomica*.

#### Users Review

##### From reader reviews:

##### Stephen Hill:

This book untitled *The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free* to be one of several books that best seller in this year, here is because when you read this book you can get a lot of benefit upon it. You will easily to buy this book in the book retailer or you can order it through online. The publisher in this book sells the e-book too. It makes you more readily to read this book, since you can read this book in your Touch screen phone. So there is no reason to your account to past this e-book from your list.

##### Nancy Jackson:

People live in this new day of lifestyle always attempt to and must have the time or they will get lots of stress from both everyday life and work. So , if we ask do people have spare time, we will say absolutely sure. People is human not just a robot. Then we question again, what kind of activity do you have when the spare time coming to anyone of course your answer will probably unlimited right. Then ever try this one, reading textbooks. It can be your alternative inside spending your spare time, the actual book you have read is *The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free*.

##### Henry Taylor:

Do you one of the book lovers? If yes, do you ever feeling doubt if you are in the book store? Attempt to pick one book that you just dont know the inside because don't assess book by its deal with may doesn't work the following is difficult job because you are frightened that the inside maybe not seeing that fantastic as in the outside seem likes. Maybe you answer may be *The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free* why because the fantastic cover that make you consider concerning the content will not disappoint an individual. The inside or content will be fantastic as the outside or maybe cover. Your reading sixth sense will directly assist you to pick up this book.

**Cesar Benedetto:**

Many people said that they feel fed up when they reading a publication. They are directly felt it when they get a half regions of the book. You can choose the actual book The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free to make your reading is interesting. Your own personal skill of reading expertise is developing when you including reading. Try to choose basic book to make you enjoy to study it and mingle the opinion about book and reading especially. It is to be initially opinion for you to like to open up a book and read it. Beside that the guide The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free can to be a newly purchased friend when you're feel alone and confuse in what must you're doing of this time.

**Download and Read Online The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob #OYPJCETW5V3**

## **Read The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob for online ebook**

The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob books to read online.

### **Online The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob ebook PDF download**

**The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob Doc**

**The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob Mobipocket**

**The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free By Craig Priebe, Dianne Jacob EPub**