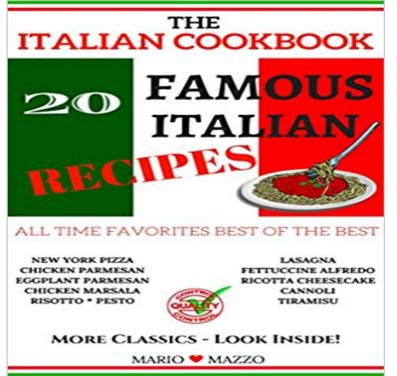
THE ITALIAN COOKBOOK: 20 Famous Italian Recipes: All Time Favorites Best of the Best (Series: Best of the Best Recipes Vol 1)



Are you looking for Italian Classics? Then this cookbook is for you! Its packed with the most popular recipes, and formatted into a small file. Many cookbooks today offer many recipes, but sadly not enough good ones. This book is the exact opposite, just 20 famous recipes which are all amazing and delicious! The ones you actually want to make. The food in here is so good that even your Italian Nonna would approve. Look at the recipe list inside table of contents to see for yourself. This book is first in a series Best of the Best Recipes focusing on the best international food and desserts. All recipes in this book were carefully chosen, and have all earned a 4 or 5 star rating by the thousands of people who have tried them, earning this book a top quality stamp of approval. Theres no fluff here. The simple to follow detailed directions will make cooking these recipes fun and easy. Click now to download this book and enjoy it. If you happen to buy this book and you like it, would you please help by writing a quick two sentence review? Thanks, it will help us more than you know. From the Author: Thanks for looking at my book. Im happy to have the chance to share some of my favorite recipes with you. These popular dishes have won the hearts of so many. Although Ive been cooking Italian food for many years, I love all types of food, especially Asian food. Those were the two most common types of restaurants where I lived as a child and teen. Eating a hot slice of pizza straight out of the oven from a New York or New Jersey Pizzeria is one of my favorite things to do. Most kids love pizza, but the pizza I ate was mind blowing. Guys from Italy were making these pizza pies, and spoke very little English. So I guess its needless to say Im a little spoiled and very critical about pizza and Italian food. For me the Marinara or Italian gravy is always the star. When you taste real homemade tomato sauce youll

remember it. People just dont understand what the Pizza, Calzone, Chicken & Eggplant Parmesan and Hot Subs were like from the restaurants I frequented, unless of course they grew up in the area also. Im sure there were hundreds of amazing Italian restaurants to eat at back then in the Tri-State Area, and youd always find a new gem by accident in NY, NJ and even PA which are hot spots for so much great food, especially Italian. Of course when the guy and his family from Italy are in the kitchen making your food, its usually a good thing. Its like eating in Italy. Yes Ive eaten food in Italy, but its more about the person making your food, not which country or restaurant youre physically in. A side note: I love eating in Epcot too, when visiting Florida because there are lots of imported chefs, working in that Disney Park cooking inside the country specific restaurants. If wanting good international food without leaving the U.S. I highly recommend taking a 2 or 3 week food tour around the Tri-State area though, and other spots also to taste everything. Dont forget to spend at least a day in Philly to try those traditional Philly Cheese Steaks (sorry vegetarians). When I create a sandwich cookbook, Ill be sure to squeeze in an original Philly Steak Sandwich recipe. Getting back to my childhood, and eating all of that fantastic Italian and Chinese food. I specifically remember during the late 60s buying a slice of pizza at the local pizza parlor for around \$0.30. Times have changed, and so have the prices, but great food is still out there if you know where to look. This book is an honest attempt to preserve not only the great flavors but point you towards some of the most delicious Italian recipes that have influenced the world. I believe the recipes in this cookbook are about as close to the original Italian/American Classics as youll get. Chefs and restaurants from around the world have made these classics. Hope you will also and let me know too. Stay in touch, my recipe club is at www.mariomazzo.com

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