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Everything I Want To Eat: Sqirl And The New California Cooking



Synopsis

****Selected as Eater's 2016 Cookbook of the Year**** ****iBooks Best of 2016 Selection**** The debut cookbook from Jessica Koslow, award-winning chef of LA's popular restaurant Sqirl, featuring more than 100 fresh, market-driven, healthy, and flavorful recipes. Jessica Koslow and her restaurant, Sqirl, are at the forefront of the California cooking renaissance, which is all about food that surprises us and engages all of our senses—it looks good, tastes vibrant, and feels fortifying yet refreshing. In *Everything I Want to Eat*, Koslow shares 100 of her favorite recipes for health-conscious but delicious dishes, all of which always use real foods—no fake meat or fake sugar here—that also happen to be suitable for vegetarians, vegans, or whomever you're sharing your meal with. The book is organized into seven chapters, each featuring a collection of recipes centered on a key ingredient or theme. Expect to find recipes for dishes Sqirl has become known for, as well as brand-new seasonal flavor combinations, including: Raspberry and cardamom jam, Sorrel-pesto rice bowl, Burnt brioche toast with house ricotta and seasonal jam, Lamb merguez, cranberry beans, roasted tomato, and yogurt cheese, Valrhona chocolate fleur de sel cookies, Almond hazelnut milk. Koslow lives in LA, where everyone is known to be obsessively health-conscious and where dietary restrictions are the norm. People come into Sqirl and order dishes with all sorts of substitutions and modifications—hold the feta, please, add extra kale. They are looking to make their own healthy adventures. Others may tack breakfast sausage, cured bacon, or Ollie's prosciutto on to their order. So Koslow has had to constantly think about ways to modify dishes for certain diets, which in a way has made her a better, more adaptable cook. Throughout this book, Koslow provides notes and thought bubbles that show how just about any dish can be modified for specific tastes and dietary needs, whether it needs to be gluten-free or vegan. *Everything I Want to Eat* captures the excitement of the food at Sqirl—think of a classic grilled cheese turned playful with the addition of tomato coriander jam—while also offering accessible recipes, like blood orange upside-down cake, that can be easily made in the home kitchen. Moreover, it's an entirely new kind of cookbook and approach to how we are all starting to think about food, allowing readers to play with the recipes, combining and shaping them to be nothing short of everything you want to eat.

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Customer Reviews

"Jessica Koslow's cooking is always in tune with the seasons and I admire her approach to food that is pure and beautiful. Everything I Want to Eat is a delightful cookbook that truly lives up to its title!" (Alice Waters)"I love Jessica, I love Sqirl, and I love this book." (Mark Bittman)"Don't let the cuteness of Sqirl fool you. It's smart and insanely delicious. I never understood why white people loved toast so much until I had theirs. But everything is genius and every ingredient has a purpose." (David Chang)"Paraphrasing the philosopher Isaiah Berlin, I once called Jessica Koslow a hedgehog, which is to say a thinker who knew One Big Thing. In her case, the One Big Thing was jam: Koslow was remarkably talented at capturing the nuances of fruit, sweetness and dust in a jar. Could I have been mistaken? Because at the moment, Koslow seems to embody nearly everything wonderful about Los Angeles cuisine." (Jonathan Gold, food critic for the LA Times)"In Everything I Want to Eat, Jessica Koslow opens the door to her world for the reader through the people, the product, the place and her stunning aesthetic on the plate. At Sqirl, while the rest of the world was shunning gluten, Jessica has made toast and jam modern, unctuous and feminine without being precious. Her grain bowls are brilliant and her treatment of the most perfect protein, the egg, reverent. I will cook from this book and devour Jessica's familiar yet witty food and words with a smile on my face. Everything you will want to eat is a self-fulfilling prophecy." (Anne Quatrano, chef and author of Summerland)"In 2004 I lived on my friend's couch on Hoover just around the corner from where Sqirl would eventually exist. I had no interest in breakfast then, still don't. However, in the off chance I get to visit Los Angeles these days, I always go to Sqirl. And always eat breakfast. This book is a monster. And if I ever get the opportunity to write another cookbook, I will steal shamelessly from this one. Watch me." (Brooks Headley, chef and author of Fancy

Desserts)"People ask me (like a lot) who the chef I admire most is, and my answer is always lightning quick: Jessica Koslow. Jess cooks food that I yearn to eat every day, resplendent with unbridled freshness, focused authenticity, and mad skills. She is also the most badass person I know in our restaurant industry. And now you can cook like Sqirl." (Hugh Acheson, chef and author of *A New Turn in the South*)"It's hard to describe Sqirl to people who've never been there. It's hard to justify why I fell so hard for a tiny East Hollywood coffee shop serving fancy toast and sorrel pesto rice bowls to passels of hipsters. But *Everything I Want to Eat* encapsulates the feel of and flavors and spirit of Sqirl so beautifully. I've often thought of Jessica's food that it's exactly what I'd like to be cooking for my family if I had the tools to do so, and now I do. The creativity, the ingredients, the people, the delicious exuberance that makes Sqirl so special—and makes L.A. one of the the world's most exciting places to eat—it's all here. And you don't even have to stand in line for an hour to get it." (Besha Rodell, restaurant critic and author)"Jessica once joked to me that Sqirl is a place where beautiful people come to eat on uncomfortable chairs. And this book is full of them, the beautiful people, eating her beautiful food, shot by fantastic photographers: Nacho Alegre's stacked-food shots in the latter third joyously evoke Irving Penn. But the proof of a cookbook is not in how much we want to climb inside the pages and live in them, the proof is in the pudding: here there are two, coconut and cocoa, as well as the recipes for all the jams & eggs & toasts & things that made all those beautiful people want to line up on an ugly corner in almost-Silver Lake for an uncomfortable seat at Ms. Koslow's cantina. Now you've got the power to conjure that kind of draw at home. Use it wisely!" (Peter Meehan, editor of *Lucky Peach*)"I would say that Koslow and I are culinary soul mates, but given the popularity of the place, it's clear that I'm not the only one. This is food whose time has come." (Mark Bittman)"Koslow's dishes managed to galvanize the very narrow crossover of food writers and L.A. salad obsessives. Turns out that in her hands, breakfast and lunch are what people want to eat all day long." (Bon Appétit)

Jessica Koslow is the chef and owner of Sqirl. Since it opened, the restaurant has been featured in *Bon Appétit*, received a glowing four-star review from *LA Weekly*, garnered praise in the *Los Angeles Times*, and has been covered by *Bloomberg Business*. Jessica's creative cooking was featured in a *New York Times* article written by Melissa Clark, and she has also been covered by Mark Bittman. Her recipes have been published in *Food & Wine* magazine, and she is a contributor to the *Wall Street Journal*'s "Slow Food Fast" column. Sqirl has

been listed among Los Angeles Magazine’s “75 Best Restaurants in LA” and Jonathon Gold’s “101 Best Restaurants.” Jessica spoke at CreativeMornings and appeared in the Culinary Beats series for Citibank as well as in an episode of Unique Sweets on the Cooking Channel. She was selected as one of 10 chefs in the country to appear and cook at the 2014 Eater Awards, and subsequently won the 2014 Eater Award for Best Chef in Los Angeles. Jessica was one of 100 chefs in the United States to be nominated for Food & Wine’s People’s Best New Chef for 2014 and has recently been named a Rising Star by the magazine’s Star Chefs.

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I honestly don’t know if this cookbook is to help me cook or to impress me. I love cooking and love cooking healthy meals but this book is slightly confusing. It’s not written for the home cook in mind. It’s a fun snapchat of what the LA scene looks like in 2016, but do we really want to remember 2016? And, I don’t live in LA so I don’t really need the memory book. I am excited to try the jam recipes come canning season next year. But, for my everyday cooking this cookbook is collecting dust.

I love Jessica’s food. I have eaten in Sqirl and it is amazing food. Unfortunately, some of the recipes are hard to make if you don’t have the right equipment (i.e. juicer to make the Turmeric drinks).

I just love Sqirl and I am so happy this cook book has finally arrived! I try to order something different every time I go visit and I have never been disappointed. Jessica Koslow is the queen of exceptionally tasty clean eating. I have already made the chickpeas and they are to die for! The directions are simple and easy to follow. Bravo!

GORGEOUS. INNOVATIVE. HONEST. Jessica Koslow and her collaborators have done something different here. They have created a book experience that captures the essence of a beautiful set of moments in Southern California cuisine and in the lives of a community. Not only is this book fun and effective as a kitchen guide, it’s a refreshing departure from the trendy-ingredient recipes and predictable angles of over-styled food photography that make up 99.9% of the food publishing zeitgeist. Bravo, Sqirl!!!!

I'm lucky enough to live close to SQIRL, where I've developed a serious and unbreakable addiction to Jessica Koslow's sorrel pesto rice bowl. It's beyond. Fortunately now the rest of us can eat Koslow's inspired food thanks to this gorgeous cookbook. The recipes work (yes, the first thing I made was the rice bowl and it was awesome). Some are easy and others more challenging, but everything I've tried so far has been so worth the effort. LOVE!!!!

Jessica is a one woman revolution for the food scene in Los Angeles. This book is huge, beautifully put together, and includes so many wonderful recipes. If you ever have the chance to visit her restaurant Sqirl, you'll find some of the same awesome dishes there. Healthy, local, and immaculately curated taste.

Wow its finally here! I am in Crispy Rice heaven. I don't have to drive all the way across town for that sweet sweet toast. The book is super beautifully designed, and has so much good vibage stuffed in there it is hard to believe.

What I love about this cookbook is that it really shows the way Sqirl lives & breaths day in & day out. My favorite dishes & drinks I have ever had have come from Sqirl. Lunch is always a beautiful surprise. I am looking forward to making a few of them & taking this special place with me wherever I go.

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